

PLATTERS AND BOARDS

Small platters serve 10 | Large platters serve 20

la charcuterie

Small 140.00 Large 260.00

A beautiful assortment of premium cheeses, premium meats (Sopressata, pepperoni, salami, prosciutto), seasonal fresh fruits, toasted breads, and assorted crackers.

caprese skewers

Small 70.00 Large 110.00

Delicious cherry tomatoes paired with mozzarella pearls in herbs and fresh basil drizzled with a balsamic reduction, olive oil, salt, and pepper.

m&c brunch board

80.00

Biscuits, croissants, freshly sliced fruits, jams, marmalades, honey, butters, mini pancakes, mini pastries, sausage, bacon, & mini deli sliders. Serves 4-6

chicken salad croissant platter

Small 60.00 Large 101.00

Our famous house-made chicken salad stuffed in flaky buttery croissants with leaf lettuce and cherry tomatoes.

eggs in flight

Small (15 halves) 45.00 Large (30 halves) 75.00



SMALL BITES

Each order serves 10

maison boulettes

70.00

All-beef, hand-crafted meatballs served with your choice of signature sauces: vibrant orange sriracha, rich sweet and smoky BBQ, classic marinara, indulgent vodka cream, or traditional Swedish.

mediterranean shrimp skewers

130.00

Three large shrimp per skewer marinated in olive oil, garlic, oregano, and lemon zest, served with a side of tzatziki or drizzled with harissa.

luxe lobster sliders

175.00

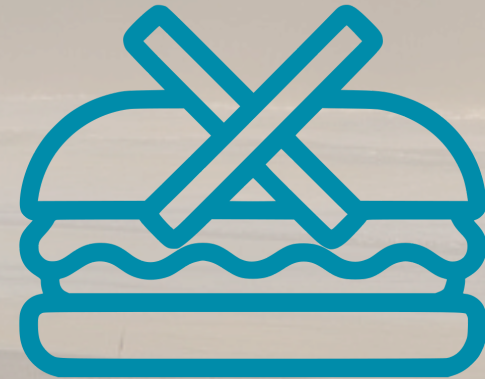
Tender brioche rolls filled with a delicate lobster salad, lightly dressed with citrus aioli and fresh chives, bringing a taste of coastal elegance to your table.

trio of sliders

13.00

Includes, roast beef with horseradish, turkey with cranberry, and caprese with fresh mozzarella.

CRAFTED + CARRIED



EVENTS & MORE

(971) 474-9150

www.craftedcarried.com

catering@craftedcarried.com

Ask about custom menu and private chef services.
All orders subject to delivery, service and admin fees. Staffing for events is available.

FLAVOR FLIGHTS

Each order serves 10

country breakfast flight 180.00

Buttermilk biscuits, peppered country gravy, sausage, bacon, scrambled eggs, breakfast potatoes & jams.

Per Person Add ons: Add Fruit or Yogurt Parfaits \$6.00 | Add pancakes \$3.00 | Sub Vegan \$3.00

taco flight 210.00

A fun, customizable taco experience featuring flour and corn tortillas, alongside all the classic toppings: seasoned taco beef, fiesta lime chicken & pork carnitas, southwest seasoned rice, refried beans, house-made salsa, pico de gallo, shredded cheddar, sour cream, and fresh lime wedges.

Premium toppings 3.00 each | Sub Vegan \$3.00

House-made guacamole, grilled peppers and onions, street corn medley

baked potato flight 175.00

Baked potatoes, chives, sour cream, shredded cheddar, salsa, pickled jalapenos, chopped bacon, and butter

Premium toppings 3.00 each

Pork Carnitas, cheesy broccoli, or chili.

burger flight 190.00

Our house-made signature burger patties, served on soft potato buns with crisp leaf lettuce, ripe sliced tomatoes, pickles, and onions. Choose from ketchup, mustard, BBQ sauce, or mayonnaise, and add your favorite cheese—Swiss, cheddar, or American. This burger flight is paired with your choice of two delectable sides: creamy potato salad, smoky baked beans, or a variety of Boulder kettle-cooked potato chips in sea salt, malt vinegar, BBQ, or jalapeño cheddar.

Premium toppings 3.00 each | Sub Impossible Burger \$3.00

House-made guacamole, coleslaw, tzatziki sauce, crispy onions, sauteed mushrooms, grilled onions, brie, gouda or gruyere cheese.

mediterranean mezze flight 260.00

This flight includes smoky baba ganoush served with pita, fresh tabbouleh salad, crispy falafel with creamy tahini, savory mini spanakopita, a trio of hummus varieties, tender dolma stuffed with rice and herbs.

Premium Add ons 4.00 each

Greek salad skewers with feta and olives, and za'atar roasted vegetables paired with a tangy yogurt dip.



SALADS

small serves 10 | large serves 20

first class chicken caesar small 80.00 large 140.00

Classic Caesar salad with crisp romaine hearts, diced chicken, shaved parmesan, garlic croutons, and creamy Caesar dressing. Served with focaccia bread.

Sub Salmon or Shrimp 15.00 per small

cantonese chicken & noodle small 90.00 large 150.00

Mixed greens, julienned red peppers and carrots, lo mein noodles, diced chicken, cucumber, mango, candied almonds, wonton strips, toasted sesame seeds, Asian dressing.

copilot cobb small 82.50 large 145.00

Spring mix, cheddar cheese, chopped turkey, chopped ham, chopped bacon, cherry tomatoes, hard boiled eggs, avocado, and cucumbers, served with buttermilk ranch dressing.

napa valley small 95.00 large 165.00

Spring mix, crisp apples, sweetened dried cranberries, goat cheese crumbles, diced chicken, cilantro, cherry tomatoes, avocado, and toasted almonds served with our house-made honey dijon.

heirloom caprese small 90.00 large 165.00

Arugula, heirloom tomato, fresh mozzarella, fresh basil, pickled red onion, EVOO, balsamic vinegar.

