

CRAVE

Cater  ng



Full Menu ~ 2023

Formal Events | Location Drops | Corporate Catering | Boxed Lunches

www.cravecatering.net | 360.223.4900

Breakfast

Breakfast Sandwiches \$9.50 per guest – *choose savory scrambled egg patty or broken yolk egg patty*

Sausage Bagel	breakfast sausage, provolone, spinach, roasted red pepper aioli
Honey Ham Croissant	honey ham, cheddar, tomato, stoneground aioli
Bacon on Ciabatta	bacon, pepperjack, spinach, tomato, stoneground aioli
Vegetarian on Muffin	roasted red pepper and zucchini, spinach, provolone, herb aioli

Frittatas \$9.50 per guest – *gluten free with a hashbrown base*

Vegetarian	spinach, tomato, zucchini, red onion & feta cheese
Italian	mild spiced sausage, zucchini, onions and peppers, mozzarella and parmesan
Farmers Daughter	ham with chef selection of roasted vegetables, cheese

Breakfast Wraps \$9.50 per guest

Large wrap filled with scrambled egg, roasted potatoes, peppers and onion, cheese, country sausage gravy

Add to Your Breakfast

\$3.75 Coffee Service *includes half and half, sugars, stir sticks*

\$3.00 Juice

\$3.75 Croissant or Biscuit with Butter and Jelly

\$4.50 Sweet Bread, Muffins or Scones

\$4.24 Bagels and Cream Cheese **add** \$5.75 for lox, pickled onion and capers

\$4.50 Deluxe Fruit Display

\$4.50 Thick Cut Bacon, Farmhouse Sausage, or Honey Ham

\$4.25 Herb Roasted Potatoes

\$4.50 Country Sausage Gravy

\$5.00 Yogurt Parfait – with honey Greek yogurt, fresh fruit, NW granola

\$5.00 Scrambled Eggs (3)

\$6.00 Multi Grain Oatmeal – with house made fruit compote, brown sugar, milk

\$7.00 Scrambled Turmeric Tofu – with caramelized onion and zucchini

\$8.50 Bloody Mary Bar Accoutrements – with spicy mixers, celery, pickled beans, olives, and more

Vodka supplied by client

\$12.00 Mimosa Bar NW sparkling wine, assortment of fresh juices

Breakfast and Brunch Packages

Classic Start \$17.00 per guest

Scrambled Eggs

Herb Roasted Potatoes

Thick Cut Bacon or Farmhouse Sausage

Croissant with Butter and Preserves

Sunrise Brunch \$23.00 per guest

Scrambled Eggs with Cheddar Cheese

Herb Roasted Potatoes

Thick Cut Bacon or Farmhouse Sausage

Deluxe Fruit Display with Honey Greek Yogurt and NW Granola

Sweet Breakfast Breads

Parisian Brunch \$23.00 per guest

Savory Tart with Pancetta, Roasted Vegetable, Gruyere, Fresh Herb Egg Custard in Pastry

Herb Roasted Potatoes

Deluxe Fruit Display

Sweet Breakfast Breads

NW Brunch \$31.00 per guest

Pacific Salmon with a Citrus Beurre Blanc

Arugula Salad with Multi Colored Quinoa and Golden Roasted Beet, Candied Pecans, Honey-Shallot Vinaigrette

Herb Roasted Potatoes

Seasonal Fruit Display with Lemon Chiffon Dip

Sweet and Savory Breakfast Breads

Casual Lunch

Deli Counter Lunch Box Combo \$17.00 (the absolute full meal deal - top seller)

Classic Deli Sandwich	assortment of ham, turkey and roast beef, with cheese, lettuce, tomato, pickle
Kettle chips	regular salted or get an assortment for larger groups
Deluxe picnic salad	daily chef creation
House-made cookie	daily baker creation
Beverage	bottled and sparkling water; assorted Pepsi products

Artisan Sandwiches and Wraps served with kettle chips and a house-made cookie

Add a Side Salad \$4 daily chef creation

Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup

Garden Delight Wrap \$15.50

(vegan) roasted vegetables, chunky curried hummus, cucumbers, shredded lettuce

Grilled Chicken Caesar Wrap \$15.50

grilled chicken, crisp romaine, Parmesan, croutons, house made roasted garlic Caesar dressing

Chicken and Provolone on Ciabatta \$15.50

Sliced chicken, nutty provolone, roasted red pepper, red onion, lettuce, pesto aioli

BLAT \$15.50

bacon, lettuce, smashed avocado cream, and tomato on a baguette

Italian Grinder \$15.50

ham, salami, provolone, pepperoncini, shredded lettuce, tomato, red onion, creamy herb vinaigrette on pub roll

Hot Sandwiches served with kettle chips and a house-made cookie

Roasted Eggplant on Ciabatta \$15.50

thick marinated eggplant, roasted red pepper, mozzarella, rustic tomato sauce served on a soft ciabatta

Reuben Melt on Marbled Rye \$15.50

layers of pastrami, caramelized onions, and melted cheese, with tangy Russian dressing on marbled rye

French Dip \$15.50

roast beef and Swiss cheese, sautéed onion and stone ground aioli on a baguette, served with au jus

Chicken Gyro Flatbread \$15.50

marinated and grilled chicken, red onion, cucumbers, tomato and feta in a warm flatbread, served with tzatziki

Barbecue Pulled Pork \$15.50

tender pulled pork, house barbecue sauce, classic slaw on brioche bun

Birria Torta (Sandwich) \$16.50

slow braised beef piled with cheese, onion, tomato, and shredded lettuce onto a soft French bun, served with beef consommé

Casual Lunch

Entrée Salads

Add a Cup of Soup \$4 our house soup is rustic tomato dill, or ask about our rotating soup of the day

All salads are served with an artisan roll and house-made cookie.

Gourmet Garden **\$14.00 vegetarian** **\$17.50 with chicken**

hard-boiled egg, garbanzo bean, tomato, cucumber, carrot ribbons, sliced red onion, buttery black olives, cheddar cheese, served with house made buttermilk herb ranch, or house vinaigrette

Classic Caesar Salad **\$12.00 vegetarian** **\$15.50 with chicken**

house croutons, parmesan ribbons, house made roasted garlic Caesar dressing

Asian Crunch **\$16.50**

shredded chicken on a bed of assorted cabbage, bean sprouts, cilantro, carrot ribbons and cucumbers, with a sweet chili and green onion vinaigrette

Chicken Waldorf **\$16.50**

grilled chicken breast, sliced apple, crisp celery, tart grapes and walnuts, served on a bed of mixed greens with a tangy creamy vinaigrette

Cobb **\$17.50**

grilled chicken breast, smoky bacon, hard-boiled egg, cherry tomato, red onion, smashed avocado cream, blue cheese, with an herb vinaigrette

Southwest **\$18.50**

birria beef, black beans, roasted corn, red pepper, cheddar cheese, cilantro, pepita served with our tangy avocado lime dressing - paired with tortilla chips

Casual Hot Lunch

Baked Potato Bar \$16.50

large russet potato, served with a generous portion of our classic beef and bean chili, side of steamed broccoli and assorted topping such as sour cream, shredded cheddar, green onions

Green Curry Bowl \$18.50

tender chicken and an assortment of fresh vegetables in a fragrant green curry, served on a bed of soft rice, topped with roasted peanuts and cilantro

Mahalo Bowl \$18.50

Slow roasted pork served on a bed of aromatic coconut rice, served with an Asian slaw tossed in a creamy dressing and topped with Hawaiian crunchy bits

Mediterranean Platter \$20.00

marinated and grilled chicken served with golden rice pilaf, fresh Greek salad with spinach, cucumber, tomato and feta garlic tahini dressing, served with warm flat bread

Chicken Fettuccine \$19.50

tender roasted chicken on a bed of fettuccine tossed with our rustic house marinara and parmesan, served with caesar salad and garlic baguette

Classic Lasagna \$20.00

classic lasagna with layers of noodles, supple rustic meat ragu and creamy bechamel sauce, served with our classic caesar salad and garlic baguette

Fajitas \$21.50

your choice of pulled chicken or roasted carnitas and a bright assortment of roasted vegetables, served with our house refried beans and savory Mexican red rice, comes with flour tortillas and an array of toppings

Chicken Enchiladas \$19.50

pulled chicken with your choice of verde sauce or traditional red enchilada sauce, served with our house refried beans and savory Mexican red rice, topped with shredded cheddar cheese and sour cream

Classic Roasted Chicken \$19.50

golden roasted chicken with your choice of rustic herb gravy, barbecue sauce, or chimichurri sauce, served with Yukon gold mashed potatoes, roasted seasonal vegetables

Southern Comfort \$21.00

glazed pork served with house-made barbecue sauce, chef's triple cheese bechamel macaroni, roasted seasonal vegetables, served with honey butter cornbread

Homestyle Meatloaf \$20.00

delicious beef meatloaf with a rustic mushroom gravy, served with Yukon gold mashed potatoes, roasted seasonal vegetables

Sunday Pot Roast \$23.00

slow braised beef with onion, garlic, and an array of root vegetables in a glossy rich wine sauce, served with Yukon gold mashed potatoes

Appetizers

Placed Appetizer Displays

Build Your Own Crostini \$4.50	golden toasted baguette served with bruschetta, tapenade, marinated feta
Dips and Spreads \$5.00	house made roasted garlic hummus, muhammara, and creamy caprese dip with grilled flatbread wedges and sliced fresh-baked baguette
Crudit� Display \$5.50	seasonal vegetables, served with creamy fresh chive and dill dip
Fresh Fruit Display \$5.50	colorful variety of berries, pineapple, melon, grapes, served with lemon chiffon dip
Harvest Display \$5.50	sliced local apples, house made caramel dip, toasted nuts, chocolates
Artisanal Cheese Board \$8.50	chef selected local and imported cheese with fresh and delicately dried fruit, honey seasonal compote or chutney, and assorted nuts; served with crackers
Crafted Charcuterie \$8.50	carefully selected assortment of cured meats, local and imported cheese, delicately dried fruit, olives and other chef selected nosh; served with crackers
Mezze \$8.50	roasted garlic hummus, marinated feta, olives, artichoke hearts, dolmas, blistered tomatoes, fresh and roasted vegetables, herb-oiled pita triangles
Pacific Seafood \$10.50	citrus prawns, smoked salmon fillet, lemon wedges, capers, onions, bloody Mary cocktail sauce, gourmet crackers and baguette

Bites

\$3.75	
Caprese Skewers (GF)	basil, fresh mozzarella, cherry tomato and balsamic drizzle
Cucumber Rosette (GF)	smoked salmon mousse and fresh dill
Fresh Vegetable Square	puff canape with herby creamed spread and vegetable medley
Spinach and Artichoke Bite	classic spinach and artichoke baked into a pastry cup
Deluxe Puffs	choose: caramelized mushroom with goat cheese, asparagus and gruyere, or brie and house made fruit compote
Mini Quiche	roasted vegetables and parmesan
Savory Cheesecake Bites	sundried tomato and basil
Stuffed Mushroom	sausage, parmesan, herb, bread crumb
Choux Puff Mini	choose: chicken salad, roasted or smoked salmon
Prosciutto Wrapped Date (GF)	with Manchego and hot honey
Beef Meatballs	choose: teriyaki, house barbecue, rustic marinara, chimichurri
Mini Sausage in Blankets	savory pork sausage link, puff pastry, honey mustard dip
\$4.00	
Chicken Skewer (GF)	served with a traditional peanut sauce, or a variety of other sauces
Asian Lettuce Cup	hoisin beef with garlic and water chestnuts in butter lettuce and wonton cup
Polenta Coin (GF)	served with crispy pork, chili oil, cilantro and pickled onion with queso fresco
Beef Roulade (GF)	thin sliced roast beef, asparagus, roasted red pepper, horseradish aioli
Beef Chimichurri Skewer (GF)	grilled steak morsels with bright herb sauce
\$4.75	
Salmon Lox Canape (GF)	served on a rustic seed cracker with feta cream and fresh dill
Seared Ahi Tuna (GF)	sesame oil and wasabi cr�me fraiche, served in a crispy wonton
Butter Basted Fish Cake	onions, peppers, Old Bay remoulade
Prawn and Sausage (GF)	bamboo skewer with creamy firecracker sauce
Petite Beef Pastries	beef, caramelized onion, asparagus, stoneground aioli in golden puff pastry
\$5.00	
Individual Slider	chef created varieties include beef, chicken, pork, fish,
Golden Stuffed Bread	mozzarella, pepperoni and rustic marinara
Classic Empanadas	traditional beef, savory pork, or vegetarian, served with creamy adobo sauce

Design Your Own Menu

Salad Course

Classic Caesar \$5.50

romaine, fresh shaved parmesan, tossed with a thick classic garlic dressing, topped with rustic croutons and lemon

Farm Greens \$6.00

shaved carrot, shaved red onion, cucumbers, red bell pepper, cherry tomato, topped with rustic croutons, crumbled feta cheese, herbal vinaigrette or buttermilk dressing

Spinach Arugula \$6.50

with seasonal berries, crispy onions, gorgonzola, and a lush berry vinaigrette

Flambe Fruit Salad \$7.00

blend of baby kale and arugula with roasted radicchio, flambe seasonal fruit with shallot, blue cheese and walnut with strawberry tarragon vinaigrette

Rustic Quinoa Tabbouleh (V) \$7.50

medley of herbs with halved cherry tomatoes, red onion, cucumber and garlic, dressed with lemon and seasoned rice vinegar and extra virgin olive oil and topped with fried chickpeas

Main Course – choose 1

Pasta Dishes

The pasta dishes are served with roasted seasonal vegetables

Fettuccine Bolognese \$21.00

a rich and hearty ragu atop thick pasta ribbons with fresh basil and parmesan

Lasagna al Ragu \$22.00

a delicious ragu cooked slow and low, thin sheets of pasta with bechamel, whole milk mozzarella and fresh basil

Vegetarian White Pesto Spinach and Squash Lasagna \$22.00

layers of creamy cheese bechamel sauce with swirls of pesto, spinach and squash

Chicken Pesto with Roasted Pine Nuts \$24.00

chicken in an herbaceous pesto cream sauce with seared artichokes, onions, and topped with parmesan and roasted pine nuts over cavatappi

The following entrees include your choice of two additional sides

Vegetarian

Marinated Portobello \$19.00

stuffed with a savory couscous medley and oven roasted

Stuffed Squash \$20.00

seasonal squash stuffed with a roasted vegetable quinoa pilaf

Seafood

Pacific Salmon \$MP

with a citrus and fresh herb compound butter

Seared Halibut \$MP

with an herbal beurre blanc

Baked Cod \$MP

with a ginger sesame-soy glaze

Poultry

Farmhouse Roasted Chicken \$22.00

with fresh herbs, served with a pan au jus

Chicken Piccata \$24.00

chicken with bright lemon, garlic, olives, and capers; lightly sweet and briny

Stuffed Chicken \$24.00

tender and herby cheese stuffed chicken served with chimichurri

Marry Me Chicken \$25.00

braised and roasted chicken served with a rich sun-dried tomato cream sauce

Pork

Roasted Pork \$24.00

in a veloute sauce with blistered tomatoes and sage

Bone-in Pork Chop \$26.00

served with an apple sage compote

Roasted Pimenton Pork \$26.00

served with a bright romesco sauce

Pork Tenderloin \$26.00

roasted with fresh herb and butter finished with roasted foraged mushrooms

Beef

Slow Roasted Brisket \$27.00

served with our house barbecue sauce

Roasted Sirloin \$28.00

roasted and finished with an herby compound butter

Braised Beef in Mirepoix \$29.00

braised with a medley of vegetables, fresh herbs, tomato and red wine creating a rich savory brown sauce

Trip Tip \$31.00

served with an au poivre sauce

Beef Tenderloin \$36.00

served with with a silky demi glace and horseradish cream

Lamb

Lamb with Apricots and Dates \$32.00

a Morracon stew with aromatic flavors of tangy dried apricots, sweet dates, saffron, cinnamon and onions

Traditional Lamb Roast \$33.00

marinated lamb seared and roasted, served with a fresh mint pesto

Harissa Lamb Chops \$MP

grilled and topped with harissa yogurt and fresh herb

Compliment your Entrée – choose 2

Buttery Mashed Potatoes

Herb Roasted Potatoes

Almond Rice Pilaf

Pearl Couscous and Tri-Colored Jewel Blend

Seasonal Vegetable Medley

Roasted Root Blend

Add \$2.00

Wild Rice Medley

Buttery Polenta

Roasted Cauliflower

Creamy Scalloped Potatoes

Green Bean Almondine with Citrus Notes

Roasted Broccoli

Roasted Brussel Sprouts with Bacon

Are You Looking for a Sweet Finish?

Some tantalizing ideas...

Chocolate Brownies with a Ganache Pour Over

Seasonal Fruit Danish with Whipped Cream

Cinnamon Kouign Amann with Marmalade

Pavlova Cup with Vanilla Custard and Fresh Fruit

Chocolate Mousse with Raspberry Compote and Palmier

Bread Custard with House Caramel Sauce and Whipped Cream

Rum Cake with Fire-Roasted Pineapple and Heavy Cream

Sweet Biscuit with Whipped Cream and Seasonal Fruit Compote

Cheesecake with Fruit Coulis or Chocolate Ganache

Phyllo Cup with Spiced Cream, Apricot Compote and Toasted Pistachio

Seasonal Fruit Galette with Whipped Cream

Naked Cake with Flavored Whipped Cream and Garnish

Mini Bites

Chocolate Brownies with a Ganache Pour Over

Cheesecake with Fruit Coulis or Chocolate Ganache

Seasonal Fruit Bars with Streusel Crumble

Artisan Cookies - Chocolate Thumbprint, Dipped Shortbread, Almond Sugar Cookie

Cake Truffles in Assorted Flavors

Mini Pie in Assorted Flavors

Pre-Designed Menus We Loved

TAQUIERIA MENU

APPETIZERS \$9.50

Chips and Dips tortilla chips served with rustic salsa and queso dip
Fresh Fruit Display colorful variety of fruits served with a lemon chiffon dip

DINNER \$32.25 **Displayed dinner buffet**

Mixed Green Salad local greens, feta, cherry tomato, toasted pumpkin seeds, ranch & citrus herb vinaigrette
Ancho and Lime Chicken
Slow Roasted Pork Carnitas
Roasted Vegetables
Assorted Toppings shredded cheese, sour cream, jalapenos, radishes, cilantro
Flour and Corn Tortillas
Spiced Refried Beans
Mexican Style Red Rice

MEDITERRANEAN

APPETIZERS \$8.50

Mezze Display roasted garlic hummus, marinated feta, olives, artichoke hearts, dolmas, blistered tomatoes, fresh and roasted vegetables, herb-oiled pita triangles

DINNER \$31.75 **Displayed dinner buffet**

Spinach and Arugula Salad local greens, garbanzo beans, cucumbers, olives, feta, fresh herb vinaigrette
Herb Fired Chicken with a creamy chermula sauce
Homemade Meatballs with tzatziki sauce
Aromatic Rice Pilaf with toasted pistachios
Seasonal Vegetables olive oil and fresh herbs
Garlic and Fresh Herb Warmed Flatbread

ASIAN – BUILD YOUR OWN RICE BOWL

APPETIZERS \$9.50

Chicken Satay with a chili peanut sauce
Fresh Fruit Display colorful variety of fruits served with a lemon chiffon dip

DINNER \$38.00 **Displayed dinner buffet**

Asian Spinach Salad baby spinach, sliced mango, red onion, toasted coconut, sesame citrus vinaigrette
Garlic Sirloin
Ginger and Coriander Tofu
Aromatic Rice
Roasted Vegetables carrots, bok choy, celery, etc
Assorted Sides cabbage, marinated cucumbers, boiled egg, sesame seeds, roasted peanut, cilantro,
Assorted Sauces teriyaki, chili sauce, peanut, soy