

HORS D' OEUVRES

prices are per piece | minimum 20 pieces per selection

DEVILED EGGS , candied bacon, bourbon maple syrup	3
PACIFIC NORTHWEST OYSTERS , shallot and black pepper	4
POACHED PRAWN , tamarind cocktail	4
SALMON TARTARE , sweet mustard, rabe	4
PRIME BEEF TARTARE , brioche, deviled egg	6
VEGETABLE CAPONATA , caramelized onion, golden raisin, focaccia	4
BAKED OYSTERS , bacon duxelle	4
HUSH PUPPIES , harissa, sage	4
DUNGENESS CRAB CAKE , jalapeno aioli	7
CHICKEN POPS , Portland honey-pepper glaze	3
MEATBALL SKEWER , dijonnaise	5
BEEF TENDERLOIN SKEWER , chimichurri	6
CHICKEN SAUSAGE SANDWICH , mustard onion relish, parker roll	5
SPICED ROASTED PORK SLIDER , green cabbage slaw, parker roll	5
URBAN FARMER BEEF SLIDER , tomato jam, parker roll	5

PLATTERS

ARTISANAL & HOUSE-MADE CHARCUTERIE , house pickles, mustard	78 (serves 15)
ARTISANAL CHEESE SELECTION , Marcona almonds, house preserves	78 (serves 15)
URBAN FARMER VEGETABLE BOARD	60 (serves 15)
ROASTED RED PEPPER HUMMUS , triticale pita chips	28 (serves 6-8)
SPICED NUTS	15 (serves 6-8)
WARM OLIVES , rosemary, confit lemon	15 (serves 6-8)

Lemon Meringue Tartlet
Apple Frangipan Tartlet
Pecan Pie
Chocolate Creme Pie
Orange Creme Brulee
Mascarpone Cheesecake
Chocolate Eclair

CUPCAKES:

Dark Chocolate with Caramel
Banana with Cream Cheese
Vanilla with Orange Buttercream
Coffee with White Coffee Cream

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

3 COURSE DINNER MENU

74 per person

For parties of 26 guests or under select: 2 first course, 3 entree, 2 dessert options

For parties over 26 guests select: 1 first course, 2 entree, 1 dessert options

FIRST COURSE

LOCAL GREENS, shaved vegetables, local honey vinaigrette

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

HEIRLOOM TOMATOES, hand-pulled mozzarella crostini, white balsamic

CARROT SOUP, goat cheese, espelette crouton

ENTREES

WILD MUSHROOM RISOTTO, pea tendrils, lemon oil (*vegan preparation available*)

PACIFIC WILD SALMON, charred carrot, smoked mushrooms, onion aioli

DAY BOAT SCALLOPS, pork, carrot, cumin

BONE IN PORK CHOP, pecan, hop honey, apricot

OREGON HALF CHICKEN, tomatillo, shitake, jus

RED WINE BRAISED SHORT RIB, popcorn grits, French beans

10 OZ. BRANDT FLAT IRON STEAK, roasted fingerling potato, charred baby carrot

6 OZ. PIEDMONTESE TENDERLOIN, roasted fingerling potato, broccolini

12 OZ. PAINTED HILLS TWENTY-ONE DAY DRY AGED NEW YORK STEAK, potato puree, charred greens*

*Available for a \$14 per order supplemental charge

DESSERT

MOLTEN CHOCOLATE CAKE, white coffee cremeaux, mocha ice cream

CHOCOLATE LAYER CAKE, crispy cocoa meringue, vanilla ice cream

BUTTERSCOTCH SUNDAE, warm brown butter blondie, toffee chip ice cream

MARKET FRUIT CRUMBLE, orange almond crumble, creme fraiche ice cream

CREME CARAMEL, Meyer lemon, honeycomb candy

SIDE DISHES SERVED FAMILY STYLE

5 per person, per side dish

Creamed Spinach Gratin

Seared Greens, carrot, sweet mustard onions

Roasted Mushrooms, shallot

Farm Fries, russet burbank

Popcorn Grits, poached egg, bbq spice

Yukon Gold Potato Puree

Baked Mac n' Cheese, cured tomato, brioche crumbs

Twice Baked Fingerling Potato Tart, cheddar, bacon, chive

URBAN FARMER[®]

PORTLAND'S STEAKHOUSE

WEEKEND BRUNCH

26 per person includes: choice of juice & Stumptown drip coffee *or* Steven Smith Tea

FIRST COURSE

VANILLA YOGURT PANNA COTTA, berries, hand-rolled granola, biscotti

CHOICE OF ENTREE

pre-select 4 options

FARM EGGS *select one*

DUNGNES CRAB OMELET, grilled onions, bacon, mushrooms, herbed hollandaise

SHAVED "TAILS & TROTTERS" HAM BENEDICT, house-made sourdough English muffin

SEASONAL VEGETABLE SCRAMBLE, aged cheddar, potato galette

SANDWICHES *select one*

ROASTED PORK SANDWICH, bbq, slaw, mahon, oat brioche roll, farm fries

GRILLED CHICKEN SANDWICH, bacon, gruyere, peach jam, chili aioli, kaiser roll, farm fries

THE FARM BURGER, local cheddar, aioli, house-made sourdough English muffin, farm fries

TURKEY PANINI, bacon, cured tomato, arugula, piccalilli, baguette, farm fries

URBAN FARMER SPECIALTIES *select two*

SHRIMP AND GRITS, braised pulled pork, soft egg

BEEF TENDERLOIN AND SHRIMP HASH, corn, potato, peppers, jus

STEEL CUT OATMEAL, dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy

VANILLA BUTTERMILK SKILLET PANCAKE, apricot, bourbon caramel

BRIOCHE FRENCH TOAST, peach jam, hazelnut butter, pure maple

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy, herb marinated chicken breast

LOCAL GREENS, shaved vegetables, honey vinaigrette, herb marinated chicken breast

ENHANCEMENTS

served family style:

PASTRIES, a selection of croissants, danish, muffins 5 per person

SEASONAL FRUIT PLATTERS 6 per person

MINIATURE DESSERTS 6 per person, per selection

Orange Meringue Tartlet

Dutch Apple Tartlet

Chocolate French Macaron

Chocolate Layer Cake

Seasonal Fruit Shortcake

Tahitian Vanilla Creme Brulee

Cupcakes:

Dark Chocolate with Caramel

Banana with Cream Cheese

Vanilla with Orange Buttercream

Coffee with White Coffee Cream

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

FIRST COURSE

CARROT SOUP, goat cheese, espelette crouton

LOCAL GREENS, shaved vegetables, local honey vinaigrette

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

HEIRLOOM TOMATOES, hand-pulled mozzarella crostini, white balsamic

ENTREES

WILD MUSHROOM RISOTTO, pea tendrils, lemon oil (*vegan preparation available*)

PACIFIC WILD SALMON, charred carrot, smoked mushroom, onion aioli

STEAK FRITES, 6 oz. Piedmontese tenderloin, farm fries, bordelaise

POPCORN GRITS, spiced shrimp, pulled pork, soft poached egg

ROASTED PORK SANDWICH, bbq, slaw, mahon, oat brioche roll, farm fries

MINIATURE DESSERTS TO SHARE

ASSORTED BARS:

Brownies

Blondies

Millionaire's Shortbread

Seasonal Fruit

CUPCAKES:

Dark Chocolate with Caramel

Banana with Cream Cheese

Vanilla with Orange Buttercream

Coffee with White Coffee Cream

COOKIES:

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Double Chocolate

Snickerdoodle

Hazelnut Milk Chocolate

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

BREAKFAST

14 per person

CHOICE OF ENTREE

SEASONAL VEGETABLE SCRAMBLE, aged cheddar, potato galette

VANILLA YOGURT PANNA COTTA, hand rolled granola, pistachio biscotti

STEEL CUT OATMEAL, dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy

MAPLE GRANOLA WAFFLE, cherry, yogurt, honey

DUNGENESS CRAB OMELET, grilled onions, bacon, wild mushrooms, herbed hollandaise

BRIOCHE FRENCH TOAST, peach jam, hazelnut butter, pure maple

VANILLA BUTTERMILK SKILLET PANCAKE, apricot, bourbon caramel

SHAVED "TAILS & TROTTERS" HAM BENEDICT, house-made sourdough English muffin

ENHANCEMENTS

served family style:

PASTRIES, selection of croissants, danish, muffins 5 per person

SEASONAL FRUIT PLATTERS 6 per person

BREAKFAST SANDWICHES 8 per person

House-made English muffin, scrambled farm eggs, "Tails & Trotters" ham, tomato jam, local cheddar

CONTINENTAL BREAKFAST

14 per person

Stumptown drip coffee or Steven Smith tea & choice of juice

Selection of butter croissants, danishes, seasonal muffins, bagels

Fresh fruit platters

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