Holiday CATERING

TAKEOUT MENU

:: ORDERING ::

Call Our Event Catering Office @ 973.383.2600 ext. 1 To Speak With Our Catering Event Coordinators Or Place Your Order By Sending An Email To events@kravecaterers.com

HOLIDAY MENU AVAILABLE
December 1- January 1

All Christmas Eve Orders Will Be Ready For Pickup On 12.24 Between 11am-3pm

102 Sparta Ave • Newton NJ 07860
973.383.2600 • events@kravecaterers.com

APPETIZERS.

Per Dozen • 2 Dozen Min.

- Sausage Stuffed Mushrooms $18.
- Coconut Shrimp / Apricot-Ginger Dip $21.
- Ginger Lamb Meatballs / Tamarind Cranberry Glaze $18.
- Applewood Bacon Wrapped Scallops $21.
- Crab Cakes / Horseradish-Citrus Aioli $21.
- Black Bean Quinoa Cake / Chili-Lime Aioli $16.
- Roasted Fig and Fennel Tart / Candied Lemon $17.

SAVORY STRUDELS.

$22. (serves 4-6)

- Brussel Sprout, Bacon and Blue Cheese
- Butternut Squash, Leek, Ricotta Cheese and Sage
- Prosciutto, Brie And Wild Mushroom

FLATBREADS.

$9 (serves 2)

- Duck Confit, Wild Mushrooms, Goat Cheese And Roasted Tomatoes
- Sausage, Pesto, Ricotta Cheese, Roasted Red Peppers
- Smoked Salmon, Red Onions, Capers, Boursin Cheese, Horseradish Spread
- Brussel Sprouts, Blue Cheese, Bacon and Parmesan

SOUP.

Pint . $12. • Quart . $20.

- Truffle Potato Leek
- Shrimp Bisque
- Sausage-Kale-Potato
- Sweet Potato-Coconut

HOUSE INFUSED BUTTERS.

1/2 pint . $7.

- Fresh Herb and Roasted Garlic
- Sundried Tomato-Pesto
- Lemon Poppy
- Truffle-Black Pepper

SAUCES.

Pint. $8. • Quart . $15.

- Rosemary-Merlot Gravy
- Horseradish-Herb Pan Gravy
- Lemon-Thyme Veloute
- Caramelized Onion-Herb

MAIN.

H=Half Pan, Feeds 8-10 • F= Full Pan, Feeds 16-20

- Roasted Stuffed Pork Loin $40 H • $80 F
  Bacon, Goat Cheese And Apple Stuffed, Ginger Cider Glaze
- Dijon-Onion Crusted Rack Of Lamb $41 Per Rack (8-9 Chops)
  Cranberry Demi-Glace
- Fennel And Rosemary Roasted Leg Of Lamb $65. H • $125 F
  Port-Fig Glaze
- Beef Wellington Merlot Demi-Glace Feeds (12-15) • $250
- Orange Glazed Cornish Game Hen Cranberry Thyme Veloute $15 Ea.
- Winter Spiced Roasted Cauliflower Steak $35. H • $75. F
  Yellow Curry-Coconut Sauce

SIDES.

VEGETABLE.

$35. H • $75. F

- Parmesan Cauliflower Gratin
- Roasted Broccoli, Parmesan And Sweet Garlic Butter

STARCH.

$35. H • $75. F

- Truffle Whipped Potatoes
- Sweet Potato And Turnip Au Gratin
- Wild Rice, Apples, Cranberries and Bacon

STUFFING.

$35. H • $75. F

- Cornbread, Apple And Thyme
- Sausage, Cranberry And Sage

PASTA.

- Mushroom Ravioli / Rosemary Truffle Butter $40. H • $80. F
- Lobster Ravioli / Cognac Sage Pesto Cream $85. H • $165. F

DESSERTS.

- Sticky Toffee Pudding $35. H • $75. F
- Spiced Eggnog Cheesecake Port Wine Cranberry Compote $32.
- Chai Cheesecake Chocolate Crust / Caramel Drizzle $32.
- Chocolate, Sea Salt and Caramel Tart $32.
- Chocolate Cheesecake Pops $14. Per Dozen
- Chocolate Peppermint Brownies (Gluten Free)
  $35. Small Tray • $55. Medium Tray