

Crave Catering Wedding Packages

Casual Cravings

Choose Two Passed Hors d'oeuvres

Salad Rolls hand rolled with Fresh Vegetables and served with Sweet Chili Sauce
Stuffed New Potatoes with Bacon, Rogue Creamery Blue Cheese, and Red Onion Balsamic Relish
Wild Salmon Cakes with Cajun Aioli
Apricot Stuffed Chevre and Oregon Hazelnut Canapés

Choose One Display

Fresh seasonal Fruit Display
Classic Antipasto Display with Baguette Bread
Assorted Local & Domestic Cheese with Crackers

Choose Two Salads

Mixed Green Salad w/ Garden Vegetables and Raspberry Vinaigrette
Caesar Salad w/ Romaine, Croutons, Parmesan Cheese, Lemons and Caesar Dressing
Italian Salad w/ Romaine, Tomatoes, Carrots, Red Cabbage, Croutons & Italian Dressing
Iceberg Wedge Salad with Tomatoes, Carrots and Blue Cheese Dressing
*Greek Salad w/ Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Feta & Balsamic Dressing*

Choose Three Sides

Rice Pilaf, Jasmine Rice, Herb Roasted Red Potatoes, Roasted Garlic Mashed Potatoes,
Bowtie Pasta Primavera or Israeli Cous Cous,
Steamed Brussel Sprouts,
Steamed Green Beans & Carrots,
Ginger-Honey Sautéed Carrot,
Sautéed Squash, Mushrooms and Onions,
Roasted Vegetable Medley,
Grilled Red Onions, Peppers & Mushrooms

Choose Two Entrees

Beef Tender Medallions w/ Peppercorn Demi Glace
Pan Seared Mahi-Mahi with Mango Pico de Gallo
Chicken Verde Served with Cilantro-Tomatillo Salsa
Herb Roasted Pork Loin with Apple Chutney
Vegetarian Stuffed Chile with Roasted Corn, Wild Mushrooms, and Sun Dried Tomatoes

Served with Rolls & Butter

Packages Include: Service staff, china plateware, silver flatware, linen napkins, and non-alcoholic beverage service. Staffing, bar service, rentals and delivery are additional.

Menus are subject to availability, pricing subject to change without notice.

Crave Catering 503-224-0370 www.cravepdx.com

Traditional Cravings

Choose Two Passed Hors d'oeuvres

Salad Rolls hand rolled with Fresh Vegetables and served with Sweet Chili Sauce
Stuffed New Potatoes with Bacon, Rogue Creamery Blue Cheese, and Red Onion Balsamic Relish
Wild Salmon Cakes with Cajun Aioli
Apricot Stuffed Chevre and Oregon Hazelnut Canapés

Choose One Display

Fresh seasonal Fruit Display
Classic Antipasto Display with Baguette Bread
Assorted Local & Domestic Cheese with Crackers

Choose Two Salads

Mixed Green Salad w/ Garden Vegetables and Raspberry Vinaigrette
Caesar Salad w/ Romaine, Croutons, Parmesan Cheese, Lemons and Caesar Dressing
Italian Salad w/ Romaine, Tomatoes, Carrots, Red Cabbage, Croutons & Italian Dressing
Iceberg Wedge Salad with Tomatoes, Carrots and Blue Cheese Dressing
*Greek Salad w/ Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Feta & Balsamic Dressing*

Choose Three Sides

*Rice Pilaf, Jasmine Rice, Herb Roasted Red Potatoes, Roasted Garlic Mashed Potatoes,
Bowtie Pasta Primavera or Israeli Cous Cous,
Steamed Brussel Sprouts,
Steamed Green Beans & Carrots,
Ginger-Honey Sautéed Carrot,
Sautéed Squash, Mushrooms and Onions,
Roasted Vegetable Medley,
Grilled Red Onions, Peppers & Mushrooms*

Choose Two Entrees

Prime Rib Roast served with Au Jus and Horseradish Cream
Grilled Wild Salmon with pomegranate molasses glaze
Chicken Melanise served with a white wine Lemon caper Sauce
Hazelnut Crusted Pork Tenderloin Served with White Wine Herbed Cream Sauce
Tofu Stuffed Pepper with Rice and Roasted Vegetables and a Verde Sauce

Served with Rolls & Butter

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Exquisite Cravings

Choose Two Passed Hors d'oeuvres

Salad Rolls hand rolled with Fresh Vegetables and served with Sweet Chili Sauce
Stuffed New Potatoes with Bacon, Rogue Creamery Blue Cheese, and Red Onion Balsamic Relish
Wild Salmon Cakes with Cajun Aioli
Apricot Stuffed Chevre and Oregon Hazelnut Canapés

Choose One Display

Fresh seasonal Fruit Display
Classic Antipasto Display with Baguette Bread
Assorted Local & Domestic Cheese with Crackers

Choose Two Salads

Mixed Green Salad w/ Garden Vegetables and Raspberry Vinaigrette
Caesar Salad w/ Romaine, Croutons, Parmesan Cheese, Lemons and Caesar Dressing
Italian Salad w/ Romaine, Tomatoes, Carrots, Red Cabbage, Croutons & Italian Dressing
Iceberg Wedge Salad with Tomatoes, Carrots and Blue Cheese Dressing
*Greek Salad w/ Mixed Greens, Red Onions, Tomatoes, Kalamata Olives,
Feta & Balsamic Dressing*

Choose Three Sides

*Rice Pilaf, Jasmine Rice, Herb Roasted Red Potatoes, Roasted Garlic Mashed Potatoes,
Bowtie Pasta Primavera or Israeli Cous Cous,
Steamed Brussel Sprouts,
Steamed Green Beans & Carrots,
Ginger-Honey Sautéed Carrot,
Sautéed Squash, Mushrooms and Onions,
Roasted Vegetable Medley,
Grilled Red Onions, Peppers & Mushrooms*

Choose Two Entrees

Bacon Wrapped Filet Mignon with Caramelized Onion Demi Glace
Crab stuffed Halibut Filet, Pan Seared and Served with Caper Béarnaise
Grilled Breast of Chicken Served with Wild Mushroom Marsala Sauce
Grilled Rack of Lamb Served with Mint Chutney
Grilled Portobello Napoleon Served w/ Local Wild Mushroom Coulis

Served with Rolls & Butter

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Crave Themed Wedding:

An Italian Affair

Displays:

*Classic Antipasto Display with Baguette Bread
Smoked Chicken Mousse Stuffed Artichoke Bottom
Bruschetta with Crostini*

Salad & Sides:

*Classic Caesar Salad with Croutons,
Parmesan, Lemon and Caesar Dressing
Roasted Vegetable Medley*

Bowtie Pasta with Pesto, Parmesan Cheese and Roasted Vegetables

Entrees:

*Lasagna Bolognese or Roasted Vegetable Lasagna
Grilled Chicken with Local Wild Mushroom and Marsala Wine Sauce
Salmoni al Aneto (Wild Salmon with Dill and Peppercorn Cream Sauce)*

Served with Garlic Bread

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Crave Themed Wedding:

Greek Wedding

Displays:

Hummus and Fresh Pita Display
Eggplant Canapés with, parmesan,
fresh mozzarella, marinara & fresh basil

Artichoke Mousse on Crostini

Salad & Sides:

Spinach Salad with Tomatoes, Red Onions, Mushrooms and Artichoke's
with Balsamic Vinaigrette

Sautéed Carrots and Green Beans

Lemon Parsley Orzo Pasta

Atzen Rice with Ground Lamb, Onions, Stewed Tomatoes and Oregano

Choose Two Entrees:

Moshari Kokkinisto (Beef with Red Sauce)

Grilled Pork Chops Marinated in Lemon and Oregano

Roasted Vegetable and Rice Stuffed Pepper

Served with Rolls & Butter

Packages Include: Service staff, china plateware, silver flatware, linen napkins, and non-alcoholic beverage service. Staffing, bar service, rentals and delivery are additional.

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Crave Themed Wedding:

Pan Asian Inspirations

Displays:

*Assorted Variety Sushi Display
Ahi Tuna Sashimi on Fried Wonton with Wasabi Aioli
Salad Rolls with Sweet Chili Dipping Sauce
(All Sushi rolled in house by Executive Chef Tobin Rouse)*

Salad & Sides:

*Napa Cabbage Salad with Fried Rice Noodles, Carrots, Toasted Almonds
and Honey Sesame Soy Dressing*

*Jasmine Rice
Seasonal Mixed Vegetable Stir-Fry
Chicken OR Vegetable Yakisoba Noodles*

Choose Two Entrees:

*Marinated and Grilled Tofu Steaks
Cilantro-Lime Marinated Pork Loin with Hoisin Sauce
Mongolian Beef Sauté with Carrots, Onions, Snow Peas and Sweet
Chili Soy Sauce*

Served with Chinese Buns

*Packages Include: Service staff, china plateware, silver flatware, linen napkins, and
non-alcoholic beverage service. Staffing, bar service, rentals and delivery are additional.*

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Crave Themed Wedding:
Outdoor Barbeque Wedding

Hors d'oeuvres & Displays:

Imported and Domestic Cheese and Cracker Display

Fresh Seasonal Fruit Display

Bacon Wrapped Stuffed Jalapeño Peppers

Smoked Pulled Pork Polenta Canapés

Salad & Sides:

Garden Salad with Romaine Lettuce and Ranch Dressing

Grilled Vegetable Medley

Herb Roasted Red Potatoes

Gourmet Macaroni & Cheese

Entrees:

Smoked Beef Brisket with Chef's Barbeque Sauce and Rolls

Barbequed and Smoked Pork Ribs

Marinated and Grilled Barbequed Tofu Steaks

Served with Cornbread & Butter

Packages Include: Service staff, china plateware, silver flatware, linen napkins, and non-alcoholic beverage service. Staffing, bar service, rentals and delivery are additional.

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