




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

roasted garlic and herb grilled pork loin

Pork Roulade

red pesto, spinach, smoked gouda, caramelized onion

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.

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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 vertical photograph of a wooden charcuterie board. It features several types of cured meats, including salami and chorizo, sliced into rounds. There are also slices of cheese, some in their original packaging, and a small round loaf of bread. Fresh strawberries are scattered on the board. In the top left and bottom left corners, there are small glass jars containing chutneys or dips. 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 Menus

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!"