

TAKE OUT
CATERING
MENU

KRAVE



102 SPARTA AVENUE :: NEWTON NJ 07860

Pickup Or Delivery Services Available

let's dine together

E EVENTS@KRAVECATERERS.COM

T 973.383.2600 EXT. ONE

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WWW.KRAVECAFECATERER.COM
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We CAN accomodate Gluten Free and dietary restrictions, please inquire within.

APPETIZERS

DIPS

Q serves 4 / H serves 12-15

Crab-Artichoke Dip \$30.Q / \$55.H.
Parmesan Crostinis And Brown Bread Crostinis

Black Bean Dip \$25.Q / \$45.H.
Chorizo and Smoked Gouda, Southwestern Grilled Naan

BAKED

Per Dozen / Min. 1 Dozen

Sweet Potato Empanadas \$18.
Black Beans, Smoked Gouda, Cilantro Pesto

Gorgonzola Stuffed Meatballs \$22.
Spicy Tomato Broth, Parmesan Breadcrumbs

Crabcakes Smoked Tomato Jam And Lemon Aioli \$24.

Pierogies \$16.
Potato And Cheese, Bacon Onion Jam, Hordseradish Sour Cream

Baked Brie \$28.Half Wheel / \$55. Full Wheel
Apple-Raisin Chutney, Carrs Crackers

Baked Chicken Wings \$25.Q / \$48H. / \$85F.
CHOOSE: • Thai-Sesame • Sriracha-Honey

Flatbread Pizzas 10"- \$9.ea

- Cajun Shrimp, Smoked Gouda, Black Beans And Poblano Peppers
- Italian Sausage, Fresh Mozzarella, Cherry Pepper Relish, Pesto Oil
- Smoked Salmon, Horseradish Caper Goat Cheese, Pickled Onions
- Buffalo Chicken, Ranch Spread, Blue Cheese And Tabasco
- Grilled Balsamic Vegetables, Pesto-Goat Cheese

P.E.I. Mussels + \$25.Q / \$48H. / \$85F.
Grilled Garlic Crostinis

CHOOSE: • Coconut-Curry Broth • Tomato Provencal Broth

PLATTERS

S serves 6-8 / M serves 16-18

Sesame Tuna Tartar S \$25. / M \$55.
Served In Mini Cucumber Bowls

Smoked Trout Deviled Eggs S \$21. / M \$42.
Cabbage Slaw / Toasted Baguettes

Farmers Feast S \$25. / M \$50.
Garden Vegetables, Pickled Vegetables, Ricotta-Leek Dip,
Pepper Bruschetta, Parmesan-Garlic Crostinis

Hummus Dips S \$22. / M \$45.

Roasted Red Pepper Hummus, Beet Hummus
Roasted Garlic Hummus, Spiced Grilled Naan

Cheese + Fruit S \$25. / M \$50.

Three Gourmet Cheeses, Grapes, Seasonal Fruit, Carr Crackers

Tuscan Antipasta S \$25. / M \$50.

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

Mediterranean Meze S \$25. / M \$50.

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

French Bistro S \$20. / M \$40.

Brie Cheese, Cured Sausages, Gherkins, Boursin Cheese
Whole Grain Mustard, Olive-Caper Spread, Smoked Tomato Jam,
French Breads And Carrs Crackers

SOUP

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

- Southwestern Black Bean • Carrot-Ginger • Beef Barley
- Roasted Tomato, White Bean and Sage • Wild Mushroom
- Potato Leek • Curried Butternut Squash • Tomato Gazpacho*

SALADS

S serves 2-4 / M serves 8 / L serves 16

Krave Baby Greens \$10.S / \$ 22.M / \$44.L

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

Arugula + Berry \$10.S / \$22.M / \$44.L

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

Balsamic Spinach \$10.S / \$22.M / \$44.L

Kalamata Olives, Cucumbers, Feta Cheese, Artichokes,
Roasted Red Peppers, Balsamic-Herb Vinaigrette

Potato Salad \$10.S / \$26.M / \$52.L

Applewood Bacon, Blue Cheese And Green Onions

Southwestern Pasta \$10.S / \$26.M / \$52.L

Corn, Roasted Red Peppers, Black Beans, Cilantro-Lime Mayonnaise

Tuscan Pasta \$10.S / \$27.M / \$56.L

White Beans, Fresh Mozzarella, Grape Tomatoes, Pesto Vinaigrette

Greek Orzo \$10.S / \$29.M / \$58.L

Kalamata Olives, Tomatoes, Feta, Cucumbers, Pesto Vinaigrette

VINAIGRETTE 8oz. \$6. 16oz. \$12.

- Champagne-Honey • Balsamic-Maple • Buttermilk Ranch
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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
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SANDWICH SALADS

Choice Of Two Salads + Two Dozen Mini Croissants, \$40 (Serves 8-10)

- Curried Chicken Salad
 - Caper Egg Salad
 - Tuna-Olive Salad
 - Southwestern Chicken Salad
 - Five Spice Tofu-Orange Salad
 - Crab And Pea Salad
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FOOT LONGS \$8. / ft. (MIN. 2FT)

- Roast Beef, Blue Cheese-Horseradish Mayonnaise, Pickled Red Onions
 - Prosciutto, Manchego, Arugula Pesto, Truffle Oil
 - Grilled Vegetables, Ricotta-Basil Spread, Balsamic Reduction
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PASTA Q serves 4 / H serves 8 / F serves 16

Butternut Squash Ravioli \$22.Q / \$43.H / \$86.F
Sage Brown Butter, Spinach, Parmesan

Wild Mushroom Ravioli \$22.Q / \$45.H / \$90.F
Truffle Brown Butter, Spinach, Parmesan

Vegetable Lasagna \$22.Q / \$42.H / \$87.F
Mushroom, Zucchini And Arugula

Vegetarian Penne \$18.Q / \$38.H / \$75.F
White Beans, Sun-Dried Tomatoes, Spinach
Fresh Mozzarella, Penne And Chardonnay Broth

Macaroni + Cheese \$22.Q / \$45.H / \$90.F
• Aged Cheddar + Bacon • Roasted Vegetable + Goat Cheese

Cajun Shrimp Orrechiette \$26.Q / \$51.H / \$98.F
Roasted Grape Tomatoes, Peas, Corn, Spicy Orange-Parmesan Broth

Beef Bolognese \$22. Q / \$45.H / \$90.F
Smoked Mozzarella, Arugula, Orrechiette And Tomato-Merlot Broth

Sweet Sausage Gemelli \$22.Q / \$42.H / \$87.F
Arugula, Roasted Peppers, Smoked Mozzarella,
Gemelli, Olive Oil, And Garlic

ENTREES

Q serves 4 / H serves 8 / F serves 16

Cajun Chicken Honey-Mango Salsa \$20.Q / \$40.H / \$80.F

Artichoke Chicken \$20.Q / \$40.H / \$80.F

Portobella Mushrooms And Lemon-Thyme Sauce

Sundried Tomato Chicken \$22.Q / \$45.H / \$90.F

Sun-Dried Tomato And Caper Cream

Chicken Roulade \$25.Q / \$50.H / \$95.F

Roasted Red Pepper, Boursin Cheese,
Caramelized Onion Gravy

Tofu Curry \$20.Q / 40.H / 80.F

Grilled Pineapple, Raisins , Cilantro,
Coconut Curry, Basmati Rice

Sweet Potato Crusted Salmon

Chipotle-Cranberry Butter \$22.Q / \$45.H / \$95.F

Horseradish Crusted

Orange Roughy \$22.Q / \$45.H / \$95.F

Citrus Glaze

Caribbean Pork Loin \$22.Q / \$45.H / \$95.F

Apricot-Ginger Glaze

Sliced Flank Steak \$35.Q / \$65.H / \$125.F

Caramelized Onions, Jack Daniels-Chipotle Demi-Glaze

Beef Short Ribs \$35.Q / \$65.H / \$125.F

Mushroom Ragout And Demi-Glaze

Filet Mignon \$35.Q / \$65.H / \$125.F

Rosemary-Merlot Demi-Glaze

Chimichurri Hanger Steak \$28.Q / \$50.H / \$98.F

SIDES

VEGETABLES \$15.Q / \$30.H / \$60.F

- Green Beans Shallots And Lemon
- Honey Sage Carrots
- Balsamic Grilled Vegetables
- Maple Glazed Brussel Sprouts and Bacon
- Roasted Broccoli And Parmesan Cheese

STARCH

\$15.Q / 30.H / \$60.F

- Roasted Garlic Whipped Potato
 - Potato Au Gratin
 - Roasted Rosemary Red Bliss Potato
 - Spiced Sweet Potato Mash
 - Vegetable Parmesan Risotto
 - Saffron-Ginger Basmati Rice
 - Polynesian Rice (Peas, Eggs, Pineapple, Sesame, Soy, Cilantro)
 - Wild Mushroom-Herb Bread Pudding
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SWEETS

Serves 12.

- Chocolate Mousse Torte \$28.
- Coconut Carrot Cake \$28.
- Ricotta-Lemon Cheesecake \$32.
- Chocolate-Orange Cheesecake \$32.
- Coconut Key Lime Tart \$32.

Serves 8-10.

- Apple-Caramel Crisp \$40.H
 - Mango-Blueberry Crisp \$40.H
 - Pear-Almond Bread Pudding \$40.H
 - Berry Tira Misu \$28.
 - Espresso Tira Misu \$28.H
 - Tres Leches With Berry Compote \$28.H
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- Creme Brulee Half Dozen. \$20.
 - Chocolate Mousse Pint. \$12.
 - Chocolate Mousse, Poundcake
And Berry Parfaits Half Dozen. \$18.
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SWEET PLATTERS

Serves 15.

- Cookies And Brownies \$40.

Peanut Butter, Chocolate Chip, Oatmeal Raisin
And Double Chocolate Brownies

- Petite Delights \$55.

Chocolate Mousse Cups, Cheesecake Squares,
Key Lime Dessert Shots

ORDERING

We require 48 hour advance notice for all orders.

Please contact our catering office @ 973.383.2600 x1

or email us at: events@kravecaterers.com. We CAN accomodate
Gluten Free and dietary restrictions, please inquire within.