





# Impress, Reward, and Celebrate.

Our expert team will work with you to plan the perfect menu to impress at a new client meeting for 20, inspire at a division meeting for 200, or celebrate at your annual holiday party for the entire company.



## breakfast á la carte

Half orders serve up to 15 people.

Full orders serve up to 25 people.

### MINI MUFFIN **V**

Seasonal assortment may include:  
Chocolate Chip, Blueberry, Lemon  
or Cranberry

### HOMEMADE DANISH **V**

Assortment may include: Mixed Berry,  
Lemon, Apple, Pecan or Blueberry

### CROISSANT BREAKFAST SANDWICH **NF**

Fresh baked croissant served with egg,  
cheese & smoked bacon  
\*also available vegetarian

### MINI QUICHE **GF NF**

Petite potato crusted quiche  
25 minimum per variety  
Mushroom spinach white cheddar **V**  
Artichoke roast tomato fontina **V**  
Wild rice sausage smoked cheddar

### CRAVE POTATOES **V NF**

Diced seasoned potatoes are crisp fried  
and tossed with diced peppers and onions

### YOGURT CUPS EACH **V GF NF**

6 ounce yogurt cup in assorted flavors

### BREAKFAST BURRITO **NF**

Zesty breakfast burrito stuffed with eggs,  
cheese, potato hash, bacon & salsa  
\* also available vegetarian  
\* also available with a gluten free wrap

### HARD-BOILED EGGS **V NF GF**

Classic hard-boiled egg served with  
salt & pepper on the side

### FRUIT SALAD **VG NF DF GF**

Variety of the seasons finest fresh cut fruit

### YOGURT & GRANOLA PARFAIT EACH **V**

Lemon infused yogurt & blueberries  
layered with crunchy granola

### CHIVE STUDD SCRAMBLED EGGS **GF V NF**

### CRISPY BACON **GF NF**

2 pieces per person

### BREAKFAST SAUSAGE **GF NF**

2 pieces per person

## breakfast buffets

All breakfast buffets are priced per person & include a variety of juices,  
coffee with cream & sugar. Each buffet includes necessary service ware.

Minimum order of 15 people.

### CLASSIC CONTINENTAL BREAKFAST **V**

Fresh baked mini muffins, pastries  
and breakfast breads, fresh fruit salad  
and yogurt

### THE CRAVE MINNESOTA EGG BAKE

Farm fresh eggs, CRAVE potatoes,  
artisan sausage & cheddar cheese served  
casserole style. Accompanied by mini  
muffins & fruit

### BURRITO BREAKFAST **NF**

Zesty breakfast burrito stuffed with eggs,  
cheese, potato hash, bacon & salsa,  
accompanied by danish & fresh fruit  
\* also available vegetarian  
\* also available with a gluten free wrap



CRAVE potatoes are crispy fried  
and tossed with poblanos and  
yellow onion





## box lunches

All sandwiches are served on artisan bread or are available as wraps and come with a cookie.  
Priced per person. Minimum order of 15 people.

### ROAST TURKEY

Pepper jack cheese, tomato, herb aioli, field greens, fruit, chips

### HAM

Swiss cheese, tomato, herb aioli, field greens, fruit, chips

### ROAST BEEF

Cheddar cheese, tomato, herb aioli, field greens, fruit, chips

### BLTA RANCH WRAP

Bacon, lettuce, tomato, avocado, ranch, cheddar cheese, fruit, chips

### MEDITERRANEAN VEGGIE WRAP V

Hummus, lettuce, tomato, cucumber, red onion, feta cheese, peppadew peppers, fruit, chips

### CHICKEN, APPLE & BRIE WRAP

Herb aioli, field greens, fruit, chips

### CAESAR SALAD GF

Croutons, parmesan cheese, Caesar dressing, tomato, lemon, baguette

### CRAVE SALAD V

Mixed greens, goat cheese, candied walnuts, balsamic vinaigrette, balsamic drizzle, baguette

### ASIAN SALAD V

Mixed greens, mandarin oranges, red onion, cabbage, carrots, wontons, sesame ginger vinaigrette, baguette

\*can be made vegan by removing the wontons, baguette and cookie

### CAPRESE SALAD V

Mixed greens, tomato, mozzarella, avocado, balsamic drizzle, baguette

Add chicken to any salad

Gluten free bread or wraps

Vegan Date Bar can be substituted for cookie

## platters

Choose 2 per tray:

ROAST TURKEY SANDWICH

HAM SANDWICH

ROAST BEEF SANDWICH

BLTA RANCH WRAP

CHICKEN, APPLE & BRIE WRAP

MEDITERRANEAN VEGGIE WRAP

### HALF TRAY

Includes 16 half sandwiches

### FULL TRAY

Includes 26 half sandwiches

## soups

CHICKEN WILD RICE

TOMATO BASIL GF V

SOUP SPECIAL VG GF

HALF GALLON

Serves 8 to 10 people

FULL GALLON

Serves 16 to 20 people

**SOUPS**  
made from  
**SCRATCH**



## group side salads

Half orders serve up to 15 people.

Full orders serve up to 25 people.

### MIXED GREEN SIDE SALAD

GF V NF

Spring mix and romaine, shredded carrot, cherry tomato, with ranch & balsamic vinaigrette

### CRAVE SIDE SALAD GF V

Mixed greens, goat cheese, candied walnuts, balsamic vinaigrette, balsamic drizzle

### CAESAR SIDE SALAD NF V

Croutons, parmesan cheese, caesar dressing, tomato, lemon

### CAPRESE SIDE SALAD GF V NF

Mixed greens, tomato, mozzarella, avocado, balsamic drizzle

### ASIAN SIDE SALAD V NF

Mixed greens, mandarin oranges, red onion, cabbage, carrots, wontons, sesame ginger 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

Add chicken

## buffet lunches

Priced per person. Minimum order of 15 people.

### SANDWICH AND SALAD BUFFET

Served with fresh fruit, potato chips & assorted cookies.

Assorted sandwiches include: roast beef, turkey, ham & vegetarian with cheese on assorted breads. Served with condiments, lettuce, red onion, & tomato.

(Choose 1)

### MIXED GREENS SALAD GF V NF

Spring mix and romaine, shredded carrot, cherry tomato, with house made ranch and balsamic vinaigrette on the side

### CAESAR SALAD V NF

Romaine lettuce, croutons, caesar dressing, parmesan cheese, lemon and tomato

### TACO STATION BUFFET

2 tacos per person, includes gluten free corn tortillas

Choose chicken tinga or beef barbacoa. Served with tortilla chips, flour and corn tortillas, sautéed fajita vegetables, lettuce, Spanish rice, black beans, sour cream, salsa, shredded cheese and pickled jalapeño slices. Add guacamole

### ITALIAN BUFFET

Served with breadsticks, shaved parmesan and caesar salad

**Pastas:** penne and three cheese tortellini

**Sauces:** pomodoro and alfredo

**Proteins and vegetables:** meatballs, roasted chicken and grilled vegetable medley

Add gluten free pasta and bread (5 person minimum)



## hot buffets

*Includes choice of salad, choice of entrée, choice of two sides & dessert, accompanied by assorted bread & butter.  
Each buffet includes necessary service ware. Minimum order of 15 people.*

## entrées

**LEMON PEPPER CHICKEN** GF NF  
Grilled chicken breast with lemon pepper seasoning & white wine sauce

**CHICKEN SALTIMBOCCA** GF  
Chicken breast topped with basil, provolone and prosciutto with a pesto cream sauce

**PORK TENDERLOIN** GF NF  
Herb rubbed pork tenderloin with mustard apple cider cream

**GREEN PEPPERCORN FILET MEDALLIONS** GF NF  
Beef tenderloin slow roasted with a brandied green peppercorn cream sauce

**SLOW ROASTED SHORT RIBS** GF NF DF  
Boneless short rib with red wine demi-glace

**FLANK STEAK** NF GF DF  
Lemon pepper marinated flank steak sliced and drizzled with lemon vinaigrette

**BUTTERNUT SQUASH RAVIOLI** V  
Sage cream sauce with candied walnuts, cherry tomatoes & shredded parmesan cheese

**HERBED GRILLED SALMON** GF DF NF  
Fresh Atlantic salmon grilled with fresh herbs

**STUFFED RED BELL PEPPER** GF VG NF  
Fresh bell pepper stuffed with quinoa, mushrooms, black beans served atop white bean purée

## salads

Choose one

**CAESAR SALAD** V NF  
Romaine lettuce, croutons, tomato, and caesar dressing

**MIXED GREENS** GF DF NF VG  
Spring mix, tomato, shaved carrot, balsamic vinaigrette

## sides

Choose two

**HERB ROASTED YUKON GOLD POTATOES** GF NF VG  
**HARVEST RICE BLEND** GF NF V  
**SEASONAL ROASTED VEGETABLES** GF NF VG  
**MACARONI & CHEESE** NF V  
**GRILLED CHARRED ASPARAGUS** VG GF NF

## desserts

Choose one

**ASSORTED COOKIES** V  
**ASSORTED BARS** V

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



## à la carte entrées

Half orders serve up to 15 people.  
Full orders serve up to 25 people.

**LEMON PEPPER CHICKEN** GF NF  
Grilled chicken breast with lemon pepper seasoning & white wine sauce

**CHICKEN SALTIMBOCCA** GF  
Chicken breast topped with basil, provolone and prosciutto with a pesto cream sauce

**PORK TENDERLOIN** GF NF  
Herb rubbed pork tenderloin with mustard sauce

**GREEN PEPPERCORN FILET MEDALLIONS** GF NF  
Beef tenderloin slow roasted with a brandied green peppercorn cream sauce

**HERBED GRILLED SALMON** GF DF NF  
Fresh Atlantic salmon grilled with fresh herbs

**BUTTERNUT SQUASH RAVIOLI** V  
Sage cream sauce with candied walnuts, cherry tomatoes & shredded parmesan cheese

**STUFFED RED BELL PEPPER** GF VG NF  
Fresh bell pepper stuffed with quinoa, mushrooms, black beans served atop white bean purée

## sides

**MASHED POTATOES** GF NF V  
**ROASTED POTATOES** GF NF VG  
**ROASTED VEGETABLES** GF NF VG  
**HARVEST RICE BLEND** GF NF V  
**ASPARAGUS** VG GF NF  
**MACARONI & CHEESE** V NF

## snacks

Priced individually

**BAG OF CHIPS** V  
**CAFÉ CHIPS** V

## desserts

**ASSORTED COOKIES** V  
**ASSORTED MINI DESSERTS** V

Nothing  
brings people together  
like good food

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







## mini desserts

Hand crafted mini desserts priced per platter.  
Platter includes 25 servings.

### DESSERT BARS V

Seasonal selections may include:  
Seven layer, Brownies, Coconut  
Pecan Blondies, Salted Caramel,  
and Lemon

### COOKIES V

Seasonal selections may include:  
White Chocolate Macadamia Nut,  
Chocolate Chip, Ginger Snap,  
Sugar, Double Chocolate Pecan,  
Peanut Butter, Lemon Shortbread,  
and Oatmeal Raisin

### MINI CUP CAKES V

Seasonal selections may include:  
Vanilla, Butterscotch, Chocolate  
Turtle, Lemon Cream, Chocolate  
Salted Caramel, Almond Raspberry,  
and German Chocolate

### MINI TARTS AND BITES V

Seasonal selections may include:  
Chocolate Tulip Cups, Profiteroles,  
Vanilla Bean Cheesecake, Lemon  
Curd Tart, Fruit Tart, Strawberry  
Profiteroles, Turtle Tart and Mini  
Cannoli

### SHOOTERS V

Seasonal Selections may include:  
Lemon Mousse, Butterscotch,  
Cherry Cheesecake, Chocolate,  
Coconut Pineapple, Lemon,  
Tiramisu, Banana, Lemon Basil,  
Panna Cotta, Turtle Brownie and  
Passion Fruit

### DATE BARS GF VG

Gluten Free Vegan individual date  
bars

## beverages á la carte

One gallon equals 16 to 20 servings.

**COFFEE** (regular and decaf) served with  
cream and sugar

**HOT TEA**  
Selection of Mighty Leaf Teas

**INDIVIDUAL 10 OZ. JUICES**  
Orange or Cranberry

**INDIVIDUAL 10 OZ. MILK**  
1% or 2%

**ASSORTED COKE PRODUCTS**  
Coke, Diet Coke and Sprite per can

**BOTTLED WATER**





## sushi platters

*Priced per platter. 25 pieces per platter.  
We recommend ordering at least 4 pieces per person.*

### **CALIFORNIA ROLL** GF NF

*Cooked snow crab, smelt roe, avocado, cucumber & sesame seeds wrapped inside out*

### **SPICY TUNA ROLL** GF NF

*Tuna, chili oil, kaiware, gobo, avocado, lettuce & spicy mayo*

### **MEXICAN ROLL** GF NF

*Tuna, escolar, spicy mayo, jalapeño, cilantro, avocado, ponzu, drizzled with chili oil*

### **VEGGIE ROLL** GF VG NF

*Carrots, avocado, cucumber, spinach, asparagus & sweet sesame sauce*

### **MAKI SUSHI PLATTER** GF NF

*A platter including the Mexican roll, the California roll & the Spicy Tuna roll*

*Sushi is  
Japanese  
for  
Yummy*

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





# plattered hors d'oeuvres

Each platter includes 25 servings.

## CHICKEN SALAD PROFITEROLES **NF**

Profiteroles stuffed with chicken, apples, grapes, honey & dijon mustard

## BEEF BÁNH MÌ SANDWICH **NF**

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

## SESAME SEARED TUNA **NF DF**

Sesame seared ahi tuna served with fried wontons with wasabi aioli, orange soy reduction & cilantro

## SPICY GRILLED & CHILLED SHRIMP **NF GF**

**DF** Jumbo shrimp with mango habanero salsa, lemon & parsley

## BRUSCHETTA CAPRESE **NF GF V**

Roasted tomato marinated in balsamic vinegar, fresh mozzarella, basil, caramelized onion & balsamic reduction served with a crostini on the side

## ROASTED TOMATO MOZZARELLA

**BITES NF GF V**

Fresh mozzarella, roasted tomato & basil skewered with balsamic reduction

## CLASSIC DELI TRAY

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

## ARTISANAL MEAT TRAY

Cured meat platter served with olives, assorted bread, crackers, seasonal embellishments

## CLASSIC CHEESE TRAY **V**

Variety of domestic cheese from Minnesota & Wisconsin, served with assorted bread & crackers

## ARTISANAL CHEESE TRAY **V**

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

## CRUDITÉ **V GF**

Fresh raw vegetables with herb cream cheese & sundried tomato pesto cream cheese

## FIRE ROASTED VEGETABLE PLATTER

**V GF NF**

Asparagus, green beans, bell peppers, yellow squash & tomato with an herb aioli

## SEASONAL FRUIT PLATTER **GF NF VG**

Variety of the season's finest fruits

## MEDITERRANEAN PLATTER **V**

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

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

Tortilla chips served with fresh guacamole, mango pineapple salsa & pico de gallo

## DEVILED EGGS **GF NF DF**

Choose from the following varieties:

**Classic:** lightly sprinkled with paprika

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

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

## WARM COCONUT CURRY

**CHICKEN SATAY GF**

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

## WARM PETITE MEATBALLS **NF**

Petite chicken meatballs with your choice of BBQ, Buffalo, Pesto cream or Swedish sauce

## GRILLED FLANK STEAK **GF**

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 vinaigrette

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

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

## GRILLED STEAK BITES **GF NF**

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

## GLAZED SIDE SALMON **GF**

**Asian:** served on a bed of rice noodle salad

**Maple mustard:** served over a bed of Israeli cous cous studded with arugula, red peppers, golden raisins

**Honey garlic:** served over a bed of Israeli cous cous studded with arugula, red pepper, golden raisins





## place your order today

Not only do we deliver the food, we bring everything that you will need to serve it. We even set it up for you! All orders are delivered hot, ready to serve & includes disposable plates, napkins, eating & serving ware. Remember, we make our food from scratch so please place your order 48 business hours in advance.

**ALL DELIVERIES INCLUDE ECO FRIENDLY PLATES,  
FORKS, KNIVES OR NAPKINS**

### DELIVERY MINIMUMS

Monday to Friday 7am - 5pm

Monday to Friday after 5pm

Saturday & Sunday

Delivery fee, tax and gratuity not included.  
The delivery fee will vary based on your location.

### TO PLACE AN ORDER

Please call

612.400.1742

or email [delivery@cravecatering.com](mailto:delivery@cravecatering.com)

## thank you

## chafing dishes

### CHAFING PACKAGES

*Includes Chafer, water pan and 2 sterno*