



CRAVE

— CATERING —

FALL / WINTER 2023 MENU



hors d'oeuvres

ANTS ON A LOG GF, V

endive spear, gorgonzola, pistachio, crispy sage & watermelon radish | 3.95

BACON WRAPPED WATER CHESTNUTS GF, DF, NF

with balsamic fig drizzle | 3.95

BUFFALO CHICKEN MEATBALLS NF

with bleu cheese crumble & celery brunoise and leaves | 3.95

WAGYU SLIDERS NF

mushroom conserva, caramelized onions & melted swiss on an everything bun | 9.50

GRILLED WAGYU BITE GF, DF, NF

with sesame honey glaze | 7.95

hors d'oeuvres stations

BEER GARDEN NF

hanging pretzels

mustards, sour cherry sauce & warm beer cheese

prosciutto, mortadella & beef sticks

cheese, grapes, quick pickled cucumber salad

per person | 13.95

BYO POKE GF, DF, NF

lomi-lomi salmon, CRAVE ahi poke, tofu | choose two

rice & mixed greens

sunomono, tsuma carrots, edamame, diced jalapeño, scallion

soy sauce, sriracha, avocado crema

per person | 17.95

SWEDISH HOLIDAY SMORG NF

deviled eggs with paprika

swedish meatballs with lingonberry

smoked fish

mini smoked sausages (warm) & mustard

relish tray

farmer cheese & crispbread rounds

potato pancake with sour cream & chives

per person | 17.95

BUILD YOUR OWN DECONSTRUCTED SPRING ROLL GF, DF, NF

shrimp, pork, tofu | choose two

stuff your butter lettuce cup with cellophane noodles, shredded carrots, opal basil,

daikon sprouts & bell peppers, with jalapeño soy sauce, hoisin and sriracha

two per person | 7.95

salad

(UPGRADES / PLATTERS)

ROASTED PEAR ENDIVE SALAD GF, V

toasted cashew, crumbled bleu cheese & bleu cheese sherry vinaigrette | 5.95 / 155

entrees

SALMON EN CROUTE NF

with butter & parsley fingerling potatoes, asparagus, truffle | 36.95

HOLIDAY ROAST GF, DF, NF

5 oz beef tenderloin with black truffle madeira jus, twice roasted potatoes, tomatoes & mushrooms, finished with parsley | 42.95

VEGAN STEAK GF, VG, NF

roasted celeriac steak on balsamic fig lentils with roasted red cabbage & crispy brussels sprouts leaves | 32.95

plated desserts

SANGRIA POACHED PEAR FINISHED WITH ORANGE GF, VG, NF | 9.95

MASON JAR ESPRESSO POT DE CREME & WHIPPED CREAM GF, V, NF | 9.95

RUSTIC SEASONAL ORCHARD CRISP V, NF | 8.95

SEASONAL MINI DESSERTS V, NF | 6.95 EACH

caramel macchiato panna cotta, meyer lemon curd tartlet, tropical shooter, or grasshopper edible spoons

late night

WE LOVE MN! SNACK STATION GF, NF

candyland chicago mix, old dutch chips & dip, hanging brown sugar candied bacon | 6.95

SMOKED WINGS THREE WAYS GF, NF

three wings in three styles: hot honey, memphis bbq & naked, with ranch, bleu cheese & celery sticks | 4.95

CHICKEN TENDERS & FRIES DF, NF

in a mini fryer basket, served with ketchup & yellow mustard | 5.95

PILES OF CEREAL BARS

rice crispies, fruity pebbles, cocoa puffs & scotch-a-roos | 3.95

specialty cocktails

\$14 EACH

ELDERFLOWER & PEAR COLLINS

tattersall gin or titos vodka (choose one), elderflower liqueur, pear liqueur, honey

CARAMEL APPLE MOSCOW MULE

jack daniels apple, ginger beer

CIDER & MAPLE OLD FASHIONED

old forester bourbon, apple cider, maple syrup

CRANBERRY FIZZ

titos vodka, orange juice, cranberry juice, soda

HIBISCUS BERRY MARGARITA

mezcal, hibiscus syrup with raspberry, ginger liqueur, lime

THE ICY WINTER

titos vodka, curacao, prosecco, fresh lemon, blueberry

FLAVORED WHITE RUSSIAN*

titos vodka, kahlua, cream

choose one flavor

SALTED CARAMEL

PEANUT BUTTER

PUMPKIN PIE

COOKIES & CREAM
