

## ( grazing buffets )

### GRAZING BUFFETS

Build your own unique display of appetizers at your special event. We work with you to design a beautiful presentation using mixtures of ivy, metal, porcelain bowls, tiers and risers adding a special touch of rustic chic to your event. We customize your food selections to your tastes and wants. Pricing is based on your selections.

Our decor is only available for Grazing Buffet Packages.

Recommended appetizers:

2-4 pieces/person Cocktail Hour

4-8 pieces/person Extended Cocktail Hour

12-15 pieces plus/person Dinner Replacement

## ( specialty appetizers )

### SHOOTERS

choice of shrimp cocktail, buffalo wing, or grilled cheese and tomato basil.

### CROSTINI

choice of beef and horseradish cream, smoked salmon herbed cheese and dill, pear with honey and bleu cheese, or reuben.

### TUNA TARTAR

tasting spoon with our house tuna tartar topped with a crispy chip.

### SMOKE SALMON PRESENTATION

whole smoked salmon presentation with assorted crackers.

### CHEESE AND FRUIT PRESENTATION

assorted fresh fruit and specialty cheeses with assorted crackers.

### FRESH SHRIMP

jumbo chilled shrimp with cocktail sauce and lemons. also available with cajun seasoned chilled shrimp.

### CHARCUTERIE

a mixture of meats, nuts and dried fruits served with assorted crackers.

### MAC & CHEESE BAR

five cheese cavatappi with choice of (5) add ons.

### NACHO BAR

nacho cheese, chips, salsa, guacamole with (3) add ons.

## ( sliders )

Burger Slider (choice of pretzel or regular bun) with variety of toppings.

Mini Reuben on pretzel roll with standard toppings.

Pork Sliders (variety of options).

Crab Cake with arugula and avocado on a roll.

Mini Croissants (choice of chicken salad or tuna salad). and many more!

## ( cold appetizers )

### CHEESE AND SAUSAGE PLATTER

### FRESH FRUIT PLATTER

### TACO DIP PLATTER

### FRESH VEGGIES AND DIP

### BRUSCHETTA

### HAM & PICKLE ROLLUPS

### HUMMUS TRAY

### DEVILED EGGS

### CHIPS, PICO AND GUAC

### RANCH CUCUMBER BITES

cucumber topped with herbed cheese and tomato.

### ANTIPASTO SKEWER

kalamata olive, fresh mozzarella, pepperoncini, tomato, salami.

### GREEK SKEWER

feta, cucumber, kalamata olive, tomato.

### BLT SKEWER

bacon, lettuce, tomato with creamy bleu cheese.

### TORTELLINI SKEWER

tortellini, tomato, black olive, pepperoni.

### BUFFALO BLEU CHEESE SKEWER

buffalo chicken, bleu cheese, celery.

### SALMON PINWHEELS

cold smoked salmon, herbed cheese and dill on rye crisp.

## ( hot appetizers )

### BACON WRAPPED WATER CHESTNUTS JUMBO STUFFED MUSHROOMS

cheese, sausage or crab blend.

### MEATBALLS

BBQ, Swedish, or Bourbon.

### BONELESS WINGS

BBQ, Jerk, Spicy, Bourbon or Plain.

### BUFFALO CHICKEN DIP WITH PITA CHIPS SKEWERS

Beef or Chicken (variety of sauces available).

### LOADED SMASHED POTATO ROUND

### BRIE AND RASPBERRY PURSES

### PHYLLO WRAPPED ASPARAGUS TIPS

### BUFFALO CHICKEN BITES

### BEEF EMPANADAS

### PORK POTSTICKERS

### ARTICHOKE AND BOURSIN BITES

### COCONUT SHRIMP

### VEGETABLE SPRING ROLL



Special  
Event Menu

catering@crave128.com  
262-732-3663

## ( buffet packages )

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### SILVER BUFFET

Includes choice of service ware below. Fresh baked dinner rolls and butter on buffet. Buffet is covered with white table linens and decorated with ivy and food is garnished with fresh rosemary sprigs.

\$17.95/Standard Disposable  
\$19.95/Upgraded Disposable

### GOLD BUFFET

Includes: China dinner plate, glass salad plate, pre-set flatware (dinner fork, salad fork, and butter knife), paper napkin, fresh baked dinner rolls with butter. Salt and pepper shakers at each table. Buffet is covered with white table linens and decorated with ivy and food is garnished with fresh rosemary sprigs.

**\$25.95**

### PLATINUM BUFFET

Includes: China dinner plates, pre-set flatware (dinner fork, salad fork, and butter knife), paper napkin, pre-set family style dinner salad on a glass salad plate with dressings. Fresh baked dinner rolls and butter and salt and pepper shakers set at each table. Buffet is covered with white linen and decorated with ivy, and food is garnished with fresh rosemary sprigs.

**\$29.95**

### ( SALADS ) X 1

Mixed greens with tomato and cucumber with your choice of 2 dressings.

Baby spinach with bleu cheese, tomato, and balsamic vinaigrette.

Mixed greens with strawberry, feta, and pecans served with a raspberry vinaigrette.

*other available menus:*

*plated*

*family style*

*specialty menus*

*custom menus*

*special dietary needs*

## ( entrees ) x 2

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### BEEF TENDERLOIN TIPS AND NOODLES

#### ASIAN PEPPER STEAK

roasted tenderloin tips roasted in an asian sauce with mushrooms, peppers, onions and water chestnuts. Served with wild rice pilaf.

#### BRAISED SHORT RIBS +\$4

served with a red wine reduction.

#### ROASTED TENDERLOIN Market Price

served with au jus.

#### BACON WRAPPED PORK TENDERLOIN MEDALLION

cooked and served in natural juices.

#### ROASTED PORK TENDERLOIN

natural juices or gravy, pepper crusted served with mushroom dijon sauce, or cinnamon apple compote.

#### STUFFED PORK CHOP +\$2

stuffed with a apple sage stuffing and served with natural gravy.

#### BAKED HAM

baked honey ham in natural juices, sliced.

#### GRILLED CHICKEN BREAST

white wine sauce, marsala style, or mushroom and leek sauce.

#### CHICKEN CORDON BLEU

served with a Swiss cheese sauce.

#### CAPRESE CHICKEN +\$2

grilled chicken breast topped with a creamy vodka sauce, roasted cherry tomato, parmesan cheese, and fresh basil.

#### PECAN CRUSTED CHICKEN BREAST +\$2

served with a hazelnut cream sauce

#### PRETZEL CRUSTED CHICKEN +\$2

served with honey mustard cream sauce.

#### SLICED TURKEY

roasted turkey in gravy, sliced.

#### BAKED GARLIC COD

served with a lemon dill sauce.

#### SALMON +\$4

pesto crusted with balsamic reduction, bourbon glazed, or lemon and dill sauce.

## ( accompaniments ) x 2

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### TRADITIONAL MASHED POTATO

### ROASTED ROSEMARY REDS

### GARLIC MASHED REDS

### HORSERADISH MASHED REDS

### CHEDDAR & CHIVE MASHED REDS

### COUSCOUS WITH BLISTERED TOMATO AND SPINACH

### WILD RICE PILAF

### MAC AND CHEESE

served with toasted bread crumbs.

### PARMESAN ORZO

### SEASONAL FRESH VEGETABLE BLEND

seasonal choice vegetables.

### CARROT PEARLS

served glazed or brown butter.

### GREEN BEANS

blistered tomato or with toasted almonds.

### SWEET POTATO MASH TOPPED WITH BROWN SUGAR (+\$2).

### ROASTED SWEET POTATO WITH MAPLE BROWN SUGAR GLAZE (+\$2).

## ( CARVING STATION )

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### OPTIONS:

Roasted Turkey, Ham, Roasted Tenderloin, Prime Rib, Pork Tenderloin, or Roast Beef.

Price based on selection.

**CARVING ATTENDANT REQUIRED. ADD TO ANY BUFFET PACKAGE OR UPGRADE ENTREE ITEM TO CARVING STATION.**