

CRAVE Cater^{ing}



Full Menu ~ 2022

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

\$3.00 Coffee Service	<i>includes half and half, sugars, stir sticks</i>
\$3.00 Juice	
\$3.25 Croissant or Biscuit with Butter and Jelly	
\$3.50 Sweet Bread, Muffins or Scones	
\$3.75 Bagels and Cream Cheese	add \$5.25 for lox, pickled onion and capers
\$3.75 Seasonal Fruit Display	
\$4.00 Thick Cut Bacon, Farmhouse Sausage, or Honey Ham	
\$4.00 Herb Roasted Potatoes	
\$4.00 Country Sausage Gravy	
\$4.75 Yogurt Parfait – with honey Greek yogurt, fresh fruit, NW granola	
\$5.00 Scrambled Eggs (3)	
\$5.00 Multi Grain Oatmeal – with house made fruit compote, brown sugar, milk	
\$6.00 Scrambled Turmeric Tofu – with caramelized onion and zucchini	

\$8.00 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 \$16.00 per guest

Scrambled Eggs

Herb Roasted Potatoes

Thick Cut Bacon

Croissant with Butter and Preserves

Parisian Brunch \$18.00 per guest

Savory Tart with pancetta, sliced potatoes, gruyere, fresh herb egg custard in pastry

Herb Roasted Potatoes

Seasonal Fruit Display

Sweet or Savory Breakfast Breads

Sunrise Brunch \$20.00 per guest

Scrambled Eggs with Cheddar Cheese

Herb Roasted Potatoes

Thick Cut Bacon or Farmhouse Sausage

Seasonal Fruit Display with Honey Greek Yogurt and NW Granola

Sweet or Savory Breakfast Breads

Breakfast – continued

NW Brunch \$28.00 per guest

Pacific Salmon served with a citrus beurre blanc

Arugula Salad with quinoa and roasted beet, candied pecans, honey-shallot vinaigrette

Herb Roasted Potatoes

Seasonal Fruit Display with lemon chiffon dip

Sweet or Savory Breakfast Breads

Omelet Station \$19 Chef Attended Station – \$200 fee applied

Free range eggs, smokey bacon, farmhouse sausage, roasted garlic, caramelized onion, green onion, spinach, roasted red peppers, mushroom, cheddar cheese, feta, and more ingredients for your guests to choose from.

Herb Roasted Potatoes

Seasonal Fruit Display

Sweet or Savory Breakfast Breads

Lunch

Classic Lunch Box Combo \$16.00 (everything you could want – top seller)

Classic Deli Sandwich – Turkey & Pepper Jack, Butcher Ham and Cheddar, Roast Beef and Provolone

Classic sandwiches come on thick Montana style bread with tomato, thin sliced pickled onion, artisan greens, house aioli

Combo comes with:

House made pickles

Kettle chips

Deluxe picnic salad

House made cookie

Beverage – soda, sparkling water (specialty drink no soda for Crave)

Artisan Sandwiches and Wraps

All artisan sandwiches and wraps come with house made pickles and kettle chips

Make it a combo \$3 and get a cookie and soda.

Add a side salad \$4 green, pasta, potato, grain – choose or chef selection

Add a cup of soup \$4 roasted vegetable and rice, chicken noodle, beef and bean chili, soup of the day

Roasted Vegetables on Ciabatta \$12.50

selection of roasted vegetables, house-made hummus, tomato, lettuce, curried aioli

Hot Italian Grinder \$12.50

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

Hot French Dip \$12.50

roast beef, gruyere, caramelized onions on a baguette with horseradish aioli, served with au jus

Chicken Bacon \$12.50

grilled chicken, bacon, provolone, arugula, garlic herb aioli on ciabatta

Meatball Grinder \$12.50

large house made beef meatballs, mozzarella with rustic marinara on a soft pub roll

Grilled Chicken Caesar Wrap \$12.50

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

Lunch – continued

Curried Vegetable Wrap \$13.00

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

French Picnic – *Parisian Style Baguette Sandwiches* \$13.50

Choose from:

Roast Beef and Camembert with mustard greens and stoneground aioli

Chicken and Provolone with spinach and pesto aioli

Prosciutto and Gruyere with radicchio, pickled onion, and roasted pepper tapenade

Bacon and Brie with arugula and fig chutney

Entrée Salads

All salads are prepared with organic greens, as many local ingredients as we can source, and an artisan roll.

Make it a combo \$3 and get a cookie and soda.

Add a cup of soup \$4 roasted vegetable and rice, chicken noodle, beef and bean chili, soup of the day

Gourmet Garden \$13 vegetarian

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 vegetarian \$14.50 with chicken

Grilled chicken breast, house croutons, parmesan ribbons, house made roasted garlic Caesar dressing

Italian Chop Chop \$14.50

Salami ribbons, cut ham, garbanzo bean, red onion, cucumber, red pepper, buttery black olives, feta, served with a creamy herb vinaigrette

Cobb \$16.00

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

Santa Fe \$16.00

Grilled chicken breast, black beans, roasted corn, red pepper, cheddar cheese, cilantro, pepita served with our tangy avocado lime dressing

Shrimp Louie \$17.00

Chilled bay shrimp, hard boiled eggs, cherry tomatoes, avocado, capers, green onion, classic Louie dressing

Hot Lunch Entrees

Baked Potato Bar \$15.00

Large russet or garnet yam, covered in a generous serving of our classic beef and bean chili, sour cream, shredded cheddar, green onions, and side of roasted seasonal vegetables

Classic Pasta \$16.00

Linguine noodles, rustic house marinara, parmesan ribbons, served with your choice of grilled chicken or beef meatballs, Caesar salad and garlic bread

Mahalo Bowl \$16.00

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

Lunch - continued

Thai Chicken Bowl \$16.00

Marinated and grilled chicken on a supple bed of noodles tossed in a garlic-tahini dressing, served with house pickled vegetables, toasted peanuts, and cilantro

Chicken Pot Pie \$16.00

Thick medley of roasted chicken and chunky vegetables in a creamy herb gravy, topped with a flaky puff pastry crust, served with a mixed green salad and creamy herb dressing

Bombay Curry Platter \$17.00

Chana aloo, a chunky vegetarian potato and chickpea curry served over a bed of fragrant rice, a chicken tikka skewer and topped with roasted peanuts, toasted coconut, and cilantro, served with warm naan

Classic Lasagna \$17.00

Classic lasagna with tender egg noodle and supple rustic bolognes sauce, served with Caesar salad and garlic bread - *let us know if you would like a vegetarian option*

Taqueria Bar \$17.00

Your choice of pulled chicken, pork carnitas, or seasoned beef with roasted vegetables, served with refried beans and Mexican style red rice, comes with flour or corn tortillas, shredded cheddar, sour cream, lettuce and salsa

Enchiladas \$17.00 drop down menu, chicken, pork, beef

Your choice of chicken, pork carnitas, or seasoned beef with a cascabel red enchilada sauce, served with refried beans and Mexican style red rice, topped with shredded cheddar cheese and comes with sour cream, chips and salsa

Classic Roasted Chicken \$18.00

Golden roasted chicken served with Yukon gold mashed potatoes, rustic herb pan gravy, roasted seasonal vegetables, artisan roll and butter

Homestyle Sirloin Meatloaf \$18.00

Sirloin meatloaf with a rustic mushroom gravy, served with Yukon gold mashed potatoes, roasted seasonal vegetables, artisan roll and butter

Design Your Own Menu

Salad Course

Classic Caesar \$5.00

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

Farm Greens \$5.50

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

Spinach Arugula \$6.00

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

Flambe Pear Salad \$6.00

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

Rustic Quinoa Tabbouleh (V) \$6.00

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

Entrees include your choice of two additional sides

Pasta Dishes

served with roasted seasonal vegetables

Pappardelle Bolognese \$21.00

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

Lasagna al Ragu \$21.00

a delicious ragu cooked slow and low and rolled into pasta with bechamel and whole milk mozzarella and fresh basil

Chicken Pesto with Roasted Pine Nuts \$23.00

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

Steak Gorgonzola \$24.00

seared sirloin, with roasted red peppers, onions and spinach in a creamy gorgonzola bechamel tossed with penne

Vegetarian

Marinated Portobello \$18.00

stuffed with a savory couscous medley and oven roasted

Stuffed Squash \$19.00

seasonal squash stuffed with a roasted vegetable quinoa pilaf

Ratatouille Stack \$20.00

eggplant, zucchini, roasted red pepper, mozzarella, marinara

Seafood

Pacific Salmon \$MP

smoked paprika coconut cream, on a bed of succotash

Seared Halibut \$MP

with an herbal halibut stock consume

Poultry

Farmhouse Roasted Chicken \$22.00

with fresh herbs, served with a pan au jus

Coq au Vin \$23.00

braised and roasted chicken thighs with mushrooms and vegetables in rich savory sauce

Chicken Marbella \$23.00

chicken with figs, garlic, olives, and capers; lightly sweet and briny

Smoked Pepper Chicken \$24.00

brined and smoked in house tangy glaze

Pork

Stuffed Pork Roulade \$24.00

with chorizo, spinach, queso fresca and piquillo peppers in a pepper cream

Bone-in Pork Chop \$26.00

served with an apple sage compote

Roasted Cured Pork Belly \$26.00

slow roasted with crispy skin topped with a spiced glaze

Pork Tenderloin \$26.00

roasted with fresh herb and butter finished with roasted foraged mushrooms

Beef

Roasted Sirloin \$25.00

roasted with butter and fresh herbs, finished with a black currant demi glaze

Braised Beef in Mirepoix \$26.00

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

Beef Tenderloin \$32.00

6 ounce medallion cooked perfectly, served with an au poivre sauce

Beef Ribs \$32.00

whole smoked, slow braised beef ribs with our tangy house sauce

Ribeye Roast \$MP

chef onsite required, served with horseradish creme

Tomahawk Ribeye \$MP

chef onsite required

Duck, Rabbit, Lamb

Seared Duck Breast \$28.00

served with green peppercorn demi

Local Lamb Rack \$29.00

marinated lamb seared and roasted, served with fresh herbs and blackberry coulis

Harissa Lamb Chops \$MP

grilled and topped with harissa yogurt and fresh herb

Compliment your Entrée – choose 2

Buttery Mashed Potatoes

Herb Roasted Potatoes

Wild Rice Risotto

Couscous and Ancient Grains

Seasonal Vegetable Medley

Roasted Root Blend

Add \$2.00

Creamy Scalloped Potatoes

Green Bean Almondine with Citrus Notes

Roasted Broccolini

Roasted Brussel Sprouts with Bacon

Are You Looking for a Sweet Finish?

Some tantalizing ideas...

Pavlova Cup with Vanilla Custard

Chocolate Cradle with Chocolate Mousse and Raspberry Compote

French Apple Custard Pie with Almond Streusel

Fire Roasted Pineapple Cake with Spiced Rum Sauce

Sweet Shortcake with Whipped Cream and Fruit Compote

Triple Chocolate Ganache Brownie

Zesty Citrus Tartlets with Meringue

Flourless Chocolate Torta with Whipped Cream

Baked Fruit Tulip with Inspire Sauce

Cream Puffs – classic or chocolate dipped

Mini Naked Cake – baker designed flavors

Assorted Cupcakes – baker designed flavors

Cheesecake – classic, chocolate, fruit swirl

Not seeing something you want here? Connect with us for unique ideas or specific needs.

Pre-Designed Menus We Loved

STREET TACO MENU

APPETIZERS \$9.50

Tri Color Chips and Rustic Salsa Display

Queso Blanco

Fresh Fruit Display

DINNER \$31.25

Displayed dinner buffet

Mixed Green Salad

local greens, feta, cherry tomato, toasted pumpkin seeds, ranch & citrus herb vinaigrette

Taqueria

Ancho and Lime Chicken

Slow Roasted Pork carnitas

Roasted Vegetables

Assorted Toppers

shredded cheese, sour cream, jalapenos, radishes, cilantro

Corn and Flour Tortillas

Spiced Refried Beans

Mexican Style Red Rice

MEDITERRANEAN

APPETIZERS \$6.00

Mezze Display

hummus, roasted vegetables and pickled vegetables, olives, dolmas, ovened tomatoes, marinated feta, pita triangles

DINNER \$31.75

Displayed dinner buffet

Spinach and Arugula Salad

local greens, salami ribbons, garbanzo beans, 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 \$6.25

Chicken Satay with a chili peanut sauce

Fresh Fruit Display cold melon, pineapple, kiwi, grape, fresh berries

DINNER \$32.00

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

Appetizers

Placed Appetizer Displays

Candied Brie \$3.25	warm brie with toasted nuts and house made fruit compote, served with baguette
Crudit� Display \$4	seasonal vegetables, buttermilk dip or hummus, fresh herbs
Dips and Spreads \$4.50	house made hummus, artichoke and pancetta dip, creamy herb-onion dip presented with fresh vegetables, grilled flatbread wedges and sliced fresh-baked baguette.
Fresh Fruit Display \$4.50	colorful variety of melon, berries, pineapple, grapes
Harvest Display \$4.50	sliced local apples, house made caramel dip, toasted nuts, chocolates
Artisanal Cheese Board \$5.00	chef selected domestic and artisan cheese with crackers & fruit garnish
Crafted Charcuterie \$6.00	carefully selected assortment of cured meats, local and imported cheese, delicately dried and fresh fruit, olives and other chef selected nosh
Mezze \$6.00	hummus, baba ghanoush, olives, marinated artichoke hearts, dolmas, ovened tomatoes, roasted vegetables, pita triangles
Roti Platter \$8	tandoori chicken skewer, roasted garlic, marinated feta, roasted tomatoes, cucumbers, hummus, and warmed pita
Pacific Seafood \$10.50	citrus prawns, smoked salmon filet, lemon wedges, capers, onions, bloody Mary cocktail sauce, gourmet crackers and baguette

Bites

\$3.50	
Caprese Skewers (GF)	basil, fresh mozzarella, cherry tomato and balsamic drizzle
Cucumber Rosette (GF)	smoked salmon mousse and fresh dill
Crostini	fresh toast rounds with options including: caprese, bruschetta, tapenade & ricotta with fresh basil, pear and brie with honey and cracked pepper
Bacon Wrapped Date (GF)	with Manchego and hot honey
Cheddar Crisp (GF)	roasted chicken in our tangy house sauce
Polenta Coin (GF)	served with crispy pork, chili oil, cilantro and pickled onion with queso fresco
Sweet Potato Crisp (GF)	roasted corn salsa, chipotle mayo dollop
Stuffed Mushroom	sausage, parmesan, herb, bread crumb
Choux Puff Sandwiches	choose chicken salad, roasted pork and arugula, smoked salmon, shrimp salad
Deluxe Puff Purses	choose caramelized mushroom with goat cheese, asparagus and gruyere, brie and house made fruit compote, ratatouille
Mini Quiche	with sundried tomato, fresh basil
Savory Cheesecake Bites	choice of filling: Mediterranean, bacon, seafood
Mini Sausage in Blankets	savory pork sausage link, puff pastry, honey mustard dip
\$3.75	
Chicken Meatballs	served with chimichurri
Beef Meatballs	choice of: teriyaki, house barbecue, rustic marinara, chimichurri
Chicken Skewer (GF)	served with a traditional peanut sauce, or a variety of other sauces
Beef Roulade (GF)	thin sliced roast beef, asparagus, roasted red pepper, horseradish aioli
Blackened Prawn Skewer (GF)	with remoulade
Beef Chimichurri Skewer (GF)	grilled steak morsels with bright herb sauce
\$4.25	
Petite Beef Pastries	beef, caramelized onion, mushrooms, Dijon and fresh herb in puff pastry
Bacon Wrapped Prawn (GF)	bamboo skewer with firecracker sauce
Salmon Mousse Canape (GF)	served on a rustic seed cracker with fresh dill
Seared Ahi Tuna (GF)	sesame oil and wasabi cr�me fraiche, served on crispy wontons or rice balls
Salmon Kabobs (GF)	with a spiced brown sugar soy glaze
Salmon Poke (GF)	served on a fried wonton with sesame seeds and green onion garni
Butter Basted Halibut Cake	onions, peppers, Old Bay remoulade

\$4.50

Roasted Pork Bao Buns
Individual Sliders

with charred pork marinated in soy ginger glaze, house pickled vegetables
chef created varieties to choose from; beef, salmon, chicken, pork

Dessert

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Some tantalizing ideas...

Pavlova Cup with Vanilla Custard
Chocolate Cradle with Chocolate Mousse and Raspberry Compote
French Apple Custard Pie with Almond Streusel
Fire Roasted Pineapple Cake with Spiced Rum Sauce
Sweet Shortcake with Whipped Cream and Fruit Compote
Triple Chocolate Ganache Brownie
Zesty Citrus Tartlets with Meringue
Flourless Chocolate Torta with Whipped Cream
Baked Fruit Tulip with Inspire Sauce
Cream Puffs – classic or chocolate dipped
Mini Naked Cake – baker designed flavors
Assorted Cupcakes – baker designed flavors
Cheesecake – classic, chocolate, fruit swirl