

CRAVE

— FOOD & DRINK —

SUSHI & PLATTERS

PRICED PER FULL ROLL | PLATTERS ALSO AVAILABLE

MEXICAN* GF+

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 19.95 (10 pc)

CRAVE VEGGIE GF

carrots, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 12.95 (8 pc)

CRUNCHY*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce 16.95 (8 pc)

CUCUMBER GF

maki cucumber roll 5.95 (6 pc)

AVOCADO GF

maki avocado roll 6.50 (6 pc)

SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo 11.95 (6 pc)

VOLCANO*

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 16.95 (8 pc)

CALIFORNIA* GF

crab mix, masago, cucumber, avocado 11.95 (8 pc)

PHILLY* GF

salmon, cream cheese, sesame seeds 12.95 (6 pc)

DYNAMITE* GF

yellowtail, chili sauce, thai chili peppers, cucumber, daikon 11.95 (6 pc)

RAINBOW* GF

California roll topped with chef's selection of four types of fish 19.95 (8 pc)

BAMBOO BITE

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 17.95 (8 pc)

SPICY SALMON* GF+

sriracha, yamagobo, leaf lettuce, cucumber 10.95 (6 pc)

SPICY TUNA* GF+

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 10.95 (6 pc)

CRUNCHY SPICY TUNA*

spicy tuna, red tuna, albacore tuna, crunchy flakes 18.95 (8 pc)

KING KONG*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 21.95 (12 pc)

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 21.95 (10 pc)

FIRECRACKER ROLL*

inside out roll filled with yellowfin tuna, cucumber, cream cheese, eel sauce, & spicy mayo topped with spicy crab mix & jalapeños 17.95 (8 pc)

#9*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 17.95 (8 pc)

ALASKA ROLL*

spicy crab mix, fresh salmon, cream cheese, & jalapeno, tempura fried with panko bread crumbs, finished with spicy mayo & eel sauce 18.95 (8 pc)

NINJA ROLL*

inside out roll filled with shrimp tempura, cilantro, cucumber, & avocado, topped with yellowfin tuna & spicy cilantro sauce 16.95 (8 pc)

SPIDER ROLL

inside out roll stuffed with softshell crab, cucumber, & spicy crab mix, topped with red tobiko & eel sauce 15.95 (6 pc)

SUSHI BOATS & PLATTERS

HOSHII PLATTER*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 39.95 (17 pc)

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri 59.95 (30 pc)

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 119.95 (48 pc)

TUNA LOVER'S PLATTER*

featuring Spicy Tuna, Ninja, Crunchy Spicy Tuna, Mexican, Godzilla 84.95 (42 pc)

GREATEST HITS PLATTER*

mix of our most popular rolls featuring Bamboo Bite, Mexican, Crunchy, King Kong, Godzilla 94.95 (48 pc)

GF = GLUTEN FREE

GF+ = GLUTEN FREE IF REQUESTED

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk (*) on menu do contain raw or undercooked meats, fish, or shellfish

COLD SELECTIONS

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 90

PROSCIUTTO CAPRESE SKEWERS GF

prosciutto, cherry tomato, mozzarella, whole basil 80

JUMBO SHRIMP COCKTAIL GF

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 100

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 GF

assorted seasonal fruit, berries, Grand Marnier strawberry dip 80

FRESH VEGETABLE PLATTER GF

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 & mini Smore's Brownies 75

FLATBREADS

PRICED IN QUANTITIES OF 8 PIECES

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

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 125

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, finished 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 GF

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 100

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

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

TIER 1 | \$30

SALAD

GRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

STEAK MEDALLIONS*

hand cut CAB medallions, buttermilk mashed potatoes, grilled asparagus

MISO GLAZED SALMON* GF

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

LEMON GARLIC CHICKEN GF

whole roasted chicken quartered, seasoned with garlic, thyme & lemon, set atop buttermilk mashed potatoes & brussels sprouts topped with lemon garlic butter sauce

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

DESSERT

S'MORE BROWNIE

TIER 2 | \$25

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

STEAK RICE BOWL GF

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

MEDITERRANEAN SALMON SALAD* GF

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

MINNESOTA MADE CHEESECAKE
FUNK CHEESECAKE

TIER 3 | \$20

SOUP

TOMATO BASIL PESTO SOUP & BREAD SERVICE

ENTRÉE SELECTIONS

CHICKEN STIR FRY

assorted veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze

SHRIMP RICE BOWL

hoisin glazed shrimp, coconut rice stir fried with veggies & gochujang sauce

GRAVE CHICKEN SALAD GF

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

VEGETARIAN CHOPPED SALAD

dried cherries, spinach, romaine, avocado, fontina, crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds

DESSERT

FRENCH SILK MINI

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DINNER OPTIONS

TIER 1 | \$70

SALAD

BLT CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

FILET MIGNON* GF

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

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

MANHATTAN STEAK* GF

buttermilk mashed potatoes, broccolini & rosemary jus

POMEGRANATE MOLASSES SALMON* GF

pan seared Verlasso salmon 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

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

DESSERT

CHOCOLATE CAKE

TIER 2 | \$60

SALAD

CRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

AMERICAN WAGYU* GF

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 GF

half roasted chicken, seasoned with garlic, thyme, & lemon, set atop buttermilk mashed potatoes & brussels sprouts topped with lemon garlic butter sauce

VEGETARIAN MUSHROOM FETTUCCINE

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

DESSERT

MINNESOTA MADE CHEESECAKE FUNK CHEESECAKE

TIER 4 | \$40

SALAD

GARDEN SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

STEAK MEDALLIONS* GF

buttermilk mashed potatoes, baby carrots, CRAVE steak sauce

MISO GLAZED SALMON * GF

pan seared Verlasso 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

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DINNER DUETS

DUET 1 | \$75

SALAD

BLT CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

FILET MIGNON & CHILEAN SEA BASS* GF

CRAVE steak sauce, potato purée, asparagus

DESSERT

S'MORE BROWNIE

DUET 2 | \$65

SALAD

CRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

MANHATTAN STEAK & GRILLED SCALLOPS* GF

buttermilk mashed potatoes, broccolini & rosemary jus

DESSERT

MINNESOTA MADE CHEESECAKE FUNK CHEESECAKE

DUET 3 | \$55

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

GRILLED STEAK MEDALLIONS & SAUTÉED SHRIMP* GF

CRAVE steak sauce, mashed potatoes, green beans

DESSERT

CHOCOLATE CAKE

VEGETARIAN SELECTION

Vegan Stir Fry fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

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