

SUSHI &

PLATTERS

PRICED IN QUANTITIES OF 25

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

Philly Roll*

salmon, cream cheese, sesame seeds 50

Spicy Tuna Roll*

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

Bamboo Bite

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

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 35.95

Geisha Boat*

chef's selection of three rolls, assorted nigiri 56.95

Samurai Boat*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 109.95

PRE ORDER DUE 48 HOURS PRIOR TO EVENT

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

COLD

SELECTIONS

PRICED IN QUANTITIES OF 25

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*

fresh ahi tuna tossed with sesame oil, fresh
ginger & garlic in crispy 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

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HOT

SELECTIONS

PRICED IN QUANTITIES OF 25

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

Crispy Chicken Sliders

crispy chicken fritters on King's Hawaiian sweet bun with house made pickle & spicy mayo 65

Baked Brie en Croute

creamy brie, macadamia nut, puff pastry, balsamic reduction, green apple 80

Crab & Artichoke Dip

creamy oven baked blend of crab meat, artichokes, onion, garlic & parmesan, served with Tuscan rosemary bread 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

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BREAKFAST

OPTIONS

Continental Breakfast*

Assorted Pastries, Fresh Fruit, Yogurt, Granola, Coffee, Tea, Orange Juice 11.95

Breakfast Buffet*

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Fresh Fruit, Croissants, Fresh Baked Cinnamon Roll 15.95

Premium Breakfast Buffet*

Creole Scramble, Scrambled Eggs, Cheesy Hash Browns, Bacon, Sausage, Fresh Fruit, Assorted Pastries, Yogurt Parfait, Coffee, Tea, Orange Juice 21.95

LUNCH

TIERS

TIER 1 | \$30

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

Steak Medallions*

hand cut CAB medallions, buttermilk mashed potatoes, asparagus

Miso Glazed Salmon

miso marinated, pan seared salmon, served over fresh vegetables sautéed in sesame & ginger

Lemon Garlic Chicken

seared boneless chicken breast, lemon garlic butter sauce, mashed potatoes, brussels sprouts

DESSERT

Seasonal Fruit Tart

TIER 2 | \$25

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Steak Rice Bowl

spice rubbed steak medallions, chimichurri sauce, lime basmati rice tomato avocado salsa

Grilled Salmon & Tabbouleh Salad*

fresh arugula & watercress, lemon shallot vinaigrette with feta & house made tabbouleh

Dijon Chicken

panko crusted chicken medallions, whole grain mustard beurre blanc, mashed potatoes, green beans

DESSERT

S'more Brownie

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

Shrimp Rice Bowl

hoisin glazed shrimp, lime basmati rice, blistered shishito peppers

CRAVE Chicken Salad

grilled chicken, spring greens, balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze

DESSERT

French Silk Mini

VEGETARIAN SELECTION

Vegetable Stir Fry snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

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DINNER

OPTIONS

TIER 1 | \$70

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

Roasted Chicken

brined & slow roasted chicken, paired
with zesty Southwest mashed potatoes,
grilled asparagus, tangy BBQ vinaigrette, &
cilantro oil

DESSERT

S'more Brownie

TIER 2 | \$60

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

New York Strip*

potato purée, asparagus,
CRAVE steak sauce

Pomegranate Molasses Salmon*

pan seared & set atop a bed of sautéed
brussels sprouts & roasted fingerlings,
finished with pomegranate seeds &
pomegranate molasses

Lemon Garlic Chicken

seared chicken breasts, lemon garlic
butter sauce, mashed potatoes,
brussels sprouts

DESSERT

Seasonal Fruit Tart

TIER 3 | \$50

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Ribeye*

potato purée, asparagus,
CRAVE steak sauce

Seared Scallops*

sweet red wine glazed onions, potato
puree, red wine reduction

Dijon Chicken

panko crusted chicken medallions, whole
grain mustard beurre blanc, mashed
potatoes, green beans

DESSERT

Chocolate Cake

TIER 4 | \$40

SALAD

Garden Salad & Bread Service

ENTRÉE SELECTIONS

Steak Medallions*

potato purée, asparagus,
CRAVE steak sauce

Miso Glazed Salmon

pan seared salmon, fresh vegetables
sautéed with sesame & ginger

Chicken Stir Fry

seared chicken breast, fresh vegetable
medley, soy chili sauce, coconut jasmine
rice with cilantro & peanuts

DESSERT

Italian Lemon Cake

VEGETARIAN SELECTION

Vegetable Stir Fry snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

PRE ORDER DUE 48 HOURS PRIOR TO EVENT

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DINNER

DUETS

DUET 1 | \$75

SALAD

Baby Kale Salad & Bread Service

ENTRÉE SELECTIONS

Filet Mignon & Chilean Sea Bass*

CRAVE steak sauce, potato purée, asparagus

DESSERT

S'more Brownie

DUET 2 | \$65

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

New York Strip & Grilled Scallops*

CRAVE steak sauce, mashed potatoes, asparagus

DESSERT

Seasonal Fruit Tart

DUET 3 | \$55

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Grilled Steak Medallions & Sautéed Shrimp*

CRAVE steak sauce, mashed potatoes, green beans

DESSERT

Chocolate Cake

VEGETARIAN SELECTION

Vegetable Stir Fry snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, over coconut jasmine rice

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