

fall | winter

seasonal menu



hors d'oeuvres

50 piece per item minimum order

REUBEN BITES

Corned beef, deep fried sauerkraut, Swiss cheese, pickle slice and homemade Russian dressing served on a mini sesame seed bun

BURGER BITES

One bite beef sliders served with CRAVE sauce and caramelized onions

DONUT SLIDERS

Warm mini donut sliced and stacked with espresso rubbed pulled pork

LINGONBERRY & BRIE BITES **V NF**

Pastry shells filled with baked brie and lingonberry compote topped with candied orange zest

TURKEY & STUFFING MINI MUFFINS

Turkey, stuffing and gravy muffins topped with cranberry sauce

WINTER CAPRESE SKEWERS **GF V NF**

Cubed beets, goat cheese spheres and mint drizzled with an orange flavored white balsamic glaze served on a bamboo pick

MINI GREEN BEAN CASSEROLE **V NF**

Puff pastry filled with traditional Minnesota green bean casserole topped with fried onions

platters

All platters serve 25

CRISPY PARMESAN BRUSSEL SPROUTS **V GF NF**

Gluten Free Panko crusted brussel sprouts baked to toasty perfection garnished with chives and served with a lemon mustard aioli

SAVORY WINTER CAMPANELLE SALAD **GF NF DF VG**

Shaved brussel sprouts, roasted corn, edamame, red pepper and campanelle tossed in a creamy red wine vinaigrette

ROASTED SQUASH & GRAPE QUINOA SALAD **GF DF VG**

Roasted squash, roasted grapes, baby spinach, pine nuts and quinoa tossed in a verjus vinaigrette

CRANBERRY CHIPOTLE CHICKEN **DF**

Fire roasted cranberry and chipotle chicken breast sliced on the bias served over a salad of farro, chickpeas, baby kale, diced almonds, onions and celery

FESTIVE MINI GOAT CHEESE BALLS

A trio of goat cheese balls each rolled in delicious toppings of:

- lemon & dill topped with smoked salmon **NF**
- crushed pistachios topped with prosciutto
- green olive and chive topped with blistered tomato **V NF**

GF – Gluten Free **DF** – Dairy Free **V** – Vegetarian **VG** – Vegan **NF** – Nut Free

2019 / 2020

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cocktail station

50 person minimum

PASTA STATION

Garnished with colorful vegetables, jars of dried pasta and served with black bowls.

Choice of two pastas: Penne, Fusilli, Cavatappi, Campanelle

Choice of two sauces: Bolognese, Basil Cream, Red Pepper Roma, Puttanesca

Served with roasted mushrooms, Italian sausage, herbed ricotta, seasonal roasted vegetables, torn herbs, olive oil, roasted onion, roasted garlic, parmesan cheese, cracked black pepper and sliced baguettes

Add Mini Meatballs

Add Julienne Chicken

Make it interactive by adding Chefs

entrées

Plated and Buffet meals allow for an entrée and a simple salad accompanied by assorted bread and butter.

Each additional entrée added to a buffet is 5 dollars added to the higher priced item.

HONEY PECAN GLAZED CHICKEN BREAST...

Grilled chicken breast with a honey pecan glaze atop a blend of purple Okinawan and purple Peruvian mashed potatoes ringed with sautéed baby kale accompanied by a bundled carrots and red and yellow peppers

COGNAC GLAZED SIRLOIN

Grilled sirloin steak with a wild mushroom ragu and cognac demi glace topped with fresh parmesan shavings and parsley served over honeyed potatoes and our winter vegetable medley

SESAME ENCRUSTED TOFU GF NF DF VG

Seared sesame encrusted tofu served over opal lentils, sautéed bok choy and snap peas in hoisin sauce

ROASTED SALMON PUTTANESCA GF NF

Roasted salmon topped with a housemade puttanesca accompanied by roasted onion polenta cake and our winter vegetable medley

beverages

CRANBERRY APPLE LIME ZEST MINT SEASONAL BEVERAGE

MEXICAN HOT CHOCOLATE

desserts

BREAD PUDDING STATION V NF

Serves 25 people

Apple Caramel and Chocolate Banana bread puddings served with topping choices of vanilla sauce, chocolate sauce, whipped cream, raisins, streusel crumble and powdered sugar

HOLIDAY CHOCOLATE BARK V

Serves 50 people

The Campfire - milk chocolate with smoked almonds & crushed dried ancho pepper

The Macaroon - milk chocolate with toasted shredded coconut, toasted slivered almonds & sea salt

The Gingerbread House - white chocolate with gingersnap cookies and crystallized ginger

The Berry Patch - white chocolate with freeze dried raspberries and toasted sliced almonds

The Snack Aisle - Dark chocolate with pretzel twists, potato chips and peanuts

late night snacks

SKEWERED MINI PANCAKE STACKS

Minimum order of 25

Skewered mini pancake stacks with pulled pork served with honey pecan sauce

Skewered mini pancake stacks with a fresh berry and maple syrup

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