

# CRAVE Catering

## Northwest Farm to Table SPRING 2017

Utilizing ingredients from our Crave Family Farm as well as other local partners, our Northwest Farm-to-Table menus highlight the best the season and the region have to offer. If you're looking to bring the bounty of the Pacific Northwest to your table with Portland flair, look no further!

call us to discuss a menu at 503-224-0370 or request a quote online at [cravepdx.com](http://cravepdx.com)

### SALADS

#### **Pacific Northwest Baby Greens Salad**

navel oranges, walnuts, pickled onions; served with crumbled blue cheese and a citrus-honey vinaigrette

#### **Spinach "Nicoise" Salad**

boiled new potatoes, green beans, caramelized onion, hard boiled eggs, diced bacon; served with a red wine and herb vinaigrette

#### **Arugula & Radicchio Salad**

shaved radish, shaved fennel, pickled cipollini onions, crispy artichoke leaves; served with shaved Parmesan and a cucumber-dill-mint vinaigrette

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

crispy fried capers and chickpeas; served with house made creamy garlic dressing and shaved Parmesan

### SIDES

#### **Seared Leafy Greens**

finished with spicy garlic oil

#### **Grilled Seasonal Vegetable Platter**

served with a romesco dipping sauce

#### **Herb-Roasted Potatoes**

tossed in olive oil and Crave Family Farm herbs

#### **Roasted Green Bean and Cauliflower Medley**

tossed with bell peppers and roasted garlic

#### **Cavatappi Pasta**

tossed in olive oil and Crave Family Farm herbs

#### **Spring Succotash**

featuring new potatoes, seasonal vegetables, leeks, and Crave Family Farm lemon thyme

#### **Toasted Quinoa**

with Spring herbs, sweet peas, and Spring onion

### ENTREES

#### **Spring Polenta Torte**

topped with artichoke relish and sweet peas

#### **Crave Family Farm Seasonal Squash**

stuffed with tofu ratatouille, topped with Parmesan cheese, and baked golden brown

#### **Citrus & Herb Brined Chicken**

served with a Spring herb chimichurri

#### **Pan Roasted Chicken Breast**

in an artichoke and sweet pea butter sauce

#### **Orange & Meyer Lemon Glazed Pork Loin**

served with pan gravy and topped with crispy fried leeks

#### **Beef Strip Loin**

accompanied by wild Northwest mushrooms, caramelized onion, and a red wine demi-glace

#### **Spring Herb-Crusted Oregon Coast Cod**

finished with a lemon dill butter sauce

*Have something else in mind? We can make it happen!*

*Call us at 503-224-0370 and we'd love to discuss your ideas.*

*We specialize in menu customization to make your event a unique and memorable one!*

CRAVE Catering  
OUR FARM TO YOUR TABLE

# CRAVE Catering

## Northwest Farm to Table SPRING 2017

Utilizing ingredients from our Crave Family Farm as well as other local partners, our Northwest Farm-to-Table menus highlight the best the season and the region have to offer. If you're looking to bring the bounty of the Pacific Northwest to your table with Portland flair, look no further!

call us to discuss a menu at 503-224-0370 or request a quote online at [cravepdx.com](http://cravepdx.com)

### DISPLAYS

#### Beet Carpaccio

with roasted red and gold beets, hazelnuts, parmesan cheese, lemon oil, and Dijon vinaigrette

#### Simple Tillamook Cheese Display

with fruit, two types of Tillamook cheese, and crackers

#### Local Farm to Table Veggie Display

grilled and pickled vegetables, with house romesco

#### Fresh Seasonal and Tropical Fruit

sliced and arranged

#### Local Farm to Table Cheese Display

with fruit, cheese, assorted nuts and crackers

#### Chilled Northwest Cedar Plank Salmon

with a house citrus and dill cure, displayed with horseradish fromage blanc and baguette toast points

#### Local Charcuterie Board

local salamis, pâté, rillettes alongside house pickled vegetables, nuts, Dijon mustard, and artisan bread

### HORS D'OEUVRE

#### Asparagus and Smoked Potato Tartlet

with leeks, pancetta, and parmesan cheese

#### Prosciutto Wrapped Dates

stuffed with goat cheese and a candied walnut

#### Morel & Porcini Mushroom Risotto Cakes

with bacon fat aioli

#### Seasonal Salad Roll

with sweet chile sauce

#### Deviled Eggs

Crave Family Farm fresh eggs, topped with pickled onions, and chives

#### Duck Confit Crostini

topped with foraged mushroom tapenade and brandy-soaked cherries

#### Pickled Zucchini Crostini

house-preserved Crave Family Farm Zucchini is complimented with roasted garlic and roasted bell pepper ricotta spread; finished with olive oil and Jacobsen Sea Salt

#### Porklandia Bacon Bites

with pear compote

#### Spring Caprese Crostini

oil-cured Crave Family Farm heirloom tomatoes, burrata cheese, ramp pesto, and sweet onion sea salt

#### Marinated Lamb Loin Crostini

with arugula pesto and roast pepper tapenade

#### Buttered Radish Toast

with sweet peas, cucumber and sunflower seed romesco

#### Olive Tapenade Crostini

with eggplant relish and lemon basil aioli

#### Northwest Salmon Cakes

with Spring herb aioli

#### Grilled Polenta Cakes

with pulled pork, frizzled onions, and orange reduction

#### Pork Rillettes Crostini

house made rillettes and sweet pepper aioli topped with house sour pickle; garnished with house pickled onion

*Have something else in mind? We can make it happen!*

*Call us at 503-224-0370 and we'd love to discuss your ideas.*

*We specialize in menu customization to make your event a unique and memorable one!*

CRAVE Catering  
OUR FARM TO YOUR TABLE