

# Brunch

## CATERING

### TAKEOUT MENU



:: ORDERING ::

CALL OUR CATERING OFFICE

973.383.2600 EXT. 1

OR SEND AN EMAIL TO:

EVENTS@KRAVECATERERS.COM

PICKUP OR DELIVERY,

CATERING EQUIPMENT AND

FULL SERVICES AVAILABLE

PLEASE INQUIRE WITHIN

*For Lunch And Dinner*

*Menu Selections Check Out Our*

**EVERYDAY CATERING**

**TAKEOUT MENU**

GLUTEN FREE AND DIETARY

RESTRICTED MENU ITEMS AVAILABLE,

PLEASE INQUIRE WITHIN

102 SPARTA AVE, NEWTON NJ 07860

973.383.2600

WWW.KRAVECATERERS.COM

## PLATTERS

V VEGAN GLUTEN FREE  
S::SERVES 10 / M::SERVES 15

- ❖ **BRUNCH PLATTER** M \$58  
Smoked Salmon Dip, Brie Cheese, Deviled Eggs, GF BREAD, +\$5  
Smoked Trout Dip, Cranberry Goat Cheese Ball, Pepper Jelly  
Melon Wrapped Prosciutto, Multigrain Baguette
- ❖ **FRESH FRUIT PLATTER** V \$45 / M \$75
- ❖ **SMOKED FISH PLATTER** S \$48 / M \$65  
Smoked Salmon Rilette, Smoked Trout Dip, GF BREAD, +\$5  
Egg-Caper Salad, Dill Cream Cheese, Parmesan Crostinis
- ❖ **BLOODY MARY SHRIMP PLATTER** S \$48 / M \$90  
Citrus Poached Shrimp And Bloody Mary Cocktail Dip V
- ❖ **HOUSE BREADS PLATTER** S \$35 / M \$70  
Banana Bread, Cinnamon Streusel Bread,  
Cranberry-Orange Bread, Cinnamon Whipped Cream Cheese

## HORS D'OUERVES

S \$35 / M \$70

- ❖ **SMOKED SALMON NAPOLEON**
- ❖ **DIJON DEVILED EGGS** V
- ❖ **MUSHROOM QUICHE** Smoked Tomato Jam
- ❖ **BRIE BITES** Apple-Raisin Chutney V
- ❖ **BACON WRAPPED DATES** V

## QUICHES

10", \$28  
GF 10", \$33

- ❖ Roasted Vegetable, Spinach And Cheddar Cheese
- ❖ Wild Mushroom And Brie
- ❖ Sausage, Boursin Cheese, Leeks And Tomatoes
- ❖ Roasted Brussel Sprouts, Gorgonzola And Bacon
- ❖ Asparagus, Feta And Mushrooms

## BAKED

Q::SERVES 4 / H::SERVES 8 / F::SERVES 16

- ❖ **BRUNCH SLIDERS** Q \$20 / H \$40 / F \$80  
With Eggs, Cheddar Cheese, Ketchup, Salt Pepper GF BREAD, +\$5  
❖ Taylor Ham ❖ Sausage ❖ Applewood Smoked Bacon
- ❖ **FRITTATA PROVENCAL** Q \$20 / H \$40 / F \$80  
Tomatoes And Goat Cheese V
- ❖ **ORANGE-RICOTTA PANCAKES** Honey Butter Cream Q \$20 / H \$40 / F \$80  
GF, +\$5

- ❖ **BELGIUM WAFFLES** Q \$20 / H \$40 / F \$80  
Berry Compote And Fresh Cream GF, +\$5
- ❖ **BANANA RUM FRENCH TOAST** Q \$20 / H \$40 / F \$80  
Cinnamon Butter And Maple Syrup GF BREAD, +\$5
- ❖ **BREAD PUDDING** Vanilla Anglaise Q \$20 / H \$40 / F \$80  
❖ Raspberry-Almond GF BREAD, +\$5  
❖ Banana-Walnut  
❖ Mango-Blueberry
- ❖ **POTATO HASH** Q \$20 / H \$40 / F \$80  
Peppers And Onions V
- ❖ **BREAKFAST MEATS** Q \$20 / H \$40 / F \$80  
❖ Applewood Smoked Bacon  
❖ Apricot Glazed Sausage Patties
- ❖ **CHICKEN AND WAFFLES** Q \$20 / H \$40 / F \$80  
Spicy Honey Drizzle GF, +\$5
- ❖ **CAJUN SHRIMP AND GRITS** Q \$20 / H \$40 / F \$80  
Cheddar Grits, Tomato Broth V

## CROISSANT SANDWICHES

- ❖ Curried Chicken Salad S \$45 / M \$90
- ❖ Caper Egg Salad GF BREAD, +\$5
- ❖ Tuna-Olive Salad
- ❖ Southwestern Chicken Salad
- ❖ Five Spice Tofu-Orange Salad V
- ❖ Crab And Pea Salad

## SWEETS

- ❖ **FRESH FRUIT SALAD** S \$35 / M \$55  
Toasted Coconut And Fresh Mint V
- ❖ **GREEK YOGURT PARFAITS** S \$45 / M \$75  
Mixed Berry Compote V
- ❖ **CINNAMON ROLLS** Q \$20 / H \$40 / F \$80
- ❖ **ORANGE OLIVE OIL CAKE** Serves 12/ \$38  
Vanilla Anglaise V
- ❖ **FRESH FRUIT TART** Vanilla Custard Serves 12/ \$38
- ❖ **RASPBERRY COFFEE CAKE** Serves 12/ \$38