Easter

TAKEOUT MENU

KRAVE

:CATERERS:

OUR HOLIDAY MENU IS AVAILABLE
March 8 - March 31

:: :: ::

OUR REGULAR CATERING
TAKEOUT MENU IS AVAILABLE

E V E R Y D A Y

Gluten Free / Vegan / Vegetarian
Menu Items Are ALWAYS
Available Upon Request

:: ordering ::

We Are Accepting Orders Until 12PM On Thursday, 3.28.24
Orders Will Be Ready For Pickup On Saturday 3.30.24
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Call Our Catering Office @ 973.383.2600 ext. 1
OR Send An Email To:
EVENTS@KRAVECATERERS.COM

102 Sparta Ave • Newton NJ 07860 • 973.383.2600
E: events@kravecaterers.com
W W W . K R A V E C A T E R E R S . C O M

brunch

Serves 15

❖ EASTER BRUNCH PLATTER **$58.**

Smoked Salmon Roulade, Brie Cheese, Apple Butter, Cranberry-Orange Jam, Deviled Eggs, Granola Yogurt,Smoked Trout Dip, Celery, Kiwi, Oranges, Poppy Seed Butter, Assorted Breads

❖ FRENCH TOAST BAKE (Baked Bread Pudding And Vanilla Custard) **$42.**

❖ Raspberry-Almond ❖ Banana-Walnut ❖ Mango-Blueberry

❖ SMOKED FISH PLATTER Serves 6 :: **$62.**

Smoked Salmon, Smoked Trout Dip, Egg-Caper Salad, Dill Cream Cheese, Pumperknickel Crostinis

appetizers

Per Dozen

❖ Coconut Shrimp // Apricot-Ginger Dip **$28.**

❖ Applewood Bacon Wrapped Scallops **$28.**

❖ Pomegrante BBQ Pulled Pork // Cheddar Biscuits **$24.**

❖ Five Spice Salmon Cakes // Lemon-Caper Aioli **$24.**

❖ Moroccan Pork Meatballs // Pomegranate Glaze **$24.**

❖ SPRING MEZZE PLATTER **$55.**

Roasted Carrot Hummus, Spiced Almond Gorgonzola Ball, Roasted Beet Hummus, Roasted Cauliflower Dip, Proscuitto Wrapped Asparagus, Smoked Tomato Jam, Parmesan- Pumperknickel Crostinis

❖ CHARCUTERIE PLATTER **$95.**

Proscuitto, Soppersata, Chorizo Sausage, Spiced Pecans-Goat Cheese Ball, Boursin Cheese,, Gorgonzola Spread, Manchego Cheese, Citrus-Pomegranate Olive Medley, Orange-Ginger Chutney, Parmesan-Pumperknickel Crostinis, Everything Flatbreads+Crackers

SAVORY STRUDELS

Serves 4 **$24.**

❖ Asparagus, Sweet Potato, Leeks And Brie

❖ Spinach, Sausage, Manchego And Pesto

❖ Wild Mushroom, Shallots, Fresh Herbs and Goat Cheese

entrees

❖ Horseradish Crusted Salmon // Citrus Glaze **$50. H ··· $100. F**

❖ Onion Crusted Chicken // Boursin Cream **$55. H ··· $100. F**

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entrees

- Herb Roasted Pork Loin — **$50. H ··· $100. F**
  Whole Grain Mustard-Orange Glaze
- Beef Wellington // Rosemary-Merlot Demi-Glace — (Serves 12-15) **$295.**
- Blackened Scallop And Shrimp Risotto — **$50. H ··· $100. F**
  Parmesan, Spring Peas And Roasted Tomato
- Spiced Roasted Cauliflower Steak — **$40. H ··· $80. F**
  Yellow Curry-Coconut Sauce
- Shepherd's Pie // Ground Lamb, Peas, Whipped Potato — **$50. H ··· $100. F**
- Dijon-Onion Crusted Rack Of Lamb // Rosemary Demi-Glace — **$41 Per Rack.**
- Herb Roasted Leg Of Lamb // Roasted Garlic Demi-Glace — **$65. H ··· $125. F**

sides

VEGETABLES — **$30. H ··· $60. F**

- Parmesan Cauliflower Gratin
- Baby Carrots Chile, Mint And Orange Glaze
- Roasted Aspargus / Balsamic Reduction
- Parsnips And Carrots

POTATO — **$35. H ··· $70. F**

- Truffle Whipped Potatoes
- Sweet Potato-Turnip Au Gratin

RISOTTO

- Spring Pea, Parmesan, Roasted Tomato

PASTA

- Grilled Vegetable Ravioli // Rosemary Truffle Butter — **$40. H ··· $80. F**
- Lobster Ravioli // Cognac Sage Pesto Cream — **$85. H ··· $165. F**
- Emince Of Salmon // Peas, Corn, Roasted Tomato, Orrechiette, Lemon-Boursin Broth — **$45. H ··· $90. F**

desserts

Serves 12-16

- Chocolate Honey Tart — **$25.**
- Cheesecake (Vanilla Butter Crust) ❖ Chai ❖ Pineapple-Mango — **$32.**
- Lemon Cake // Fresh Strawberry Mascarpone Mousse + Toasted Coconut — **$26.**
- Citrus Coconut Tart — **$26.**
- Lemon Lavendar Mousse Trifles — **$18.** 1/2 Dozen
- Chocolate Peanut Cheesecake Pops — **$14.** Dozen
- Lavendar-Honey Madeleines // Chocolate Dipped — **$13.** Dozen
- Creme Brulee ❖ Grand Marnier ❖ Chambord — **$20.** 1/2 Dozen

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