

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** \$40.Q / \$65H.  
Parmesan Crostinis And Brown Bread Crostinis

**Black Bean Dip** \$30.Q / \$50H.  
Chorizo and Smoked Gouda, Southwestern Grilled Naan

## BAKED

Per Dozen / Min. 1 Dozen

**Sweet Potato Empanadas** \$20.  
Black Beans, Smoked Gouda, Cilantro Pesto

**Gorgonzola Stuffed Meatballs** \$24.  
Spicy Tomato Broth, Parmesan Breadcrumbs

**Crabcakes** Smoked Tomato Jam And Lemon Aioli \$35.

**Pierogies** \$20.  
Potato And Cheese, Bacon Onion Jam, Hordseradish Sour Cream

**Short Rib Joe Sliders** \$22.  
Braised Cabbage / Blue Cheese

**Asian Pork Meatballs** \$40.H / \$80.F  
Sriracha Glaze

**Baked Brie** \$35.Half Wheel / \$70. Full Wheel  
Apple-Raisin Chutney, Carrs Crackers

**Flatbread Pizzas** \$11.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

## PLATTERS

S serves 6-8 / M serves 16-18

**Sesame Tuna Tartar** S \$40. / M \$75.  
Served In Mini Cucumber Bowls

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

**Farmers Feast** S \$30. / M \$55.  
Garden Vegetables, Pickled Vegetables, Ricotta-Leek Dip,  
Pepper Bruschetta, Parmesan-Garlic Crostinis

**Hummus Dips** S \$25. / M \$48.

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

**Cheese + Fruit** S \$35. / M \$60.

Port Salut Cheddar, Boursin, Manchego, Grapes, Fresh Fruit, Carr Crackers

**Tuscan Antipasta** S \$35. / M \$70.

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

**Mediterranean Meze** S \$35. / M \$60.

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

**French Bistro** S \$40. / M \$75.

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

**SOUP** 16oz. \$16. / 32oz. \$32.

- 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 / M serves 8 / L serves 16

**Krave Baby Greens** \$15.S / \$ 25.M / \$50.L

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

**Arugula + Berry** \$15.S / \$ 25.M / \$50.L

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

**Balsamic Spinach** \$15.S / \$ 25.M / \$50.L

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

**Potato Salad** \$15.S / \$30.M / \$55.L

Applewood Bacon, Blue Cheese And Green Onions

**Southwestern Pasta** \$15.S / \$ 25.M / \$50.L

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

**Tuscan Pasta** \$15.S / \$ 25.M / \$50.L

White Beans, Fresh Mozzarella, Grape Tomatoes, Pesto Vinaigrette

**Greek Orzo** \$15.S / \$ 25.M / \$50.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, \$45 (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 \$13. / 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
  - Fresh Mozzarella, Roasted Red Peppers, Arugula Basil Pesto, Balsamic
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## PASTA Q serves 4 / H serves 8 / F serves 16

**Butternut Squash Ravioli** \$25.Q / \$45.H / \$90.F  
Sage Brown Butter, Spinach, Parmesan

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**Wild Mushroom Ravioli** \$25.Q / \$45.H / \$90.F  
Truffle Brown Butter, Spinach, Parmesan

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**Vegetable Lasagna** \$25.Q / \$45.H / \$90.F  
Mushroom, Zucchini And Arugula

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**Vegetarian Penne** \$20.Q / \$40.H / \$80.F  
White Beans, Sun-Dried Tomatoes, Spinach  
Fresh Mozzarella, Penne And Chardonnay Broth

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**Macaroni + Cheese** \$25.Q / \$50.H / \$95.F  
• Aged Cheddar + Bacon • Roasted Vegetable + Goat Cheese

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**Cajun Shrimp Orrechiette** \$30.Q / \$55.H / \$100.F  
Roasted Grape Tomatoes, Peas, Corn, Spicy Orange-Parmesan Broth

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**Beef Bolognese** \$30. Q / \$50.H / \$98.F  
Smoked Mozzarella, Arugula, Orrechiette And Tomato-Merlot Broth

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**Sweet Sausage Gemelli** \$25.Q / \$45.H / \$90.F  
Arugula, Roasted Peppers, Smoked Mozzarella,  
Gemelli, Olive Oil, And Garlic

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# ENTREES

Q serves 4 / H serves 8 / F serves 16

**Cajun Chicken** Honey-Mango Salsa \$25.Q / \$50.H / \$100.F

**Artichoke Chicken** \$25.Q / \$50.H / \$100.F  
Portobella Mushrooms And Lemon-Thyme Sauce

**Sundried Tomato Chicken** \$28.Q / \$55.H / \$110.F  
Sun-Dried Tomato And Caper Cream

**Chicken Roulade** \$32.Q / \$65.H / \$120.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 \$25.Q / \$50.H / \$100.F

**Horseradish Crusted Orange Roughy** \$28.Q / \$55.H / \$105.F  
Citrus Glaze

**Caribbean Pork Loin** \$25.Q / \$50.H / \$100.F  
Apricot-Ginger Glaze

**Sliced Flank Steak** \$45.Q / \$75.H / \$145.F  
Caramelized Onions, Jack Daniels-Chipotle Demi-Glaze

**Beef Short Ribs** \$50.Q / \$95.H / \$185.F  
Mushroom Ragout And Demi-Glaze

**Filet Mignon** \$50.Q / \$95.H / \$185.F  
Rosemary-Merlot Demi-Glaze

**Chimichurri Hanger Steak** \$45.Q / \$95.H / \$185.F  
Frizzled Onions

## 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

\$17.Q / \$35.H / \$70.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
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- Petite Delights \$55.  
Chocolate Mousse Cups, Cheesecake Squares,  
Key Lime Dessert Shots
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## 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](mailto:events@kravecaterers.com). We CAN accomodate  
Gluten Free and dietary restrictions, please inquire within.