



CRAVE CATERING

complete menu collection





hors d'oeuvres

a la carte

priced per item | minimum order of 25

ROASTED TOMATO MOZZARELLA BITES | 3.95 | GF V NF

fresh mozzarella, roasted tomato & basil leaf, finished with balsamic reduction, served on a bamboo pick

BAKED BRIE BITE WITH MANGO CHUTNEY | 4.95 | V NF

triple cream brie, crispy puff pastry, spiced mango chutney

CRUDITÉ HUMMUS SHOOTER | 4.95 | GF VG NF

fresh vegetables with hummus

FIG & GOAT CHEESE CANAPÉ | 4.95 | NF

chèvre mousse with fig, studded with smoked bacon, topped with balsamic reduction, served on a pita coin

SUNDRIED TOMATO SWEET POTATO BITES | 4.50 | GF VG

sweet potato coins, sundried tomato cashew cream & tapenade, garnished with basil

MINI CRAB CAKE | 6.95 | DF NF

maryland crab cake with remoulade on a crisp jicama disc

TROPICAL SEAFOOD BOAT | 5.95 | GF DF NF

crab & lobster in spicy mayo with mango & avocado on a belgian endive spear

PROSCIUTTO & CHÈVRE ASPARAGUS TIPS | 5.95 | GF NF

roasted prosciutto wrapped asparagus paired with minnesota honey infused chèvre dip

GRILLED JUMBO SHRIMP | 5.95 | GF DF NF

jumbo shrimp served on a bamboo pick with choice of classic horseradish cocktail, sweet thai chili, or green mojo sauces

WILD MUSHROOM TARTLET | 4.95 | VG NF

delicate tartlet stuffed with sautéed wild mushrooms, thyme, shallot & vegan sour cream, garnished with chopped chives

CHICKEN TINGA | 3.95 | GF DF NF

oven roasted pulled chicken, chipotle aioli, pico de gallo & cilantro on a mini house fried tostada

PETITE BEEF MEATBALLS | 2.95 | NF

house made petite meatballs in choice of barbeque, swedish style, or honey garlic sesame sauces

CHICKPEA MEATBALLS | 3.95 | GF VG NF

chickpea, sundried tomato & basil bites with pomodoro sauce

MINI EGG ROLLS | 3.95 | VG DF NF

vegetable egg rolls served with sweet thai chili sauce

REUBEN BITES | 5.95 | NF

corned beef, sauerkraut, swiss & 1000 island dressing on marble rye, skewered with a cornichon

MAC & CHEESE BITES | 2.95 | V NF

classic mac & cheese, lightly fried & served with pomodoro sauce

SPANAKOPITA | 4.95 | V NF

layers of feta & spinach stuffed phyllo dough with tzatziki sauce

SMASHED MINI POTATOES | 3.95 | GF

loaded style with melted cheese, smoked bacon, sour cream & chives / vegetarian available

BOUGIE STYLE | with caviar, crème fraiche & chives | + 4.50

cups & spoons

priced per item | 25 minimum per variety

CUCUMBER CUPS

GREEK | tomato, cucumber, onion, feta & olive | 3.95 | GF V NF

SEAFOOD CEVICHE | shrimp, lemon & lime juice, onion, cucumber, tomato, chili peppers & cilantro | 5.95 | GF DF NF

SPICY RED PEPPER HUMMUS | garnished with mint | 3.95 | GF VG NF

EDIBLE SPOONS

APPLEWOOD SMOKED BACON | tomato & lemon pepper aioli on an italian herb spoon | 3.95 | NF

SESAME SEARED AHI TUNA | wasabi slaw, orange soy reduction & cilantro on a sesame wasabi spoon | 4.95 | NF

ESPRESSO RUBBED FILET | onion jam, pickled jalapeño & balsamic reduction on an italian herb spoon | 4.95 | NF

cocktail displays

gourmet sliders

priced per item | 50 person minimum | 25 minimum per variety | gluten free bun available: +2.95 per person

CRAVE | 8.95 | NF

beef patty, smoked cheddar, caramelized onions, crave signature burger sauce & dill pickle

BBQ BEEF | 8.95 | NF

braised short rib in sweet & tangy bbq, topped with cider slaw

CAROLINA BBQ | 7.95 | NF

slow roasted pulled pork, mustard slaw & pickled onion

FRIED CHICKEN | 9.95 | NF

crispy buttermilk fried chicken, spicy slaw & dill pickle

IMPOSSIBLE | 9.95 | V NF

impossible™ patty, caramelized onions, crave signature burger sauce & dill pickle / available vegan: +1.00 each

hanging salads

creatively displayed gourmet salads | priced per item | 50 person minimum | 25 minimum per variety

BANG BANG CAULIFLOWER | 9.95 | GF V NF

roasted tri-colored cauliflower in a sweet & spicy bang bang sauce over red quinoa & red cabbage slaw

ORZO | 9.95 | VG NF

orzo pasta, vine ripened tomato, cucumber, roasted peppers, fresh herbs, bok choy & arugula, tossed in basil vinaigrette

SWEET CORN & TOMATO | 9.95 | GF VG NF

roasted minnesota sweet corn, heirloom tomato, pickled red onion, fresh herbs, baby kale & basil vinaigrette

SWEET WATERMELON & FETA | 9.95 | GF V NF

minnesota feta paired with sweet watermelon, red onion, baby arugula & mint vinaigrette

sushi roll station

50 person minimum | 3 pieces per person: 14.95 | 4 pieces per person: 17.95 | 5 pieces per person: 19.95
presented on bamboo & sushi boats with greenery | served with wasabi, ginger & tamari

CALIFORNIA* | GF DF NF

crab mix, masago, cucumber, avocado

CRUNCHY* | NF

shrimp tempura, avocado, spicy mayo, masago, sweet sauce

SPICY TUNA* | GF DF NF

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo

SPICY SALMON* | GF DF NF

sriracha, yamagobo, leaf lettuce, cucumber

CRAVE VEGGIE | GF VG NF

carrot, spinach, asparagus, cucumber, avocado & sesame dressing

MEXICAN* | DF NF

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

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

cocktail displays

fork & spoon bar

50 person minimum | priced per person | 2 varieties: 10.95 | 3 varieties: 14.95 | 4 varieties: 17.95

FORKS

WATERMELON | orange balsamic & pistachio | GF VG
BLACKBERRY | with triple cream brie | GF V NF
KARAAGE FRIED CHICKEN | with yuzu truffle aioli | DF NF
DEVILS ON HORSEBACK | manchego filled dates & smoked bacon | GF NF
PROSCIUTTO WRAPPED GRAPE | with mint & parmesan | GF NF

SPOONS

PATATAS BRAVAS | spicy red sauce & classic aioli | V GF
CRAB SALAD | with mango salsa | GF NF
LOMI-LOMI SALMON | marinated in tomato, sweet onions, scallions, jalapeño & sesame | GF DF NF
ESPRESSO RUBBED FILET | onion jam, pickled jalapeño & balsamic reduction | GF DF NF
5 SPICE PORK BELLY | marinated cucumber & crispy rice | GF DF NF

appetizer stations

priced per person | 50 person minimum

GOURMET MAC & CHEESE | 13.50 | NF

the ultimate comfort food, cavatappi tossed with american, smoked cheddar, garlic, shallot & a touch of mustard

TOPPINGS | parmesan, herb seasoned breadcrumbs, bleu cheese crumbles, smoked bacon, roasted peppers & diced tomatoes, chives, jalapeños & sriracha

MASHED POTATO | 10.50 | GF NF

roasted garlic mashed potatoes served in a martini glass

TOPPINGS | shredded cheddar & pepper jack, smoked bacon, caramelized onions, roasted peppers, broccoli florets, scallions, horseradish cream & house made gravy

STREET TACOS | 8.95 | NF

composed in a soft flour tortilla / 50 minimum per variety

KOGI BEEF | kimchee, salsa verde & cilantro | DF
CHICKEN TINGA | chipotle aioli, pico de gallo & cilantro | DF
CAJUN SEASONED FISH | roasted corn, avocado salsa & apple jalapeño slaw | DF
CARNITAS | guacamole, roasted tomato salsa & cilantro | DF
VEGAN CHICKEN TINGA | chipotle aioli, pico de gallo & cilantro | GF VG | +2.00
VEGAN CARNITAS | guacamole, roasted tomato salsa & cilantro | VG | +2.00
OPTION | substitute gluten free corn tostadas +1.00

TERIYAKI TO GO | 9.95

4oz to-go boxes with jasmine rice & selection of up to two proteins, served with an assortment of toppings & sauces

BEEF TERIYAKI | GF DF NF
HOISIN SALMON | DF NF
GOCHUJANG CHICKEN | GF DF NF
SALT & PEPPER FRIED TOFU | GF VG NF

TOPPINGS | napa cabbage slaw, carrot tsuma, cucumber salad, scallions & furikake

SAUCES | korean bbq sauce, spicy mayo, sesame oil, sriracha & tamari

SKEWERS | 11.95 TWO PER PERSON | 15.95 THREE PER PERSON

25 minimum per variety

LEMONGRASS CHICKEN | caramelized lemongrass chicken with vietnamese dipping sauce | GF DF NF
CHICKEN CHIMICHURRI | grilled herb marinated chicken & roasted red pepper with chimichurri | GF DF NF
BEEF TERIYAKI | grilled teriyaki beef, mushroom & scallion | GF DF NF
SALMON | grilled honey hoisin salmon with roasted tomato | DF NF
PORTOBELLO | balsamic garlic grilled baby portobello mushroom & zucchini with chives | GF VG NF
ANTIPASTO | salami, fresh mozzarella, tomato & olive | GF NF
GRILLED & CHILLED SHRIMP | with green mojo sauce | GF DF NF
FRESH FRUIT | selection of seasonal fruit & berries | GF VG NF

cocktail displays

gourmet table displays

priced per person | 100 person minimum | includes gluten free crackers

CHARCUTERIE TABLE | 16.95

an abundant & rustic grazing table with world class delicacies

salami & cured meats
local & imported artisan cheeses
a variety of crackers & breads
marinated vegetables, fresh grapes, berries & dried fruits
mustards, fruit preserves, aged balsamic vinegar & extra virgin olive oil

APERTIVO TABLE | 14.95

happy hour snacks for your spritz

prosciutto platter
gorgonzola cheese wedge
roasted tomato mozzarella skewers
grilled peach & goat cheese spread
whipped garlic & chive mascarpone
roasted red peppers, nuts & olives
crostini, crackers & potato chips
aged balsamic vinegar & extra virgin olive oil

MEDITERRANEAN TABLE | 11.95 | V

a vibrant collection of bright & savory dishes to share

a variety of greek olives
marinated artichokes, roasted peppers & sliced cucumbers
marinated feta & artisan cheeses
assorted nuts
traditional & red pepper hummus, garlic white bean dip, tzatziki
grilled naan dusted with za'atar, pita triangles & crackers

chef carved stations

priced per person | 50 person minimum | interactive chef fee applies | served with artisan rolls

BEEF TENDERLOIN | MP

roasted beef tenderloin served with bleu cheese dressing, horseradish chive sour cream & AI steak sauce

ARTISAN SAUSAGES | 13.95

locally made pork sausages include apple gouda, kielbasa & smoked italian, served with sweet & sour cabbage, quick pickles, red wine mostarda, spicy mustard & sour cherry sauce

late night bites

priced per person | 50 person minimum

MUNCHIES STATION | 4.95 | NF

chicago popcorn mix, kettle chips, pretzels, caramelized onion dip & horseradish mustard dip

TATER TOT STATION | 6.95 | NF

tater tots served with beer cheese, smoked bacon, onions, peppers, sour cream, ketchup & hot sauces

POPCORN STATION | 2.95 | GF V NF

TOPPINGS | cinnamon sugar, parmesan, tajin, salt & pepper

ASSORTED CEREAL BARS | 3.50 | NF

three types of marshmallow creme cereal bars: rice krispies, fruity pebbles & cocoa puffs

BAVARIAN BITES | 8.95 | V NF

fresh soft pretzels hanging in a tiered display

SALTY | salted pretzels, spicy mustard & warm beer cheese sauce

SWEET | cinnamon sugar pretzels with chocolate & caramel sauce

WALKING TACOS | 8.95 | NF

50 minimum per variety

TRADITIONAL | ground beef, shredded cheddar, tomato, lettuce, salsa, sour cream, jalapeños, black beans, nacho cheese chips & fritos | GF

HAWAIIAN | bbq shredded pork, lettuce, shredded cheddar, pineapple salsa, jalapeños, cilantro, sour cream, spicy sweet chili & toasted corn chips



platters

hors d'oeuvres

each platter serves 25 portions

ANTIPASTO PLATTER | 155 | NF

cured meats, cheeses, pickled & roasted veggies, assorted crackers

ARTISINAL MEATS TRAY | 165 | NF

cured meats, olives, pickled vegetables & assorted crackers

ARTISINAL CHEESE TRAY | 160 | V

domestic & imported cheeses served with berries, nuts & crackers

SEASONAL FRUIT | 125 | GF VG NF

a variety of the season's finest fruits

CRUDITE | 115 | V GF

fresh raw vegetables, green goddess dip & traditional hummus

GUACAMOLE & SALSA | 120 | GF VG NF

tri-colored tortilla chips, guacamole, mango salsa & pico de gallo

SPINACH & ARTICHOKE DIP | 125 | V NF

with za'atar spiced naan bread

ROASTED VEGETABLES | 125 | GF VG

seasonal vegetables, mixed herb cashew dip & red pepper hummus

CRISPY PARMESAN BRUSSELS

SPROUTS | 130 | GF V NF

roasted brussels sprouts with parmesan, chives & lemon mustard aioli

MEDITERRANEAN PLATTER | 145 | V

grilled naan dusted with za'atar, olives, traditional & red pepper hummus, tzatziki, garlic white bean dip, marinated feta & artichokes, mushrooms, roasted peppers & sliced cucumbers

GRILLED & CHILLED SHRIMP | 185

one flavor per platter

CLASSIC HORSE RADISH COCKTAIL SAUCE & LEMON WEDGES | GF DF NF

SWEET THAI CHILI SAUCE | GF DF NF

GREEN MOJO | GF DF NF

DEVILED EGGS | 55 | GF NF

one flavor per platter

CLASSIC | sprinkled with paprika | V

SOUTHWESTERN | roasted yellow pepper, mustard, jalapeño & cilantro | V

BACON | a touch of maple syrup, paprika & maple glazed bacon

BOUGIE | smoked trout roe & chives +10.00

FONDUE | 150 | V NF

gouda & bleu cheese fondue, served with asparagus, mini yukon potatoes, grapes, apples & sliced baguette

OPTIONS | add chicken +50.00 |

add steak +75.00

BUFFALO CHICKEN DIP | 150 | GF NF

bleu cheese, buffalo & pulled chicken, served with tortilla chips & celery

QUESO BLANCO | 125 | GF V NF

warm cheese dip with green chilis & pico de gallo, served with tortilla chips

plattered salads

each salad serves 25 portions

CRAVE | 130 | GF V

spring mix, candied walnuts, chèvre & balsamic vinaigrette

SHAVED FENNEL & APPLE | 135 | GF VG

baby arugula, walnuts, fennel, apple & citrus cider vinaigrette

SWEET CORN & TOMATO | 135 | GF VG NF

roasted minnesota sweet corn, heirloom tomato, pickled red onion, fresh herbs, baby kale & basil vinaigrette

ROASTED BEET & ROOT VEGETABLE | 135 | GF VG NF

red & golden beets, carrots, parsnips & butternut squash roasted with coriander, cumin & fresh herbs, baby kale & caramelized lemon vinaigrette

BLT CAESAR | 150 | NF

crisp romaine, heirloom cherry tomato, smoked bacon, shaved parmesan, herbed croutons & caesar dressing

OPTION | add grilled chicken +25.00

ORZO | 135 | VG NF

orzo pasta, vine ripened tomato, cucumber, roasted peppers, fresh herbs, bok choy & arugula, tossed in basil vinaigrette

OPTION | add grilled chicken +25.00

COBB | 160 | GF NF

oven roasted pulled chicken, smoked bacon, vine ripened tomato, halved eggs, persian cucumbers, frisée & mixed greens with bacon mustard vinaigrette



dinner

salads

SIMPLE SALAD | INCLUDED WITH PLATED, FAMILY STYLE & BUFFET | GF VG NF
spring mix, tomato, shaved carrot & balsamic vinaigrette

CRAVE | +3.95 | GF V
spring mix, candied walnuts, chèvre & balsamic vinaigrette

SHAVED FENNEL & APPLE | +3.95 | GF VG
baby arugula, walnuts, fennel, apple & citrus cider vinaigrette

SWEET CORN & TOMATO | +4.95 | GF VG NF
roasted minnesota sweet corn, heirloom tomato, pickled red onion, fresh herbs, baby kale & basil vinaigrette

SWEET WATERMELON & FETA | +4.95 | GF V NF
minnesota feta paired with sweet watermelon, red onion, baby arugula & mint vinaigrette

ROASTED BEET & ROOT VEGETABLE | +4.95 | GF VG NF
red & golden beets, carrots, parsnips & butternut squash roasted with coriander, cumin & fresh herbs, baby kale & caramelized lemon vinaigrette

BLT CAESAR | +5.95 | NF
crisp romaine, heirloom cherry tomato, smoked bacon, shaved parmesan, herbed croutons & caesar dressing

plated entrees

select up to two entrees, plus a vegetarian entree & two sides | includes simple salad, artisan bread, butter & freshly brewed coffee for more than three total selections, add +1.00 per total headcount

CHICKEN SALTIMBOCCA | 30.95 | GF NF
provolone, prosciutto & basil chicken breast, topped with pesto cream sauce

TUSCAN CHICKEN | 30.95 | GF NF
all natural chicken breast filled with spinach, mozzarella & tomato, finished with garlic cream sauce

HERB ROASTED CHICKEN | 28.95
all natural roasted chicken breast seasoned with parsley, thyme & rosemary, with choice of sauce
CHAMPAGNE CREAM | GF NF • FRESH HERB EMULSION | GF DF NF •
WILD MUSHROOM RAGU | GF DF NF

ALMOND CRUSTED WALLEYE | 36.95
walleye crusted with almond & seasoned breadcrumbs, served with remoulade sauce

ROASTED SALMON* | 34.95
atlantic salmon filet roasted to perfection, with choice of sauce
MEDITERRANEAN SAUCE | GF DF NF • PESTO CREAM | GF NF

BEEF & SALMON* | 42.95 | GF NF
espresso rubbed sliced tenderloin with cherry demi & a mustard crusted cedar plank salmon with red onion marmalade, served with potato confit & grilled asparagus

SHORT RIBS | 32.95
slow braised beef short ribs with choice of sauce
RED WINE DEMI | GF DF NF • FIG BALSAMIC DEMI | GF DF NF

TOP SIRLOIN STEAK* | 32.95
herb roasted sirloin with choice of sauce
GREEN PEPPERCORN SAUCE | GF NF • PORT WINE DEMI | GF DF NF

FILET MIGNON* | 47.95
certified angus beef grilled to perfection, with choice of sauce
GREEN PEPPERCORN SAUCE | GF NF • BEARNAISE | GF NF

ZA'ATAR GRILLED CAULIFLOWER STEAK | 18.95 | GF VG NF
with stewed black lentils on a pepita romesco sauce

STUFFED RED BELL PEPPER | 21.95 | GF VG NF
roasted bell pepper stuffed with quinoa, mushroom & black beans, served atop a puree of white beans

BUTTERNUT SQUASH RAVIOLI | 26.95 | V
savory butternut squash ravioli with sage cream sauce, heirloom cherry tomato, candied walnuts & parmesan

KID'S CORNER | 11.95 | age 12 & under
accompanied by fresh fruit / served during salad service, limited to one selection per event
CHICKEN TENDERS & TOTS | NF • MAC & CHEESE | V NF

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY FOR INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS.

dinner

family style

select one entree & two sides | includes simple salad, artisan bread, butter & freshly brewed coffee
for each additional entree selection, add +8.00 to the higher priced item

HERB ROASTED CHICKEN | 28.95

all natural roasted chicken breast seasoned with parsley, thyme & rosemary, with choice of sauce

CHAMPAGNE CREAM | GF NF • WILD MUSHROOM RAGU | GF DF NF

ROASTED SALMON* | 34.95

atlantic salmon filet roasted to perfection, with choice of sauce

MEDITERRANEAN SAUCE | GF DF NF • CREAMY LEMON HORSERADISH SAUCE | GF NF

SHORT RIBS | 32.95

slow braised beef short ribs with choice of sauce

RED WINE DEMI | GF DF NF • FIG BALSAMIC DEMI | GF DF NF

BEEF TENDERLOIN* | 45.95

beef tenderloin grilled to perfection, with choice of sauce

MUSTARD CREAM SAUCE | GF NF • RED WINE DEMI | GF DF NF

ZA'ATAR GRILLED CAULIFLOWER STEAK | 18.95 | GF VG NF

with pepita romesco sauce

buffet

select one entree & two sides | includes simple salad, artisan bread, butter & freshly brewed coffee
vegetarian entrees come with preset sides & do not include a choice of two additional sides
for each additional entree selection, add +6.00 to the higher priced item

HERB ROASTED CHICKEN | 26.95

all natural roasted chicken breast seasoned with parsley, thyme & rosemary, with choice of sauce

CHAMPAGNE CREAM | GF NF • FRESH HERB EMULSION | GF DF NF •
FRESH TOMATO BRUSCHETTA & BALSAMIC REDUCTION | GF DF NF

ROASTED SALMON* | 32.95

atlantic salmon filet roasted to perfection, with choice of sauce

MEDITERRANEAN SAUCE | GF DF NF • FRESH HERB EMULSION | GF DF NF •
CREAMY LEMON HORSERADISH SAUCE | GF NF

SHORT RIBS | 30.95

slow braised beef short ribs, with choice of sauce

RED WINE DEMI | GF DF NF • FIG BALSAMIC DEMI | GF DF NF

BEEF TENDERLOIN CARVING STATION* | 45.95 | GF

served with hollandaise, A1 steak sauce & horseradish chive sour cream / interactive chef fees apply

SPINACH & PORTOBELLO RAVIOLI | 25.95 | V NF

vegetarian ravioli in house made pomodoro sauce, topped with smashed burrata & basil

SESAME TOFU | 25.95 | VG NF

sesame crusted tofu drizzled with hoisin sauce, brown rice, opal lentils, sautéed bok choy & snap peas

BUDDHA BOWL | 19.95 | GF VG

crispy tofu, carrots, spinach, broccoli, chickpeas, spicy peanut sauce & jasmine rice

sides

GREEN TOP CARROTS | GF VG NF

ROASTED VEGETABLES | GF VG NF

GREEN BEAN AMANDINE | GF VG

ROASTED BRUSSELS & BACON | GF DF NF

GRILLED ASPARAGUS | +3.00 | GF VG NF

HARVEST RICE BLEND | GF VG NF

RED QUINOA | GF VG NF

GARLIC CHIVE MASHED POTATOES |
GF V NF

ROASTED ROSEMARY RED POTATOES |
GF VG NF

POTATO CONFIT | +1.50 | GF V NF



lunch

build your own lunch stations

priced per person | minimum order of 25

BYO SALAD BOWL | 18.95 | GF NF

an assortment of grains + greens, toppings & dressings, served with artisan rolls & butter

GRAINS + GREENS | quinoa, mixed greens, romaine & baby kale / arugula blend

TOPPINGS | grilled chicken breast, marinated tofu, chopped hardboiled egg, smoked bacon, heirloom tomato, cucumber, red pepper, peas, cabbage, broccoli, croutons (contain gluten), pumpkin seeds, dried cranberries & chèvre

DRESSINGS | house made ranch, balsamic vinaigrette, extra virgin olive oil & aged balsamic vinegar

BYO RICE BOWL | 24.95 | NF

select two grains + greens, two proteins & three sauces, served with a selection of toppings

GRAINS + GREENS | jasmine rice, brown rice, farro, red quinoa, or mixed greens

PROTEINS | lemongrass chicken, beef teriyaki, or crispy tofu

SAUCES | korean bbq, spicy mayo, sesame oil, tamari, or furikake

TOPPINGS | napa cabbage slaw, shredded carrots, cucumber salad & scallions

POKE BAR | 28.95 | GF DF NF

select two proteins, served with a selection of grains + greens, toppings & sauces

PROTEINS | lomi-lomi salmon, ahi poke, or marinated tofu

GRAINS + GREENS | jasmine rice & mixed greens

TOPPINGS | sunomono, carrot tsuma, red peppers, pickled beets, kimchi, pineapple, edamame, diced jalapeño & scallions

SAUCES | tamari, sriracha, avocado crema & spicy mayo

BYO STREET TACOS | 17.95 | NF

select one protein, served with two flour torillas per person, a selection of toppings & a variety of hot sauces

PROTEINS | chicken tinga or beef barbacoa

TOPPINGS | sautéed fajita vegetables, lettuce, sour cream, salsa, shredded cheese & pickled jalapeño slices

SIDES | spanish rice, black beans & tortilla chips

OPTIONS (PER PERSON) | guacamole +2.50 | corn tostadas +1.00 | substitute vegan tinga +1.50

ITALIAN BUFFET | 19.95 | NF

a variety of pastas & sauces, served with assorted sides

PASTAS | penne & three cheese tortellini

SAUCES | pomodoro & basil cream sauce

SIDES | roasted vegetable platter, caesar salad, fococcia & shaved parmesan

OPTIONS (PER PERSON) | petite beef meatballs +2.95 | sliced chicken breast +3.95 | gluten free pasta +1.50

BURGER BAR | 20.95 | NF

grilled beef burgers, artisan buns & house made potato chips

TOPPINGS | lettuce, tomato, onion, cheddar & pickles

CONDIMENTS | ketchup, mustard & mayo

OPTIONS (PER PERSON) | gluten free bun +2.95 | impossible burger with vegan bun +4.00

SIGNATURE CRAVE SANDWICH & SALAD | 20.95 | NF

a spread of composed sandwiches, crave salad & fresh fruit salad

SMOKED TURKEY | alfalfa sprouts, tomato, baby kale & herb aioli on toasted ciabatta bread

ROAST BEEF | bbq slaw & havarti on cranberry wild rice bread

CHICKEN CAESAR | spinach, herbed crouton crumbles & red pepper caesar dressing on whole grain bread

MUFFULATTA | salami, ham, provolone, mozzarella & giardiniera olive salad on a round herbed french roll

MEDITERRANEAN VEGGIE WRAP | hummus, lettuce, tomato, cucumber, red onion, feta & peppadew peppers | V

CHICKPEA "EGG" SALAD | chickpeas & avocado, cucumber, radish & leaf lettuce on gluten free bread | +2.95 | GF VG

CHILI BAR | 13.95 | NF

select one of our hearty chilis, served in a 6oz bowl with a selection of toppings & fresh baked cornbread

BEEF CHILI | GF DF NF • VEGETARIAN CHILI | GF VG NF • WHITE CHICKEN CHILI | NF

TOPPINGS | sour cream, grated cheddar, diced red onion, jalapeños, scallions, fritos, tortilla chips & tabasco

OPTIONS (PER PERSON) | two chilis +1.00 | three chilis +2.00

SOUP | 4.95

add a cup of soup to any buffet

CHICKEN WILD RICE | NF • TOMATO BASIL | GF V NF

lunch

plated entree salads

select one salad | includes artisan bread & butter | priced per person
for each additional selection, add +6.00 to the higher priced menu item

PROTEIN OPTIONS | add salmon +8.00 | add sliced flank steak +10.00 | add all natural grilled chicken +6.00

CHICKEN CAESAR | 17.95 | NF

crisp romaine, grilled chicken, heirloom cherry tomato, shaved parmesan, herbed croutons & caesar dressing

CRAVE | 13.95 | GF

spring mix, candied walnuts, chèvre & balsamic vinaigrette

ORZO | 14.95 | NF

orzo pasta, vine ripened tomato, cucumber, roasted peppers, fresh herbs, bok choy & arugula, tossed in basil vinaigrette

COBB | 17.95 | GF DF NF

oven roasted pulled chicken, smoked bacon, vine ripened tomato, halved eggs, persian cucumbers, frisée & mixed greens with bacon mustard vinaigrette

POKE* | 18.95 | GF DF NF

ahi tuna tartare tossed with ginger, sesame & tamari poke sauce, set atop sushi rice & arugula, finished with edamame, cucumber, heirloom cherry tomato, scallions, avocado crema, sesame seeds & chili crisp

buffet lunch

select one entree | select two sides | includes simple salad, artisan bread & butter | priced per person
for each additional selection, add +6.00 to the higher priced menu item | for a plated lunch service, add +2.00 per person

SIMPLE SALAD | spring mix, vine ripened tomato, shaved carrot, balsamic vinaigrette | GF VG NF

HERB ROASTED CHICKEN | 18.95 | GF DF NF

all natural roasted chicken breast seasoned with parsley, thyme & rosemary, topped with fresh tomato bruschetta & balsamic reduction

ROASTED SALMON | 21.95 | GF NF

atlantic salmon filet roasted to perfection, with creamy lemon horseradish sauce

SHORT RIBS | 24.95 | GF DF NF

slow braised beef short ribs in red wine demi

ZA'ATAR GRILLED CAULIFLOWER STEAK | 18.95 | GF VG NF

with stewed black lentils on a pepita romesco sauce

sides

GREEN TOP CARROTS | GF VG NF

ROASTED VEGETABLES | GF VG NF

GREEN BEAN AMANDINE | GF VG

WHOLE GRAIN PILAF | GF VG NF

GARLIC CHIVE MASHED POTATOES |

GF V NF

ROASTED ROSEMARY RED POTATOES |

GF VG NF

breakfast

a la carte

priced per item | minimum order of 25

YOGURT & GRANOLA PARFAIT | 6.95 | GF V

orange infused greek yogurt with dried fruit, blueberries & crunchy granola

MORNING SLIDER | 5.95 | NF

breakfast sausage, egg & cheddar sandwich on a brioche slider bun

CROISSANT BREAKFAST SANDWICH | 11.95 | NF

scrambled eggs, cheddar & smoked bacon on a fresh baked croissant / available vegetarian

MINI FRITTATA | 3.95

25 minimum per variety

MUSHROOM, SPINACH & WHITE CHEDDAR | GF V NF

ARTICHOKE, ROASTED TOMATO & FONTINA | GF V NF

ARTISAN BREAKFAST SAUSAGE & SMOKED CHEDDAR | GF NF

BREAKFAST BURRITO | 10.95 | NF

flour tortilla stuffed with scrambled eggs, cheddar, crave potatoes, smoked bacon & salsa / available vegetarian

VEGAN BREAKFAST BURRITO | 12.95 | GF VG NF

gluten free tortilla stuffed with vegan scrambled eggs, black beans, roasted potatoes, fajita vegetables & salsa

BAGELS & LOX | 13.95 | NF

plain bagels served with cream cheese & lox, tomato, onion, cucumber, capers & radishes

BREAKFAST BREADS & PASTRIES | 2.95 | V

fresh baked mini muffins, pastries & breakfast breads

ARTISAN SAUSAGE / SMOKED BACON | 3.95 | GF NF

two per person

CRAVE POTATOES | 3.95 | VG NF

diced crispy potatoes & onions

FRUIT SALAD | 6.50 | GF VG NF

seasonal selection of fresh cut fruit & berries

GLUTEN FREE MINI MUFFINS | 3.95 | GF V NF

fresh baked gluten free assorted mini muffins

buffet

priced per person | minimum order of 25 | includes locally roasted coffee service

CONTINENTAL BREAKFAST | 15.95 | V

fresh baked mini muffins, pastries, breakfast breads, fresh fruit salad & individual yogurt cups

THE CRAVE MINNESOTA EGG BAKE | 19.95

farm fresh eggs, crave potatoes, artisan sausage & cheddar, baked casserole style, served with fresh baked mini muffins & fresh fruit salad

EGG SCRAMBLE | 22.95

served with fresh baked mini muffins & fresh fruit salad

SMOKED SALMON | cream cheese & chives | GF NF

SOUTHWESTERN | spiced with garlic, cumin & chili, peppers, onions, tomatoes, black beans & cilantro | GF V NF

VEGGIE | spinach, onion, mushroom, cheddar & feta | GF V NF

OPTION (PER PERSON) | vegan scramble +2.95



desserts

a la carte

priced per item | minimum order of 25 per flavor

MINI TARTS & BITES | 6.95 | V

assortment may include lemon curd, fruit tart, vanilla cheesecake, turtle tart, apple streusel & key lime

FRENCH MACARONS | 3.95 | GF V

assortment may include chocolate, vanilla, lemon, pistachio, raspberry, strawberry & caramel cappuccino

COOKIES | 3.95 | V

assortment may include peanut butter, chocolate chip, sugar, oatmeal raisin & snickerdoodle

MINI CUPCAKES | 5.95 | V

assortment may include vanilla, chocolate, lemon cream, chocolate salted caramel, almond raspberry, carrot & red velvet

SHOOTERS | 5.95 | V

assortment may include chocolate brownie, butterscotch budino, strawberry shortcake, carrot cake & tropical passionfruit

MINI DONUT BAGS | 4.95 | V NF

three mini donuts dusted with sugar & cinnamon

DESSERT BARS | 4.95 | V

assortment may include brownies, 7-layer, raspberry crumble & lemon

VEGAN DESSERT BARS | +2.00 | GF VG

S'MORES SPOONS | 6.95 | NF

roasted marshmallows & graham cracker crumble on an edible chocolate spoon, topped with chocolate sauce

GINGER RASPBERRY SPOONS | 5.95 | V NF

raspberry mousse on a gingerbread spoon & a fresh raspberry garnish

stations

priced per person | 50 person minimum

SHORTCAKE BAR | 9.95 | V NF

angel food cake & pound cake with sweet toppings & sauces

TOPPINGS | fresh strawberries, mixed berries, strawberry sauce, caramel sauce, chocolate sauce & whipped cream

BREAD PUDDING STATION | 8.95 | V

select either apple caramel or chocolate banana bread pudding, served with sweet toppings & sauces

TOPPINGS | crème anglais, chocolate sauce, whipped cream, candied nuts streusel crumble & powdered sugar

COFFEE & COOKIES BAR | 7.95 | V

locally roasted regular & decaf coffee served with cream, sugar, flavored syrups, chocolate shavings & whipped cream, accompanied by an assortment of cookies

COOKIES | may include peanut butter, chocolate chip, sugar, oatmeal raisin & snickerdoodle

plated

priced per item

FLOURLESS CHOCOLATE TART | 12.95 | GF V

garnished with whipped cream & raspberry drizzle

INDIVIDUAL PAVLOVAS | 14.95 | GF V NF

house made crisp meringue, whipped cream & seasonal fruit

FRESH FRUIT TART | 11.95 | V NF

vibrant seasonal fruit & vanilla cream in a buttery tart shell

VEGAN TIRIMISU | 10.95 | GF VG

a dense coffee, nut & madagascar vanilla version of the classic italian little-pick-me-up, dusted with cocoa powder

NEW YORK STYLE CHEESECAKE | 10.95 | V

with fresh berries, mixed berry coulis & whipped cream

beverages

a la carte

beverage service includes all appropriate glassware, china & utensils

COFFEE SERVICE | 39.95 | PER GALLON

locally roasted regular or decaf coffee, cream & sugar

PREMIUM COFFEE SERVICE | 49.95 | PER GALLON

locally roasted regular or decaf coffee & accompaniments

TOPPINGS | cream, sugar, flavored syrups, chocolate shavings & crushed peppermint

HOT TEA SERVICE | 39.95 | PER GALLON

a selection of green, black & herbal tea, honey & lemon

HOT CHOCOLATE | 39.95 | PER GALLON

a sweet warm-up, served with mini marshmallows

HOT APPLE CIDER | 49.95 | PER GALLON

available seasonally

JUICE | 3.95 | PER 10oz BOTTLE

orange or cranberry

CLASSIC ICED TEA or LEMONADE | 39.95 | PER GALLON

RASPBERRY STRAWBERRY LEMONADE | 39.95 | PER GALLON

BLUEBERRY MINT LEMONADE | 39.95 | PER GALLON

COKE PRODUCTS | 2.95 | PER CAN

BOTTLED WATER | 2.95 | PER 20oz BOTTLE

SAN PELLEGRINO SPARKLING WATER | 3.95 | PER BOTTLE

SPECIALTY INFUSED BEVERAGES | 175 | PER 3.5 GALLON

fresh fruit infused water station

FLAVORS | pineapple lime, watermelon kiwi, mango raspberry ginger, cucumber mint & strawberry basil

bar service

crave catering has a full off-site liquor license & can provide your event with any beverage services that you crave
your catering sales manager can recommend bar packages or hosted beverages on consumption for your event

CASH BAR

guests may purchase their own drinks with card or cash. hosts can decide if this is a full bar option or limit it to beer & wine. all selections & pricing would be decided by crave catering subject to change based on product availability.

ON CONSUMPTION / OPEN BAR

host provides a set dollar amount that is pre-paid to host beverages. if you reach your pre-paid amount mid-event, you can increase the amount or turn the bar into a cash bar for guests to then purchase drinks on their own. if you do not reach your pre-paid amount, the difference is refunded after the event. taxes & fees will be applied to this total & finalized on the invoice after the event day.

HOSTED PACKAGE

host pays by the hour, per their guest count, from a package option. this is paid prior to the event with taxes & fees. packages include: beer & wine, full bar, and non-alcoholic.

CHOOSE YOUR BRANDS

hosts can select house, premium or super premium packages for spirits, wine, beer, specialty & non-alcoholic beverages. we offer a beautiful selection of wines by the bottle, as well as custom & specialty cocktail stations.

INCLUDED WITH THE BAR

all glassware, ice, cocktail napkins, stir sticks & house garnishes: lemons, limes, oranges, cherries & olives.

for complete details on our bar & beverage program, ask us for our full bar menu

general information

crave catering offers an endless variety of options for your event – whether it's at our exclusive event center quincy hall, at one of our over 40 partner venues in the twin cities, or at your own unique location. with innovative menu options that celebrate seasonal produce & mindful cooking practices, we cater to any palate. we pride ourselves on our genuine passion for food & beverage service & desire to provide an elevated & unparalleled dining or event experience for our guests.

INCLUDED WITH SERVICE

we cover standard service items required for your event:

90 x 90 black, ivory or white lap length linens
black floor length linens for buffet & bar stations
choice of black, ivory or white linen napkins
cocktail napkins
china, flatware & glassware as menu dictates
three votive candles per guest table
one votive candle per cocktail table

PROFESSIONAL SERVICE STAFF

our professional & accommodating staff will ensure that your guests feel comfortable, and that your event flows smoothly. service staff charges vary depending on the size & nature of the event and are noted below:

EVENT MANAGER | 40.00 PER HOUR
LEAD SERVER | 30.00 PER HOUR
SERVER | 28.00 PER HOUR
LEAD BARTENDER | 28.00 PER HOUR
BARTENDER | 25.00 PER HOUR
CHEF | 35.00 PER HOUR
CHEF ASSISTANT | 30.00 PER HOUR
INTERACTIVE / CARVING CHEF | 30.00 PER HOUR

PLEASE NOTE

this menu is effective february 2024. prices & availability are subject to change. your catering sales manager will provide any necessary updates.

LET US BE YOUR ONE STOP SHOP

your catering sales manager will help you make planning easy by arranging or recommending a number of services with one of our preferred vendors. we work with rental companies, floral studios, djs, bands & other entertainment options in the minneapolis – st. paul area.

CONTRACTS

we require a signed contract & deposit to secure your date with crave catering. the contract will outline our policies & payment schedule and will also include all taxes, labor & our admin fee. the admin fee covers a variety of non-lined item expenses and is based on 20% of final food & beverage and 10% of labor.

DIETARY CONSIDERATIONS

we know that dietary restrictions can be a concern, so don't hesitate to let your catering sales manager know of any dietary considerations. we will help you plan a menu that is accommodating, inclusive & delicious for every guest.

FOOD ALLERGIES

individual nut free & gluten free items are not made in a gluten free or nut free kitchen / cross contamination may occur. please make us aware of any food allergies.

CONSUMER WARNING

consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness, especially for individuals with certain medical conditions.

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