

## 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
- Maui Roll\*** crispy shrimp tempura & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu 60
- California Roll\*** crab mix, 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

## SUSHI BOATS

- Hoshii Boat\*** spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 32.95
- Geisha Boat\*** chef's selection of three rolls, assorted nigiri 49.95
- Samurai Boat\*** chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 99.95



# CRAVE

AMERICAN KITCHEN & SUSHI BAR

HORS D'OEUVRES

## COLD SELECTIONS

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

**Pesto Shrimp** oven dried tomatoes, 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 Poke\*** 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 tortilla chips 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, 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** tart shells with assorted fillings including chocolate mousse, raspberry whipped cream & tiramisu 75

## HOT SELECTIONS

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

**Roast Beef Sliders** thin shaved roast beef, horseradish sauce, caramelized onions, mushroom conserva, King's Hawaiian sweet bun 75

**Turkey Royale Sliders** turkey & swiss, tabasco aioli & chipotle cranberry sauce, onion, arugula & apple 65

**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

**Cheese Curds** bourbon BBQ sauce 65

**CRAVE Wings** cucumber, bleu cheese 90

*Choice of:*

**Lemon Garlic** or **Buffalo**

**Firecracker Shrimp** crispy shrimp in a tangy chili sauce 95

**Chicken Satays\*** spicy peanut marinade 65

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

**Lamb Meatballs** pesto cream sauce 60

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

**Pork Pot Stickers** steamed, sweet cilantro chili sauce 55



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

### **Breakfast Buffet\*** 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

**Miso Glazed Salmon** pan  
seared salmon, sesame  
vegetables

**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, tossed in  
cranberry vinaigrette, finished  
with feta & spiced pecans

**Creamy Chicken Fettuccine\***  
mushroom medley, caramelized  
onion

#### *DESSERT*

**Brownie Sundae**

### TIER 3 | \$20

#### *SOUP*

**Tomato Basil Pesto Soup  
& Bread Service**

#### *ENTRÉE SELECTIONS*

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

**Blackened Fish Tacos** roasted  
corn avocado salsa, apple  
jalapeño slaw, served with rice  
with corn & black bean salsa

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

#### *DESSERT*

**French Silk Mini**

#### *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\*** potato purée, asparagus, CRAVE steak sauce

**Chilean Sea Bass** pan seared on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce

**Lemon Garlic Chicken** seared chicken breasts, 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, asparagus, CRAVE steak sauce

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

**Creamy Chicken Fettuccine** mushroom conserva, caramelized onion, garlic cream sauce

#### *DESSERT*

**Brownie Sundae**

### TIER 3 | \$40

#### *SALAD*

**CRAVE Salad & Bread Service**

#### *ENTRÉE SELECTIONS*

**Steak Medallions\*** potato purée, asparagus, CRAVE steak sauce

**Miso Glazed Salmon** pan seared salmon, fresh vegetables sauteed with sesame & ginger

**Chicken Stir Fry** fresh vegetables, chopped peanuts, micro cilantro, soy chili glaze, coconut jasmine rice

#### *DESSERT*

**Tart Trio**

## DINNER DUETS

### DUET 1 | \$65

#### *SALAD*

**Caesar Salad & Bread Service**

#### *ENTRÉE*

**Filet Mignon & Pan Seared Scallops\***

CRAVE steak sauce, potato purée, asparagus

#### *DESSERT*

**Coconut Cake**

### DUET 2 | \$55

#### *SALAD*

**CRAVE Salad & Bread Service**

#### *ENTRÉE*

**Grilled Steak Medallions & Sautéed Shrimp\***

CRAVE steak sauce, mashed potatoes

#### *DESSERT*

**Brownie Sundae**

#### *VEGETARIAN SELECTION*

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



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