



*signature  
wedding  
collection*



**CRAVE**  
CATERING & EVENTS



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# CRAVE

CATERING & EVENTS

## *signature wedding collection*



# hors d'oeuvres

Each item is priced individually. Minimum order of 25

## ROASTED TOMATO MOZZARELLA BITES **GF NF V**

Fresh mozzarella, roasted tomato, and basil skewered with balsamic reduction served on a bamboo pick

## CUCUMBER CUPS

25 minimum per variety

Cucumber cups stuffed with  
Sesame chicken salad **GF NF**  
Greek salad **GF NF V**  
Seafood ceviche **GF NF DF**

## BAKED BRIE BITE WITH MANGO CHUTNEY **NF V**

Triple cream brie, crispy puff pastry, spiced mango chutney

## PROFITEROLES **NF**

25 minimum per variety

Chicken, apples, grapes, honey and dijon mustard  
Pork, cranberry & walnut salad  
Vegetable, goat cheese and sun-dried tomato **V**

## HONEY RICOTTA TOAST **NF V**

Grilled bread slathered with herbed whipped ricotta and drizzled with orange blossom honey

## POLENTA MINI **V**

Seared mini polenta cakes with sun-dried tomato cream cheese

## FIG AND GOAT CHEESE CANAPÉ **NF**

Goat cheese mousse studded with bacon topped with balsamic fig

## CHICKEN WONTON **NF DF**

Asian style chicken in a wonton crisp with mandarin oranges, ginger, scallion, and citrus soy sauce

## PICKLED VEGETABLE CANAPÉ **V NF GF**

25 minimum per variety

Pickled carrots and yogurt on a cucumber slice  
Beets with mascarpone on a cucumber slice  
Daikon radishes and sriracha aioli on a cucumber slice

## PROSCIUTTO AND CHEVRE ASPARAGUS TIPS **NF GF**

Crisped prosciutto, Minnesota honey infused chevre, and roasted asparagus

## GRILLED JUMBO SHRIMP **NF DF**

Jumbo shrimp served on a bamboo pick with your choice of mango habanero sauce, sweet Thai chili sauce or chimichurri sauce

## BEEF BÁNH MÌ SANDWICH **NF**

Sliced beef on a baguette with cilantro, pickled radish, carrot, cucumber, and sriracha aioli

## GRILLED STEAK BITES **GF NF**

Grilled tenderloin with a bleu cheese stuffed tomato and scallion on a bamboo pick

## SEARED SESAME TUNA **NF DF**

Sesame seared ahi tuna atop a fried wonton with Asian slaw, wasabi aioli, orange soy reduction and cilantro

## SPICY GRILLED AND CHILLED SHRIMP SHOOTER **GF NF DF**

Jumbo shrimp in a shot glass with mango habanero cocktail sauce, lime and parsley

## CRUDITE HUMMUS SHOOTER

**GF NF DF VG**

Fresh vegetables with hummus

## GRILLED MINI FLATBREADS

25 minimum per variety

Smashed black lentils: sweet pepper, carrot, toasted cumin with a fresh herb vinaigrette

**DF NF VG**

Curried chick peas: coconut curry, spinach, cilantro

**VG DF NF**

Chicken tinga: pulled chicken, chipotle aioli, pico de gallo and cilantro

## MINI EDIBLE SPOONS

25 minimum per variety

**Bacon:** applewood smoked bacon, heirloom tomato, lemon pepper aioli served on an Italian herb spoon

**Caprese bruschetta:** caprese with burrata garnished with balsamic served on an Italian herb spoon **V**

**Tuna:** sesame seared ahi tuna with Asian slaw, wasabi aioli, orange soy reduction, yuzu tobiko garnished with cilantro on a wasabi spoon

**Fajita vegetables:** grilled smoky fajita vegetables, smashed black beans and guacamole **V**

**Filet:** espresso rubbed filet, onion jam, pickled jalapeño and balsamic on an Italian herb spoon

## CHIPS, SALSA, GUACAMOLE BOATS

**VG DF GF**

Individual boats filled with tri-colored chips, guacamole and mango salsa

## BEEF LETTUCE WRAPS **GF NF**

Apple cider marinated beef wrapped in bibb lettuce with ginger, scallion and pickle mustard sauce





## warm hors d'oeuvres

Each item is priced individually. Minimum order of 25



### PETITE CHICKEN MEATBALLS **NF**

25 minimum per variety

Your choice of sauce:

**BBQ**

**Buffalo**

**Pesto cream**

**Swedish**

### MAC AND CHEESE BITES **V NF**

The classic dish rolled in to bite sized portions served with pomodoro sauce

### MINI EGG ROLLS **V**

Vegetable egg rolls served with sweet Thai chili sauce

### LOADED CROQUETTE **NF**

Filo cup loaded with cheddar, applewood smoked bacon, and scallion mashed potato  
\*vegetarian option available

### COCONUT CURRY CHICKEN SATAY **GF**

Chicken marinated in coconut curry with sautéed peppers and onion and peanut sauce

### JACK DANIELS CHICKEN SKEWER **DF GF NF**

Grilled chicken and peaches slathered with a Jack Daniels peach sauce

### BACON AND BLEU STEAK SKEWER **GF NF**

Grilled beef slathered in a bacon and bleu cheese sauce garnished with a roasted tomato

### PORK BELLY SKEWERS **GF NF DF**

Bourbon glazed pork belly and apple chunks on a bamboo pick

### MINI POT PIES **NF**

25 minimum per variety

Crispy pastry filled with your choice:

**Traditional chicken pot pie**

**Beef shepherd's pie**

**Curried vegetable**

### SPANAKOPITA **NF V**

Phyllo dough stuffed with feta and sautéed spinach served with tzatziki sauce

### TOMATO BISQUE SHOOTER **NF V**

Tomato bisque served with a mini cheese crostini

### CREAMY SPINACH AND ARTICHOKE DIPPER **NF V**

Savory spinach and artichoke dip served with seasoned and grilled naan bread

### BEER CHEESE SOUP SHOOTER

**GF NF V**

Creamy northwood's favorite made with local brew and cheeses, garnished with kettle corn

### STREET TACOS

25 minimum per variety

Soft flour shell tacos closed with a colorful mini clothespin

**Pulled pork:** served with mole, pickled red onion, mustard slaw, cilantro **NF DF**

**Kogi beef:** marinated pulled beef with kimchee, salsa verde, and cilantro **NF DF**

**Chicken tinga:** pulled chicken, chipotle aioli, pico de gallo, and cilantro **NF**

**Fish:** Cajun seasoned fresh fish, roasted corn, avocado salsa and apple jalapeño slaw **NF**

**Fajita vegetable:** served with guacamole, pickled onion and cilantro **VG NF DF**

\*add a compostable double taco server

\*corn tortillas may be substituted for flour tortillas, mini clothespins excluded **GF**

### CRAVE FLATBREADS

8 pieces per flatbread

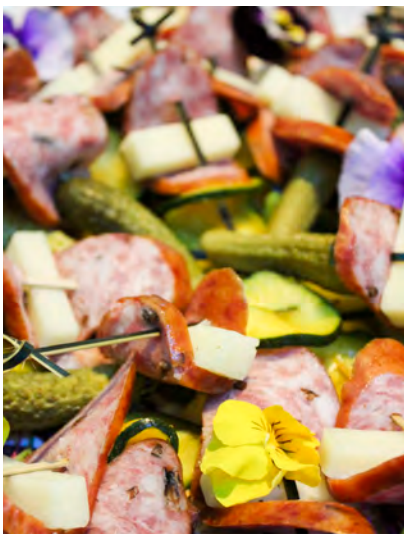
Minimum order 4 per variety

**Pesto chicken:** oven roasted chicken on flatbread with pesto garlic cream, red & yellow tomatoes and five cheese blend topped with basil chiffonade

**Margherita:** house made roasted tomato sauce, oven dried tomatoes, shredded fresh mozzarella, fresh julienne basil **V**

**Italian meats:** garlic & oregano rubbed flatbread topped with roasted tomato sauce then layered with prosciutto, salami and Italian sausage covered with a blend of five cheeses and finished with fresh basil

\*pizza oven rental is required offsite



## plattered hors d'oeuvres

Each item is priced at 25 servings

### SHRIMP COCKTAIL **GF NF DF**

Jumbo tail-on shrimp with cocktail sauce and lemons

### ANTIPASTO PLATTER **NF**

Cured meats, cheese, pickled and roasted veggies served with assorted bread and crackers

### PICKLES AND SPREADS **V DF**

Tomato jam, fig compote, cauliflower pate, pickled vegetables, seasoned nuts, and crackers

### CLASSIC DELI TRAY

Turkey, ham, salami, and beef with assorted bread and crackers

### ARTISANAL MEATS TRAY

Cured meat platter served with olives, pickled vegetables, assorted bread and crackers

### ARTISANAL CHEESE TRAY **V**

Variety of the finest domestic and imported cheese served with berries, nuts, assorted bread and crackers

### CHARCUTERIE SKEWERS **NF**

Local favorite Kramarczuk's wild rice smoked sausage, house pickles, and local cheeses

### CRUDITÉ **V GF**

Fresh raw vegetables with herbed cream cheese and sun-dried tomato pesto cream cheese

### SEASONAL FRUIT PLATTER

**VG GF NF DF**  
Variety of the season's finest fruits

### MEDITERRANEAN PLATTER

Grilled naan dusted with sumac and za'atar, pita triangles, a variety of olives, traditional hummus, red pepper hummus, tzatziki, garlic white bean dip, marinated feta cheese, marinated artichokes, mushrooms, roasted peppers and sliced cucumbers

### PINWHEEL WRAP PLATTER

1 platter per flavor minimum  
Grilled chicken in a garlic tortilla  
Red pepper hummus in a spinach tortilla **V**  
Southwest beef in a tomato tortilla

### GRILLED & CHILLED SHRIMP **GF**

1 platter per flavor minimum  
Jumbo shrimp with your choice of:

**Mango habanero salsa NF**

**Sweet Thai chili sauce NF**

**Romesco**

**Honey ginger BBQ NF**

### GUACAMOLE AND SALSA PLATTER **VG NF GF**

Tortilla chips served with house made guacamole, mango pineapple salsa, and pico de gallo

### GRILLED SLICED FLANK STEAK

1 platter per flavor minimum  
Marinated flank steak cut on the bias

**Lemon pepper:** Flank steak with Mediterranean cous cous studded with tomatoes, olives and feta cheese drizzled with lemon vinegar

**Tamari honey ginger:** Marinated flank steak served with rice noodle salad

**Molasses mustard:** Marinated flank steak served with Israeli cous cous, studded with arugula, onions and raisins

### GLAZED SIDE SALMON

1 platter per flavor minimum  
**Sesame ginger soy:** served on a bed of rice noodle salad

**Maple mustard:** served over a bed of cous cous studded with spinach and tomato

**Honey garlic:** served over a bed of cous cous studded with spinach and tomato

### DEVILED EGGS **GF NF**

1 platter per flavor minimum  
Choose from the following:

**Classic deviled eggs:** lightly sprinkled with paprika

**Southwestern deviled eggs:** roasted yellow pepper, mustard, jalapeño and cilantro

**Deviled eggs with bacon:** classic with a touch of maple syrup, smoked paprika and crispy maple glazed bacon



## plattered salads

Each item is priced at 25 servings

### SWEET CORN AND TOMATO GF NF DF VG

Roasted Minnesota sweet corn, heirloom tomatoes, pickle red onion, fresh herbs and baby kale drizzled with basil vinaigrette

### SWEET WATERMELON AND FETA V GF NF

Minnesota feta paired with sweet watermelon, red onion, baby arugula served with a mint vinaigrette

### ROASTED BEET AND ROOT VEGETABLE

VG GF NF DF

Red and gold beets, carrots, parsnip and butternut squash roasted with coriander and cumin, fresh herbs baby kale served with a caramelized lemon vinaigrette

### HEIRLOOM TOMATO BURRATA GF NF V

Fresh heirloom tomatoes sliced and served over fresh burrata cheese sprinkled with balsamic, cracked black pepper and garnished with basil chiffonade

### CRAVE SALAD GF V

Spring mix, candied walnuts, chevre and balsamic vinaigrette

### SIMPLE SALAD GF DF NF VG

Spring mix, tomato, shaved carrots and balsamic vinaigrette

### SHAVED FENNEL AND APPLE SALAD

GF DF VG

Baby arugula, walnuts, shaved fennel and apples with a citrus cider vinaigrette

### ORZO SALAD NF V

Orzo pasta salad with tomatoes, cucumbers, roasted peppers, bok choy drizzled with a house made basil vinaigrette served on a bed of arugula

### BANG BANG CAULIFLOWER SALAD V GF NF

Bite sized baked tri-colored cauliflower pieces slathered in a sweet and spicy bang bang sauce served over red quinoa

## dips

### BAKED BRIE NF V

Creamy brie and fig compote wrapped in a puff pastry and drizzled with balsamic, served with granny smith apples and baguette slices

### CHICKEN FONDUE NF

Gouda and bleu cheese fondue served with chicken, asparagus, grapes, apples and baguette

### CRAB AND ARTICHOKE DIP NF

Savory crab and artichoke dip served with grilled sumac and za'atar spiced naan bread

### SAVORY BACON ONION DIP NF

Creamy dip with caramelized onion, parmesan, topped with bacon and served with grilled naan bread

### SPINACH AND ARTICHOKE DIP NF V

Savory spinach and artichoke dip served with naan bread

GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan NF – Nut Free



# cocktail displays

50 minimum per variety

## GOURMET CRAVE SLIDERS NF

Mini grilled flatbread can be substituted for brioche bun  
Add a mini burger box. Choose from the following varieties:

### BLACK ANGUS SLIDER NF

Brioche bun, CRAVE sauce, beef patty, caramelized onion, house-made pickle

### WHOLE GRAIN VEGGIE SLIDER V NF

Brioche bun, herb aioli, vegetarian patty, avocado mash, artisan greens

### BUTTERMILK CRISPY CHICKEN SLIDER

Brioche bun, house breaded chicken, spicy slaw, pickle

### BBQ SHORT RIB SLIDER

Brioche bun, short rib braised in house BBQ sauce, topped with vinegar slaw

### BRAISED PORK SLIDER

Brioche bun, braised pork, mustard slaw, pickled onion

## FORKED & SPOONED BAR

Wood boxes filled with beans for forks and tiered stands with white platters for spoons

Choose two varieties, Three varieties or Four varieties

### FORKS

Blackberry & brie NF V GF

Buttermilk fried chicken & mini waffle

Bacon wrapped manchego stuffed dates, red pepper creme fraiche NF GF

Beets over goat cheese fritters NF V

### SPOONS

Tuna poke DF GF NF

Soy braised pork belly, roasted edamame GF DF NF

Watermelon, orange balsamic, pistachio GF DF VG

Lomi-lomi salmon DF GF NF

Espresso rubbed filet, onion jam, pickled jalapeño and balsamic GF DF NF

## SUSHI STATION

Bamboo Boards, bamboo risers, river rocks, bamboo sticks, greenery

3 pieces per person, 4 pieces per person or 5 pieces per person

### CALIFORNIA ROLL

Cooked snow crab, smelt roe, avocado, cucumber, and sesame seeds wrapped inside out DF GF NF

### CRUNCHY ROLL

Shrimp tempura, smelt roe, spicy mayo, and kaiware wrapped with tempura crunchy flakes and topped with sweet soy based sauce NF

### SPICY TUNA ROLL

Tuna, chili oil, kaiware, gobo, avocado, and lettuce DF GF NF

### SPICY SALMON ROLL

Salmon, sriracha, cucumber, gobo, kaiware, green onion, and lettuce DF GF NF

### VEGGIE ROLL

Carrots, avocado, cucumber, spinach, and asparagus DF GF VG NF

### MEXICAN ROLL

Tuna, escolar, spicy mayo, jalapeño, cilantro, avocado, ponzu, drizzled with chili oil DF GF NF

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# cocktail displays

100 person minimum

## HANGING SALADS

Salads served in mini paint cans hanging on our 3 tiered display. 25 minimum per variety

### BANG BANG CAULIFLOWER SALAD V NF GF

Bite sized baked tri-colored cauliflower pieces slathered in a sweet and spicy bang bang sauce served over red quinoa

### ORZO SALAD NF V

Orzo with tomatoes, cucumbers, roasted peppers, bok choy drizzled with a house made basil vinaigrette served on a bed of arugula

### SWEET CORN AND TOMATO GF NF DF VG

Roasted sweet corn, heirloom tomatoes, pickled red onion, fresh herbs and baby kale drizzled with our house made basil vinaigrette

### SWEET WATERMELON AND FETA V GF NF

Minnesota feta paired with sweet watermelon, red onion, baby arugula drizzled with a mint vinaigrette

## BAVARIAN BITES

Fresh soft pretzels hang from a 3 tiered display accented with silver bowls and pails. Soft pretzel knots and bites served as either a sweet or savory station

Add additional sauce or warm beer cheese sauce

### SAVORY WITH SALTED PRETZELS

Choose two sauces:

Chipotle ranch  
Parmesan peppercorn  
Honey mustard  
Spicy mustard

### SWEET WITH CINNAMON SUGAR PRETZELS

Choose two sauces:

Chocolate  
Cranberry mustard  
Caramel  
Strawberry

## MINI BAO BUN STATION

Bamboo risers, steamer baskets, river rocks, bamboo sticks and fresh greens. Served in bamboo boats

\*add a mini steamer basket to serve the bao buns in

25 minimum per variety

2 per person or 3 per person

### TERIYAKI CHICKEN DF

With shredded daikon, scallions, sesame seeds and crushed roasted peanuts

### SWEET AND SPICY PORK BELLY DF NF

Tri-colored carrots, cucumber and fresh cilantro

### GRILLED SHRIMP DF NF

Sweet chili sauce, cucumbers, shredded carrot, green onions

### FRIED TOFU VG DF

Sweet chili sauce, cucumbers, cilantro aioli, topped with crushed roasted peanuts

### GRILLED BEEF DF

In hoisin sauce, ginger sesame slaw, cucumber, sesame seeds

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# cocktail displays

100 person minimum

## SKEWER BAR

A variety of skewers displayed standing in wheat grass

2 skewers per person **or** 3 skewers per person 25 minimum per variety

### GRILLED BEEF **GF NF**

With bacon and bleu sauce

### GRILLED SHRIMP **GF NF DF**

With mango habanero sauce

### CHARCUTERIE **GF**

Local favorite Kramarczuk's wild rice smoked sausage, house pickles and local cheese

### GRILLED FRUIT SKEWER **VG GF NF**

Fresh seasonal fruit

### TORTELLINI **V**

Cheese tortellini, mini tomato, basil leaf and pesto

### ANTIPASTO SKEWER **NF GF**

Salami, mozzarella, basil, tomato and olive

## CROSTINI BAR **NF**

Grilled Breads served with various spreads displayed in baskets, wood bowls, wood boards and fresh greens

Choose 8 items to serve at your bar:

Bacon onion jam

Raspberry preserves

Grilled peach and goat cheese spread

Black olive tapenade

Artichoke tapenade

Edamame and wasabi pea puree

Applewood smoked bacon bits

Caprese salsa

Prosciutto

Balsamic and basil marinated tomatoes

Garlic mascarpone

Gorgonzola cheese

Aged balsamic

Caramelized onions

Sliced almonds

Roasted red peppers

Honey

Basil

## CHARCUTERIE DISPLAY

An abundant and rustic display served on tiered silver platters and wood boards decorated with wine boxes and fresh greens

Accompaniments:

Local cheeses

Imported cheeses

Crackers

Sliced breads

Marinated vegetables

House pickles

Salami

Cured meats

Fruit preserves

Dried fruits

Mustards

Berries

**GF** – Gluten Free **DF** – Dairy Free **V** – Vegetarian **VG** – Vegan **NF** – Nut Free



# cocktail displays

100 person minimum

## GOURMET HOT DOG STATION

2 per person. Your guests will garnish their mini hot dogs with a variety of gourmet toppings including:

Pickled onions  
Smoked cheddar  
Applewood smoked bacon

Honey mustard  
Rhubarb ketchup  
Fried jalapeños  
Mango salsa

Roasted corn chutney  
Chopped cilantro  
Arugula pesto

## GOURMET MAC N' CHEESE BAR NF

Allow your guests to dress their own bamboo cone of this classic dish! House made macaroni and cheese made with cavatappi pasta. Toppings include:

Seasoned bread crumbs  
Parmesan cheese  
Applewood smoked  
bacon bits

Chives  
Caramelized onions  
Roasted peppers

Diced tomatoes  
Chopped jalapeños  
Sriracha

## MASHED POTATO BAR GF NF

Roasted garlic mashed potatoes served in gleaming round chafers, giant martini glasses with greens, served in disposable martini glasses. Toppings include:

Cheddar  
Parmesan  
Scallions

Jalapeño  
Smoked sausage  
Bacon

Wild mushroom sauce  
Seasoned sour cream







## chef carved stations

*Served with artisan rolls and condiments. Minimum order of 50*

### BEEF TENDERLOIN

*Roasted beef tenderloin served with blue cheese sauce, horseradish sauce, bearnaise and A1*

### FLANK STEAK

*Tequila lime marinated flank steak served with citrus aioli, and chunky tomato cilantro salsa*

### ROAST TURKEY

*Garlic rosemary roasted turkey served with a variety of mustards and onion jam*

### PORK TENDERLOIN

*Hazelnut and mustard crusted pork tenderloin served with sweet apple salsa*



## late night bites

*Allow CRAVE Catering to provide late night snack options for your guests  
Selections are priced per person or per piece unless noted*

### BUILD YOUR OWN SLIDER BAR (2 per person) **NF**

*25 minimum per variety*

*All American: beef with cheddar cheese, CRAVE sauce and a pickle*

*Crispy chicken: served with pickles, spicy mayo, and coleslaw*



### CRAVE TATER TOT STATION **NF GF**

*50 minimum per variety*

*Tater tots served with chili, bacon, beer cheese sauce, diced onions and peppers, sour cream, ketchup and hot sauce*

### LATE NIGHT BREAKFAST SANDWICH **NF**

*Fresh baked croissant served with egg, cheese and smoked bacon*

### WALKING TACOS **NF GF**

*50 minimum per variety*

**Traditional:** Ground beef, shredded cheddar, diced tomato, lettuce, salsa, sour cream, jalapeño and black olives served with chips of nacho cheese and fritos

**Hawaiian:** BBQ shredded pork, lettuce, shredded cheddar, pineapple salsa, jalapeño, chopped cilantro and sour cream, served with chips of spicy sweet chili and toasted corn

**Korean:** Marinated kogi pulled beef, kimchee, salsa verde, shredded cheddar, chopped cilantro and sour cream served with chips of spicy sweet chili and toasted corn

**Indian:** Pulled chicken tinga, chipotle aioli, pico de gallo, shredded cheddar, chopped cilantro and sour cream served with chips of spicy sweet chili and toasted corn



## buffet and plated entrée dinners

Buffet and plated meals come with a simple salad, one vegetable, one starch and are accompanied by bread, butter and coffee. Plated meals have all items served tableside. Buffet meals have all items served at buffet tables.

Buffet Meals – Each additional entrée added to a buffet is 5 dollars added to the higher priced menu item.

Plated Meals – You may choose up to 2 different entrées plus a vegetarian selection to serve your guests.

Each additional entrée choice incurs a 1 dollar per person multiple entrée fee.

Vegetarian entrées do not include a choice of vegetable and starch

### HERB ROASTED CHICKEN BREAST

GF

Choice of accompanying sauce:

Champagne cream NF

Heirloom tomato relish DF NF

Fresh herb emulsion DF NF

### CHICKEN SALTIMBOCCA

GF

Chicken breast topped with basil, provolone, and prosciutto served in a pesto cream sauce

### BONE-IN CHICKEN BREAST

GF NF DF

Citrus marinated bone-in breast

Choice of accompanying sauce:

Jack Daniels peach sauce

Fresh herbs and stone ground mustard sauce

### GRILLED PORK LOIN

GF NF

Herb marinated pork loin with a grainy mustard apple cider cream

### FLORENTINE PORK ROULADE

GF NF

Pork loin stuffed with spinach, feta, and prosciutto served with an apple cider reduction

### TOP SIRLOIN STEAK

NF GF

Choice of accompanying sauce:

Melange peppercorns

Bacon and bleu

Romesco

### SLOW ROASTED BEEF

SHORT RIBS GF NF DF

Certified Angus boneless beef short ribs

Choice of accompanying sauce:

Red wine demi glace

Bourbon caramel demi glace

### BEEF MEDALLIONS

GF

Certified Angus beef tenderloin

Choice of accompanying sauce:

Green peppercorn sauce

Bacon and bleu

Romesco

### ROASTED NORWEGIAN SALMON

GF NF

Choice of accompanying sauce:

Thai chili cream sauce

Fresh herb emulsion DF

### ALMOND CRUSTED WALLEYE

Walleye crusted with almond and seasoned bread crumbs served with a remoulade sauce

### STUFFED RED BELL PEPPER

GF NF VG

Fresh bell pepper stuffed with quinoa, mushrooms, and black beans served atop a puree of white beans

### BUTTERNUT SQUASH RAVIOLI

V

Sage cream sauce with candied walnuts, cherry tomatoes, and shredded parmesan cheese served atop a bed of butternut squash filled ravioli

### BEEF & CHICKEN GF

Bone in rosemary lemon chicken paired with grilled marinated skirt steak slathered in pesto served with potato confit and grilled asparagus

### BEEF & SALMON

GF NF DF

Espresso rubbed sliced tenderloin with a cherry demi glace paired with a mustard crusted cedar plank salmon with red onion marmalade served with a potato confit and grilled asparagus







## salads

*Your meal comes with the simple salad or you may upgrade to CRAVE Salad.*

### **SIMPLE SALAD** GF DF NF VG

*Spring mix, tomato, shaved carrot, balsamic vinaigrette*

### **CRAVE SALAD** GF V

*Spring mix, candied walnuts, chevre, and balsamic vinaigrette*



## vegetables

*Select one vegetable for your entrée(s)*

### **ROASTED TRI-COLORED CARROTS** GF NF VG

### **ROASTED VEGETABLES** GF NF VG

### **ROASTED BRUSSELS SPROUTS WITH BACON** GF NF DF

### **GREEN BEAN AMANDINE** GF V

### **BROCCOLINI** GF NF VG

### **GRILLED CHARRED ASPARAGUS**

VG GF NF



## starches

*Select one starch for your entrée(s)*

### **GARLIC MASHED POTATOES** GF NF V

### **CHIVE MASHED POTATOES** GF NF V

### **ROASTED ROSEMARY RED POTATOES** GF NF VG

### **HARVEST RICE BLEND** GF NF V

### **ISRAELI COUS COUS** NF V

### **WHOLE GRAIN SELECTION** GF NF V



## kids corner

*(Children under 12 only)*

*Priced for plated only. Accompanied by fresh fruit and steamed vegetables*

*Children's meals will be served w/adult salads*

### **CHICKEN TENDERS** NF

### **MAC AND CHEESE** NF V



## desserts

Hand crafted mini desserts priced per piece. Minimum order of 25

### DESSERT BARS V

Assortment may include: seven layer, brownies, coconut pecan blondies, salted caramel, and lemon

### COOKIES V

Assortment may include: white chocolate macadamia nut, chocolate chip, ginger snap, sugar, double chocolate pecan, peanut butter, lemon shortbread, and oatmeal raisin

### FRENCH MACARONS V

Assortment may include: chocolate, cherry, salted caramel, pistachio, coconut, orange, lemon, and passion fruit

### CAKE POPS V

Assortment may include: chocolate, red velvet, lemon, and almond

### MINI CUP CAKES V

Chef's seasonal assortment may include: vanilla, butterscotch, chocolate turtle, lemon cream, chocolate salted caramel, almond raspberry, and german chocolate

### MINI TARTS AND BITES V

Chef's seasonal assortment

### SHOOTERS V

Chef's seasonal assortment

### TRUFFLE POPS V

Choose from the following varieties:

**Peanut butter**

**Salted caramel**

**Crème de mint**

**Creamed hazelnut**

**Champagne**

### MINI DONUT BAGS V

Mini donuts dusted with sugar and cinnamon served 3 to a bag

## plated desserts

Due to availability and seasonality, some of the items listed may fluctuate in price or not be available at certain times of the year. Each item priced individually

### TURTLE TART V

Buttery tart shell layered with salted caramel, toasted pecans and rich chocolate mousse

### FRESH FRUIT TART V

Vibrant seasonal fruit arranged over velvety pastry cream in a buttery tart shell

### CHEESECAKE V

Classic New York style cheese cake available in seasonal varieties

### CHEF'S CHOICE GLUTEN FREE DESSERT GF V

Allow CRAVE Catering's pastry chef to create a gluten free dessert for your guests

GF – Gluten Free DF – Dairy Free V – Vegetarian VG – Vegan NF – Nut Free





## beverages á la carte

*All beverages include the appropriate glassware and utensils for beverage presentation.*

### LOCALLY ROASTED REGULAR OR DECAF COFFEE

*Served with cream and sugar*

### PREMIUM COFFEE *per person*

*Regular and decaf served with cream, sugar, flavored syrups, chocolate shavings, and crushed peppermint*

### HOT CHOCOLATE WITH MINI MARSHMALLOWS

### HOT APPLE CIDER

### CLASSIC LEMONADE OR ICE TEA

### HOT TEA SELECTION

*Selection of Mighty Leaf Tea bags, honey and lemon*

### JUICES, *per 10 oz. bottle*

*Orange or cranberry*

### MILK *per 10 oz. bottle*

*1% or 2%*

### ASSORTED COKE PRODUCTS *per can*

*Coke, Diet Coke and Sprite*

### BOTTLED WATER

### SAN PELLEGRINO WATER

### RASPBERRY-STRAWBERRY LEMONADE

### BLUEBERRY-MINT LEMONADE

### CITRUS OR FRUIT PUNCH

## specialty infused beverages

### INFUSED BEVERAGES

*Jaw dropping beverage displays in multiple flavor options.*

*Priced per 3.5 gallon dispenser*

*Black raspberry acai jalapeño*

*Black raspberry acai orange*

*Lemon cucumber*

*Lemon ginger*

*Lemon mint*

*Lemon orange*

*Lemon pineapple*

*Lemon watermelon*

*Peach ginger*

*Peach lemon*

*Red raspberry  
pomegranate orange*

*Red raspberry  
pomegranate star fruit*

*Strawberry basil*

*Strawberry watermelon mint*





## general information

CRAVE Catering offers an endless variety of options for your event. Fresh and locally sourced ingredients add integrity to the already vibrant character of our food. Creativity is our keyword, we would be happy to customize a menu for you or choose from our complete menu collection. Please let us know of any dietary restrictions and we will happily work around them.

### INCLUDED WITH SERVICE

85 x 85 black, ivory or white linens  
Black floor length linens for buffet and bar stations  
Choice of black, ivory or white linen napkins  
Cocktail napkins  
China, flatware and glassware with seated meals  
3 votive candles per guest table, 1 votive candle per cocktail table

### PROFESSIONAL SERVICE STAFF

Our professional and accommodating staff will make your guests feel comfortable and your event flow smoothly. Service staff charges vary depending on the size and nature of the event.

*Event manager*

*Servers*

*Bartenders*

*Chefs*

*Chef assistant*

*Interactive/Carving Chef*

### ADDITIONAL FEES

Wedding cake cutting fee includes plates, utensils and napkins.  
Buffet style. Plated service.

### GLUTEN FREE AND NUT FREE ITEMS

Individual nut free and gluten free items are not made in a gluten free or nut free kitchen

### OUR BAR

CRAVE Catering has a full offsite liquor license and can provide your event with any beverage services that you crave! Your Catering Sales Manager can recommend bar packages or hosted beverages on consumption for your event. Ask about our selection of non-alcoholic beverages as well.

### CONTRACTING CRAVE CATERING

We require a signed contract and deposit to secure your date with CRAVE Catering. The contract will outline our policies and payment schedule. Factor in labor, taxes and a 20% administration fee for your final payment.

### LET US BE YOUR ONE STOP SHOP

Allow your Catering Sales Manager help you make planning easy by arranging or recommending a number of services with one of our preferred vendors. We work with floral studios, DJs, bands and other entertainment options, and rental companies in the Minneapolis-St. Paul area.

## thank you

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