

## HORS D' OEUVRES

prices are per piece | minimum 20 pieces per selection

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

## PLATTERS

<b>ARTISANAL &amp; HOUSE-MADE CHARCUTERIE</b> , house pickles, mustard	78 (serves 15)
<b>ARTISANAL CHEESE SELECTION</b> , Marcona almonds, house preserves	78 (serves 15)
<b>ROASTED RED PEPPER HUMMUS</b> , triticale pita chips	28 (serves 6-8)
<b>SPICED NUTS</b>	15 (serves 6-8)
<b>WARM OLIVES</b> , rosemary, confit lemon	15 (serves 6-8)

## MINIATURE DESSERTS

3 each

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**<sup>®</sup>  
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

**ROASTED BEETS**, five nut butter, apricot, mole salumi, oregano vinaigrette

**CARROT SOUP**, goat cheese, espelette crouton

### ENTREES

**WILD MUSHROOM RISOTTO**, lemon, brown butter, sage *(vegan preparation available)*

**PACIFIC WILD SALMON**, saffron fennel, peperonata, olive vinaigrette

**DAY BOAT SCALLOPS**, pork, carrot, cumin

**BONE IN PORK CHOP**, pecan, 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 escarole\*

\*Available for a \$14 per order supplemental charge

### DESSERT

**CHOCOLATE WHISKEY CAKE**, Woodblock chocolate, hazelnut, caramel 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

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## 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

host pre-selects 4 options

#### **FARM EGGS** *select one*

**DUNGNESS 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

#### **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

Mascarpone Cheesecake

#### **Cupcakes:**

Dark Chocolate with Caramel

Banana with Cream Cheese

Vanilla with Orange Buttercream

Coffee with White Coffee Cream

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PORTLAND'S STEAKHOUSE

## LUNCH MENU

35 per person

select 2 first course, 3 entree, 2 dessert options

### FIRST COURSE

**CARROT SOUP**, goat cheese, espelette crouton

**LOCAL GREENS**, shaved vegetables, local honey vinaigrette

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

**ROASTED BEETS**, five nut butter, apricot, mole salumi, oregano vinaigrette

### ENTREES

**NETTLE RISOTTO**, asparagus, crispy shallot

**PACIFIC WILD SALMON**, saffron fennel, peperonata, olive vinaigrette

**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

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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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