



Artemis Foods uses local and seasonal ingredients and adds a passion for deliciousness. We always choose local and then organic. With the bounty of food purveyors and small farms in greater Portland dedicated to crafting the best of local and seasonal foods, we are fortunate to have such a rich variety to choose from and share with you.

Appetizer Displays - Spring 2016

Organic Local Strawberries

Juicy strawberries served with balsamic goat cheese dip and buckwheat crackers.

Grilled Asparagus

Local asparagus grilled with lemon and olive oil, served with shaved asparagus and parmesan and local sea salt.

Aioli Platter *+

Fresh artichokes, local asparagus, radishes and hard-cooked cage-free eggs with salt-boiled local potatoes and classic garlic and extra virgin olive oil aioli.

*Contains raw egg.

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Our farmers, ranchers and artisan food vendors:

Sauvie Island Organics, Mustard Seed Farms, Gathering Together Farms, Blue Truck Produce, Charles Mickes Wildside. Stone Boat Produce, Scratch Farms Chicken, Painted Hills, Sacred Sea Tuna, Leader Fisheries, Creative Organic Salmon, Sweet Briar Farm, Grand Central Bread, Little T's Bakery, Lundberg Farms, Truitt Brothers, Willamette Valley Cheese

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Hors D'Oeuvres - Spring 2016

Spring Pea Pesto

Green peas with Arbequina extra virgin olive oil, lemon and shaved Willamette Valley Brindisi cheese served on ciabatta toast. (Can be vegan.)

Asparagus and Mushroom Tart

Grilled asparagus and roasted mushrooms in custard with Willamette Valley Boerenkaas cheese and baked in a pastry crust. Served in triangles.

Roasted Radishes

With goat cheese mousse and fleur de sel and served on crostini.

Deviled Eggs

Made with pasture-raised eggs, with Spanish chorizo and parsley lemon pesto or with roasted beets and pickled asparagus.

Mini Wild Mushroom Eclairs

Wild and crimini mushrooms sautéed with garlic and herbs and served in small pastries.

Asian Chicken Meatballs

Local chicken mixed with Asian spices and roasted. Glazed with soy, ginger and lemongrass and served on a skewer with a snow pea.

Broccolini Spears

Wrapped in bacon and roasted.

Arancini

Cheesy risotto made with local Arborio, rolled into balls and stuffed with local greens and fried. Served with tomato coulis.

Spring Chicken Roulade *+

Local chicken breast stuffed with spring leeks and goat cheese, sliced and served on a skewer with fresh herb aioli.

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Chicken Confit

Buttery brioche crouton topped with crispy chicken confit, Willamette Valley Brie and rhubarb chutney.

Salmon Profiterole **+

House-smoked local salmon mousse with lemon and chives.

Spring Radish and Local Cod Escabeche

Local true cod with lime, cilantro and radishes, served in a shot glass with spring watercress.

Salmon Gravlax **+

House-cured local salmon served on a crispy potato pancake with beet horseradish crème fraiche.

Grilled Shrimp

Chile and lime-marinated shrimp, grilled and served on a carrot gaufrette with a seasonal garnish.

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Dinner Salads & Sides - Spring 2016

Local Asparagus and Feta Salad

Grilled local asparagus with local greens and lemon olive oil dressing.

Artemis Spring Salad

Our mix of local greens with strawberries, toasted sliced almonds and white balsamic vinaigrette.

Farro & Yellow-Eyed Pea Salad

Local farro and peas with organic house-preserved lemon and Arbequina extra virgin olive oil and herbs.

Roasted Local Orange and Purple Carrots

Local organic carrots roasted with balsamic vinegar, brown sugar and black pepper.

Lundberg Farms Jasmine Rice

Local and eco-farmed rice with lemon butter and fresh green herbs.

Quinoa Tabouli

Organic quinoa with curly parsley spring carrots, arugula with lemon garlic dressing.

Green Beans with Romesco

Local green beans tossed with our housemade romesco made with red pepper and hazelnuts.

Mushroom Farroto

'Risotto' made with organic heirloom farro with mushrooms, wild mushroom broth, shallots and Willamette Valley cheeses.

Grilled Local Asparagus

Grilled and served with Calabrian chiles and shaved Grana Padano cheese.

Chicories and Sweet Pea Shoots

Local lettuces and shoots with pistachios and dried apricot vinaigrette.

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Green Pea Risotto Cakes

Local organic Arborio with green peas and herbs, fried and served with shaved Willamette Valley cheese.

Spring Kale

Local kale sautéed with browned onions, bacon and herbed crumbs.

Spring Gratin

Potatoes and seasonal veggies with cream and Willamette Valley Cumin Gouda.

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Sandwiches and Sides - Spring 2016

Our sandwiches feature local and organic breads, meats, cheeses and vegetables wherever possible. We present them halved and plattered. We prefer to use real cutlery and plates when appropriate to reduce waste and minimize resource usage, but we do also offer biodegradable paper and serveware. We can also platter on sustainably-produced platters for an additional fee. If the situation requires, we can do boxed or bagged lunches for an additional charge.

Choose up to three sandwiches for your group, with a minimum order of five for each type of sandwich. Gluten-free options are available for an additional charge. Our minimum delivery order is \$150.

Sandwiches

Grilled Rosemary Chicken

Scratch Farms chicken breast with sundried tomato pesto, provolone, rosemary aioli and local greens.

Artemis Turkey

Roasted turkey breast, mayo, swiss, dijon and local greens.

Black Bean Hummus Wrap

Housemade black bean hummus with queso fresco, citrus slaw and cumin-roasted carrots on a grilled pita (available as vegan).

Smoked Chicken

House smoked chicken thighs with rhubarb chutney and rosemary aioli.

Chipotle Turkey

Roasted turkey breast, chipotle mayo, Haas avocado and white cheddar.

Chorizo and Roasted Potato

With crimson lentil spread and parsley pesto (available as vegan or gf; but not vegan AND gf).

Radish and Blue Cheese

Local radishes and blue cheese butter with Jacobsen's sea salt and local greens.

Asparagus and Goat Cheese

Grilled local asparagus with creamy goat cheese, black olive spread and lemon aioli (available as vegan).

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Roast Beef **+

House-roasted beef, local white cheddar, horseradish cream, pickled onions, local greens.

Oregon Bay Shrimp Roll

Local pink shrimp with classic seasonings on a griddled hot dog bun.

Tuna Nicoise

Sacred Sea albacore tuna with dijon vinaigrette, capers, potatoes, black olives and house-pickled vegetables.

Sides

Roasted Local Potato Salad

Local, organic herb-roasted potatoes, crunchy carrots and celery with red wine vinaigrette.

Creamy Local Potato Salad

Local, organic potatoes, hardboiled eggs, celery, pickled red onion, parsley and creamy mayo.

Artemis Salad

Local organic greens with seasonal vegetables and balsamic vinaigrette.

Brown and Wild Rice Salad

Lundberg Farms' blend of wild, black and brown rices with dried fruit, greens and vinaigrette.

Pasta Salad

Pasta with seasonal veggies, herbs and house vinaigrette.

Tim's Potato Chips

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Lunch Entrees - Spring 2016

Our lunch selections include a seasonal green salad and an Artemis dessert. Most of our entrees are served plattered, and most will be served at room temperature.

Herb-Marinated Chicken Breast

Local chicken breast, pounded thin, seared and served sliced with pan sauce and roasted seasonal veggies.

Chicken and Noodles

Marinated local chicken gets grilled and chopped and served on top of room-temp pad thai-style rice noodles with seasonal veggies and a red Thai curry and lime vinaigrette.

Spanish Chicken Albondigas

Savory local chicken meatballs with fresh herbs and garlic, simmered in a red wine tomato sauce and served with yellow rice.

Roasted Lemon-Herb Chicken Quarters

Local chicken marinated and roasted and served with lemon pan juices and organic brown rice, olive oil, feta and seared kale salad.

Oregon Rockfish (or Tuna p/a)

Local rockfish roasted with Berbere spices and served with buttered parsley potatoes, spring peas and carrots.

Red Bean Cake

Organic red beans cooked with garlic and herbs and made into cakes with seasonal veggies. Served with seasonal braised greens and spiced carrot emulsion.

Chicken Pozole

Classic Mexican dish made with slow-simmered local chicken, fresh pozole, green chiles, onions, tomatillos, lime juice and cilantro. Served with local grilled corn tortillas for scooping and mopping.

Chicken Pot Pie

Classic creamy pot pie made with local white-meat chicken, carrots, onions, celery and peas with a buttery crust. Ask about the best serving options for your group.

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Panisse Pot Pie

Local chickpeas, tomato, celery, potato, black olives and orange zest simmered together and served with a panisse crust. (Vegan and GF) Ask about the best serving options for your group.

Petite Filet **+

Local beef, grilled and sliced thin and served with arugula, parmesan and lemon, with rustic grilled bread. (This entrée comes with dessert only.)

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Entrée Salads - Spring 2016

Our salads feature an assortment of local greens and seasonal veggies from our favorite farmer partners, paired with local meats, cheeses, grains and fruits and our housemade dressings.
(Minimum order of 12 salads, with at least 4 of each selection)

Herbivore Bounty

Our vegan salad with pan-frizzled spicy field roast, roasted carrots, red beans, pickled beets, cumin-roasted chickpeas and lemon tahini dressing.

Artemis House Caesar *+

Marinated, grilled local chicken breast, served sliced with crisp romaine and chicories (as available). With our housemade rich creamy dressing, housemade croutons and shaved Grana Padano cheese.

Spring Salmon **+

Grilled NW salmon with local greens, shaved radishes, green onions, pea shoots and croutons dressed in our house-preserved lemon and chive vinaigrette.

Northwest Southwest

Cumin-marinated grilled sliced local chicken breast with roasted corn, local black beans, ancho-roasted carrots, queso fresco and local greens. With creamy pumpkin seed vinaigrette and cilantro.

Spring Superfoods

Our veggie and quinoa fritter served with local kale, spinach, arugula and cabbages with goji berries and cranberry vinaigrette.

Unwedged **+

Grilled and sliced marinated local beef with sweet and crisp local lettuces and chicories (when available), bacon lardons, house-pickled onions, local blue cheese crumbles croutons and our housemade local creamy blue cheese dressing.

Seasonal Chef's Choice

The best of what's in season and what we're craving now.
Sure to please the adventurous eater who loves seasonal fare!

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Dinner Entrees - Spring 2016

Seasonal Spring White Lasagna

Layered with basil ricotta, roasted spring vegetables, béchamel, Italian cheeses, and served with our housemade tomato sauce.

Pork Loin

Local pork loin rubbed with Ancho chile, roasted and served with caramelized carrots and onions and pumpkin seed and cilantro pesto.

Stuffed Local Chicken Breast

With braised local greens and feta. Served with balsamic reduction.

Beet and Chevre Ravioli *(when available, please inquire)*

Locally-made ravioli served with chive brown butter sauce and herbed crumbs.

Local Lamb **+

Marinated with fresh mint, garlic and yogurt. Grilled and served with garlic tahini sauce, skordalia sauce, or fresh mint chutney.

Sacred Sea Tuna **+

Local hook-and-line-caught albacore tuna with Mama Lil's pepper and pickled fennel relish.

Local Salmon **+

Roasted or grilled and served with rhubarb gastrique and frilly mustard greens.

Leek-Wrapped Salmon **+

Local salmon wrapped in poached leeks and served with dijon cream and chives.

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