

SUSHI

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

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

Vegas Roll* spicy crab, cucumber, sriracha, shrimp, avocado, ginger mayo 55

California Roll* 100% real snow crab, masago, avocado, cucumber, sesame seeds wrapped inside out 50

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

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

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



CRAVE

AMERICAN KITCHEN & SUSHI BAR

HORS D'OEUVRES

COLD SELECTIONS

Tenderloin Crostini rosemary aioli with shaved green onion 80

Pesto Shrimp oven dried tomatoes, pistachio pesto, crostini 80

Curried Deviled Eggs* curry spice, dijon, green onions, almonds 60

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

Tuna Tartare* wonton cups 85

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

Jumbo Shrimp Cocktail* ginger cocktail sauce 80

Spinach Artichoke Dip creamy blend of artichoke, parmesan & spinach, with tandoori bread 70

Lettuce Wraps butter lettuce, sesame soy chicken, fresh veggies 75

Guacamole & Chips* house made, with pico de gallo 60

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

Crostini Caprese roasted tomato, fresh mozzarella, poblano pesto 65

CRAVE Hummus pesto & goat cheese infused, fresh vegetables, tandoori 75

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

CRAVE Sliders Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, King's Hawaiian sweet bun 75

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

CRAVE Wings cucumber, bleu cheese 80

Choice of:

Lemon Garlic

Buffalo

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

Sweet & Sour Shrimp crispy shrimp, sweet & sour sauce, pineapple relish 90

Buffalo Chicken Sliders celery bleu cheese slaw 85

Pork Carnita Tostada slow roasted pork carnita tostadas, pickled red onion, salsa verde crema 70

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

Chicken & Avocado Egg Rolls chipotle ranch dipping sauce 70



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

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

CRAVE

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

Steak Medallions* mashed
potatoes, asparagus

Pan Seared Corvina risotto style
couscous with pesto, sweet peas
& mushrooms, asparagus,
charred tomato chutney

Lemon Garlic Chicken* seared
boneless chicken breast, lemon
garlic butter sauce, braised kale,
mashed potatoes, root vegetable
hash

DESSERT

Coconut Cake

TIER 2 | \$25

SALAD

**CRAVE Salad &
Bread Service**

ENTRÉE SELECTIONS

Beef Stroganoff* braised short
rib, mushroom cream sauce,
horseradish chive sour cream

Grilled Salmon Salad spring
mix, spinach, basil, cilantro,
red onion, couscous, cranberry
vinaigrette, feta, spiced pecans

Creamy Chicken Fettuccine*
mushroom medley, caramelized
onion, spinach

DESSERT

Triple Chocolate Cake

TIER 3 | \$20

SOUP

**Tomato Basil Pesto Soup
& Bread Service**

ENTRÉE SELECTIONS

Baked Penne roasted
tomato sauce, Italian sausage,
pulled chicken, fresh &
shredded mozzarella

Gochujang Shrimp Rice Bowl
fried rice finished with fried egg,
gochujang glazed shrimp

Chopped Chicken Salad* dried
cherries, spinach, romaine,
bacon, avocado, citrus vinaigrette,
almonds, fontina

DESSERT

Italian Lemon Cake

VEGETARIAN SELECTION

Caprese Rosa fresh tomatoes, fresh mozzarella, fresh basil, linguini, sauce rosa



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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 peppercorn demi, potato purée, asparagus

Seared Scallops* sweet red wine glazed onions, potato puree, root vegetable hash

Lemon Garlic Chicken* seared boneless chicken breast, lemon garlic butter sauce, braised kale, mashed potatoes, root vegetable hash

DESSERT

Coconut Cake

TIER 2 | \$50

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Ribeye* potato purée, grilled asparagus

Grilled Salmon* potato puree, thai chili buerre blanc, grilled asparagus

Creamy Chicken Fettuccine* mushroom medley, caramelized onion, spinach

DESSERT

Triple Chocolate Cake

TIER 3 | \$40

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

Steak Medallions* mashed potatoes, asparagus

Pan Seared Corvina risotto style couscous with pesto, sweet peas & mushroom conserva, asparagus, charred tomato chutney

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

DESSERT

Italian Lemon Cake

DINNER DUETS

DUET 1 | \$65

SALAD

Caesar Salad & Bread Service

ENTRÉE

Filet Mignon & Pan Seared Scallops* peppercorn demi, potato purée, asparagus

DESSERT

Coconut Cake

DUET 2 | \$55

SALAD

CRAVE Salad & Bread Service

ENTRÉE

Grilled Steak Medallions & Sautéed Shrimp* garlic herb butter, mashed potatoes

DESSERT

Triple Chocolate Cake

VEGETARIAN SELECTION

Caprese Rosa fresh tomatoes, fresh mozzarella, fresh basil, linguini, sauce rosa



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