



*signature
wedding
collection*



CRAVE
CATERING & EVENTS

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CRAVE

CATERING & EVENTS

signature wedding collection



hors d'oeuvres

Each item is priced individually. Minimum order of 25

ROASTED TOMATO MOZZARELLA BITES...2.25 GF NF V

Fresh mozzarella, roasted tomato, and basil skewered with balsamic reduction served on a bamboo pick

CUCUMBER CUPS

25 minimum per variety

Cucumber cups stuffed with

Sesame chicken salad...2.50 GF NF

Greek salad...2.25 GF NF V

Seafood ceviche...3.25 GF NF DF

BAKED BRIE BITE WITH MANGO CHUTNEY...2.95 NF V

Triple cream brie, crispy puff pastry, spiced mango chutney

PROFITEROLES...2.95 NF

25 minimum per variety

Chicken, apples, grapes, honey and dijon mustard

Pork, cranberry & walnut salad

Vegetable, goat cheese and sun-dried tomato V

HONEY RICOTTA TOAST...2.95 NF V

Grilled bread slathered with herbed whipped ricotta and drizzled with orange blossom honey

POLENTA MINI...2.95 V

Seared mini polenta cakes with sun-dried tomato cream cheese

FIG AND GOAT CHEESE CANAPÉ ...2.95 NF

Goat cheese mousse studded with bacon topped with balsamic fig

CHICKEN WONTON...3.25 NF DF

Asian style chicken in a wonton crisp with mandarin oranges, ginger, scallion, and citrus soy sauce

PICKLED VEGETABLE CANAPÉ...2.95 V NF GF

25 minimum per variety

Pickled carrots and yogurt on a cucumber slice

Beets with mascarpone on a cucumber slice

Daikon radishes and sriracha aioli on a cucumber slice

PROSCIUTTO AND CHEVRE ASPARAGUS TIPS...3.50 NF GF

Crisped prosciutto, Minnesota honey infused chevre, and roasted asparagus

GRILLED JUMBO SHRIMP...4.95 NF DF

Jumbo shrimp served on a bamboo pick with your choice of mango habanero sauce, sweet Thai chili sauce or chimichurri sauce

BEEF BÁNH MÌ SANDWICH...3.95 NF

Sliced beef on a baguette with cilantro, pickled radish, carrot, cucumber, and sriracha aioli

GRILLED STEAK BITES...3.75 GF NF

Grilled tenderloin with a bleu cheese stuffed tomato and scallion on a bamboo pick

SEARED SESAME TUNA...3.95 NF DF

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

SPICY GRILLED AND CHILLED SHRIMP SHOOTER...4.95 GF NF DF

Jumbo shrimp in a shot glass with mango habanero cocktail sauce, lime and parsley

CRUDITE HUMMUS SHOOTER...3.75

GF NF DF VG

Fresh vegetables with hummus

GRILLED MINI FLATBREADS...3.50

25 minimum per variety

Smashed black lentils: sweet pepper, carrot, toasted cumin with a fresh herb vinaigrette DF NF VG

Curried chick peas: coconut curry, spinach, cilantro VG DF NF

Chicken tinga: pulled chicken, chipotle aioli, pico de gallo and cilantro

MINI EDIBLE SPOONS...4.25

25 minimum per variety

Bacon: applewood smoked bacon, heirloom tomato, lemon pepper aioli served on an Italian herb spoon

Caprese bruschetta: caprese with burrata garnished with balsamic served on an Italian herb spoon V

Tuna: sesame seared ahi tuna with Asian slaw, wasabi aioli, orange soy reduction, yuzu tobiko garnished with cilantro on a wasabi spoon

Fajita vegetables: grilled smoky fajita vegetables, smashed black beans and guacamole V

Filet: espresso rubbed filet, onion jam, pickled jalapeño and balsamic on an Italian herb spoon

CHIPS, SALSA, GUACAMOLE BOATS...4.75

VG DF GF

Individual boats filled with tri-colored chips, guacamole and mango salsa

BEEF LETTUCE WRAPS...3.75 GF NF

Apple cider marinated beef wrapped in bibb lettuce with ginger, scallion and pickle mustard sauce

warm hors d'oeuvres

Each item is priced individually. Minimum order of 25

PETITE CHICKEN MEATBALLS...1.50 NF

25 minimum per variety

Your choice of sauce:

BBQ

Buffalo

Pesto cream

Swedish

MAC AND CHEESE BITES...2.25 V NF

The classic dish rolled in to bite sized portions served with pomodoro sauce

MINI EGG ROLLS...2.25 V

Vegetable egg rolls served with sweet Thai chili sauce

LOADED CROQUETTE...2.75 NF

Filo cup loaded with cheddar, applewood smoked bacon, and scallion mashed potato
*vegetarian option available

COCONUT CURRY CHICKEN

SATAY...3.25 GF

Chicken marinated in coconut curry with sautéed peppers and onion and peanut sauce

JACK DANIELS CHICKEN SKEWER...3.25

DF GF NF

Grilled chicken and peaches slathered with a Jack Daniels peach sauce

BACON AND BLEU STEAK SKEWER...3.75

GF NF

Grilled beef slathered in a bacon and bleu cheese sauce garnished with a roasted tomato

PORK BELLY SKEWERS...3.75 GF NF DF

Bourbon glazed pork belly and apple chunks on a bamboo pick

MINI POT PIES...3.25 NF

25 minimum per variety

Crispy pastry filled with your choice:

Traditional chicken pot pie

Beef shepherd's pie

Curried vegetable

SPANAKOPITA...2.95 NF V

Phyllo dough stuffed with feta and sautéed spinach served with tzatziki sauce

TOMATO BISQUE SHOOTER...3.75 NF V

Tomato bisque served with a mini cheese crostini

CREAMY SPINACH AND ARTICHOKE DIPPER...2.95 NF V

Savory spinach and artichoke dip served with seasoned and grilled naan bread

BEER CHEESE SOUP SHOOTER...3.75

GF NF V

Creamy northwood's favorite made with local brew and cheeses, garnished with kettle corn

STREET TACOS...5.50

25 minimum per variety

Soft flour shell tacos closed with a colorful mini clothespin

Pulled pork: served with mole, pickled red onion, mustard slaw, cilantro NF DF

Kogi beef: marinated pulled beef with kimchee, salsa verde, and cilantro NF DF

Chicken tinga: pulled chicken, chipotle aioli, pico de gallo, and cilantro NF

Fish: Cajun seasoned fresh fish, roasted corn, avocado salsa and apple jalapeño slaw NF

Fajita vegetable: served with guacamole, pickled onion and cilantro VG NF DF

*add a compostable double taco server for 1.25 pp

*corn tortillas may be substituted for flour tortillas, mini clothespins excluded GF

CRAVE FLATBREADS...17.95

8 pieces per flatbread

Minimum order 4 per variety

Pesto chicken: oven roasted chicken on flatbread with pesto garlic cream, red & yellow tomatoes and five cheese blend topped with basil chiffonade

Margherita: house made roasted tomato sauce, oven dried tomatoes, shredded fresh mozzarella, fresh julienne basil V

Italian meats: garlic & oregano rubbed flatbread topped with roasted tomato sauce then layered with prosciutto, salami and Italian sausage covered with a blend of five cheeses and finished with fresh basil

*pizza oven rental is required offsite

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

plattered hors d'oeuvres

Each item is priced at 25 servings

SHRIMP COCKTAIL...125.00 GF NF DF

Jumbo tail-on shrimp with cocktail sauce and lemons

ANTIPASTO PLATTER...120.00 NF

Cured meats, cheese, pickled and roasted veggies served with assorted bread and crackers

PICKLES AND SPREADS...110.00 V DF

Tomato jam, fig compote, cauliflower pate, pickled vegetables, seasoned nuts, and crackers

CLASSIC DELI TRAY...85.00

Turkey, ham, salami, and beef with assorted bread and crackers

ARTISANAL MEATS TRAY...120.00

Cured meat platter served with olives, pickled vegetables, assorted bread and crackers

ARTISANAL CHEESE TRAY...120.00 V

Variety of the finest domestic and imported cheese served with berries, nuts, assorted bread and crackers

CHARCUTERIE SKEWERS...100.00 NF

Local favorite Kramarczuk's wild rice smoked sausage, house pickles, and local cheeses

CRUDITÉ...85.00 V GF

Fresh raw vegetables with herbed cream cheese and sun-dried tomato pesto cream cheese

SEASONAL FRUIT PLATTER...100.00

VG GF NF DF

Variety of the season's finest fruits

MEDITERRANEAN PLATTER...135.00

Grilled naan dusted with sumac and za'atar, pita triangles, a variety of olives, traditional hummus, red pepper hummus, tzatziki, garlic white bean dip, marinated feta cheese, marinated artichokes, mushrooms, roasted peppers and sliced cucumbers

PINWHEEL WRAP PLATTER...100.00

1 platter per flavor minimum

Grilled chicken in a garlic tortilla

Red pepper hummus in a spinach tortilla V

Southwest beef in a tomato tortilla

GRILLED & CHILLED SHRIMP...125.00 GF

1 platter per flavor minimum

Jumbo shrimp with your choice of:

Mango habanero salsa NF

Sweet Thai chili sauce NF

Romesco

Honey ginger BBQ NF

GUACAMOLE AND SALSA PLATTER...100.00

VG NF GF

Tortilla chips served with house made guacamole, mango pineapple salsa, and pico de gallo

GRILLED SLICED FLANK STEAK...175.00

1 platter per flavor minimum

Marinated flank steak cut on the bias

Lemon pepper: Flank steak with Mediterranean cous cous studded with tomatoes, olives and feta cheese drizzled with lemon vinegar

Tamari honey ginger: Marinated flank steak served on a bed of julienne vegetables and rice noodle salad

Molasses mustard: Marinated flank steak served with Israeli cous cous studded with arugula, onions, and raisins

GLAZED SIDE OF SALMON...200.00

1 platter per flavor minimum

Sesame ginger soy: served on a bed of julienne vegetables and rice noodle salad

Maple mustard: served over a bed of cous cous studded with spinach and tomato

Honey garlic: served over a bed of cous cous studded with spinach and tomato

DEVILED EGGS...40.00 GF NF

1 platter per flavor minimum

Choose from the following:

Classic deviled eggs: lightly sprinkled with paprika

Southwestern deviled eggs: roasted yellow pepper, mustard, jalapeño and cilantro

Deviled eggs with bacon: classic with a touch of maple syrup, smoked paprika and crispy maple glazed bacon

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plattered salads

Each item is priced at 25 servings

SWEET CORN AND TOMATO...100.00 GF NF DF VG

Roasted Minnesota sweet corn, heirloom tomatoes, pickle red onion, fresh herbs and baby kale drizzled with basil vinaigrette

SWEET WATERMELON AND FETA....100.00 V GF NF

Minnesota feta paired with sweet watermelon, red onion, baby arugula served with a mint vinaigrette

ROASTED BEET AND ROOT VEGETABLE...100.00

VG GF NF DF

Red and gold beets, carrots, parsnip and butternut squash roasted with coriander and cumin, fresh herbs baby kale served with a caramelized lemon vinaigrette

HEIRLOOM TOMATO BURRATA...100.00 GF NF V

Fresh heirloom tomatoes sliced and served over fresh burrata cheese sprinkled with balsamic, cracked black pepper and garnished with basil chiffonade

CRAVE SALAD....100.00 GF V

Spring mix, candied walnuts, chevre and balsamic vinaigrette

SIMPLE SALAD....75.00 GF DF NF VG

Spring mix, tomato, shaved carrots and balsamic vinaigrette

SHAVED FENNEL AND APPLE SALAD....100.00

GF DF VG

Baby arugula, walnuts, shaved fennel and apples with a citrus cider vinaigrette

ORZO SALAD....100.00 NF V

Orzo pasta salad with tomatoes, cucumbers, roasted peppers and bok choy drizzled with a house made basil vinaigrette served on a bed of arugula

BANG BANG CAULIFLOWER SALAD...100.00 V GF NF

Bite sized baked tri-colored cauliflower pieces topped with a sweet and spicy bang bang sauce served over red quinoa

dips

BAKED BRIE...100.00 NF V

Creamy brie and fig compote wrapped in a puff pastry and drizzled with balsamic, served with granny smith apples and baguette slices

CHICKEN FONDUE...125.00 NF

Gouda and bleu cheese fondue served with chicken, asparagus, grapes, apples and baguette

CRAB AND ARTICHOKE DIP...135.00 NF

Savory crab and artichoke dip served with grilled sumac and za'atar spiced naan bread

SAVORY BACON ONION DIP...110.00 NF

Creamy dip with caramelized onion, parmesan, topped with bacon and served with grilled naan bread

SPINACH AND ARTICHOKE DIP...85.00 NF V

Savory spinach and artichoke dip served with naan bread

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cocktail displays

50 minimum per variety

GOURMET CRAVE SLIDERS...6.25 each NF

Mini grilled flatbread can be substituted for brioche bun

Add a mini burger box for \$1.00 pp. Choose from the following varieties:

BLACK ANGUS SLIDER NF

Brioche bun, CRAVE sauce, beef patty, caramelized onion, house-made pickle

WHOLE GRAIN VEGGIE SLIDER V NF

Brioche bun, herb aioli, vegetarian patty, avocado mash, artisan greens

BUTTERMILK CRISPY CHICKEN SLIDER

Brioche bun, house breaded chicken, spicy slaw, pickle

BBQ SHORT RIB SLIDER

Brioche bun, short rib braised in house BBQ sauce, topped with vinegar slaw

BRAISED PORK SLIDER

Brioche bun, braised pork, mustard slaw, pickled onion

FORKED & SPOONED BAR

Wood boxes filled with beans for forks and tiered stands with white platters for spoons

Choose two varieties **8.50 pp** Three varieties **11.75 pp** Four varieties **14.95 pp**

FORKS

Blackberry & brie NF V GF

Buttermilk fried chicken & mini waffle

Bacon wrapped manchego stuffed dates, red pepper creme fraiche NF GF

Beets over goat cheese fritters NF V

SPOONS

Tuna poke DF GF NF

Soy braised pork belly, roasted edamame GF DF NF

Watermelon, orange balsamic, pistachio GF DF VG

Lomi-lomi salmon DF GF NF

Espresso rubbed filet, onion jam, pickled jalapeño and balsamic GF DF NF

SUSHI STATION

Bamboo Boards, bamboo risers, river rocks, bamboo sticks, greenery

3 pieces per person **12.75** 4 pieces per person **14.95** 5 pieces per person **17.25**

CALIFORNIA ROLL

Cooked snow crab, smelt roe, avocado, cucumber, and sesame seeds wrapped inside out DF GF NF

CRUNCHY ROLL

Shrimp tempura, smelt roe, spicy mayo, and kaiware wrapped with tempura crunchy flakes and topped with sweet soy based sauce NF

SPICY TUNA ROLL

Tuna, chili oil, kaiware, gobo, avocado, and lettuce DF GF NF

SPICY SALMON ROLL

Salmon, sriracha, cucumber, gobo, kaiware, green onion, and lettuce DF GF NF

VEGGIE ROLL

Carrots, avocado, cucumber, spinach, and asparagus DF GF VG NF

MEXICAN ROLL

Tuna, escolar, spicy mayo, jalapeño, cilantro, avocado, ponzu, drizzled with chili oil DF GF NF

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cocktail displays

100 person minimum

HANGING SALADS...5.50 pp

Salads served in mini paint cans hanging on our 3 tiered display. 25 minimum per variety

BANG BANG CAULIFLOWER SALAD V NF GF

Bite sized baked tri-colored cauliflower pieces topped with a sweet and spicy bang bang sauce served over red quinoa

ORZO SALAD NF V

Orzo with tomatoes, cucumbers, roasted peppers and bok choy drizzled with a house made basil vinaigrette served on a bed of arugula

SWEET CORN AND TOMATO GF NF DF VG

Roasted sweet corn, heirloom tomatoes, pickled red onion, fresh herbs and baby kale drizzled with our house made basil vinaigrette

SWEET WATERMELON AND FETA V GF NF

Minnesota feta paired with sweet watermelon, red onion, baby arugula drizzled with a mint vinaigrette

BAVARIAN BITES...6.00 pp

Fresh soft pretzels hang from a 3 tiered display accented with silver bowls and pails.
Soft pretzel knots and bites served as either a sweet or savory station
.50 for each additional sauce and \$1.00 to add warm beer cheese sauce

SAVORY WITH SALTED PRETZELS

Choose two sauces:
Chipotle ranch
Parmesan peppercorn
Honey mustard
Spicy mustard

SWEET WITH CINNAMON SUGAR PRETZELS

Choose two sauces:
Chocolate
Cranberry mustard
Caramel
Strawberry

MINI BAO BUN STATION

Bamboo risers, steamer baskets, river rocks, bamboo sticks and fresh greens. Served in bamboo boats
*add a mini steamer basket to serve the bao buns in for \$2.00 pp
25 minimum per variety

2 per person 11.95 3 per person 17.95

TERIYAKI CHICKEN DF

With shredded daikon, scallions, sesame seeds and crushed roasted peanuts

SWEET AND SPICY PORK BELLY DF NF

Tri-colored carrots, cucumber and fresh cilantro

GRILLED SHRIMP DF NF

Sweet chili sauce, cucumbers, shredded carrot, green onions

FRIED TOFU VG DF

Sweet chili sauce, cucumbers, cilantro aioli, topped with crushed roasted peanuts

GRILLED BEEF DF

In hoisin sauce, ginger sesame slaw, cucumber, sesame seeds

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cocktail displays

100 person minimum

SKEWER BAR

A variety of skewers displayed standing in wheat grass

2 skewers per person **8.95** 3 skewers per person **11.75** 25 minimum per variety

GRILLED BEEF GF NF

With bacon and bleu sauce

GRILLED SHRIMP GF NF DF

With mango habanero sauce

CHARCUTERIE GF

Local favorite Kramarczuk's wild rice smoked sausage, house pickles and local cheese

GRILLED FRUIT SKEWER VG GF NF

Fresh seasonal fruit

TORTELLINI V

Cheese tortellini, mini tomato, basil leaf and pesto

ANTIPASTO SKEWER NF GF

Salami, mozzarella, basil, tomato and olive

CROSTINI BAR...9.95 pp NF

Grilled Breads served with various spreads displayed in baskets, wood bowls, wood boards and fresh greens

Choose 8 items to serve at your bar:

Bacon onion jam

Raspberry preserves

Grilled peach and goat cheese spread

Black olive tapenade

Artichoke tapenade

Edamame and wasabi pea puree

Applewood smoked bacon bits

Caprese salsa

Prosciutto

Balsamic and basil marinated tomatoes

Garlic mascarpone

Gorgonzola cheese

Aged balsamic

Caramelized onions

Sliced almonds

Roasted red peppers

Honey

Basil

CHARCUTERIE DISPLAY...10.95 pp

An abundant and rustic display served on tiered silver platters and wood boards decorated with wine boxes and fresh greens

Accompaniments:

Local cheeses

Imported cheeses

Crackers

Sliced breads

Marinated vegetables

House pickles

Salami

Cured meats

Fruit preserves

Dried fruits

Mustards

Berries

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cocktail displays

100 person minimum

GOURMET HOT DOG STATION...8.95 pp

2 per person. Your guests will garnish their mini hot dogs with a variety of gourmet toppings including:

Pickled onions
Smoked cheddar
Applewood smoked bacon

Honey mustard
Rhubarb ketchup
Fried jalapeños
Mango salsa

Roasted corn chutney
Chopped cilantro
Arugula pesto

GOURMET MAC N' CHEESE BAR...7.95 pp NF

Allow your guests to dress their own bamboo cone of this classic dish! House made macaroni and cheese made with cavatappi pasta. Toppings include:

Seasoned bread crumbs
Parmesan cheese
Applewood smoked
bacon bits

Chives
Caramelized onions
Roasted peppers

Diced tomatoes
Chopped jalapeños
Sriracha

MASHED POTATO BAR...9.50 pp GF NF

Roasted garlic mashed potatoes served in gleaming round chafers, giant martini glasses with greens, served in disposable martini glasses. Toppings include:

Cheddar
Parmesan
Scallions

Jalapeño
Smoked sausage

Bacon
Wild mushroom sauce
Seasoned sour cream

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chef carved stations

Served with artisan rolls and condiments. Minimum order of 50

BEEF TENDERLOIN...14.95

Roasted beef tenderloin served with blue cheese sauce, horseradish sauce, bearnaise and A1

FLANK STEAK...12.95

Tequila lime marinated flank steak served with citrus aioli, and chunky tomato cilantro salsa

ROAST TURKEY...12.95

Garlic rosemary roasted turkey served with a variety of mustards and onion jam

PORK TENDERLOIN...13.95

Hazelnut and mustard crusted pork tenderloin served with sweet apple salsa

late night bites

Allow CRAVE Catering to provide late night snack options for your guests
Selections are priced per person or per piece unless noted

BUILD YOUR OWN SLIDER BAR (2 per person)...6.95 NF

25 minimum per variety

All American: beef with cheddar cheese, CRAVE sauce and a pickle

Crispy chicken: served with pickles, spicy mayo, and coleslaw

CRAVE TATER TOT STATION...6.95 NF GF

50 minimum per variety

Tater tots served with chili, bacon, beer cheese sauce, diced onions and peppers, sour cream, ketchup and hot sauce

LATE NIGHT BREAKFAST SANDWICH...5.25 NF

Fresh baked croissant served with egg, cheese and smoked bacon

WALKING TACOS...6.95 NF GF

50 minimum per variety

Traditional: Ground beef, shredded cheddar, diced tomato, lettuce, salsa, sour cream, jalapeño and black olives served with chips of nacho cheese and fritos

Hawaiian: BBQ shredded pork, lettuce, shredded cheddar, pineapple salsa, jalapeño, chopped cilantro and sour cream, served with chips of spicy sweet chili and toasted corn

Korean: Marinated kogi pulled beef, kimchee, salsa verde, shredded cheddar, chopped cilantro and sour cream served with chips of spicy sweet chili and toasted corn

Indian: Pulled chicken tinga, chipotle aioli, pico de gallo, shredded cheddar, chopped cilantro and sour cream served with chips of spicy sweet chili and toasted corn

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buffet and plated entrée dinners

Buffet and plated meals come with a simple salad, one vegetable, one starch and are accompanied by bread, butter and coffee. Plated meals have all items served tableside. Buffet meals have all items served at buffet tables.

Buffet Meals – Each additional entrée added to a buffet is 5 dollars added to the higher priced menu item.

Plated Meals – You may choose up to 2 different entrées plus a vegetarian selection to serve your guests.

Each additional entrée choice incurs a 1 dollar per person multiple entrée fee.

Vegetarian entrées do not include a choice of vegetable and starch

HERB ROASTED CHICKEN BREAST

23.95 / 25.95 **GF**

Choice of accompanying sauce:

Champagne cream **NF**

Heirloom tomato relish **DF NF**

Fresh herb emulsion **DF NF**

CHICKEN SALTIMBOCCA

23.95 / 25.95 **GF**

Chicken breast topped with basil, provolone, and prosciutto served in a pesto cream sauce

BONE-IN CHICKEN BREAST

24.95 / 26.95 **GF NF DF**

Citrus marinated bone-in breast

Choice of accompanying sauce:

Jack Daniels peach sauce

Fresh herbs and stone ground mustard sauce

GRILLED PORK LOIN

23.95 / 25.95 **GF NF**

Herb marinated pork loin with a grainy mustard apple cider cream

FLORENTINE PORK ROULADE

24.95 / 26.95 **GF NF**

Pork loin stuffed with spinach, feta, and prosciutto served with an apple cider reduction

TOP SIRLOIN STEAK

26.95 / 28.95 **NF GF**

Choice of accompanying sauce:

Melange peppercorns

Bacon and bleu

Romesco

SLOW ROASTED BEEF

SHORT RIBS...26.95 / 28.95 **GF NF DF**

Certified Angus boneless beef short ribs

Choice of accompanying sauce:

Red wine demi glace

Bourbon caramel demi glace

BEEF MEDALLIONS

35.95 / 37.95 **GF**

Certified Angus beef tenderloin

Choice of accompanying sauce:

Green peppercorn sauce

Bacon and bleu

Romesco

ROASTED NORWEGIAN SALMON

28.95 / 30.95 **GF NF**

Choice of accompanying sauce:

Thai chili cream sauce

Fresh herb emulsion **DF**

ALMOND CRUSTED WALLEYE

28.95 / 30.95

Walleye crusted with almond and seasoned bread crumbs served with a remoulade sauce

STUFFED RED BELL PEPPER

19.95 / 21.95 **GF NF VG**

Fresh bell pepper stuffed with quinoa, mushrooms, and black beans served atop a puree of white beans

BUTTERNUT SQUASH RAVIOLI

20.95 / 22.95 **V**

Sage cream sauce with candied walnuts, cherry tomatoes, and shredded parmesan cheese served atop a bed of butternut squash filled ravioli

BEEF & CHICKEN 32.95 / 34.95 **GF**

Bone in rosemary lemon chicken paired with grilled marinated skirt steak slathered in pesto served with potato confit and grilled asparagus

BEEF & SALMON 36.95 / 38.95

GF NF DF

Espresso rubbed sliced tenderloin with a cherry demi glace paired with a mustard crusted cedar plank salmon with red onion marmalade served with a potato confit and grilled asparagus





salads

Your meal comes with the simple salad or you may upgrade to CRAVE Salad for \$2.95.

SIMPLE SALAD GF DF NF VG

Spring mix, tomato, shaved carrot, balsamic vinaigrette

CRAVE SALAD GF V

Spring mix, candied walnuts, chevre, and balsamic vinaigrette



vegetables

Select one vegetable for your entrée(s)

ROASTED TRI-COLORED CARROTS GF NF VG

ROASTED VEGETABLES GF NF VG

ROASTED BRUSSELS SPROUTS WITH BACON GF NF DF

GREEN BEAN AMANDINE GF V

BROCCOLINI (Add 2.00 pp) GF NF VG

GRILLED CHARRED ASPARAGUS

(Add 2.00 pp) VG GF NF



starches

Select one starch for your entrée(s)

GARLIC MASHED POTATOES GF NF V

CHIVE MASHED POTATOES GF NF V

ROASTED ROSEMARY RED POTATOES GF NF VG

HARVEST RICE BLEND GF NF V

ISRAELI COUS COUS NF V

WHOLE GRAIN SELECTION GF NF V



kids corner

(Children under 12 only)

Priced for plated only. Accompanied by fresh fruit and steamed vegetables

Children's meals will be served w/adult salads

CHICKEN TENDERS...11.95 NF

MAC AND CHEESE...11.95 NF V

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desserts

Hand crafted mini desserts priced per piece. Minimum order of 25

DESSERT BARS...2.00 V

Assortment may include: seven layer, brownies, coconut pecan blondies, salted caramel, and lemon

COOKIES...1.00 V

Assortment may include: white chocolate macadamia nut, chocolate chip, ginger snap, sugar, double chocolate pecan, peanut butter, lemon shortbread, and oatmeal raisin

FRENCH MACARONS...2.50 V

Assortment may include: chocolate, cherry, salted caramel, pistachio, coconut, orange, lemon, and passion fruit

CAKE POPS...2.50 V

Assortment may include: chocolate, red velvet, lemon, and almond

MINI CUP CAKES...2.50 V

Chef's seasonal assortment may include: vanilla, butterscotch, chocolate turtle, lemon cream, chocolate salted caramel, almond raspberry, and german chocolate

MINI TARTS AND BITES...2.50 V

Chef's seasonal assortment

SHOOTERS...2.50 V

Chef's seasonal assortment

TRUFFLE POPS...2.50 V

Choose from the following varieties:

Peanut butter
Salted caramel
Crème de mint
Creamed hazelnut
Champagne

MINI DONUT BAGS...4.25 V

Mini donuts dusted with sugar and cinnamon served 3 to a bag

plated desserts

Due to availability and seasonality, some of the items listed may fluctuate in price or not be available at certain times of the year. Each item priced individually

TURTLE TART...8.99 V

Buttery tart shell layered with salted caramel, toasted pecans and rich chocolate mousse

FRESH FRUIT TART...7.99 V

Vibrant seasonal fruit arranged over velvety pastry cream in a buttery tart shell

CHEESECAKE...5.99 V

Classic New York style cheese cake available in seasonal varieties

CHEF'S CHOICE GLUTEN FREE DESSERT...7.99 GF V

Allow CRAVE Catering's pastry chef to create a gluten free dessert for your guests

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



beverages á la carte

*All beverages include the appropriate glassware
and utensils for beverage presentation.*

LOCALLY ROASTED REGULAR OR DECAF COFFEE per gallon.....	38.95
<i>Served with cream and sugar</i>	
PREMIUM COFFEE per person	5.95
<i>Regular and decaf served with cream, sugar, flavored syrups, chocolate shavings, and crushed peppermint</i>	
HOT CHOCOLATE WITH MINI MARSHMALLOWS per gallon.....	38.95
HOT APPLE CIDER per gallon.....	38.95
CLASSIC LEMONADE OR ICE TEA per gallon.....	34.95
HOT TEA SELECTION per gallon.....	38.95
<i>Selection of Mighty Leaf Tea bags, honey and lemon</i>	
JUICES , per 10 oz. bottle	3.95
<i>Orange or cranberry</i>	
MILK per 10 oz. bottle.....	3.95
<i>1% or 2%</i>	
ASSORTED COKE PRODUCTS per can.....	2.50
<i>Coke, Diet Coke and Sprite</i>	
BOTTLED WATER per bottle	2.00
SAN PELLEGRINO WATER per bottle	3.00
RASPBERRY-STRAWBERRY LEMONADE per gallon.....	38.95
BLUEBERRY-MINT LEMONADE per gallon	38.95
CITRUS OR FRUIT PUNCH per gallon.....	38.95

specialty infused beverages

INFUSED BEVERAGES...155.00

*Jaw dropping beverage displays
in multiple flavor options.
Priced per 3.5 gallon dispenser*

Black raspberry acai jalapeño

Black raspberry acai orange

Lemon cucumber

Lemon ginger

Lemon mint

Lemon orange

Lemon pineapple

Lemon watermelon

Peach ginger

Peach lemon

Red raspberry

pomegranate orange

Red raspberry

pomegranate star fruit

Strawberry basil

Strawberry watermelon mint

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general information

CRAVE Catering offers an endless variety of options for your event. Fresh and locally sourced ingredients add integrity to the already vibrant character of our food. Creativity is our keyword, we would be happy to customize a menu for you or choose from our complete menu collection. Please let us know of any dietary restrictions and we will happily work around them.

INCLUDED WITH SERVICE

85 x 85 black, ivory or white linens
 Black floor length linens for buffet and bar stations
 Choice of black, ivory or white linen napkins
 Cocktail napkins
 China, flatware and glassware with seated meals
 3 votive candles per guest table, 1 votive candle per cocktail table

PROFESSIONAL SERVICE STAFF

Our professional and accommodating staff will make your guests feel comfortable and your event flow smoothly. Service staff charges vary depending on the size and nature of the event. Charges are noted below:

Event manager: 28.00 per hour

Servers: 22.00 per hour

Bartenders: 25.00 per hour

Chefs: 28.00 per hour

Chef assistant: 200 flat fee

Interactive/Carving Chef: 200 flat fee

ADDITIONAL FEES

Wedding cake cutting fee includes plates, utensils and napkins.
 Buffet style \$1.25, plated service \$1.75

GLUTEN FREE AND NUT FREE ITEMS

Individual nut free and gluten free items are not made in a gluten free or nut free kitchen

OUR BAR

CRAVE Catering has a full offsite liquor license and 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. Ask about our selection of non-alcoholic beverages as well.

CONTRACTING CRAVE CATERING

We require a signed contract and deposit to secure your date with CRAVE Catering. The contract will outline our policies and payment schedule. Factor in labor, taxes and a 20% administration fee for your final payment.

LET US BE YOUR ONE STOP SHOP

Allow your Catering Sales Manager help you make planning easy by arranging or recommending a number of services with one of our preferred vendors. We work with floral studios, DJs, bands and other entertainment options, and rental companies in the Minneapolis – St. Paul area.

thank you

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