

# CRAVE

— FOOD & DRINK —

## SUSHI & PLATTERS

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PRICED IN QUANTITIES OF 25

### MEXICAN ROLL\*

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

### CRAVE VEGGIE\*

carrot, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 45

### CALIFORNIA ROLL\*

crab mix, masago, avocado, cucumber, sesame seeds wrapped inside out 50

### CRUNCHY ROLL

shrimp tempura, avocado, spicy mayo, masago, sweet sauce 55

### PHILLY ROLL\*

salmon, cream cheese, sesame seeds 50

### SPICY TUNA ROLL\*

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 50

### BAMBOO BITE

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

### SHRIMP TEMPURA\*

avocado, cucumber, daikon, 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

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### HOSHII BOAT\*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri | 39.95

### GEISHA BOAT\*

chef's selection of three rolls, assorted nigiri | 59.95

### SAMURAI BOAT\*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame | 119.95

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

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

# COLD SELECTIONS

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PRICED IN QUANTITIES OF 25

## TENDERLOIN CROSTINI

rosemary aioli with shaved green onion 90

## TUNA POKE\*

fresh ahi tuna tossed with sesame oil, fresh ginger & garlic in crispy wonton crisps 85

## PROSCIUTTO CAPRESE SKEWERS\*

prosciutto, cherry tomato, mozzarella, whole basil 80

## JUMBO SHRIMP COCKTAIL\*

ginger cocktail sauce 90

## LOBSTER AVOCADO TOAST

parmesan crusted brioche toast spread with house-made guacamole, then topped with lobster tossed with pico de gallo, finished with slice of fresh avocado & lime 90

## LETTUCE WRAPS

pulled oven roasted chicken glazed with hoisin sauce, on top of organic Asian slaw, with local hydroponic butter lettuce, topped with chopped peanuts 90

## 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 VEGETARIAN HUMMUS

pesto & goat cheese infused, fresh vegetables, tandoori 75

## FRESH CUT SEASONAL FRUIT\*

assorted seasonal fruit, berries, Grand Marnier strawberry dip 80

## 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

# FLATBREADS

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## PESTO CHICKEN

oven roasted chicken on crispy flatbread with pesto garlic cream, grilled artichokes, red & yellow tomatoes, & five cheese blend topped with basil chiffonade 15.95

## MARGHERITA

house-made tomato sauce, oven roasted tomatoes, fresh & shredded mozzarella, topped with fresh julienne basil 14.95

## CAPRESE

brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, & fresh mozzarella, topped with a mix of basil, Revol Greens arugula, fresh tomatoes & avocado tossed in olive oil & sea salt 15.95

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# HOT SELECTIONS

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PRICED IN QUANTITIES OF 25

## CRAVE SLIDERS

Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, mini brioche buns 85

## SURF & TURF SLIDERS

tender beef medallions topped with grilled shrimp on mini brioche buns finished with béarnaise sauce 95

## CRISPY CHICKEN SLIDERS

crispy chicken fritters on mini brioche buns with house made pickle & spicy mayo 85

## CRAVE IMPOSSIBLE SLIDERS

grilled Impossible meat sliders on mini brioche buns with our signature burger sauce 95

## MINI CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, served with house-made yum yum & chipotle sauces 100

## SPINACH & ARTICHOKE DIP

creamy oven baked blend of artichokes, spinach, & parmesan, served with tortilla chips 80

## CHEESE CURDS

bourbon BBQ sauce 65

## CHICKEN & AVOCADO EGG ROLLS

hand rolled in house with house-made guacamole, oven roasted pulled chicken & fresh avocado, flash fried & served with chipotle ranch dipping sauce 70

## CRAVE WINGS

our signature jumbo wings, marinated overnight, then grilled & fried until crispy, tossed in your choice of **Lemon Garlic** or **Buffalo sauce**, served with cucumber sticks & bleu cheese 90

## FIRECRACKER SHRIMP

spiral cut shrimp, battered & fried then tossed in our house-made chile sriracha sauce 95

## CHICKEN SATAYS\*

spicy peanut marinade 65

## BEEF SKEWERS\*

petite tenderloin, teriyaki marinade 75

## ASIAN STICKY RIBS

tender smoked pork ribs baked in our own special Korean BBQ glaze, served with gochujang dressed slaw 95

## PORK POT STICKERS

served with sweet cilantro chili sauce 60

# BREAKFAST OPTIONS

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## 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\*

N'Awlins Hash, Scrambled Eggs, Cheesy Hash Browns, Bacon, Sausage, Fresh Fruit, Assorted Pastries, Yogurt Parfait, Coffee, Tea, Orange Juice 21.95

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# LUNCH OPTIONS

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## TIER 1 | \$30

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### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK MEDALLIONS\*

hand cut CAB medallions, buttermilk mashed potatoes, grilled 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

#### VEGETARIAN STIR FRY

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

### DESSERT

S'MORE BROWNIE

## TIER 2 | \$25

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### SALAD

CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK RICE BOWL

spice rubbed steak medallions, jasmine rice, sautéed onions & peppers, guacamole & pico de gallo

#### MEDITERRANEAN SALMON SALAD\*

spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled salmon filet & finished with crispy garbanzo beans & feta cheese

#### DIJON CHICKEN

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

#### VEGETARIAN MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi, topped with bread crumbs

### DESSERT

CHEESECAKE FUNK CHEESECAKE

## TIER 3 | \$20

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### 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, coconut rice stir fried with veggies & gochujang sauce

#### CRAVE CHICKEN SALAD

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

#### VEGETARIAN CHOPPED SALAD

dried cherries, spinach, romaine, avocado, red apple, citrus vinaigrette, topped with pomegranate seeds

### DESSERT

FRENCH SILK MINI

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# DINNER OPTIONS

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## TIER 1 | \$70

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### SALAD

BLT CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### FILET MIGNON\*

truffle potato purée, grilled asparagus, CRAVE steak sauce

#### CHILEAN SEA BASS

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

#### STUFFED CHICKEN BREAST

juicy chicken breast stuffed with cranberry & goat cheese, served on a bed of braised brussels sprouts & crispy potato cakes

#### VEGETARIAN BLACKENED TOFU RICE BOWL

seared blackened tofu, jasmine rice, sautéed onions & peppers, house-made guacamole & pico de gallo

### DESSERT

S'MORE BROWNIE

## TIER 3 | \$50

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### SALAD

CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### NEW YORK STRIP\*

organic fingerling medley, grilled 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

#### DIJON CHICKEN

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

#### VEGETARIAN STIR FRY

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

### DESSERT

CHOCOLATE CAKE

## TIER 2 | \$60

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### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### AMERICAN WAGYU SIRLOIN\*

pan seared in butter, rosemary & thyme, served with griddled potato cakes & a sauté of fresh green beans & mushrooms

#### SHRIMP & SCALLOP FETTUCCINE\*

shrimp & scallops sautéed in lemon oil with grilled artichokes & cherry tomato, tossed in a rich lobster cream sauce with parmesan & black pepper

#### LEMON GARLIC CHICKEN

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

#### VEGETARIAN MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & caramelized onions, tossed in mornay sauce, finished with asparagus in lemon oil

### DESSERT

CHEESECAKE FUNK CHEESECAKE

## TIER 4 | \$40

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### SALAD

GARDEN SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK MEDALLIONS\*

buttermilk mashed potatoes, baby carrots, 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

#### VEGETARIAN MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi, topped with bread crumbs

### DESSERT

MINI TIRAMISU

# DINNER DUETS

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## DUET 1 | \$75

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### SALAD

BLT CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

FILET MIGNON & CHILEAN SEA BASS\*

CRAVE steak sauce, potato purée, asparagus

### DESSERT

S'MORE BROWNIE

## DUET 2 | \$65

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### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

NEW YORK STRIP & GRILLED SCALLOPS\*

CRAVE steak sauce, mashed potatoes, asparagus

### DESSERT

CHEESECAKE FUNK CHEESECAKE

## DUET 3 | \$55

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### 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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