

# spring | summer

## seasonal menu



## hors d'oeuvres

25 piece per item minimum order

### MINI LOBSTER ROLL **NF**

Classic lobster rolls with lemon peppercorn aioli, cucumber, lemon zest and chives

### ASIAN SLAW & SHRIMP TARTLETS **NF DF**

Filo baskets filled with shrimp and a crispy Asian slaw dressed in a lime soy dressing

### MEDITERRANEAN VEGETABLE CROSTINI WITH PESTO **V**

Crostini with mozzarella, pesto, roasted vegetables sprinkled with Aleppo pepper

### DOUBLE SERRANO WATERMELON BITES

**V DF NF**

Watermelon cubes wrapped in serrano ham topped with a serrano pepper and drizzled with pomegranate molasses on a pick

### BUFFALO CHICKEN BITES **NF**

Buffalo chicken nuggets skewered with bleu cheese and celery

### SPRING/SUMMER EDIBLE SPOONS

- Chicken over a white grape and walnut compote drizzled with white balsamic served on a parmesan black pepper spoon
- Seared bay scallop over corn salsa drizzled with chimichurri served on a corn lime spoon

### SUMMER MINI GRILLED FLATBREADS

- **Petite Gyros:** gyro meat, tzatziki, diced tomato, pickled onion and feta cheese garnished with parsley **NF**
- **Hummus:** arugula, dates and hummus drizzled with balsamic vinegar **NF**
- **Grilled Peach:** soft cheese, topped with grilled peach, crushed hazelnuts and micro greens **V**

## cocktail station

Minimum order of 50

### RICE BOWL BAR

Pick two base and two protein options

- **Base:** jasmine rice, brown rice, farro, red quinoa, mixed greens
- **Protein:** lemongrass chicken, beef teriyaki, five spice pork belly, chili lime shrimp, fried tofu tossed in sesame seeds
- **Toppings:** Asian slaw, shredded carrots, shredded daikon, cucumber salad, scallions
- **Sauces:** Korean bbq sauce, spicy mayo, sesame oil, sriracha, sweet chili, furikake

Additional base option available

Additional protein option available

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

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2019

**CRAVE**  
CATERING & EVENTS

# plattered hor d'oeuvres

Each platter serves 25 people

## **GRILLED PEACH AND ARUGULA SALAD** GF NF V

served with white beans, basil and goat cheese with basil vinaigrette

## **WATERMELON WITH BASIL VINAIGRETTE, BASIL AND PISTACHIOS** VG GF DF

Watermelon with house made basil vinaigrette dressing, mixed greens, basil and toasted pistachios

## **CHICKEN COBB SALAD PLATTER** GF NF

House pulled rotisserie chicken, bacon, heirloom tomatoes, halved eggs, frisee and Persian cucumbers served with bacon mustard vinaigrette

## **SLICED MARINATED FLANK STEAK** GF NF

Mesquite marinated sliced grilled flank steak over a salad of black beans, corn, cilantro and queso fresca drizzled with a cilantro lime vinaigrette

## **APRICOT DIJON GLAZED SALMON** GF

Apricot dijon glazed salmon garnished with lime zest and mustard seeds served over an apricot quinoa salad featuring almonds, apricots, mint, lemon and ginger

## **CITRUS PICKLED SHRIMP** GF NF DF

Citrus pickled shrimp with baby spinach, fennel and baby red potatoes

## entrées

Plated and Buffet meals allow for an entrée and a simple salad accompanied by assorted bread and butter.

Each additional entrée added to a buffet is 5 dollars added to the higher priced item.

## **GRILLED CHICKEN BREAST** GF NF DF

Chicken breast with a pear and white balsamic chutney served with jeweled cous cous and our summer vegetable medley

## **GRILLED PORK CHOPS** GF NF

Seared pork chops with tomato jam served over Spanish potatoes roasted with paprika, fresh oregano and olives accompanied by our summer vegetable medley

## **NUT CRUSTED HALIBUT** GF

Macadamia nut crusted halibut with brown butter served with lemon chive rice pilaf, roasted asparagus with lemon crema

## desserts

50 piece per item minimum order

### **SHORTCAKE BAR** V

Angel Food Cake & Pound Cake

Toppings: fresh strawberries, strawberry sauce, blueberry sauce, peach sauce, caramel sauce, chocolate sauce and whipped cream

### **DONUT DIPPERS** V

2 donut holes on a skewer and served in a shooter

Options include:

- Cinnamon sugar donut holes with chocolate sauce
- Sprinkled donut holes with vanilla frosting
- Glazed donut hole with raspberry sauce

### **EDIBLE DESSERT SPOONS** V

- **Lemon:** lemon mousse garnished with a fresh raspberry served in a chocolate edible spoon

- **Key Lime:** key lime mousse garnished with watermelon and a splash of chocolate sauce on a gingerbread spoon

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