




# CRAVE Catering

Our Farm - Your Table





# Seasonal Menu Packages

Crave's seasonal packages include two hors d'oeuvre, dinner, and a non-alcoholic beverage station, all utilizing the season's harvest.

Pricing does not include additional items such as labor, delivery, and rentals.

These factors will vary based on your event details.

Ask your coordinator for a custom quote!

## **Buffet Service**

*STARTING AT*

**\$42.99**

FOR ONE MAIN ENTREE AND ONE PLANT BASED ENTREE

## **Plated Dinner**

*STARTING AT*

**\$49.99**

FOR ONE MAIN ENTREE AND ONE PLANT BASED ENTREE

# Northwest Spring Package

## COCKTAIL HOUR

Beet Cured Deviled Eggs  
*farm eggs, horseradish, dill, & pickled onion*

Sweet Pea Crostini  
*spring onion & pea puree, pickled carrot, local microgreens*

## DINNER

*includes chef's seasonal starch and vegetable*

Fresh Baked Focaccia Bread  
*made in house, olive oil drizzle, house-infused salt  
& cracked black pepper*

Spring Greens Salad  
*sliced radish, shaved asparagus, cucumbers, fried garbanzo beans,  
herb vinaigrette*

### -MAIN ENTREES-

Chicken Roulade  
*red pepper pesto, mascarpone, melted leeks, micro green salad*

Stuffed Pork Loin  
*rhubarb chutney, finished with pan jus*

### -PLANT BASED ENTREE-

Sweet Pea Risotto Cakes  
*citrus dressed herb & arugula salad*

### -SPECIALTY ENTREES-

Rosemary & Garlic Rubbed Tri Tip Steak  
*demi-glace, onion marmalade, crispy fried rainbow carrots*

Northwest Spring Salmon  
*farm herb remoulade*

# North west Summer Package

## COCKTAIL HOUR

### Caprese Crostini

*Gather and Feast farm heirloom tomato, burrata, basil,  
aged balsamic, house-infused salt*

### Stuffed Phyllo Shells

*chicken salad, hazelnuts, apple, grapes, celery*

## DINNER

*includes chef's seasonal starch and vegetable*

### Fresh Baked Focaccia Bread

*made in house, olive oil drizzle, house-infused salt  
and cracked black pepper*

### Gather and Feast Farm Greens

*heirloom tomato, cucumber, marinated red onions,  
parmigiano-reggiano, sunflower seeds, champagne vinaigrette*

## -MAIN ENTREES-

### Rosemary Smoked Chicken Breast

*roasted grape tomatoes, creamy leeks*

### Roasted Pork Loin

*caramelized onion-apple chutney*

## -PLANT BASED ENTREE-

### Northwest Polenta Torte

*layers of grilled polenta cakes, heirloom tomato relish,  
wilted greens, shaved parmesan*

## -SPECIALTY ENTREES-

### Grilled Beef Tri Tip

*Oregon blackberry and pickled ground cherry chimichurri*

### Cedar Plank Salmon

*citrus aioli and fried herbs*

# North west Autumn Package

## COCKTAIL HOUR

Stuffed Mushroom Caps  
*creamy blue cheese filling, crushed hazelnut, shiitake chips*

Smoked Salmon Gougère  
*citrus mascarpone and fresh dill*

## DINNER

*includes chef's seasonal starch and vegetable*

Fresh Baked Focaccia Bread  
*made in house, olive oil drizzle, house-infused salt  
and cracked black pepper*

Caramelized Pear Salad  
*candied pepitas, cider soaked cranberries,  
dijon-orange vinaigrette*

### -MAIN ENTREES-

Hazelnut Crusted Chicken Breast  
*brown butter and aged balsamic*

Maple Squash Porchetta  
*apples, caramelized onions, wilted spinach*

### -PLANT BASED ENTREE-

Wild Mushroom Risotto Cakes  
*on wilted greens and white beans, finished with  
sherry cream reduction*

### -SPECIALTY ENTREES-

Porcini & Garlic Rubbed Beef Tri Tp  
*wild mushroom madeira sauce*

Cedar Plank Salmon  
*golden beet remoulade, fresh herbs*

# North west Winter Package

## COCKTAIL HOUR

Charred Beet Crostini  
*ricotta, shaved red onion, honey citrus vinaigrette, hazelnut gremolata*

Carrot Gnocchi  
*with mascarpone, prosciutto, pesto cream*

## DINNER

*includes chef's seasonal starch and vegetable*

Fresh Baked Focaccia Bread  
*made in house, olive oil drizzle, house-infused salt  
and cracked black pepper*

Orange & Arugula Salad  
*mixed greens and arugula, mandarin orange segments, toasted walnut,  
blue cheese, pickled red onion, blood orange vinaigrette*

### -MAIN ENTREES-

Bone-In Chicken Quarter  
*farm apple and squash chutney*

Pink Peppercorn Crusted Pork Loin  
*fennel pear compote*

### -PLANT BASED ENTREE-

Stuffed Winter Squash  
*winter vegetable ragu, shaved pecorino romano*

### -SPECIALTY ENTREES-

Flank Steak Roulade  
*wilted greens, mascarpone, caramelized onions, roasted peppers;  
finished with pistachio gremolata*

Applewood Wild Salmon  
*citrus gremolata*



# Custom Lunch or Dinner Package

Affordable and oh-so-customizable, our custom package lets you tailor your menu to your exact specifications!

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!

## **Buffet Service**

*STARTING AT*

**\$28.99**

FOR SALAD, SIDES, AND ONE ENTREE



# Salads

*all salads are served alongside fresh baked focaccia bread*

## Roasted Beet Salad

*arugula, toasted walnuts, feta cheese, and a sherry vinaigrette*

## Butterleaf Salad

*with shaved carrots, fried onions, blue cheese, and grain mustard vinaigrette*

## BLT Salad

*mixed greens, chopped heirloom tomatoes, crumbled bacon, and house ranch dressing*

## Apple & Fennel Salad

*with kale, candied pepitas, pickled onion, and a champagne vinaigrette*

## Classic Caesar

*baby romaine, shaved parmesan cheese, garlic croutons, and classic Caesar dressing*

## Mixed Baby Greens Salad

*cherry tomatoes, shaved red onion, kalamata olives, sesame seeds, and farm herb vinaigrette*

# Sides

*all menus feature a seasonal vegetable display*

## Herb Roasted Potatoes

*olive oil & sea salt roasted, fresh farm herbs*

## Lemon Rice Pilaf

*wild rice, lemon zest, and farm herbs*

## Roasted Garlic Mashed Potatoes

*creamy mashed potatoes with roasted farm garlic*

## Creamy Polenta

*finished with parmesan*

## Herb-Marinated Quinoa

*with olive oil, chopped farm herbs, and onion*



# Entrees

## ***VEGETARIAN & PLANT-BASED***

### Farm Vegetable Stack

*layers of colorful roasted vegetables, red pesto, fried basil*

### Seasonal Risotto Cakes

*with roasted garlic, seasonal vegetables, and fresh herbs*

### Polenta Napoleon

*grilled polenta cakes layered with seasonal vegetables and oven dried tomatoes*

## ***POULTRY & PORK***

### Citrus-Brined Chicken

*brined and roasted chicken breast*

### Grilled Tomatillo Chicken Thighs

*tomatillo, cilantro, garlic, and lime juice marinated*

### Garlic Pork Loin

*brined and roasted chicken breast*

### Grilled Tomatillo Chicken Thighs

*tomatillo, cilantro, garlic, and lime juice marinated*

## ***SEAFOOD & BEEF***

### Oil-Poached Cod

*local cod poached with chili-infused oil and shallot*

### Pacific Northwest Salmon

*applewood quick-smoked and baked*

### Smoked Brisket

*dry rubbed with heirloom chile powder, dried oregano, and garlic*

### Grilled Flank Steak

*porcini and herb-dusted*





# Sauces & Condiments

*to enhance your sides and mains*

## Sunflower Seed Romesco

*nut-free take on a classic romesco  
-smokey, sweet, bright-*

## House Chimichurri

*farm-herb version featuring seasonal components  
and chile flake  
-piquant, vibrant, garlicky-*

## Tomato Chutney

*farm tomato, garlic, and aromatic spices  
-tangy, rich, jammy-*

## Creamy Cucumber Dill

*fresh dill, farm cucumbers, yogurt, and citrus  
-herbaceous, refreshing, creamy-*

## Italian Salsa Verde

*featuring basil, parsley, and other farm herbs  
-briney, fresh, fragrant-*

## House Aioli

*featuring farm eggs, seasonal herbs, and garlic  
-citrusy, fragrant, velvety-*



# Family Style Menus

Customized for the season, all entrées come paired with a unique vegetable and starch side. All family style menus include a complimentary non-alcoholic beverage station, utilizing the season's harvest.

Please note that our family style portions are bountiful, and extra table space may be required to accommodate large platters

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!



## **Family Style Service**

*STARTING BETWEEN*

**\$36.99 and \$39.99**

FOR SALAD AND ONE ENTREE WITH SIDES

# Northwest Family Style

## SALAD COURSE

*includes fresh baked focaccia bread alongside one of the following salads, based on the season of your event*

### Spring Salad

*apples, toasted almonds, crumbled goat cheese, citrus vinaigrette, crispy fried onions*

### Gather and Feast Farm Greens

*heirloom tomato, cucumber, marinated red onions, shaved Parmigiano-Reggiano, sunflower seeds, honey & roasted garlic vinaigrette*

### Caramelized Pear Salad

*candied pepitas, cider-soaked cranberries, Dijon-orange vinaigrette*

### Orange and Arugula Salad

*mixed greens & arugula, mandarin orange segments, toasted walnut, blue cheese, pickled red onion, blood orange vinaigrette*

## MAIN COURSE

### Prosciutto-Wrapped Chicken Florentine

*with wilted spinach, florentine cream sauce, served with whole-grain pilaf*

### Sole Roulade

*stuffed with herb butter and lemon, served over couscous, finished with beurre blanc and fried herbs*

### Fennel-Crusted Pork Loin

*served with garlic mashed potatoes, braised fennel, and seasonal chutney*

### Seasonal Risotto Cakes

*with wilted greens, white beans, and sherry cream*

### Polenta Napoleon

*with farm herb pesto, goat cheese, and roasted tomatoes, finished with herb salad, and pomodoro sauce*

### Braised Short Ribs

*served with polenta and fried carrots*

# Rustic Family Style

## *SALAD COURSE*

*includes fresh baked focaccia bread alongside one of the following salads, based on the season of your event*

### Spring Salad

*apples, toasted almonds, crumbled goat cheese, citrus vinaigrette, crispy fried onions*

### Gather and Feast Farm Greens

*heirloom tomato, quick-pickled cucumber, marinated red onions, shaved Parmigiano-Reggiano, sunflower seeds, honey & roasted garlic vinaigrette*

### Caramelized Pear Salad

*candied pepitas, cider-soaked cranberries, Dijon-orange vinaigrette*

### Orange and Arugula Salad

*mixed greens & arugula, mandarin orange segments, toasted walnut, blue cheese, pickled red onion, blood orange vinaigrette*

## *MAIN COURSE*

### Chicken Aux Fines Herbes

*with shaved radish and carrot salad, tarragon beurre blanc, over smashed heirloom potatoes*

### Braised Pork Chop

*local honey-braised pork served over wilted greens and topped with seasonal fruit salsa*

### Pasta Rotolo

*with pate of local mushrooms, sauteed greens, and ricotta, finished with crushed hazelnuts and artichoke cream sauce*

### Eggplant Roll

*stuffed with quinoa, braised vegetables, and farm herbs, finished with rustic marinara, herb oil and crispy leek*

### Garlic & Herb Flat Iron

*served over brown-butter white bean puree, finished with farm-herb chermoula and quick-fried onion*

### Porcini-Dusted Salmon Filet

*with fennel salad and shiitake chips, over coriander rice*

# **Asian-Inspired Family Style**

## ***SALAD COURSE***

*includes fresh baked Hawaiian rolls alongside  
one of the following salads*

### **Charred Mango Salad**

*with ribboned carrots, shredded cabbage, cilantro, crushed peanuts,  
and tamarind-lime vinaigrette*

### **Thai Caesar Salad**

*with romaine, daikon radish, green onions, carrots, topped with parmesan,  
curried croutons, and Thai caesar dressing*

### **Spinach and Arugula Salad**

*with slivered almonds, orange segments, sesame seeds, shaved red onion,  
and ginger-yuzu vinaigrette*

## ***MAIN COURSE***

### **Bone-In Chicken**

*miso-marinated chicken quarter, coconut rice, and mint gremolata*

### **Coriander Pork Loin**

*coriander spiced pork, plum chutney, and smashed sweet potato*

### **Grilled Rockfish**

*ginger-soy glaze, braised bok choy, sesame quinoa, and wonton strips*

### **Corn-Crusted Tofu**

*grilled tofu, cucumber namasu, sauteed greens, curried cream*

### **Orange Braised Short Ribs**

*with clove-spiced rice, pickled onion, and fried garlic*



# Crave Classics

Affordable and fun, Crave's classic menus are the perfect fit for casual weddings and corporate gatherings

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!

## **Buffet Service**

*STARTING AT*

**\$28.99**

FOR SALAD, SIDES, AND ONE ENTREE

# Hawaiian Barbecue

## -SALAD OPTIONS-

Island Style Macaroni Salad  
*classic luau recipe; shredded carrots, green onion, creamy dressing*

Chilled Rice Noodle Salad  
*with cilantro pesto and seasonal vegetables*

Island Green Salad  
*ribboned daikon, carrots, beets, green onion,  
toasted sesame, island soy vinaigrette*

Northwest Style Poke Salad  
*fresh fish with hazelnuts, spinach, ginger sesame vinaigrette*

## -SIDES-

Hawaiian Sweet Rolls

Fresh Seasonal and Tropical Fruit

Steamed White Rice

Vegetable Yakisoba

## -ENTRÉE OPTIONS-

Kalua Pork  
*wrapped in banana leaves, rubbed in alaea red Hawaiian  
Sea Salt and slow roasted for 12 hours*

Grilled Teriyaki Chicken  
*marinated thigh meat, char grilled and glazed in  
sweet teriyaki sauce*

Kalua Jackfruit  
*young jackfruit slow roasted with seasonal veggies  
and island spices*

Kalbi Beef Short Ribs  
*ginger-soy marinated, char-grilled*

## -HOUSEMADE SAUCES-

Island Style Teriyaki  
Sweet Chile  
Hot Chile Crisp



# Taquiza-Style Taco Bar

House Made Tortilla Chips

Salsa Fresca

Guacamole

## -SALADS & SIDES-

Southwest Salad

*crisp romaine lettuce, cucumber, radish, chopped tomatoes,  
roasted corn, cotija cheese, creamy chipotle dressing*

Cilantro Rice

*steamed white rice tossed in a cilantro-lime puree*

Chipotle Black Beans

*slow-simmered in warm Mexican spices*

## -TACO SELECTIONS-

Pollo Adobado

*roasted chicken in a house red chile sauce*

Pollo de Tinga

*braised with chiles and cumin*

Pork Carnitas

*slow-roasted*

Vegan "Chorizo"

*crumbled tofu sautéed with bell peppers, onions,  
and Mexican spices*

Carne Asada

*marinated with our farm-grown chiles*

Beef Birria

*slow roasted tender beef*

## -TACO FIXINGS-

Corn Tortillas

Lime Wedges

Salsa Verde

Shaved Radish

Cilantro & Onions

Escabeche

# Asian Fusion

## -SALAD OPTIONS-

### Spinach & Arugula Salad

*with slivered almonds, orange segments, sesame seeds, shaved red onion, and ginger-yuzu vinaigrette*

### Thai Caesar Salad

*romaine, daikon radish, green onions, carrots, topped with parmesan, curried croutons, and Thai caesar dressing*

### Charred Mango & Kale Salad

*ribboned carrots, shredded cabbage, cilantro, crushed peanuts, and tamarind-lime vinaigrette*

## -SIDE OPTIONS-

### Grilled Green Beans

*tossed with garlic, red pepper flake, and lemon*

### Japchae Noodles

*with carrots, green onions, red pepper, shiitake mushrooms, and pickled ginger*

### White Rice

*steamed premium white rice*

### Stir Fried Noodles

*tossed with sesame oil, finished with sesame seeds*

## -ENTREE OPTIONS-

### Lemongrass Chicken

*marinated and grilled chicken breast, finished with Thai basil*

### Roasted Chicken Quarters

*with a plum barbecue sauce*

### Braised Pork Shoulder

*simmered with ginger, star anise, soy sauce, and sambal oelek*

### Kalbi Beef Short Ribs

*spicy sesame glaze, finished with pickled onion*

### Szechaun-Style Jackfruit

*with sliced red pepper and green onion*

## -FINISHING TOUCHES-

### Lime Wedges

### Soy Sauce

### House Made Hot Chili Oil



# Rustic Collection

Our rustic collection has something for everyone! These menus offer the comfort of dishes you know and love, elevated by local Northwest ingredients and sophisticated flavor profiles.

Pricing does not include additional items such as labor, delivery, and rentals.  
These factors will vary based on your event details.  
Ask your coordinator for a custom quote!

## **Buffet Service**

*STARTING BETWEEN*

**\$28.99 and \$37.99**

FOR SALAD, SIDES, AND ONE ENTREE

# Rustic Summer Picnic

*served with house made potato chips*

## -SALADS-

### Spinach & Strawberry Salad

*with local strawberries, crumbled goat cheese, candied hazelnuts,  
and berry vinaigrette*

### Gather and Feast Farm Greens Salad

*heirloom tomato, cucumber, marinated red onions, shaved  
Parmigiano-Reggiano, sunflower seeds, champagne vinaigrette*

### Arugula & Stone Fruit Salad

*with pickled onions, crumbled blue cheese, and a cider vinaigrette*

## -SIDES-

### Local Farm to Table Veggie Display

*grilled & chilled farm vegetables, sunflower seed romesco*

### Summer Melon Salad

*seasonal melon, cucumber, and feta tossed in a  
chile-chamoy vinaigrette*

### Citrus Slaw

*shaved fennel, carrot, apple, cabbage, and fresh herbs  
tossed in a citrus vinaigrette*

### Purple Potato Salad

*hard-boiled farm eggs, celery, red onion, farm herbs,  
and garlic aioli*

### Barbecue Baked Beans

*cooked in a house made chipotle honey barbecue sauce*

## -ENTREES-

### Grilled Barbecue Chicken Breast

*glazed with house made plum BBQ sauce*

### Grilled Pork Chop

*with summer berry compote*

### Carolina Style Barbecue Jackfruit

*pulled jackfruit with classic mustard-based barbecue sauce*

### Grilled Beef Tri Tip

*with Oregon blackberry chimichurri and fried onion*

# **Rustic Italian**

*served with fresh baked garlic bread*

## **-SALADS-**

### **Antipasto Salad**

*salami, olives, marinated artichoke hearts, mozzarella, tomato, white balsamic vinaigrette*

### **Kale & Romaine Caesar Salad**

*tossed with crispy fried capers and chickpeas, house made creamy garlic dressing, shaved parmesan*

### **Classic Panzanella**

*rustic croutons, heirloom tomato, cucumber, shaved red onion, champagne vinaigrette, parmesan reggiano*

### **Autumn Panzanella**

*radicchio, butternut squash, red onion, brussels sprout leaves, sherry vinaigrette, sourdough croutons*

## **-SIDES-**

### **Herb Roasted Potatoes**

*olive oil & sea salt roasted, fresh farm herbs*

### **Casarecce**

*with your choice of pesto or marinara*

### **Roasted Seasonal Vegetables**

*finished with herbed olive oil and fresh oregano*

### **Wilted Greens**

*with garlic, nutmeg, and lemon*

## **-ENTREES-**

### **Caprese Chicken**

*chicken breast, mozzarella, blistered tomatoes, finished with house made marinara and fresh basil*

### **Pork Braciole**

*stuffed with red pesto, provolone, wilted greens, finished with tomato sauce and gremolata*

### **Pesce Alla Puttanesca**

*Pacific snapper finished with house made puttanesca sauce and fresh herbs*

### **NW Polenta Torte**

*layers of grilled polenta cakes, seasonal heirloom tomato relish, wilted greens, shaved parmesan*

### **Rosemary Rubbed Flank Steak**

*with a rich red wine demi-glace, agrodolce onion marmalade, and crispy fried shallots*

# Rustic Winter Gathering

*served with fresh baked dinner rolls*

## -SALADS-

### Radicchio Salad

*farm greens, citrus segments, toasted almonds, and preserved lemon vinaigrette*

### Arugula & Roasted Butternut Squash Salad

*with shaved red onion, walnuts, and house green goddess dressing*

### Shaved Carrot Salad

*mixed greens, roasted seasonal squash, goat cheese, toasted pepitas, and honey-coriander vinaigrette*

### Beet Salad

*with arugula, pistachio, feta, marinated onion, and dijon vinaigrette*

## -SIDES-

### Winter Vegetable Display

*with braised rainbow chard and kale, maple-glazed rainbow carrots, and winter squash*

### Roasted Garlic Mashed Potatoes

*creamy mashed potatoes with roasted farm garlic*

### Roasted Sweet Potatoes

*with orange and cardamom*

### Creamy Polenta

*finished with parmesan*

### Roasted Brussels Sprouts

*with crispy bacon*

## -ENTREES-

### Chicken Marbella

*bone-in chicken baked with dried plums, olives, capers, white wine, and lemon*

### Sage-Rubbed Roasted Pork Loin

*with pome fruit chutney*

### Wild Mushroom Risotto Cakes

*on wilted greens & white beans, finished with sherry cream reduction*

### Farmhouse Pot Roast

*with heirloom potatoes, carrots, rosemary, and red wine*




# Hors d'Oeuvre and Displays

Available passed and displayed stationary, select a few for a your guests to enjoy before dinner, or build a full menu for cocktail-style soiree

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details.

Ask your coordinator for a custom quote!



## ***Appetizer Packages***

*STARTING AT*

**\$29.99**

FOR TWO DISPLAYS AND THREE HORS D'OEUVRE

A top-down photograph of a wooden charcuterie board. The board is filled with various items: several slices of salami, a wedge of cheese, a round of bread, a mushroom, and some strawberries. There are also small jars of chutney or jam. The background is a dark, textured surface.

# Displays

## ***VEGETABLES, FRUIT, & CHEESE***

Roasted Beet Carpaccio  
*red and golden beets, crushed hazelnuts,  
dijon vinaigrette, parmigiano reggiano*

Seasonal Butter Board  
*rotating seasonal butter options, each topped with fruit,  
veggies, herbs, and spices; served with fresh baked bread*

Farm to Table Cheese Display  
*local and artisan specialty cheeses, seasonal chutneys,  
fruit, house baked baguette, crackers*

Seasonal Caprese Display  
*bountiful display of our farm grown tomatoes,  
fresh mozzarella, and basil; drizzled olive oil  
and finished with house infused salt*

Local Farm to Table Veggie Display  
*grilled and chilled farm vegetables, creamy fresh herb dip*

## ***MEAT & SEAFOOD***

Local & House Charcuterie  
*house pickles, assorted olives, chutney,  
house baked baguette, crackers*

Chilled Applewood Fired Salmon  
*lemon caper gremolata, olive oil, house infused salt,  
rustic crackers*

Mini Pork and Beef Meatballs  
*chile-berry jam*

Prawn Cocktail  
*wasabi cocktail sauce, microgreens, and  
Meyer lemon vinaigrette*

Harvest Grazing Board  
*fruit, grilled and pickled vegetables, cured meats,  
cheeses, seasonal chutney, rustic crackers*



# Hors d'Oeuvre

## ***FARM INSPIRED***

Beet Cured Deviled Eggs

*farm eggs, horseradish, dill, & pickled onion*

Mushroom Risotto Cakes

*wild mushrooms, lemon herb aioli, crispy bacon lardon*

Stuffed Petite Potatoes

*with crème fraîche, truffled mushroom pâté, scallion*

Tomato Crostini

*sundried tomato-basil chevre, heirloom tomato preserves, basil, and fresh cracked black pepper*

Petite Twice Baked Potato

*cheddar cheese, sour cream, bacon, and chives*

Grilled Polenta Cakes

*with tomato relish, fresh herbs, and parmigiano-reggiano*

Fried Potato Gnocchi

*with farm herb pesto and pecorino romano*

Butternut Squash Gnocchi

*aged balsamic, sliced grapes, crushed hazelnuts, and pancetta*

## ***POULTRY***

Gougère Puffs

*filled with chicken salad, hazelnuts, apple, grapes, celery*

Fried Chicken & Waffles

*with hot honey*

Garlic Chicken Skewers

*with a tarragon aioli*





## ***PORK, BEEF, & LAMB***

Prosciutto Wrapped Dates  
*stuffed with herbed honey goat cheese  
and toasted walnut*

Mini Arancini  
*parmesan risotto, creamy brussels sprouts, pancetta*

Grilled Polenta Cakes  
*pulled pork, fried onions, & wild-berry shrub*

Mini-Pork & Beef Meatballs  
*chile-berry jam*

Flat Iron Crostini  
*arugula pesto. roasted red pepper*

Grilled Beef Skewer  
*with ginger sweet soy glaze*

Pepper-Crusted Steak Crostini  
*mascarpone, marsala caramelized onions,  
house verde sauce*

## ***SEAFOOD***

Northwest Salmon Cakes  
*with seasonal aioli*

Salt Cured Salmon Crêpe  
*savory herb crêpe, finished with wasabi crème fraîche  
and fresh dill*

Fried Potato Gnocchi  
*with dill cream sauce, smoked salmon, and  
parmigiano reggiano*

# Seasonal Hors d'Oeuvre

## *SPRING*

### Carrot Gnocchi

*with mascarpone, prosciutto, and pesto cream; served in a duck spoon*

### Sweet Pea Crostini

*spring onion & pea puree, pickled carrot, microgreens*

### Pancetta Crostini

*white bean spread, wilted greens, pancetta, pecorino romano*

## *SUMMER*

### Caprese Crostini

*our farm-grown heirloom tomato, burrata, basil, aged balsamic, house infused salt*

### Summer Melon Coins

*crispy prosciutto, fresh mint, pistachio crumble, local honey*

### Fresh Fig & Pancetta Crostini

*local chevre, local, house infused salt*

## *FALL & WINTER*

### Smoked Salmon Gougère

*citrus mascarpone, fresh dill*

### Charred Beet Crostini

*ricotta, shaved red onion, honey citrus vinaigrette, hazelnut gremolata*

### Duck Rilette Profiterole

*caramelized fennel, Grand Marnier and cherry reduction*





# Vegetarian & Plant Based Menu

At Crave Catering, we are always striving to create new and exciting plant-based dishes. Most of our vegetarian items can be prepared vegan - just ask!

Pricing does not include additional items such as labor, delivery, and rentals. These factors will vary based on your event details. Ask your coordinator for a custom quote!





# ***Plant Based Appetizer Package***

*STARTING AT*

**\$29.99**

FOR TWO DISPLAYS AND  
THREE HORS D'OEUVRE



# Displays

Roasted Beet Carpaccio  
*red and golden beets, crushed hazelnuts,  
dijon vinaigrette, parmigiano reggiano*

Farm to Table Cheese Display  
*local and artisan specialty cheeses, seasonal chutneys, fruit,  
sliced baguette, crackers*

Seasonal Caprese Display  
*farm grown tomatoes, fresh mozzarella, and basil;  
drizzled with olive oil and finished with house infused salt*

Local Farm to Table Veggie Display  
*grilled and chilled farm vegetables, sunflower seed romesco*

# Hors d'Oeuvre

Summer Squash Roulade  
*stuffed with quinoa and hazelnut salad*

Eggplant Relish Crostini  
*olive tapenade, grilled eggplant relish, and lemon basil aioli*

Bruleed Brie Bite  
*pie crust cracker, pinot-marionberry jam, torched brie*

Wild Mushroom Quinoa Cakes  
*finished with a vegan aioli and truffled mushroom paté*

Avocado Tartare Crostini  
*layered with brunoise tomato, micro herb salad, lemon zest, aioli*

Golden Beet Risotto Cakes  
*lemon aioli and fried carrots*

Quinoa Cakes  
*roasted carrots, chard, & dill caraway vegan aioli*

Stuffed Petite Potatoes  
*crème fraîche and truffled mushroom pâté*

Beet Pickled Deviled Eggs  
*Gather and Feast Farm fresh eggs, horseradish, dill*

Crispy Corn Fritter  
*with smoky tomato remoulade*

Tomato Crostini  
*sundried tomato-basil chevre, heirloom tomato preserves,  
basil, & fresh cracked black pepper*



# ***Plant Based Dinner Packages***

*BUFFET STARTING AT*

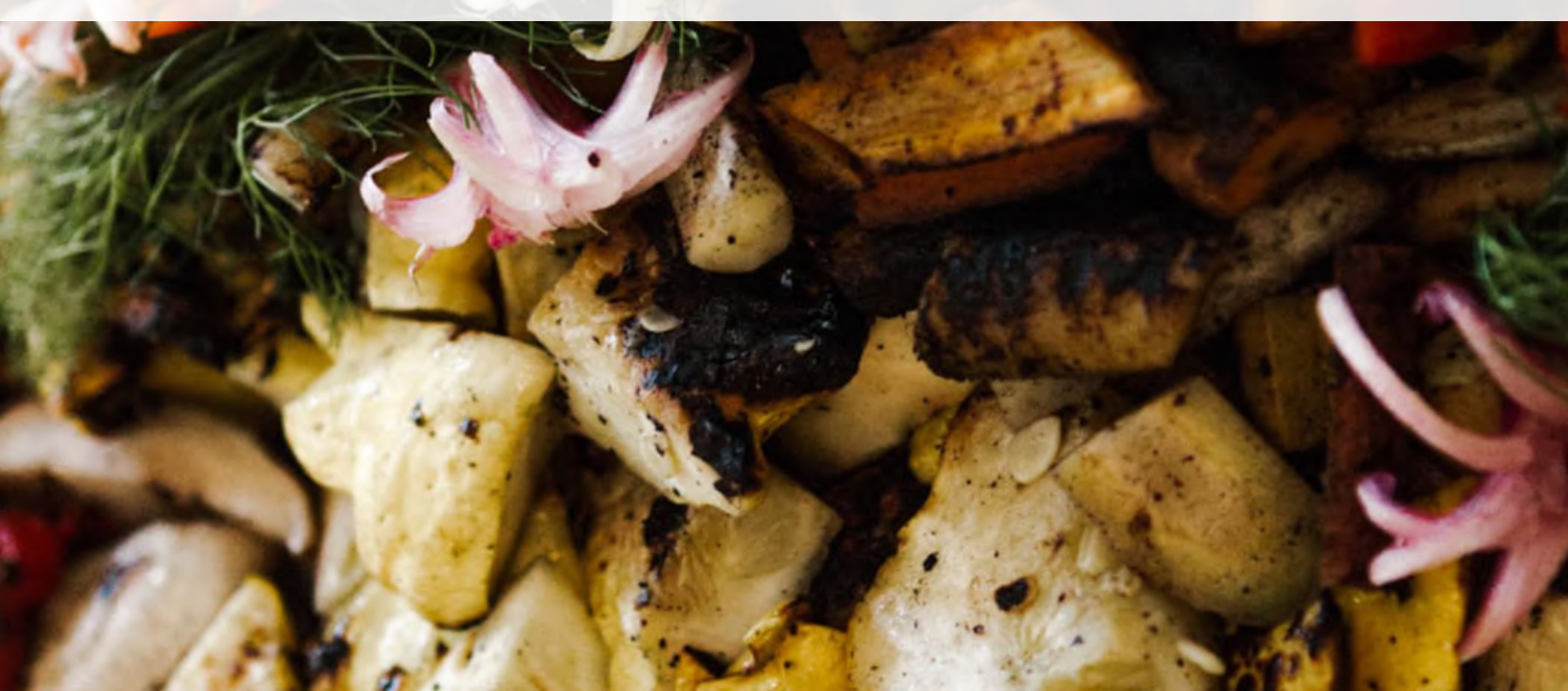
**\$42.99**

FOR TWO ENTREES AND  
TWO HORS D'OEUVRE

*PLATED STARTING AT*

**\$48.99**

FOR TWO ENTREES AND  
TWO HORS D'OEUVRE



# Spring & Summer Plant-Based Dinner

*all items below can be prepared vegan upon request*

## COCKTAIL HOUR

Fennel & Spring Pea Cakes  
*roasted carrots, chard, and dill caraway aioli*

Spring Caprese Crostini  
*oil-cured heirloom tomatoes, burrata, spring onion pesto, and herb oil*

Melon Skewers  
*local melon drizzled with chamoy sauce*

Grilled Zucchini Crostini  
*with a roasted garlic olive tapenade & romesco*

## DINNER

*includes fresh baked focaccia bread and two chef's seasonal sides*

### -SALAD -

Gather and Feast Farm Greens  
*heirloom tomato, cucumber, marinated red onions, shaved Parmigiano-Reggiano, sunflower seeds, champagne vinaigrette*

### -ENTREE OPTIONS-

Northwest Polenta Torte  
*layers of grilled polenta cakes, seasonal heirloom tomato relish, wilted greens, shaved parmesan*

Summer Squash Frikadeller  
*tomatillo vegan aioli, sunflower seed gremolata*

Lentil & Corn Cakes  
*with poblano, green onion, cilantro, finished with tomato chutney and cotija*

Roasted Vegetable Terrine  
*charred summer vegetables, finished with aged balsamic vinegar and fried leeks*



# **Autumn & Winter Plant-Based Dinner**

*all items below can be prepared vegan upon request*

## **COCKTAIL HOUR**

Oil-Cured Tomato Crostini  
*white bean spread, wilted greens*

Beetroot Gnocchi  
*with mascarpone, pistachio, and fried sage*

Quinoa Cakes  
*with roasted carrots, chard, and dill caraway vegan aioli*

Foraged Mushroom Crostini  
*sherry deglazed mushrooms, mascarpone, crushed hazelnut*

## **DINNER**

*includes fresh baked focaccia bread and two chef's seasonal sides*

### **-SALAD -**

Caramelized Pear Salad  
*candied pepitas, cider-soaked cranberries, cave-aged gouda,  
Dijon-orange vinaigrette*

### **-ENTREE OPTIONS-**

Wild Mushroom Risotto Cakes  
*on wilted greens & white beans, finished with sherry cream reduction*

Eggplant Roulade  
*stuffed with goat cheese, braised fennel, caramelized onions, rustic marinara*

Polenta Shephard's Pie  
*roasted seasonal vegetables, topped with creamy polenta*

Winter Squash Frikadellar  
*with charred greens, garlic, and a vegan cumin aioli*

# Testimonials

*"Crave produces/purchases ingredients via sustainable farming, and it shows. Whether you care about food ethics, or if you just love the high quality that comes from meticulous and passionate practices, you will like what you find!"*

*"We had a lot of skeptical wedding guests that think they don't like vegan food but they loved it! The presentation of the food was phenomenal as well!"*

*The food was also fantastic! We received so many compliments from our guests about the quality food. I would recommend this company to anyone looking to throw an event large or small! They are just absolutely top notch.*

*"We were really drawn to the PNW vibe and farm to table approach that Crave offers and are so glad we went with them!"*