



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 - Summer 2016

Fresh Vegetable Crudités

Seasonal fresh local raw vegetables served with fresh herb aioli.

Caprese Display

The best local tomatoes, sliced and served with fresh mozzarella, basil puree, extra virgin olive oil, local sea salt and grilled baguette.

Fresh Summer Fruit

Seasonal fruit served on skewers and sliced with honey, fresh mint and lime.

Caponata

Roasted eggplant, red pepper and tomato caponata with marinated fresh ciligene mozzarella and rosemary oil-grilled baguette slices.

Summer Watermelon

Slices of local juicy watermelon with pickled Walla Walla sweet onions, fresh mint, feta and prosciuttino.

*Contains raw egg.

**Beef, lamb, tuna and salmon are cooked to just how we like it!

+Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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, Truiit Brothers, Willamette Valley Cheese

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Hors D'Oeuvres - Summer 2016

Summer Gazpacho

Seasonal choices include tomato, peppers and cucumbers with cilantro; fresh Summer melons with mint; or peach with pickled cucumber and basil. Served in a shot glass.

Caprese Skewer

Fresh mozzarella, organic tomato and basil on a skewer with local sea salt.

Savory Rosemary and Walnut Shortbread

With chevre and organic housemade strawberry balsamic jam.

Pea Pesto

Peas with lemon, extra virgin arbequina olive oil and shaved Brindisi cheese on ciabatta toast. (Can be vegan).

Summer Fruit Skewer

With honey, fresh lime and mint.

Zucchini Fritters

With feta and mint and served with tomato chutney.

Caprese Crostini

Fresh mozzarella, organic tomato and basil on a crostini with local sea salt.

Grilled Eggplant Caponata

In mini organic polenta boxes (can be vegan).

Tomato, Goat Cheese and Caramelized Onion Tart

House-smoked Chicken

Local house-smoked chicken with peach chutney on a mini fresh corn biscuit.

BBQ Pork

With pickled summer vegetable relish on brioche toast.

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Corn and Red Pepper Tartlet

Roasted local corn and red peppers with cheddar and goat cheese and chives and jalapeno aioli.
Served in triangles.

Thai Salmon Cake

Local salmon, lemongrass, cilantro, mint and vermicelli noodles fried in a cake
and garnished with pickled cucumber relish.

Harissa Grilled Shrimp

Served in a shot glass with watercress and orange.

Smoked Trout

Served in a toasted brioche cube with fresh fennel and tarragon aioli.

Grilled Steak *+**

PNW beef on toasted brioche with black truffle aioli and fennel, caper and shaved radish salad.

Smoked Salmon **+

House-smoked local salmon with basil and creme fraiche on a mini corn cake.

Mini Roasted Pork Banh Mi

With pickled carrots, jalapeno, cilantro and sriracha mayo.

Fried Chicken Skewer

Local chicken breast marinated in buttermilk and spices, fried in corn flour and served
with spicy peach ketchup.

Pickled Brisket *+**

PNW beef brisket, gently pickled, sliced and served on a rye crostini with sweet tomato aioli and chives.

Grilled Figs

Local figs stuffed with Rogue Creamery blue cheese, wrapped in prosciutto and grilled.

Smoked Oysters

House-smoked Netarts Bay oysters with red gypsy bell pepper on a skewer with arugula garlic aioli.

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Salads & Sides - Summer 2016

Artemis Summer Salad

Local organic greens with grilled local Summer peaches, toasted Freddy Guys hazelnuts and white balsamic vinaigrette.
add goat cheese for an additional charge

Carrot Salad with Coconut

Organic local shredded carrots, dressed with mustard seed and toasted coconut dressing with lime, agave and chives.

Broccoli Fresca

Grilled local organic broccoli with lemon, olive oil and Grana Padano cheese.

Beans and Zucchini

Local green beans with zucchini ribbons, thyme and lemon.

Beans and Tomatoes

Local green beans with summer tomatoes, white balsamic vinaigrette and edible flowers.

Corn on the Cob

Grilled local corn on the cob served with chile negro butter.

Summer Vegetable Succotash

Local squash, beans and corn in a mustard herb vinaigrette.

Roasted or Grilled Summer Veggies

Local and organic vegetables dressed with balsamic vinaigrette and grilled.

Orzo Pasta Salad

Fresh locally-made orzo with summer tomatoes, grilled zucchini, basil and Willamette Valley Brindisi cheese.

Golden Summer Tomatoes and Fresh Mozzarella

With mint, basil and white balsamic.

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Panzanella

Local tomatoes, ciabatta croutons, basil, greens, red onions, olives and red wine vinaigrette.

Fresh Cheese Tortellini Salad

Fresh locally-made cheese tortellini with cherry tomatoes and basil.

Zucchini Noodle Salad

Ribbons of local zucchini tossed with tomato basil vinaigrette and goat cheese.

Corn Cakes

Stone-ground cornmeal, local corn and herbs made into cakes and served with fresh marinated tomatoes.

Farro Salad

Local farro with fresh corn, watercress, local hazelnuts and fresh citrus vinaigrette.
Can also be made with local rice.

Green Beans and Romesco

Local green beans tossed with our housemade Romesco sauce.

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Sandwiches and Sides - Summer 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 present them 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.

Caprese

Local tomato, fresh mozzarella and organic basil with red wine vinaigrette.

Roast Beef **+

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

Pork Banh Mi

Thinly sliced local pork loin with cabbage slaw, jalapeno, pickled veggies, cilantro and Sriracha aioli (available as vegan).

Grilled Market Veggies

Grilled local and organic veggies with provolone and balsamic onion aioli (available as vegan).

Greek Pita

Housemade hummus, sweet pepper, tomato, pepperoncini, kalamatas, feta and local greens on a grilled pita (available as vegan).

Basil Pesto Turkey

Roasted turkey breast, basil pesto mayo, provolone, tomato and local greens.

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Vegan Special

Frizzled spicy tomato field roast, Mama Lil's vegan aioli, herbed Chao cheese and local greens (not available GF).

Tuna Salad

Sacred Sea local line-caught albacore tuna with mayo, celery, pickled red onion and local greens.

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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Entrée Salads - Summer 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)

Summer Caprese Salad

Local chicken breast, marinated in lemon and herbs, grilled and sliced, and served with local tomatoes, marinated fresh mozzarella, basil and white balsamic vinaigrette and local, organic greens.

Panzanella and Grilled Steak **+

PNW beef, marinated and grilled and served sliced with panzanella salad of toasted bread, fresh tomatoes, garlic, onions, olives and capers with red wine vinaigrette.

Summer Herbivore

Lentils, chickpeas and red beans with chopped local greens, grilled peppers and pickled onions with dijon vinaigrette and mini croutons.

Salmon and Squash **+

Chopped greens and ribbons of local zucchini with lemon, thyme and crumbled goat cheese. Served with grilled local herb-marinated salmon.

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Dinner Entrees - Summer 2016

Grilled Chicken Breast

Local chicken breast marinated in fresh herbs and lemon, grilled and served sliced with arugula pesto.

Fried Chicken Breast

Local chicken breast dredged in buttermilk and seasoned flour and fried. Served sliced and room temperature with a stone fruit chutney on the side.

Grilled Beef Tenders **+

PNW beef tenders, marinated in garlic and black pepper, sliced and served with local tomato, red onion and basil sauce.

Salmon and Shrimp Skewer **+

Herb-marinated salmon and extra-large shrimp, served on a skewer with sauce verte.

Chicken Escalavida

Local chicken breast, grilled and served with a salsa of grilled local eggplant, peppers, onions, garlic, sherry vinegar and extra virgin olive oil. Garnished with olives and Padron peppers.

Sacred Sea Tuna **+

Sustainably managed and fished hook and line caught albacore loin, marinated with olive oil and herbs, grilled and served with your choice of cherry tomato, caper and herb salsa or chimichurri sauce.

Seared Salmon **+

Herb-marinated PNW salmon filet, seared and served with blistered local cherry tomatoes. Also available with halibut, p/a.

Spanish Paella

Shrimp, clams and Spanish chorizo simmered with saffron and tomato broth, rice and peas. Cooked and served on site in a traditional patella.

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