

CRAVE

— FOOD & DRINK —

SUSHI & PLATTERS

PRICED PER FULL ROLL | PLATTERS ALSO AVAILABLE

MEXICAN* GF+

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 20.95 (10 pc)

CRAVE VEGGIE GF

carrots, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 13.95 (8 pc)

CRUNCHY*

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

CUCUMBER GF

maki cucumber roll 6.95 (6 pc)

AVOCADO GF

maki avocado roll 6.95 (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 11.95 (6 pc)

SPICY TUNA* GF+

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 11.95 (6 pc)

PINK PANTHER*

tuna, yellowtail, salmon, cilantro, avocado, cucumber wrapped in soy paper, then topped with spicy yuzu, rosemary wasabi aioli topped 19.95 (8 pc)

KING KONG*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 22.95 (12 pc)

GODZILLA*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 22.95 (10 pc)

SESAME STREET*

tempura shrimp, avocado, cream cheese, spicy crab, and jalapenos wrapped in soy paper, then topped with rosemary wasabi aioli and unagi 19.95 (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 17.95 (8 pc)

SPIDER ROLL

inside out roll stuffed with softshell crab, cucumber, & spicy crab mix, topped with red tobiko & eel sauce 16.95 (6 pc)

SUSHI BOATS & PLATTERS

HOSHII PLATTER*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 43.95 (17 pc)

GEISHA BOAT*

chef's selection of three rolls, assorted nigiri 63.95 (30 pc)

SAMURAI BOAT*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 129.95 (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 green onion 125

TUNA POKE*

fresh ahi tuna tossed with sesame oil, fresh ginger & garlic in crispy wonton crisps 100

PROSCIUTTO CAPRESE SKEWERS GF

prosciutto, cherry tomato, mozzarella, whole basil 85

JUMBO SHRIMP COCKTAIL GF

ginger cocktail sauce 125

GUACAMOLE & CHIPS

house made, with pico de gallo 65

CROSTINI CAPRESE

roasted tomato, fresh mozzarella, pesto 70

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 145

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

CRAVE VEGETARIAN HUMMUS

pesto & goat cheese infused, fresh vegetables, tandoori 80

DOMESTIC CHEESE PLATTER

cheddar, swiss, brie, pepper jack, bleu cheese, baguette 85

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 85

CRAVE SALAD

Locally grown spring mix tossed in tangy balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze 85

CHOPPED CHICKEN SALAD

oven roasted chicken, dried cherries, spinach, romaine, bacon, avocado, fontina & crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds 115

FLATBREADS

PRICED IN QUANTITIES OF 8 PIECES

TRUFFLED MUSHROOM FLATBREAD

olive oil & garlic poached mushrooms over a garlic mornay sauce & topped with mozzarella cheese cooked to golden brown, finished with truffle oil & arugula 16.95

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, locally grown arugula, fresh tomatoes & avocado tossed in olive oil & sea salt 16.95

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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 100

CRISPY CHICKEN SLIDERS

crispy chicken fritters on mini brioche buns with house made pickle & spicy mayo 100

CRAVE IMPOSSIBLE SLIDERS

grilled Impossible meat sliders on mini brioche buns with our signature burger sauce 140

MINI CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces 145

SPINACH & ARTICHOKE DIP

creamy oven baked blend of artichokes, spinach, & parmesan, served with tortilla chips 90

CHEESE CURDS

bourbon BBQ sauce 75

FIRECRACKER SHRIMP

spiral cut shrimp, battered & fried then tossed in our house-made chile sriracha sauce 145

BAKED MAC + CHEESE

blend of cheeses melted into our cream sauce tossed with bacon & cavatappi then topped with bread crumbs & more bacon 110

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 85

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 125

VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts 135

CHICKEN SATAYS

spicy peanut marinade 80

BEEF SKEWERS

petite tenderloin, teriyaki marinade 85

PORK POT STICKERS

served with sweet cilantro chili sauce 70

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

assorted pastries, fresh fruit, yogurt, granola, coffee, tea, orange juice 15.95

BREAKFAST BUFFET

scrambled eggs, breakfast potatoes, bacon or sausage, fresh fruit, croissants, fresh baked cinnamon roll 17.95

PREMIUM BREAKFAST BUFFET

N'Awlins hash, scrambled eggs, cheesy hash browns, bacon, sausage, fresh fruit, assorted pastries, yogurt parfait, coffee, tea, orange juice 23.95

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LUNCH OPTIONS

TIER 1 | \$45

SALAD

CRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

SIMPLE STEAK

CAB, 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 | \$40

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

STEAK RICE BOWL GF

spice rubbed steak, 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

MN MADE CHEESECAKE FUNK CHEESECAKE

TIER 3 | \$30

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

CRAVE 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 | \$80

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

CRISPY BRUSSELS SPROUTS

roasted then flash fried & tossed in a honey soy balsamic sauce

DESSERT

S'MORE BROWNIE

TIER 3 | \$60

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

NEW YORK STRIP* GF

Certified Angus Beef, grilled to perfection & topped with herbed truffle butter, served with buttermilk mashed potatoes & grilled brussels sprouts

SALMON PICCATA* GF

seared Verlasso salmon filet served over a bed of linguini noodles tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus, & white wine, finished with lemon butter sauce, basil & capers

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 | \$70

SALAD

CRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

BONE-IN RIBEYE* GF

Certified Angus Beef bone-in ribeye grilled with a blend of seasoning, topped with roasted tomato, horseradish compound butter, served with our house made potato cakes & broccolini

BERRY MAHI MAHI*

Mahi Mahi rubbed with our house seasoning, and then seared. Served over a bed of coconut jasmine rice and Revol Farms arugula lightly tossed in a citrus vinaigrette finished with a fresh berry salsa

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

MN MADE CHEESECAKE FUNK CHEESECAKE

TIER 4 | \$50

SALAD

GARDEN SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

SIMPLE STEAK* GF

CAB steak, buttermilk mashed potatoes, heirloom carrots, CRAVE Signature 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

BREAD PUDDING

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DINNER DUETS

DUET 1 | \$90

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 | \$80

SALAD

CRAVE SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

NEW YORK STRIP & CRAB CAKES* GF

buttermilk mashed potatoes, brussels sprouts

DESSERT

MN MADE CHEESECAKE FUNK CHEESECAKE

DUET 3 | \$65

SALAD

CAESAR SALAD & BREAD SERVICE

ENTRÉE SELECTIONS

GRILLED STEAK & 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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