

# ...CRAVE MENU...

## COLD APPETIZERS

- **TUSCAN PESTO DIP...LAYERED DIP OF CREAM CHEESE, PESTO, SUNDRIED TOMATOES AND TOASTED PINE NUTS (SERVED WITH SEA SALTED BAGEL CRISPS)...\$3.75/PP**
- **AVOCADO-FETA SALSA...CHUNKS OF AVOCADOES, SUN-RIPENED ROMA TOMATOES, FETA CHEESE, GARLIC AND ONION COMBINED WITH CRISP VINAIGRETTE (SERVED WITH BLUE & WHITE TORTILLA CHIPS)...\$3.75/PP**
- **CAPRESE SALAD TRAY/SKEWERS...SLICED MEDALLIONS OF FRESH MOZZARELLA CHEESE LAYERED WITH SLICED ROMA TOMATOES & FRESH BASIL LEAVES, DRIZZLED WITH BALSAMIC VINAIGRETTE & OLIVE OIL...\$4.25/PP (CAN ALSO BE PRESENTED ON SKEWERS WITH MOZZARELLA PEARLS AND GRAPE TOMATOES)**
- **CAESAR/CHICKEN SALAD LETTUCE CUPS...BIB LETTUCE CUPS FILLED W/CAESAR-STYLE CHICKEN SALAD OR OUR FAMOUS HOMEMADE CHICKEN SALAD...\$3.75/PP**
- **SEASONAL FRUIT & CHEESE TRAY/SKEWERS... ASSORTED FRESH FRUITS OF THE SEASON SERVED WITH A VARIETY OF CHEESES...\$4.75/PP**
- **SOUTHERN STYLE DEVILLED EGGS...SMOKY BACON GIVES THIS CLASSIC FAVORITE THAT LITTLE "SOMETHING" EXTRA...\$3/PP**
- **FRESH-CUT SEASONAL VEGGIES...ASSORTED VEGETABLES SERVED WITH OUR HOUSE RANCH OR BLUE CHEESE DIP...\$3.75/PP**
- **TEXAS CAVIAR...FRESH YELLOW & WHITE CORN, SEASONED BLACK BEANS, BLACK-EYED PEAS, SWEET RED PEPPERS, SEEDED JALAPENO PEPPERS, TOMATOES, CILANTRO, AND FRESH-SQUEEZED LIME JUICE MEDLEY SERVED WITH BLUE & WHITE CORN TORTILLA CHIPS...\$3.75/PP**
- **SMOKED SALMON CUCUMBER COINS...SLIVERS OF SMOKED SALMON ATOP THIN-SLICED CUCUMBER COINS SERVED WITH A DOLLOP OF FRESH CITRUS-DILL TARTAR SAUCE...\$4.75/PP**

## WARM APPETIZERS

- **BACON-WRAPPED DATES...DATES STUFFED WITH TOASTED PECANS & BLUE CHEESE, WRAPPED IN BACON AND BROILED (SERVED ON SKEWERS)...\$4.75/PP**
- **SPICY SWEET POTATO WEDGES...SWEET POTATO WEDGE FRIES COATED IN A SPICY CRUMB MIXTURE AND BAKED (SERVED WITH CINNAMON SOUR CREAM DIPPING SAUCE)...\$3.75/PP**
- **SPINACH & ARTICHOKE DIP...SPINACH, ARTICHOKE HEARTS AND THREE CHEESES COMBINED AND BAKED (SERVED WITH BLUE & WHITE CORN TORTILLA CHIPS)...\$4.75/PP**
- **SMOKED CHIPOTLE & RASPBERRY CHEESE DIP...CREAMY CHEESES TOPPED WITH A SMOKYRASPBERRY SAUCE (SERVED WITH SEA SALT PITA CRISPS)...\$4.75/PP**
- **SEARED CHICKEN & SWEET POTATO QUESADILLAS...HOMEMADE FLOUR TORTILLAS FILLED WITH CHICKEN BREASTS, ROASTED SWEET POTATOES & PEPPER-JACK CHEESE...\$4.75/PP**
- **BLACK-N-BLUE PHYLLO CUPS...BUTTERY PHYLLO NESTS FILLED WITH CHIPPED, BLACKENED BRISKET, BLUE CHEESE CRUMBLES, ITALIAN PICO (CHOPPED TOMATO, RED ONION & BASIL) & A TOASTED PECAN WITH BALSAMIC REDUCTION...\$4.75/PP**
- **SEARED SEA SCALLOPS...TENDER SEA SCALLOPS, SEARED & WRAPPED IN BACON, THEN DRIZZLED WITH AN HERB-INFUSED, BROWNED BUTTER SAUCE ...\$6.75/PP**
- **PESTO SHRIMP CAPRESE SKEWERS...JUMBO SHRIMP SAUTED WITH OLIVE OIL, THEN SKEWERED WITH FRESH, MINI-MOZZARELLA BALLS AND GRAPE TOMATOES; GLAZED WITH PESTO & DRIZZLED WITH BALSAMIC REDUCTION...\$5.75/PP**
- **ROASTED SHRIMP W/CITRUS CREAM...JUMBO SHRIMP OVEN ROASTED AND SERVED W/CITRUS ZEST-INFUSED CREAM SAUCE...\$5.75/PP**
- **TEX-MEX BRISKET SANDWICHES...BLACKENED BRISKET SLICES SERVED W/PICO DE GALLO, HORSERADISH CREAM (ON THE SIDE) & SLICED YEAST ROLLS...\$5.75/PP**
- **CHICKEN ENCHILADA POCKETS...FLAKY PASTRY STUFFED WITH SEARED CHICKEN BREAST, SWEET RED PEPPERS, LIME JUICE, TOMATOES & SHARP CHEDDAR CHEESE...\$4.75/PP**
- **SMOKED PORK FIRECRACKERS...BUTTERY CRACKERS WITH A PEPPERY KICK TOPPED WITH SLOW SMOKED PORK, HERBED CHEESE, SWEET POTATO STRAWS AND APRICOT-DIJON DRIZZLE...\$5.75/PP**

- **BRIE & GORGONZOLA FIG NESTS...WARM BRIE AND GORGONZOLA CHEESES ATOP FIG PRESERVES TUCKED WITHIN A BUTTERY PHYLLO NEST...\$3.75/PP**
- **PORTOBELLO RAVIOLI WITH BLACK TRUFFLE-ASIAGO CRÈME SAUCE...A BLEND OF FOUR CHEESES & TENDER PORTOBELLO MUSHROOMS WRAPPED IN RAVIOLI PURSES, SERVED IN A CREAMY BLACK TRUFFLE-ASIAGO CRÈME SAUCE...\$4.75/PP**
- **MINI LOBSTER TAIL BITES...SKEWERS OF DECADENT LOBSTER TAIL DRIZZLED WITH GARLIC-LIME INFUSED BUTTER...\$5.75/PP**
- **THAI FUSION MEATBALLS...SLOW COOKED MEATBALLS IN A SIMMERING SAUCE OF COCONUT MILK, ROASTED PEANUTS, AND THAI SPICES...\$4.75/PP**

## ENTREES

**\*\*\*ALL SELECTIONS INCLUDE YOUR CHOICE OF ENTRÉE PLUS ANY 2 SIDES & FRESH-BAKED ROLLS\*\*\***

**PARMESAN CRUSTED CHICKEN...\$14/PP**

**PENNE PASTA WITH SEARED CHICKEN BREAST MEDALLIONS & SUNDRIED TOMATOES IN AN ASIAGO CRÈME SAUCE...\$14/PP**

**THAI FUSION MEATBALLS...\$14/PP**

**CARNE GUISADA...\$14/PP**

**GARLIC ROASTED SHRIMP...\$16/PP**

**BROWN SUGAR MEATLOAF...\$14/PP**

**CITRUS AND HERB ROASTED SALMON FILET...\$16/PP**

**PORTOBELLO RAVIOLI WITH BLACK TRUFFLE-ASIAGO CRÈME SAUCE...\$16/PP**

## SIDES

**YUKON GOLD & BACON POTATO SALAD**

**TRAIL BOSS BAKED BEANS**

HERBED MASHED POTATOES  
FRESH-SNAPPED GREEN BEAN ALMONDINE  
ALMOND RICE PILAF  
THAI COCONUT & LEMONGRASS INFUSED RICE  
ABUELITA'S SPANISH RICE  
REFRIED OR CHARRO-STYLE BEANS  
STEAMED SEASONAL VEGETABLE MEDLEY  
INDIAN SUMMER CORN  
CAJUN CORN SOUFFLÉ  
STAR OF TEXAS ONION RINGS  
HAND-CUT TEXAS FRIES  
COUNTRY BAKED POTATO CASSEROLE  
ROASTED ROOTS (ASSORTED FALL VEGETABLES)  
GRILLED ASPARAGUS SPEARS

**\*ADD OUR AMORE SALAD (SPRING GREENS, TOASTED TEXAS PECANS, DRIED CHERRIES, & FETA CHEESE) WITH CRAVE'S SIGNATURE CITRUS-BALSAMIC VINAIGRETTE TO ANY MEAL SELECTION FOR AN ADDITIONAL \$2/PP\***

## DESSERTS

- CAKE POPS OR HAND-DECORATED COOKIES...CUSTOM COLORS AND DESIGNS TO COORDINATE WITH YOUR THEME OR EVENT. CALL FOR A LIST OF OUR DELICIOUS FLAVORS AND COMBINATIONS AVAILABLE...STARTING @ \$36/DOZEN
- MINI BROWNIE TARTS W/WHITE CHOCOLATE MOUSSE & FRESH RASPBERRIES...BITE-SIZED BROWNIE PERFECTION TOPPED WITH RICH WHITE CHOCOLATE MOUSSE...\$3.75/PP
- CARAMEL CRUNCH TARTS...CARAMEL CRÈME MOUSSE ATOP CRISP WHITE & DARK CHOCOLATE TUCKED INSIDE A BUTTERY, FLAKY PASTRY SHELL & TOPPED WITH SEASONAL BERRIES...\$3.75/PP
- HOMEMADE TOFFEE-CARAMEL POPCORN (WITH OR WITHOUT NUTS)...\$3.75/PP

- **WHITE CHOCOLATE-DRIZZLED PUFF CORN MIX...SALTY-SWEET SNACK MIX OF BUTTERY PUFFED CORN & DRIZZLED CHOCOLATE...\$2.75/PP**
- **CUPCAKES W/OLD-FASHIONED BUTTERCREAM FROSTING...ASK FOR OUR DELICIOUS CUSTOM FLAVOR OPTIONS AVAILABLE...\$30/DOZEN**
- **CARMELITA BARS...BUTTERSCOTCH, TOFFEE, DARK CHOCOLATE, CARAMEL & COCONUT COOKIE BARS...\$3.25/PP**
- **CHOCOLATE-COVERED STRAWBERRIES...DRIZZLED IN YOUR CHOICE OF CHOCOLATES AND TOPPINGS...\$25/DOZEN**
- **HIMALAYAN PINK SEA SALT & WHITE-CHOCOLATE GRAPES VERDE...FRESH GREEN GRAPES COATED IN CHOCOLATE THEN DUSTED WITH SPARKLING PINK SEA SALT...\$25/DOZEN CLUSTERS**
- **SEASONAL FRESH FRUIT CUPS...FRESH CUT FRUIT SALAD WITH A DOLLOP OF HOMEMADE WHIPPED CRÈME...\$3.75/PP**
- **PANNA COTTA...CREME-BRULEE STYLE CUSTARD INFUSED WITH HONEY AND TOPPED WITH SEASONAL BERRIES (SERVED IN INDIVIDUAL DESSERT CUPS)...\$3.75/PP**
- **HOMEMADE BANANA PUDDING...CREAMY BANANA CRÈME WITH SHORTBREAD COOKIES & FRESH SLICED BANANAS...\$2.75/PP**
- **TRIPLE CHOCOLATE TRIFLE...BROWNIES, WHITE CHOCOLATE MOUSSE & CHOCOLATE-COVERED TOFFEE CHIPS...\$2.75/PP**
- **CHOCOLATE FOUNTAIN STATION...MELTED MILK CHOCOLATE SERVED WITH FRESH STRAWBERRIES/FRUITS, PRETZEL STICKS, MARSHMALLOWS & ASSORTED COOKIES...\$4.75/PP**
- **CUSTOM BUTTERCREAM WEDDING CAKES...YOUR CHOICE OF ANY OF OUR DELICIOUS FLAVORS HAND DECORATED IN HOMEMADE BUTTERCREAM...STARTING AT \$2.75/SLICE**

# BEVERAGE STATION

YOUR CHOICE OF 2 OF THE FOLLOWING BEVERAGES SERVED IN 5 GALLON SELF-SERVE DISPENSERS  
ALONG WITH SWEETENERS, LEMONS & STIR STICKS...\$1.75/PP

ICED TEA

ICED SPRING WATER W/SLICED CITRUS OR VARIOUS FRUIT INFUSIONS

LEMON-LIMEADE

STRAWBERRY-CITRUS PARTY PUNCH

RASPBERRY LEMONADE

**\*\*\*CLEAR ACRYLIC PLATES, CUPS, CUTLERY & WHITE NAPKINS INCLUDED\*\*\***

...ALL EVENTS REQUIRE A 50% DEPOSIT UPON MENU FINALIZATION TO RESERVE EVENT DATE WITH  
REMAINING 50% DUE UPON DELIVERY. IF BOOKING WITHIN 30 DAYS OF EVENT, TOTAL AMOUNT DUE  
AT INVOICING. CUSTOM MENU OPTIONS, RENTALS, BARTENDING, VALET AND SECURITY SERVICES  
AVAILABLE BY REQUEST. PAYMENTS ACCEPTED VIA CHECK OR CC, INVOICED SEPARATELY THROUGH  
SQUARE, INC...

THANK YOU SO MUCH FOR CONSIDERING CRAVE CATERING FOR YOUR UPCOMING EVENT. WE LOOK  
FORWARD TO SERVING BOTH YOU AND YOUR GUESTS!

CRAVE CATERING & EVENTS, LLC 2017

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