

# MENU

## APPETIZERS

### COLD SELECTION

*Priced per piece.*

#### Cucumber Sesame Chicken Canapés

Sesame chicken salad on cucumbers

#### Profiteroles

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

#### Chicken Tinga Tacos

Pulled chicken, chipotle aioli, pico de gallo & crema in a mini tortilla

#### Chicken Wonton

Asian style chicken in a wonton cup with mandarin oranges, almonds, scallions & a citrus soy sauce

#### Pulled Chicken Tacos

Pulled chicken, kimchee, salsa verde & cilantro in a tortilla

#### Mini Carnita Tostada

Mini flour tortilla fried & topped with pulled pork, lettuce, pico de gallo, cheese & crema

#### Lychee & Fig Crostini

Toasted crostini topped with prosciutto, black mission figs, lychee & lime zest

#### Pulled Pork Tacos

Pulled pork, kimchee, salsa verde & cilantro in a mini tortilla

#### Beef Bahn Mi Sandwich

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

#### Beef Lettuce Wraps

Apple cider marinated beef wrapped in bibb lettuce with ginger, scallions & pickled mustard sauce

#### Grilled Steak Bites\*

Grilled tenderloin with a bleu cheese tomato & scallion on a skewer

#### Kogi Beef Taco

Kogi marinated pulled beef with kimchee, salsa verde & cilantro in a mini tortilla

#### Beef Crostini

Beef tenderloin on a toasted baguette with horseradish cream & caramelized onion

#### Chilled Mussel\*

Chilled mussels with a red wine vinegar reduction, shallots, parsley, sugar & tomatoes

#### Blackened Tilapia Taco

Blackened tilapia with pineapple salsa on a mini tortilla

### COLD SELECTION CONTINUED

*Priced per piece.*

#### Ceviche Lettuce Wrap with Crisp Prosciutto\*

Shrimp & scallops in a citrus marinade topped with pico de gallo, mandarin oranges, cucumber in a bibb lettuce wrap

#### Endive Cups\*

Endive stuffed with smoked salmon lox, herbed cream cheese & dill

#### Salmon Lollies\*

Salmon lollies served with a mustard dill cream sauce

#### Seared Sesame Tuna

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

#### Seared Shrimp Tacos

Seared shrimp, kimchee, salsa verde & cilantro in a mini tortilla

#### Shrimp Shooter\*

Jumbo shrimp in shot glass with cocktail sauce & a lemon wedge

#### Cucumber Melon Mojito Shooter\*

Cucumber, honeydew, mint, honey & spritzer

#### Bruschetta Caprese

Roasted tomatoes marinated in balsamic vinegar on a crostini with fresh mozzarella, basil, caramelized onion & balsamic reduction

#### Grilled Vegetable Shooter\*

Marinated & roasted assorted vegetables served with rosemary garlic aioli

#### Roasted Tomato Mozzarella Bites\*

Fresh mozzarella, roasted tomatoes & basil skewered with balsamic reduction

#### Tofu Bahn Mi

Pepper & cilantro rubbed tofu on a baguette with cilantro, pickled carrots, radishes & cucumber topped with a spicy aioli

#### Onion Jam Puffs

Caramelized onion and golden raisin jam in a profiterole with mimolette cheese & watercress

#### Pickled Vegetable Canapé\*

Pickled carrots, beets & daikon radishes atop yogurt, mascarpone & sriracha aioli served on sliced cucumber

#### Tomato Soup Shooter with Mini Grilled Cheese

Tomato bisque served with a mini grilled cheese sandwich

#### Tomato Terrine\*

Layered and pressed tomatoes topped with arugula pesto & grilled corn

#### Relish Platter

Tomato jam, fig compote, cauliflower pâté, pickled vegetables, seasoned nuts & crackers

# MENU

## APPETIZERS

### HOT SELECTION

*Priced per piece.*

#### Coconut Curry Chicken Satay

Chicken marinated in coconut curry with sautéed peppers & onions with a Thai citrus sauce

#### Wings\*

Choice of teriyaki, cajun, barbecue or buffalo

#### Blackened Chicken Skewers\*

Spicy cajun blackened chicken grilled & served with pickled vegetables & a cider dijon aioli

#### Chicken Egg Rolls - 1 per order

Deep fried chicken egg rolls with Thai chili sauce

#### Chicken Slider

Breaded chicken on a Hawaiian bun with pickle, spicy mayo & coleslaw

#### Cola Pork Satay\*

Kogi cola marinated skewered pork loin

#### Mini Pork Egg Rolls - 2 per order

Mini pork egg rolls with Thai chili sauce

#### Mini Pulled Pork Sandwich

Pulled pork on a Hawaiian bun topped with ale crema & pickled vegetables

#### Pulled Pork Tacos

Pulled pork, kimchee, salsa verde & cilantro in a mini tortilla

#### Meatball - 3 per order

Ground beef & pork mixed with seasonings & panko served with chimichurri

#### Sweet & Sour Meatballs - 3 per order

Beef, veal, pork, caramelized onion & cilantro meatballs with sweet & sour sauce

#### Mini CRAVE Burger

Mini burger topped with spicy mayo, cheddar, bacon & tomato on a Hawaiian roll

#### Harissa Lamb Skewers\*

Leg of lamb grilled & skewered, topped with a harissa yogurt

### HOT SELECTION CONTINUED

*Priced per piece.*

#### Loaded Croquette

Mashed potato croquette topped with cheddar, bacon & scallion

#### Spanakopita

Phyllo dough stuffed with feta & sautéed spinach

#### Mini Vegetable Egg Rolls - 2 per order

Mini vegetable egg rolls with Thai chili sauce

#### Polenta Mini\*

Seared mini polenta cakes with sundried tomato pesto cream cheese

#### Busted Shrimp

Shrimp stuffed with crab, herbs, spices & brie cheese

#### Lamb Kabob\*

Seasoned lamb kabob marinated in yogurt with cucumber dill sauce

# MENU

## COLD PLATED APPETIZERS

### COLD PLATTER SELECTION

Platters serve 25 people.

#### Deviled Eggs\*

Classic deviled eggs

#### Bacon Deviled Eggs\*

Deviled eggs with bacon crumbles

#### Southwestern Deviled Eggs\*

Roasted red pepper, mustard, jalapeño & cilantro

#### Wasabi Deviled Eggs\*

Wasabi deviled eggs

#### Classic Meat Tray

Turkey, ham, salami, beef, assorted breads & crackers

#### Domestic Cheese Tray

Variety of domestic cheeses from Minnesota & Wisconsin, served with assorted breads & crackers

#### Crudité\*

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

#### Fire Roasted Veggies\*

Asparagus, green bean, bell peppers, yellow squash & tomatoes with an herb aioli

#### Guacamole & Salsa Platter\*

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

#### Mediterranean Platter

Hummus, red pepper hummus, cucumber, pita, roasted red peppers, olives

#### Pinwheel Wrap Platter

CRAVE chicken in a garlic tortilla, sundried tomato hummus in a spinach tortilla & southwest beef in a tomato tortilla

#### Seasonal Fruit Platter\*

Variety of seasonal fruits served with strawberry coulee

#### Cured Meat Platter

Cappicola, soprasetta, prosciutto, pancetta & chorizo with olives, served with assorted breads & crackers

#### Fancy Cheese Platter

Variety of imported & domestic cheeses accompanied with berries & nuts, served with assorted breads & crackers

#### Anti-Pasto Platter

Cured meats, cheese, pickled & roasted veggies served with assorted breads & crackers

### COLD PLATTER SELECTION CONTINUED

Platters serve 25 people.

#### Artisan Cheese Tray

Variety of the finest cheeses served with assorted breads & crackers

#### Artisanal Meat Tray

Cured meat platter served with assorted breads & crackers

#### Shrimp Cocktail\*

Jumbo tail on shrimp with cocktail sauce & lemons

#### Spicy Grilled & Chilled Shrimp\*

Jumbo shrimp with mango habaero cocktail sauce, lemon & parsley

#### Smoked Salmon Platter

Smoked salmon, eggs, onions, capers, lemons, crackers & cucumber sauce

### SUSHI PLATTERS

Platter consists of 25 pieces

#### Mexican Roll

Yellowfin tuna & escolar wrapped with avocado, cilantro, jalapeños & spicy mayo, topped with a soy citrus sauce, chili oil & lime juice

#### Veggie Roll

Carrots, cucumber, cooked spinach & asparagus wrapped with avocado

#### Spicy Tuna Roll

Chopped fresh tuna in a spicy mayo with avocado, kaiware, yama gobo & leaf lettuce

### SUSHI PLATTERS CONTINUED

Platter consists of 25 pieces

#### Philly Roll

Sashimi grade salmon, cream cheese & fresh vegetables

#### Assorted Maki

Chef's choice assorted specialty rolls

#### Assorted Nigiri

Chef's choice assorted nigiri

### HOT PLATTER SELECTION

Platters serve 25 people.

#### Spinach & Artichoke Dip

Savory spinach & artichoke dip with pita bread

#### Baked Brie

Creamy brie & toasted macadamia nut wrapped in puff pastry & drizzled with balsamic & caramel

#### Chicken Fondue\*

Gouda & bleu cheese fondue served with chicken, asparagus, grapes & apples

#### Crab Artichoke Dip

Savory crab & artichoke dip with pita bread

# MENU

## PLATED & DUET DINNERS

### DUET DINNERS

Includes Simple Salad, Assorted Artisan Bread & Choice of two sides

#### Herb Roasted Chicken & Grilled Atlantic Salmon Duet

4oz. herb roasted chicken breast with champagne cream sauce paired with a 4oz. grilled salmon filet with Thai chili sauce

#### Pork Tenderloin & Almond Crusted Walleye Duet

4oz. pork tenderloin with mustard sauce paired with a 4oz. almond encrusted walleye with remoulade

#### Chicken Roulade & Beef Medallion Duet

4oz. chicken breast stuffed with asparagus, brie & prosciutto topped with a lemon cream sauce paired with a 4oz. beef tenderloin with a brandy cream sauce

#### Filet Mignon & Mahi Mahi Duet\*

4oz. beef tenderloin with stout demi glace paired with a 4oz. grilled mahi mahi with a mango pineapple salsa

### PLATED DINNERS

Includes Simple Salad, Assorted Artisan Bread & Choice of two sides

#### Grilled Jerk Chicken\*

6oz. spicy jerked chicken breast topped with a mango pineapple salsa

#### Southern Style Crispy Chicken

8oz. breaded bone-in crispy chicken

#### Honey Roasted Cornish Game Hen\*

9oz. honey roasted game hen with parsley, cilantro & Fresno chili chimmichurri

#### Lemon Pepper Chicken\*

6oz. grilled chicken breast with lemon pepper seasoning

#### Chicken Cacciatore

8oz. airline chicken breast with sautéed peppers & onions topped with a tomato sauce

#### Chicken Marsala

6oz. breaded chicken breast with sautéed wild mushroom & marsala sauce

#### Chicken Saltimbocca\*

6oz. chicken breast topped with basil, provolone & prosciutto served in a pesto cream sauce

#### Stuffed Chicken Roulade\*

6oz. chicken breast stuffed with prosciutto, brie, asparagus & lemon thyme cream sauce

### PLATED DINNERS CONTINUED

#### Maple Leaf Duck Confit\*

8oz. duck confit pan seared with citrus brandy reduction

#### Duck Breast

5oz. seared duck breast with a ginger scallion sauce

#### Pork Tenderloin\*

6oz. pork tenderloin with a mustard sauce

#### Meat Lasagna

Layered noodles with Italian sausage, marinara & a three cheese blend

#### Barbecue Ribs

8oz. slow roasted pork ribs with Kentucky style barbecue sauce

#### Dry Rub Ribs\*

8oz. slow roasted pork ribs dry rubbed with herbs & spices

#### Florentine Pork Roulade\*

6oz. pork loin stuffed with spinach, feta cheese & prosciutto with an apple cider reduction

#### Spicy Brined Pork Loin

6oz. pork loin with a cilantro, ginger & pepper rub topped with dashi

#### Ginger Braised Ribs

8oz. slow roasted pork ribs with a soy ginger reduction

#### Beef Brisket\*

Slow roasted beef brisket with carrots, celery, onions & au jus

#### Tri Peppercorn Flat Iron Steak\*

6oz. flat iron steak, melange peppercorns, balsamic & espagnole

#### Cider Marinated Steak\*

6oz. sirloin marinated in soy & apple cider with a pickled mustard sauce

#### Minnesota Deconstructed Hot Dish

6oz. flat iron steak, green beans, loaded potato croquette & wild mushroom sauce

#### Braised Short Rib\*

6oz. braised short rib with natural jus

#### Prime Rib\*

8oz. prime rib with horseradish cream sauce

#### Beef Medallion

6oz. beef tenderloin with brandy cream sauce

#### Seared Rack of Lamb\*

6oz. rack of lamb seasoned with rosemary & garlic, finished with a port wine & blackberry reduction

#### Bacon Wrapped Filet Mignon\*

6oz. bacon wrapped tenderloin with gorgonzola cream sauce

# MENU

## PLATED & DUET DINNERS

### PLATED DINNERS CONTINUED

#### Almond Crusted Walleye

6oz. walleye encrusted with almonds served with a remoulade sauce

#### Glazed Salmon\*

6oz. Atlantic salmon with a Thai chili cream sauce

#### Panko Ricotta Tilapia with Dill Sauce

6oz. tilapia coated with panko served over a spinach ricotta with dill cream sauce

#### Busted Shrimp Entrée

4 shrimp stuffed with crab, herbs, spices & brie cheese

#### Grilled Mahi Mahi with Mango Pineapple Salsa\*

6oz grilled mahi mahi with mango pineapple salsa

#### Mediterranean Stuffed Salmon

6oz. salmon stuffed with olives, spinach, goat cheese & artichoke

#### Alaskan Halibut Dinner

6oz. grilled Alaskan halibut with a lemon cream sauce

#### Crab Stuffed Walleye with Dill Mustard Butter Sauce

6oz. walleye wrapped crab cake seasoned with dill, grain mustard, lemon & garlic

#### Nori Wrapped Hamachi

6oz. Nori wrapped hamachi with fish sauce vinaigrette, cilantro & ginger

### PLATED VEGETARIAN DISHES

Includes Simple Salad, Assorted Artisan Breads

#### Mixed Roasted Vegetables\*

6oz. of a variety of seasoned vegetable with balsamic reduction & served on a bed of brown rice pilaf

#### Vegetable Lasagna

Noodles, marinara, mushrooms, spinach & cheese blend

#### Polenta Entrée\*

Seared polenta cakes with fresh vegetables & red pepper coulis

#### Ratatouille\*

8oz. of eggplant, onion, tomato, zucchini, squash, basil & balsamic reduction served with rosemary lemon mashed potatoes

#### Vegetable Curry\*

6oz. vegetarian curry with bell peppers, cauliflower, carrots, potatoes & peas over basmati rice

#### Baked Tofu

6oz. tofu with choice of cajun, lemon-rosemary, teriyaki, honey-ginger or peanut sauce, served with a jicama slaw

#### Garbanzo & Vegetable Stew

Garbanzo bean stew with broccoli, bell pepper & tomato jam on a bed of cous cous

### VEGETABLE SIDES

#### Lemon Thyme Carrots\*

Roasted carrots tossed in lemon juice & olive oil with fresh thyme

#### Roasted Vegetables\*

Seasonal vegetable medley served with fresh herb aioli

#### Sesame Brussel Sprouts\*

Pan seared sesame brussel sprouts with bacon

#### Green Bean Almandine\*

Green beans, garlic & almonds tossed with a lemon vinaigrette

#### Pesto Green Beans\*

Blanched green beans dressed in a basil pesto

#### Polenta Side\*

Creamy polenta with fresh herbs

#### Szechuan Green Beans

Spicy green beans in szechuan sauce

#### Brussels Sprout & Fennel Salad

Fresh fennel, brussel sprout, fish sauce vinaigrette

#### Coconut Braised Vegetables\*

Crisp kale, cabbage, peppers & mushrooms cooked in a green tea-coconut sauce

#### Grilled Asparagus\*

Grilled asparagus with salt, pepper & olive oil

#### Mushroom Salad

Pan seared wild mushroom, radish, turnip & dashi

### STARCH SIDES

**Fried Rice\*** Rice, eggs & vegetables stir-fried with tamari & sesame oil

**Garlic Mashed Potatoes\*** Creamy & buttery mashed potatoes with roasted garlic

**Herb Roasted Yukon Gold Potatoes** Roasted Yukon potatoes with fresh herbs

**Mashed Sweet Potatoes** Sweet potato purée with brown sugar butter

**Roasted Rosemary Red Potatoes\*** Slow roasted red potatoes with fresh rosemary & garlic

**Roasted Sweet Potatoes\*** Slow roasted sweet potatoes with fresh herbs

**Rosemary Lemon Mashed Potatoes\*** Mashed potatoes seasoned with lemon & fresh rosemary

**White Bean Purée\*** Roasted garlic & white bean purée

**Parsnip Purée\*** Parsnip & seasonal root vegetables puréed with butter & cream

**Brown Rice Pilaf\*** Brown rice & vegetable pilaf

**Harvest Rice Blend\*** Wild, brown & white rice with vegetables

**Moroccan Cous Cous** Cous cous, scallions, almond, currant, carrot, harissa yogurt sauce

**Quinoa Tabouli\*** Quinoa, parsley cucumber, tomato, mint & goat cheese dressed with lemon juice, salt & pepper

**White Rice Pilaf\*** White rice & vegetable pilaf

# MENU

## DINNER BUFFETS

### TRADITIONAL DINNER BUFFETS

*Includes Simple Salad, Assorted Artisan Bread.  
Minimum of 25 people*

#### Tier I Buffet

Choose two Sides & one Entrée

#### Tier II Buffet

Choose two Sides & two Entrées

#### Tier III Buffet

Choose two Sides & three Entrées

### ENTRÉES

Lemon Pepper Chicken\*  
Pork Tenderloin\*  
Tri Peppercorn Flat Iron Steak with Balsamic Espagnole\*  
Panko Ricotta Tilapia with Dill Sauce  
Almond Crusted Walleye  
Glazed Salmon\*  
Ratatouille\*  
Vegetable Curry\*  
Garbanzo & Vegetable Stew

### SIDES

Lemon Thyme Carrots\*  
Roasted Vegetables\*  
Green Bean Almandine\*  
Pesto Green Beans\*  
Polenta Side\*  
Garlic Mashed Potatoes\*  
Roasted Rosemary Red Potatoes\*  
Roasted Sweet Potatoes\*  
White or Brown Rice Pilaf\*

### CRAVE DINNER BUFFETS

*Includes Simple Salad, Assorted Artisan Bread.  
Minimum of 25 people*

#### Tier IV Buffet

Choose two Sides & one Entrée

#### Tier V Buffet

Choose two Sides & two Entrées

#### Tier VI Buffet

Choose two Sides & three Entrées

### ENTRÉES

Stuffed Chicken Roulade\*  
Ginger Braised Ribs  
Braised Short Rib\*  
Cider Marinated Steak\*  
Grilled Mahi Mahi with Mango Pineapple Salsa\*  
Mediterranean Stuffed Salmon  
Polenta Entrée\*  
Baked Tofu  
Garbanzo & Vegetable Stew

### SIDES

Lemon Thyme Carrots\*  
Roasted Vegetables\*  
Green Bean Almandine\*  
Pesto Green Beans\*  
Polenta Side\*  
Garlic Mashed Potatoes\*  
Roasted Rosemary Red Potatoes\*  
Roasted Sweet Potatoes\*  
White or Brown Rice Pilaf\*

# MENU

## KIDS MEALS

### KIDS MEALS

#### Chicken Tenders

Served with tater tots, fresh fruit & cooked vegetables

#### Grilled Cheese Sandwich

Served with tater tots, fresh fruit & cooked vegetables

#### Kraft Mac & Cheese

Served with tater tots, fresh fruit & cooked vegetables

#### Peanut Butter & Jelly Sandwich

Served with tater tots, fresh fruit & cooked vegetables

## INTERACTIVE STATIONS

### INTERACTIVE STATIONS \*

*Priced per person.*

#### Pasta Toss

Build your own pasta with your choice of fettuccini, penne, pulled roasted chicken, Italian style meatballs, assorted vegetables, alfredo & pomodoro sauce, topped with grated parmesan. Served with caesar salad & artisan breads

#### Wok Station

"Together we'll make the ultimate stir-fry"

Variety of rice & noodles, chicken, beef, tofu & assorted vegetables

#### Raw Seafood Bar\*

Fresh shucked oysters, clams, ahi, salmon, caviar, soy sauce, horseradish & crackers

*\*additional chef charge will apply*

### CARVING STATIONS \*

*Priced per person.*

#### Pork Tenderloin Carving Station\*

4oz. roasted pork tenderloin with mustard sauce

#### Pork Tenderloin Carving Station\*

8oz. roasted pork tenderloin with mustard sauce

#### Prime Rib Carving Station\*

4oz. slow cooked prime rib with horseradish cream sauce

#### Prime Rib Carving Station\*

8oz. slow cooked prime rib with horseradish cream sauce

#### Roast Turkey Carving Station

4oz. roasted turkey with wild mushroom sauce

#### Roast Turkey Carving Station

8oz. roasted turkey with wild mushroom sauce

*\*additional chef charge will apply*

# MENU

## PLATED LUNCHES

### PLATED LUNCHES

*Includes a Simple Salad & Artisan Bread*

#### Stuffed Red Bell Peppers\*

Fresh bell peppers stuffed with quinoa, mushrooms & black beans served with a white bean purée

#### Polenta Entrée\*

Seared polenta cakes with fresh vegetables & red pepper coulis

#### Ratatouille\*

Fresh roasted eggplant, onion, tomato, zucchini, squash, basil with drizzled balsamic glaze. Served on lemon rosemary mashed potatoes

#### Vegetable Curry\*

Vegetarian curry with fresh bell peppers, cauliflower, carrots, potatoes & peas over basmati rice

#### Baked Tofu

Baked firm tofu with choice of cajun, lemon-rosemary, teriyaki, honey-ginger or peanut sauce, served on a bed of jicama slaw

#### Mixed Roasted Vegetables\*

An assortment of seasoned vegetables with balsamic served on garlic mashed potatoes

#### Stir Fry

Pan seared onions, mushrooms, bell peppers, water chestnuts, carrots, celery, broccoli, nuts, white rice, Asian sauce served on a bed of rice

#### Garbanzo & Vegetable Stew

Garbanzo beans, broccoli, bell peppers & tomato jam on a bed of rice or cous cous

#### Pork Loin with Mustard Sauce\*

Roasted pork loin with a mustard cream sauce served with green bean almandine & roasted red potatoes

#### Vegetable Lasagna

Tender lasagna noodles, marinara, mushrooms, spinach & cheese blend. Garnished with parmesan & fresh basil

#### Herb Roasted Chicken

Roasted chicken breast with a champagne cream sauce, served with roasted vegetables & herb roasted yukon gold potatoes

#### Braised Short Rib\*

Tender braised beef short rib with a natural jus, served with lemon thyme carrots & garlic mashed potatoes

#### Cider Marinated Steak\*

Broiled top sirloin, apple juice marinade with a pickled mustard sauce, served with roasted vegetables & rosemary lemon mashed potatoes

### PLATED LUNCHES CONTINUED

*Includes a Simple Salad & Artisan Bread*

#### Atlantic Salmon\*

Fresh pan seared salmon with Thai chili cream sauce served with sechuan green beans & white rice pilaf

#### Roasted Turkey Breast with Shiitake Mushroom

Roasted turkey breast with a wild mushroom sauce, served with sesame brussle sprouts & harvest rice blend

### LUNCH ENTRÉE SALADS

#### Chicken Caesar Salad

Crisp romaine, chicken, parmesan & herbed croutons with a Caesar dressing

#### Tossed Turkey Cobb Salad\*

Smoked turkey, bacon, avocado & egg with a bleu cheese dressing

#### CRAVE Salad with Chicken\*

Signature CRAVE salad with spring mix, candied walnuts & goat cheese served with a balsamic vinaigrette with chicken

#### Watermelon Salad with Maple Chipotle Glaze\*

Sweet watermelon, red onion & feta cheese on a bed of field greens with a chipotle maple glaze

### LUNCH ENTRÉE SALADS CONTINUED

#### Greek Orzo Salad

Greek orzo cooked al dente, tomato, cucumber, peppers, feta, olives & herbs with a dijon mustard sauce

#### Cider Walnut Salad\*

Fresh spring mix, bleu cheese & walnuts with an apple cider vinaigrette

### SIDE SALADS

**Artichoke & Cabbage Salad\*** Artichoke, hearts of palm & jicama with a citrus vinaigrette on a bed of crisp romaine and cabbage

**Broccoli Tortellini Salad** Al dente tortellini, broccoli, bleu cheese crumbles, red onion mixed with a lemon crema

**Chicken Penne Salad** Chicken & al dente penne salad, fresh herbs, onion, red bell pepper mixed with a mustard sauce

**Cider Walnut Salad** Fresh spring mix, Maytag bleu cheese with an apple cider vinaigrette

**CRAVE Salad\*** Signature salad with fresh spring mix, goat cheese & candied walnuts with a balsamic vinaigrette

**Herb Potato Salad\*** Roasted potato, fresh herbs, celery, onion, bell pepper mixed with a dijon dressing



# MENU

## PLATED LUNCHES

### SIDE SALADS CONTINUED

**Jicama Apple Slaw\*** Fresh jicama, apples, carrots, beets on a bed of kale with a tomato basil dressing

**Kale Salad with Creamy Garlic Tahini Dressing** Red bell pepper, golden raisins, basil, walnuts on a bed of lactino kale. Served with a tahini dressing

**Rotini Pasta Salad** Rotini pasta cooked al dente, mixed with onion, olives, cucumber, pepperoni, salami & homemade Italian dressing

**Watermelon Salad with Maple Chipotle Glaze\*** Sweet watermelon, red onion, feta cheese on a bed of field greens. Served with a chipotle maple glaze

**Greek Orzo Salad** Orzo, tomato, cucumber, peppers, feta, olives, Dijon & herbs

### HOUSE MADE SOUPS

Add a cup to any meal

**Beef & Barley** Beef, barley & stewed vegetables

**Chicken & Wild Rice\*** Pulled chicken, wild rice, potatoes, carrots & cream

**Chicken Noodle** Cup of classic chicken noodle soup

**Clam Chowder** Cup of New England style clam chowder

### HOUSE MADE SOUPS CONTINUED

**Seasonal** Seasonal chef's choice

**Tomato Pesto\*** Hearty tomato soup with arugula pesto

**Tomato Cheese Tortellini Soup**

### PICNIC BUFFETS

*Priced per person.*

#### Hot Dog Buffet

Classic hotdogs, buns, potato salad, chips, chili & a variety of toppings

#### Pulled Sandwich Buffet

Slow braised pulled chicken & pork, potato salad, coleslaw, baked beans, corn on the cob, chips & simple salad

#### All-American Barbecue

Classic American barbecue with hamburgers, brats, hot dogs, potato salad, coleslaw & baked beans

#### Fiesta Barbecue

South of the border braised beef, chicken, black beans, corn tortilla, flour tortilla, lettuce, tomato, onion, sour cream, salsa, re-fried beans & jalapeño bread

#### Back Yard Barbecue

Southern backyard barbecue with ribs, pulled barbecue chicken, potato salad, baked beans, chips & corn bread

## BREAKFAST

### BREAKFAST BUFFETS

Includes variety of juices, coffee & tea

#### Classic Continental Breakfast

Fresh baked muffins, pastry & breads, fresh fruit, yogurt

#### All American Breakfast

Scrambled eggs, CRAVE potatoes, bacon, sausage, mini muffins, fruit, yogurt

#### Biscuits & Gravy Breakfast

Southern style country biscuits & gravy, smoked bacon, sausage, fresh fruit

#### Frittata Breakfast\*

Homemade baked egg dish served with chef's choice of seasonal ingredients, served with smoked bacon, sausage, fresh fruit

#### Quiche Breakfast

Classic quiche served with smoked bacon, sausage, fresh fruit

### BREAKFAST A LA CARTE

#### Muffin

Banana Nut • Bran • Chocolate Chip • Blueberry  
Lemon Poppyseed • Cranberry Walnut • Apple Cinnamon

#### Crepe Bites

Miniature French crepe served with Nutella, sweet honey butter & apricot preserves

#### Scone

Almond Apricot • Orange Current • Apple Spice  
Pear Ginger • White Chocolate Cherry

#### Danish

Mixed Berry • Lemon • Apple • Pecan  
Pear • Blueberry

#### Savory Bread Pudding

Savory bread pudding with smoked bacon & seasonal vegetables

#### Bagels

Individual bagel served with cream cheese & assorted jelly

#### Twice Baked Brioche

Orange Almond • Maple Bacon Brioche

#### Croissants

Freshly baked croissant served with sweet maple butter & assorted jelly

#### Hard Boiled Egg\*

Classic hard boiled egg

# MENU

## BREAKFAST

### BREAKFAST A LA CARTE

#### Scrambled Egg\*

Fluffy fresh grade AA eggs

#### CRAVE Potatoes

Our signature seasoned potatoes cooked golden brown with Vildalia onions

#### Hash Brown Cups\*

Cheesy hash brown cups cooked golden brown with smoked bacon, fresh mushrooms & bell peppers. Also available vegetarian

#### Hash Brown Bake\*

Creamy reggiano hash brown bake

#### Individual Yogurt Cups\*

6oz. Dannon yogurt cup. Available in strawberry, raspberry, blueberry, cherry or vanilla

#### Parfait

Housemade with plain yogurt, mixed berries & crunchy granola topping

#### Fresh Fruit Bowl\*

Strawberries, blueberries, raspberries, kiwi & pineapple

#### Ham\*

3oz. of slow smoked ham

### BREAKFAST A LA CARTE CONTINUED

#### Sausage\*

3 pieces of maple sausage links

#### Bacon\*

3 pieces of smoked bacon

#### Croissant Breakfast Sandwich

Fresh baked croissant served with egg, cheese & smoked bacon

#### Breakfast Burrito

Zesty breakfast burrito stuffed with eggs, cheese, potato hash, bacon & salsa

#### French Toast

Sliced baguette dipped in an egg wash & sprinkled with cinnamon sugar; Served with maple syrup

#### Omelet Station\*

CRAVE interactive station cooking omelets to order using a variety of meats & seasonal vegetables for your palate consumption.

\* Additional chef charges will apply.

## BREAKFAST PLATTERS

### BREAKFAST PLATTERS

*Ordered by the dozen*

#### Hard Boiled Egg

Classic hard boiled egg

#### Muffin

Variety of fresh baked muffins

#### Individual Yogurt Cups\*

A dozen 6oz. Dannon yogurt cups. Available in strawberry, raspberry, blueberry, cherry or vanilla

#### Danish

An assortment of freshly baked danishes

#### Fruit Display\*

An assortment of fresh seasonal fruit

#### Scone

Mixed variety of scones freshly baked  
Almond • Apricot • Orange Current • Apple Spice  
Pear Ginger • White Chocolate Cherry

#### Bagels & Lox

A dozen bagels & cream cheese with lox

#### Mini Bagel Bites

Mini bagels with egg, spinach, tomato & cheese

#### Twice Baked Brioche

Mixed variety of twice baked brioche

#### Croissants & Maple Butter

French croissants with sweet maple butter

#### Parfait

Build your own parfait with plain yogurt, mixed berries &

crunchy granola topping

### BREAKFAST BEVERAGES

**Coffee\*** - Regular or Decaf (gallon)

**Premium Coffee** - Served with Flavored Syrups - Vanilla, Hazelnut, Peppermint, Carmel, Chocolate & Whipped Cream, Chocolate Sprinkles, Toasted Coconut, Flavored Creamers (gallon)

**Hot Tea\*** (bag)

**Fruit Juice\*** - Tropicana Apple, Tropicana Orange, Thirster Cranberry Juice Cocktail (10oz. bottle)

# MENU

## DESSERTS

### MINI DESSERTS

*Priced per person.*

#### Dessert Bars

Made from scratch and baked fresh!

7-Layer • Brownies • Coconut Pecan Blondie's  
Sour Cream Raisin • Salted Caramel • Lemon  
Banana • Orange Chocolate Cranberry

#### Cake Pops

Mini-bites of chocolate coated moist cake rolled into balls & tastefully decorated with chocolate, sprinkles, nuts & chocolate blossom curls. They can also be custom decorated to match your theme!

Chocolate • Red Velvet • Lemon  
Banana • Almond

#### Cobblers

Served in mini canning jars these sweet confections are topped off with an oatmeal streusel

Mixed Berry • Peach • Pear

#### Cookies

Baked fresh daily

White Chocolate Macadamia Nut • Apricot Crescents  
Banana Ginger • Chocolate Chip • Ginger Snap • Sugar  
Chocolate Chip Meringue • Double Chocolate Pecan  
Peanut Butter & Coconut White Chocolate Pistachio  
Lemon Shortbread • Oatmeal Raisin • Pumpkin Whoopee Pie

#### Macaroons\*

The traditional melt in your mouth meringue sandwich cookie

Chocolate • Cherry • Salted Caramel • Pistachio  
Coconut • Orange • Lemon • Passion Fruit • Peach

#### Mini Cup Cakes

These individual mini cakes have everything a layered cake does with the convenience of a bite sized serving

Vanilla • Butterscotch • Chocolate Turtle  
Lemon Cream • Chocolate Salted Caramel  
Pumpkin Cheesecake • Tiramisu • Almond Raspberry  
Lemon Poppy Seed • Orange Lavender • Banana Split  
Humming Bird Cake • German Chocolate

#### Mini Pop Corn Balls\*

Flavored popcorn rolled into bite size portions

Caramel • Peanut Butter • Peppermint Chocolate

#### Mini Tarts & Bites

Variety of handmade desserts

Chocolate Tulip Cups • Pumpkin Doughnuts  
Profiteroles • Shortcakes • Chocolate Mousse  
Vanilla Bean Cheesecake • Lemon Curd Tart • Fruit Tart

#### Chocolate Bites\*

Dark, milk & white chocolate enrobe fresh fruit, nuts, pretzels & candied zest.

### MINI DESSERTS CONTINUED

*Priced per person.*

#### Pies

Made from scratch. Additional flavors available upon request

Apple • Carmel Apple • Lemon Meringue • Pumpkin  
Sour Cream Raisin • Banana Cream • Coconut Cream • Pecan

#### Truffle Pops\*

Flavorful ganache morsels enrobed in chocolate, which sits on a lollipop stick for ease of snacking

Peanut Butter • Salted Caramel • Creme de Mint  
Creamed Hazelnut • Champagne

#### Verrines

Layers of sweet confections served in a 2oz. cup

Lemon Mousse • Butterscotch • Cherry Cheesecake  
Chocolate • Coconut Pineapple • Lemon • Tiramisu  
Banana Pudding with Chocolate Peanut Butter Crumble  
Rice Pudding with Spiced Apples • Turtle Brownie • Passion Fruit

#### Cheesecake

Made from scratch. Additional flavors available upon request

Vanilla Bean • Pumpkin • Turtle • Cherry

### PLATED DESSERTS

*Priced per person.*

#### Chocolate Savarian

Chocolate cake, with chocolate mousse & fresh raspberries

#### Napoléon

Alternating layers of puff pastry a choice of chocolate or vanilla bean pastry cream served with fresh fruit

#### Chocolate Roulade\*

Flourless chocolate cake rolled with an unsweetened whipped cream filling served with fresh strawberries

#### Crème Brûlée\*

A rich custard base topped with a contrasting layer of hard caramel  
Vanilla Bean • Chocolate • Pumpkin

#### Lemon Mousse Torte

Lemon shortbread crust, lemon mousse and creamy lemon curd, with fresh raspberries

#### Strawberry Shortcake

A new take on the classic strawberry shortcake served with a pistachio tuile

#### Black Forest Torte

Layers of flourless chocolate cake, vanilla bean cream & cherry gelée with a shortbread cookie crust

# MENU

## INTERACTIVE STATIONS

### INTERACTIVE DESSERT STATIONS

*Priced per 25*

#### S'mores Station

Variety of marshmallows, graham crackers & chocolates

#### Root Beer Float Station

Vanilla ice-cream & root beer

#### Fruit & Yogurt Parfait

Yogurt, berries & granola

#### Trail Mix Bar

Build your own bag of nuts, dried fruit, popcorn & pretzels

\*additional chef charge will apply

## BEVERAGES

### N/A BEVERAGES

Coffee - Regular or Decaf (gallon)

Premium Coffee (Served with Flavored Syrups) (gallon)

Hot Tea (bag)

Tropicana Apple (10oz. bottle)

Tropicana Orange (10oz. bottle)

Thirster Cranberry Juice Cocktail (10oz. bottle)

Hot Chocolate with Mini Marshmallows (gallon)

Hot Apple Cider (gallon)

Lemonade (gallon)

Assorted Sodas (can)

San Pellegrino Water (bottle)

CRAVE Water (bottle)

*Milk is available upon request*

### N/A SPECIALTY BEVERAGES

Raspberry Strawberry Lemonade (gallon)

Blueberry Mint Lemonade (gallon)

Citrus or Fruit Punch (gallon)

Cucumber Watermelon Rosemary Water (gallon)

Citrus Water (Lemon, Lime & Orange) (gallon)

### N/A BEVERAGE PACKAGE

#### N/A Cold Beverage Package

One Hour

Two Hours

Each Additional Hour

Includes: Lemonade, iced tea, sweeteners, lemons, water; sodas, ice, glassware or plastic ware, beverage napkins & necessary service equipment.

#### N/A Hot Beverage Package

One Hour

Two Hours

Each Additional Hour

Includes: Regular coffee, decaf coffee, hot tea, hot chocolate, hot apple cider; sweeteners, creamer; glassware or plastic ware, beverage napkins, stir sticks & necessary service equipment.