

# CRAVE

AMERICAN KITCHEN & SUSHI BAR

HORS D'OEUVRES

## SUSHI

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

**Fire Roll** shrimp tempura, spicy salmon, cucumber 55

**Veggie Roll** carrots, cucumber, cooked spinach, asparagus wrapped with avocado 45

**California Roll** cooked snow crab, smelt roe, 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

**Spider Roll** soft shell crab, flying fish roe 75

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

**Philly Roll** salmon, cream cheese, sesame seeds 50

**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



PRICED IN QUANTITIES OF 25 | PRE ORDER DUE 48 HOURS PRIOR TO EVENT

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## COLD SELECTION

**Tenderloin Crostini** rosemary aioli with shaved green onion 80

**Pesto Shrimp** oven dried tomatoes, pistachio pesto, crostini 90

**Deviled Eggs** whipped smoked salmon mousse 60

**Chips & Dip** hand cut potato chips with house made onion dip 55

**Tuna Tartare** wonton cups 85

**Jumbo Shrimp Cocktail** ginger cocktail sauce 80

**Prosciutto Caprese Skewers** prosciutto, cherry tomato, mozzarella, whole basil 65

**Muhammara** red pepper & almond dip, edamame cilantro purée, olive tapenade, lavash, marcona almonds 75

**Crab Salad Canape** crab salad & artichoke on crostini 85

**Stuffed Piquillo Peppers** goat cheese 75

**Spanish Ham Crostinis** with black olive tapenade 80

**Domestic Cheese Platter** cheddar, swiss, brie, pepper jack, bleu cheese, baguette 85

**Crostini Caprese** roasted tomato, fresh mozzarella, poblano pesto 65

**Fresh Cut Seasonal Fruit** assorted seasonal fruit, berries, Grand Marnier strawberry dip 75

**Fresh Vegetable Platter** fresh broccoli, cucumber, red pepper, carrots, celery, grape tomatoes, roasted red pepper aioli 75

**Assorted Mini Desserts** selection of hand crafted miniature desserts 75

## HOT SELECTIONS

**Steak Sliders** certified angus beef, juniper mayo, pickled jalapeño, crispy onions 85

**Crispy Chicken Sliders** spicy mayo, house made pickles, King's Hawaiian sweet bun 75

**Lemon Garlic Wings** cucumber, bleu cheese 80

**Pork Pot Stickers** steamed, thai chili & peanut sauce 55

**Chicken Satays** spicy peanut marinade 65

**Beef Skewers** petite tenderloin, teriyaki marinade 65

**Lamb Meatballs** poblano cream sauce 60

**Shrimp Skewers** grilled with shawarma spices, tzatziki sauce 90

**Pork Belly Sliders** kimchi, Korean BBQ sauce, cilantro 85

**Baked Brie en Croute** creamy brie, macadamia nut, puff pastry, balsamic reduction, green apple 80

**Crab & Artichoke Dip** tossed in lemony mayo, served hot 90



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AMERICAN KITCHEN & SUSHI BAR  
BREAKFAST & LUNCH

## BREAKFAST

### Continental Breakfast 11.95

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

### Family Style Breakfast 15.95

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

## LUNCH

### TIER 1 | \$30

#### *SALAD*

**Caesar Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Bistro steak** potato purée,  
broccolini

**Norwegian Salmon** Israeli  
couscous, quinoa, pomegranate,  
pickled grapes, wilted spinach

**Roasted Chicken Breast** potato  
purée, tarragon beurre blanc

#### *DESSERT*

**Trio of Mini Desserts**

### TIER 2 | \$25

#### *SALAD*

**CRAVE Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Kogi Beef Tacos** red miso, napa  
slaw, sesame served with black  
beans & rice

**Grilled Mahi Mahi** shrimp sautéed  
rice, curry sauce, tarragon beurre  
blanc, macadamia nuts

**Pulled Chicken & Farfalle**  
artichokes, arugula, ricotta,  
lemon butter sauce

#### *DESSERT*

**Chocolate Layer Cake**

### TIER 3 | \$20

#### *SOUP*

**Tomato Basil Pesto Soup  
& Bread Service**

#### *ENTRÉE SELECTIONS*

**CRAVE Burger** smoked cheddar,  
CRAVE burger sauce, fries

**Grapefruit & Jicama Salad** grilled  
shrimp, sprouted almonds, spinach,  
frisée, honey citrus vinaigrette

**Asian Noodle Salad** rice noodles,  
cashews, chilled shaved chicken,  
cabbage blend, soy mustard dressing

#### *DESSERT*

**Coconut Cake**

#### *VEGETARIAN SELECTION*

**Roasted Artichoke with Farfalle** artichokes, arugula, ricotta, lemon butter sauce



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# CRAVE

AMERICAN KITCHEN & SUSHI BAR  
DINNER & DUETS

## DINNER

### TIER 1 | \$60

#### *SALAD*

**Baby Kale Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Filet Mignon** mushroom demi glace, potato purée, broccolini

**Seared Scallops** lemon risotto, citrus beurre blanc

**Half Roasted Chicken** potato purée, heirloom carrots

#### *DESSERT*

**Cheesecake**

### TIER 2 | \$50

#### *SALAD*

**Caesar Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Pork Tenderloin** shaved brussels sprouts, potato purée, mustard beurre blanc

**Grilled Mahi Mahi** shrimp sautéed rice, curry sauce, tarragon beurre blanc, macadamia nuts

**Roasted Chicken Breast** artichokes, arugula, ricotta, lemon butter sauce

#### *DESSERT*

**Chocolate Layer Cake**

### TIER 3 | \$40

#### *SALAD*

**CRAVE Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Bistro Steak** broccolini, mashed potatoes, garlic herb butter

**Grilled Norwegian Salmon** potato purée, thai chili beurre blanc, broccolini

**Chicken Stir Fry** veggies, rice noodles, chopped peanuts, cilantro, soy chili glaze

#### *DESSERT*

**Coconut Cake**

## DINNER DUETS

### DUET 1 | \$65

#### *SALAD*

**Caesar Salad & Bread Service**

#### *ENTRÉE*

**Grilled Filet Mignon & Roasted Sea Bass** bearnaise, potato purée, broccolini

#### *DESSERT*

**Cheesecake**

### DUET 2 | \$55

#### *SALAD*

**CRAVE Salad & Bread Service**

#### *ENTRÉE*

**Grilled Bistro Steak & Sautéed Shrimp** garlic herb butter, lemon risotto

#### *DESSERT*

**Chocolate Layer Cake**

#### *VEGETARIAN SELECTION*

**Roasted Artichoke with Farfalle** artichokes, arugula, ricotta, lemon butter sauce



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