

T A K E O U T
CATERING
MENU

T 973.383.2600 X1

E EVENTS@KRAVECATERERS.COM



102 SPARTA AVENUE / NEWTON NJ 07860

For Delivery Services Available.

WWW.KRAVECAFECATERER.COM

APPETIZERS

PLATTERS

Serves 15.

Tuscan Antipasta \$80.

Prosciutto, Soppressata, Garlic Sausage, Marinated Artichokes, Roasted Red Peppers, Piave Mezziano, Pesto Fresh Mozzarella, Citrus-Thyme Olives Parmesan Crostinis

Mediterranean Meze \$60.

Tabouli, Herb Marinated Olives, Feta Cheese, Grapes Kalamata Olive Tapenade, Baba Ghanoush, Flatbreads, Pita Triangles

French Bistro \$75.

Brie Cheese, Cured Sausages, Country Pate, Gherkins, Whole Grain Mustard, Capers, Smoked Tomato Jam, Toasts and Baguettes

Farmers Feast \$50.

Garden Vegetables, Pickled Vegetables, Ricotta-Leek Dip, Pepper Bruschetta, Eggplant Ratatouille, Parmesan-Garlic Crostinis

Hummus Dips \$45.

Sun-dried Tomato, Black Olive and Lemon Traditional, Baked Pita Chips and Flatbreads

Cheese + Fruit \$95.

Gourmet Cheeses, Grapes, Seasonal Fruit, Carr Crackers

Sesame Tuna Tartar \$55.

Served In Mini Cucumber Bowls

House Cured Salmon \$80.

Red-Onion Marmalade, Citrus-Caper Egg Salad, Horseradish Sour Cream, Cocktail Breads

Smoked Trout Deviled Eggs \$42.

Cabbage Slaw / Toasted Baguettes

DIPS

Serves 15.

Crab and Artichoke Dip \$55.

Parmesan Crostinis And Brown Bread Crostinis

Pear-Gorgonzola Dip \$45.

Spiced Grilled Naan

Black Bean Dip \$45.

Chorizo and Smoked Gouda, Southwestern Grilled Naan

BAKED

Sweet Potato Empandas \$45.

Black Beans, Smoked Gouda, Cilantro Pesto

Wild Mushroom Strudel \$55.

Goat Cheese, Fresh Herbs And Pastry

Baked Brie Apple-Raisin Chutney, Crackers \$55.

Gorgonzola Stuffed Meatballs \$45.

Spicy Tomato Broth / Parmesan Breadcrumb

Flatbread Pizzas 10"- \$11.

> Roasted Vegetables / Pesto-Goat Cheese

> Cajun Shrimp / Smoked Gouda / Black Beans/ Poblano Peppers

> Italian Sausage / Fresh Mozzarella / Cherry Pepper Relish / Pesto Oil

SOUP

16oz. \$10. / 32oz. \$20.

> Southwestern Black Bean > Carrot-Ginger > Beef Barley

> Roasted Tomato, White Bean and Sage > Wild Mushroom

VINAIGRETTES

16oz. \$12.

> Champagne-Honey > Balsamic-Maple > Buttermilk Ranch

QUICHE

12"- \$22.

> Bacon, Cheddar And Roasted Tomatoes

> Wild Mushroom, Fresh Herb And Brie

> Asparagus, Roasted Red Pepper And Smoked Mozzarella

> Bacon, Gruyere And Yellow Squash

HOUSE BREADS

9"- \$8.

> Zucchini Cornbread > Cinnamon-Honey > Banana-Oatmeal

SANDWICHES

PLATTERS - Choose Three Selections

S serves 8 \$40 / M serves 15 \$75 / LG serves 20 \$100

> Roast Beef + Horseradish

> Vegetable Hummus

> Smoked Turkey + Bacon

> Egg Salad Crossaint

> Curried Chicken Salad

> Honey Ham + Brie

> Tuna + Green Olives

> Shrimp Salad

> Fresh Mozzarella + Pesto

> Grilled Vegetable + Ricotta

SALADS

S serves 8 / L serves 16

Krave Baby Greens \$23.S / \$50.L

Dried Cranberries, Oranges, Caramelized Pecans
Goat Cheese, Champagne-Honey Vinaigrette

Arugula + Berry \$23.S / \$50.L

Seasonal Berry, Toasted Almonds, Boursin
Shaved Red Onions, Balsamic-Orange Vinaigrette

Spinach + Bacon \$23.S / \$50.L

Shaved Red Cabbage, Blue Cheese, Apples
Pickled Red Onions, Toasted Barley, Bacon Vinaigrette

Winter Cous Cous \$30.S / \$65.L

Dried Cranberries, Walnuts, Green Onions
Champagne-Orange Vinaigrette

Greek Orzo \$30.S / \$65.L

Kalamata Olives, Tomatoes, Feta,
Cucumbers, Pesto Vinaigrette

Potato Salad \$30.S / \$60.L

Applewood Bacon, Blue Cheese And Green Onions

Asian Noodle \$30.S / \$60.L

Asparagus, Roasted Red Peppers, Carrots And Ginger Soy Vinaigrette

PASTA

H serves 8 / F serves 16

Sweet Sausage Gemelli \$40.H / \$80.F

Arugula, Roasted Peppers, Smoked Mozzarella,
Gemelli, Olive Oil, And Garlic

Vegetarian Penne \$40.H / \$80.F

White Beans, Sun-Dried Tomatoes, Spinach
Fresh Mozzarella, Penne And Chardonnay Broth

Macaroni + Cheese \$45.H / \$90.F

> Aged Cheddar + Bacon
> Roasted Vegetable + Goat Cheese

Butternut Squash Ravioli \$45.H / \$90.F

Sage Brown Butter, Spinach, Parmesan

Vegetable Lasagna \$40.H / \$80.F

Portobella Mushroom, Artichoke And Arugula

Cajun Shrimp Orrechiette \$45.H / \$90.F

Roasted Grape Tomatoes, Peas, Corn, Orange-Goat Cheese Broth

ENTREES

H serves 8 / F serves 16

- Artichoke Chicken** \$40.H / \$80.F
Portobella Mushrooms And Lemon-Thyme Sauce
- Pan-Seared Chicken** \$45.H / \$95.F
Sun-Dried Tomato And Caper Cream
- Cajun Chicken** \$40.H / \$80.F
Honey-Mango Salsa
- Tofu Curry** \$40.H / \$80.F
Grilled Pineapple, Raisins , Cilantro, Coconut Curry, Basmati Rice
- Stuffed Cabbage** \$42.H / \$83.F
Mushroom, Barley And Carrot Puree
- Chicken Roulade** \$42.H / \$83.F
Roasted Red Pepper, Boursin Cheese, Caramelized Onion Gravy
- Sweet Potato Crusted Salmon** \$45.H / \$95.F
Chipotle-Raisin Butter
- Horseradish Crusted Tilapia** \$45.H / \$95.F
Lemon-Leek Cream
- Caribbean Pork Loin** \$40.H / \$80.F
Apricot-Ginger Glaze
- Filet Mignon** \$65.H / \$125.F
Rosemary-Merlot Demi-Glace
- Braised Beef Short Ribs** \$65.H / \$125.F
Mushroom Ragout
- Sliced Flank Steak** \$60.H / \$120.F
Caramelized Onions, Jack Daniels-Chipotle Demi-Glace
- Hanger Steak** \$50.H / \$100.F
Cocoa-Chili Seared, Bourbon Demi-Glace

SIDES

VEGETABLE \$35.H / \$75.F

- > Green Beans With Shallots, Lemon And Cashews
- > Honey Sage Carrots
- > Cider and Herb Roasted Root Vegetables
- > Balsamic Grilled Vegetables
- > Maple Glazed Brussel Sprouts and Bacon

SIDES

STARCH

\$30.H / \$60.F

- > Potato Au Gratin
- > Roasted Rosemary Red Bliss Potato
- > Roasted Garlic Whipped Potato
- > Saffron-Ginger Basmati Rice
- > Wild Mushroom-Herb Bread Pudding
- > Polynesian Rice (Peas, Eggs, Pineapple, Sesame, Soy, Cilantro)
- > Dinner Breads And Krave Infused Butter / \$12.50. Serves 15

SWEETS

- Serves 12.
- > Chocolate Mousse Torte \$28.
 - > Coconut Carrot Cake \$28.
 - > Chocolate-Orange Cheesecake \$32.
 - > Apple-Caramel Cheesecake \$32.
 - > Chocolate-Kahula Pecan Pie \$32.
 - > Key Lime Tart \$28.

- Serves 8-10.
- > Apple-Caramel Crisp \$40.H
 - > Pear, Fig, And Almond Bread Pudding \$40.H
 - > Chocolate Honey-Banana Bread Pudding \$40.H

SWEET PLATTERS

Serves 15.

Cookies And Brownies \$40.
Peanut Butter, Chocolate Chip, Oatmeal Raisin
And Double Chocolate Brownies

Petite Delights \$60.
Chocolate Mousse Cups, Cheesecake Bites,
Key Lime Bars, Cannolis

Dessert Shots \$65.
Kentucky Derby, Lemon Meringue, Tira Misu, Apple Crumb

Sweet Bars \$55.
Raspberry-Oatmeal Chocolate And Lemon-Almond

... ORDERING ...

We require 48 hour advance notice for all orders.

Please contact our catering office @

973.383.2600 x1 or email: events@kravecaterers.com