

SUSHI &

PLATTERS

PRICED IN QUANTITIES OF 25

**Mexican Roll\***

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 75

**Veggie Roll\***

carrots, cucumber, cooked spinach, asparagus, wrapped with avocado 45

**Maui Roll\***

crispy shrimp tempura & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu 60

**California Roll\***

crab mix, masago, avocado, cucumber, sesame seeds wrapped inside out 50

**Crunchy Roll**

shrimp tempura, smelt roe, spicy mayo and kaiware wrapped with tempura crunchy flakes & topped with a sweet soy based sauce 55

**Philly Roll\***

salmon, cream cheese, sesame seeds 50

**Spicy Tuna Roll\***

chopped fresh tuna in a spicy mayo mix with avocado, kaiware, yama gobo, leaf lettuce 50

**Bamboo Bite**

tempura shrimp, cream cheese topped with avocado, jalapeño, hibachi & unagi sauces 55

**Tempura Roll\***

shrimp tempura, avocado, spicy mayo 65

**Tuna Poké\***

Hawaiian style tuna tartare, sliced avocado, chili oil 90

**Maki Sushi Platter\***

chef's choice assorted specialty rolls 65

**Nigiri Sushi Platter\***

chef's choice assorted nigiri 65

SUSHI

BOATS

**Hoshii Boat\***

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 35.95

**Geisha Boat\***

chef's selection of three rolls, assorted nigiri 56.95

**Samurai Boat\***

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 109.95

PRE ORDER DUE 48 HOURS PRIOR TO EVENT

Items denoted with an asterisk (\*), may (with modification) be prepared gluten free

COLD

SELECTIONS

PRICED IN QUANTITIES OF 25

**Tenderloin Crostini**

rosemary aioli with shaved  
green onion 90

**Pesto Shrimp**

oven dried tomatoes, pesto, crostini 80

**Curried Deviled Eggs\***

curry spice, dijon, green onions,  
almonds 60

**Chips & Dip\***

hand cut potato chips with  
house made onion dip 55

**Tuna Poke\***

fresh ahi tuna tossed with sesame oil, fresh  
ginger & garlic in crispy wonton cups 85

**Prosciutto Caprese Skewers\***

prosciutto, cherry tomato, mozzarella, whole  
basil 80

**Jumbo Shrimp Cocktail\***

ginger cocktail sauce 90

**Spinach Artichoke Dip**

creamy blend of artichoke, parmesan &  
spinach, with tortilla chips 80

**Lettuce Wraps**

butter lettuce, sesame soy chicken,  
fresh veggies 75

**Guacamole & Chips\***

house made, with pico de gallo 60

**Domestic Cheese Platter**

cheddar, swiss, brie, pepper jack, bleu cheese,  
baguette 85

**Crostini Caprese**

roasted tomato, fresh mozzarella,  
pesto 65

**CRAVE Hummus**

pesto & goat cheese infused,  
fresh vegetables, tandoori 75

**Fresh Cut Seasonal Fruit\***

assorted seasonal fruit, berries,  
Grand Marnier strawberry dip 80

**Fresh Vegetable Platter\***

fresh broccoli, cucumber, red pepper, carrots,  
celery, grape tomatoes, roasted red pepper  
aioli 75

**Assorted Mini Desserts**

tart shells with assorted fillings including  
chocolate mousse, raspberry whipped cream  
& tiramisu 75

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HOT

SELECTIONS

PRICED IN QUANTITIES OF 25

**CRAVE Sliders**

Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, King's Hawaiian sweet bun 85

**Roast Beef Sliders**

thin shaved roast beef, horseradish sauce, caramelized onions, mushroom conserva, King's Hawaiian sweet bun 85

**Crispy Chicken Sliders**

crispy chicken fritters on King's Hawaiian sweet bun with house made pickle & spicy mayo 85

**Baked Brie en Croute**

creamy brie, macadamia nut, puff pastry, balsamic reduction, green apple 80

**Crab & Artichoke Dip**

creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with Tuscan rosemary bread 110

**Chicken & Avocado Egg Rolls**

chipotle ranch dipping sauce 70

**Cheese Curds**

bourbon BBQ sauce 65

**CRAVE Wings**

cucumber, bleu cheese 90  
Choice of: **Lemon Garlic** or **Buffalo**

**Firecracker Shrimp**

crispy shrimp in a tangy chili sauce 95

**Chicken Satays\***

spicy peanut marinade 65

**Beef Skewers\***

petite tenderloin, teriyaki marinade 75

**Lamb Meatballs**

pesto cream sauce 65

**Sweet & Sour Shrimp**

crispy shrimp, sweet & sour sauce, pineapple relish 90

**Pork Pot Stickers**

steamed, sweet cilantro chili sauce 60

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# BREAKFAST

# OPTIONS

## Continental Breakfast\*

Assorted Pastries, Fresh Fruit, Yogurt, Granola, Coffee, Tea, Orange Juice 11.95

## Breakfast Buffet\*

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Fresh Fruit, Croissants, Fresh Baked Cinnamon Roll 15.95

## Premium Breakfast Buffet\*

Creole Scramble, Scrambled Eggs, Cheesy Hash Browns, Bacon, Sausage, Fresh Fruit, Assorted Pastries, Yogurt Parfait, Coffee, Tea, Orange Juice 21.95

# LUNCH

# TIERS

## TIER 1 | \$30

### SALAD

**CRAVE Salad & Bread Service**

### ENTRÉE SELECTIONS

#### Steak Medallions\*

hand cut CAB medallions, buttermilk mashed potatoes, asparagus

#### Miso Glazed Salmon

miso marinated, pan seared salmon, served over fresh vegetables sautéed in sesame & ginger

#### Lemon Garlic Chicken

seared boneless chicken breast, lemon garlic butter sauce, mashed potatoes, brussels sprouts

### DESSERT

**Seasonal Fruit Tart**

## TIER 2 | \$25

### SALAD

**Caesar Salad & Bread Service**

### ENTRÉE SELECTIONS

#### Steak Rice Bowl

spice rubbed steak medallions, chimichurri sauce, lime basmati rice tomato avocado salsa

#### Grilled Salmon & Tabbouleh Salad\*

fresh arugula & watercress, lemon shallot vinaigrette with feta & house made tabbouleh

#### Dijon Chicken

panko crusted chicken medallions, whole grain mustard beurre blanc, mashed potatoes, green beans

### DESSERT

**S'more Brownie**

## TIER 3 | \$20

### SOUP

**Tomato Basil Pesto Soup & Bread Service**

### ENTRÉE SELECTIONS

#### Chicken Stir Fry

veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze

#### Shrimp Rice Bowl

hoisin glazed shrimp, lime basmati rice, blistered shishito peppers

#### CRAVE Chicken Salad

grilled chicken, spring greens, balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze

### DESSERT

**French Silk Mini**

## VEGETARIAN SELECTION

**Vegetable Stir Fry** snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

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# DINNER

# OPTIONS

## TIER 1 | \$70

### SALAD

Baby Kale Salad & Bread Service

### ENTRÉE SELECTIONS

#### Filet Mignon\*

potato purée, asparagus,  
CRAVE steak sauce

#### Chilean Sea Bass

pan seared on creamy sweet pea risotto,  
with roasted wild mushrooms, finished with  
miso butter sauce

#### Roasted Chicken

brined & slow roasted chicken, paired  
with zesty Southwest mashed potatoes,  
grilled asparagus, tangy BBQ vinaigrette, &  
cilantro oil

### DESSERT

S'more Brownie

## TIER 2 | \$60

### SALAD

CRAVE Salad & Bread Service

### ENTRÉE SELECTIONS

#### New York Strip\*

potato purée, asparagus,  
CRAVE steak sauce

#### Pomegranate Molasses Salmon\*

pan seared & set atop a bed of sautéed  
brussels sprouts & roasted fingerlings,  
finished with pomegranate seeds &  
pomegranate molasses

#### Lemon Garlic Chicken

seared chicken breasts, lemon garlic  
butter sauce, mashed potatoes,  
brussels sprouts

### DESSERT

Seasonal Fruit Tart

## TIER 3 | \$50

### SALAD

Caesar Salad & Bread Service

### ENTRÉE SELECTIONS

#### Ribeye\*

potato purée, asparagus,  
CRAVE steak sauce

#### Seared Scallops\*

sweet red wine glazed onions, potato  
puree, red wine reduction

#### Dijon Chicken

panko crusted chicken medallions, whole  
grain mustard beurre blanc, mashed  
potatoes, green beans

### DESSERT

Chocolate Cake

## TIER 4 | \$40

### SALAD

Garden Salad & Bread Service

### ENTRÉE SELECTIONS

#### Steak Medallions\*

potato purée, asparagus,  
CRAVE steak sauce

#### Miso Glazed Salmon

pan seared salmon, fresh vegetables  
sautéed with sesame & ginger

#### Chicken Stir Fry

seared chicken breast, fresh vegetable  
medley, soy chili sauce, coconut jasmine  
rice with cilantro & peanuts

### DESSERT

Italian Lemon Cake

### VEGETARIAN SELECTION

**Vegetable Stir Fry** snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

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**DINNER**

**DUETS**

**DUET 1 | \$75**

**SALAD**

**Baby Kale Salad & Bread Service**

**ENTRÉE SELECTIONS**

**Filet Mignon & Chilean Sea Bass\***

CRAVE steak sauce, potato purée, asparagus

**DESSERT**

**S'more Brownie**

**DUET 2 | \$65**

**SALAD**

**CRAVE Salad & Bread Service**

**ENTRÉE SELECTIONS**

**New York Strip & Grilled Scallops\***

CRAVE steak sauce, mashed potatoes, asparagus

**DESSERT**

**Seasonal Fruit Tart**

**DUET 3 | \$55**

**SALAD**

**Caesar Salad & Bread Service**

**ENTRÉE SELECTIONS**

**Grilled Steak Medallions & Sautéed Shrimp\***

CRAVE steak sauce, mashed potatoes, green beans

**DESSERT**

**Chocolate Cake**

**VEGETARIAN SELECTION**

**Vegetable Stir Fry** snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

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