

TAKE OUT CATERING  
MENU

*KRAVE*



102 SPARTA AVENUE :: NEWTON NJ 07860

PICKUP OR DELIVERY SERVICES  
CATERING EQUIPMENT AND FULL SERVICE  
OPTIONS AVAILABLE

*let's dine together*

**E** EVENTS@KRAVECATERERS.COM

**T** 973.383.2600 EXT. ONE

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WWW.KRAVECATERERS.COM  
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We CAN accomodate Gluten Free  
and Dietary Restrictions, please inquire within.

# APPETIZERS

Q::SERVES 4  
H::SERVES 12-15  
F::SERVES 16-20

## BAKED

V VEGAN  GLUTEN FREE

### EMPANADAS

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

- Sweet Potato, Black Beans, Smoked Gouda, Cilantro Pesto
- Southwestern Chicken, Corn, Black Beans, Pepper Jack, Chipotle Aioli

### MEATBALLS

Q \$30/H \$60/F \$120

- Beef Stuffed With Gorgonzola, Spicy Tomato Broth, Parmesan
- Asian Pork, Sriracha Glaze
- Mediterranean Chickpea, Feta, Brown Rice, Roasted Red Pepper Coulis

### CRAB CAKES

Q \$35/H \$70/F \$140

Smoked Tomato Lemon Aioli 

### POTATO-CHEESE PIEROGIES

 Q \$20/H \$40/F \$80

Bacon Onion Jam And Horseradish Sour Cream

### BRIOCHE SLIDERS

Q \$24/H \$48/F \$96

- Beef Short Ribs, Braised Red Cabbage And Blue Cheese
- Beef And Aged Cheddar, Bacon Onion Jam, Horseradish Remoulade
- Salmon, Caper, Pickled Red Onions, Lemon Mustard Aioli
- Black Bean-Quinoa, Healthy Slaw, Green Onion Aioli

### BAKED BRIE With Assorted Crackers

(Half Wheel) \$45

- Apple-Raisin Chutney • Wild Mushroom- And Fresh Herb

### FLATBREAD PIZZAS

\$11. ea (Serves 2)

- Pulled Pork, Smoked Gouda, Barbecue Ricotta Spread, Pickled Red Onions
- Italian Sausage, Smoked 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

### CRAB-ARTICHOKE DIP

Q \$40/H \$75

Parmesan Crostinis, Grilled Naan

### TUSCAN BEAN DIP

Q \$30/H \$50

Spinach, White Beans, Roasted Red Peppers, Parmesan, Grilled Naan

## PLATTERS

S::SERVES 6 / M::SERVES 16

### FARMERS FEAST

S \$30/M \$55

Garden Vegetables, Pickled Vegetables, Ricotta-Leek Dip,  
Smoked Tomato Ranch Dip, Parmesan-Garlic Crostinis

### HUMMUS DIPS

S \$30/M \$55

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

### CHEESE AND FRUIT

S \$45/M \$90

Manchego, Dill Havarti, Smoked Gouda,  
Cranberry Goat Cheese Ball, Grapes, Fresh Fruit, Crackers

### Cheese Platter With Crackers

S \$55/M \$110

**Fruit Platter** Melons, Grapes, Berries, Kiwi, Oranges S \$45/M \$90

 **ADD GF BREAD AND CRACKERS, +\$5**

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**TUSCAN ANTIPASTI** **S \$45/M \$90**

Prosciutto, Soppressata, Salami-Olive Salad, Artichokes-Roasted  
Red Pepper Salad, Pesto Fresh Mozzarella, Peperoncinos,  
Marinated White Beans, Parmesan Crostinis

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**MEDITERRANEAN MEZE** **S \$40/M \$75**

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

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**FRENCH BISTRO** **S \$45/M \$80**

Brie Cheese, Cured Sausages, Gherkins, Boursin Cheese, Dried Apricots,  
Whole Grain Mustard, Olive Tapenade, Smoked Tomato Jam, Pickled  
Green Beans, French Breads

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**SPANISH TAPAS** **S \$45/M \$90**

Manchego Cheese, Chorizo Sausage, Tortilla Española, Garlic Shrimp,  
Marinated Olives, Garlic Mushrooms, Olive Bread, Roasted Garlic Aioli

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**SESAME TUNA TARTAR** In Cucumber Bowls **S \$45/M \$90** 

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**SOUPS**

16oz. \$16/32oz. \$32

- Southwestern Black Bean  • Carrot-Ginger  • Gazpacho (seasonal)
- Roasted Tomato, White Bean and Sage  • Wild Mushroom 
- Potato Leek  • Butternut Squash  • Roasted Beet  • Beef Barley


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**SALADS**

**S::SERVES 2/M::SERVES 15/L::SERVES 25**


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**KRAVE BABY GREENS** **S \$15/M \$35/L \$65**

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

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**ARUGULA AND BERRY** **S \$15/M \$35/L \$65**

Strawberries, Toasted Almonds, Boursin Cheese  
Pickled Onions, Balsamic-Orange Vinaigrette 


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**KALE CAESAR** **S \$15/M \$35/L \$65**

Romaine Lettuce, Kale, Beets, Garlic Croutons,  
Parmesan-Green Peppercorn Vinaigrette

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**BALSAMIC SPINACH** **S \$15/M \$35/L \$65**

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

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**POTATO SALAD**  **S \$15/M \$35/L \$65**

- Green Beans, Diced Eggs And Mustard
- Bacon, Blue Cheese, Roasted Corn

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**SOUTHWESTERN PASTA** **S \$15/M \$35/L \$65**

Corn, Roasted Red Peppers, Black Beans, Cotija, Cilantro-Lime Vinaigrette

**TUSCAN PASTA** S \$15/M \$35/L \$65  
White Beans, Pesto Mozzarella, Sundried Tomatoes,  
Balsamic-Roasted Garlic Vinaigrette

**GREEK ORZO** S \$15/M \$35/L \$65  
Kalamata Olives, Tomatoes, Feta, Chickpeas, Cucumbers,  
Pesto Vinaigrette

**HEALTHY SLAW** 🌿 S \$15/M \$35/L \$65  
Cabbage, Carrots, Peppers, Red Onions, Poppy Seed Vinaigrette

**ASIAN SOBA NOODLE** S \$15/M \$35/L \$65  
Carrots, Roasted Pepper, Asparagus And Ginger-Soy Vinaigrette

**VINAIGRETTE** 🌿 8oz. \$6/16oz. \$12  
• Champagne-Honey • Balsamic-Maple • Buttermilk Ranch

**FOOT LONGS** \$13./ft. (MIN. 2FT)  
🌿 GF BREAD, +\$10.

- 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 Peppers, Arugula Basil Pesto, Balsamic
- Roasted Turkey, Brie Cheese, Smoked Tomato Mayonnaise, Arugula
- Grilled Chicken, Grilled Onions, Dill Havarti, Lemon Basil Mayonnaise

**PASTAS** Q::SERVES 4/H::SERVES 8/F::SERVES 16  
🌿 GF PASTA Q+\$3 /H +\$5 /F +\$10

**RAVIOLI** Q \$25/H \$50/F \$100  
• Butternut Squash, Sage Brown Butter, Spinach, Parmesan  
• Beef Short Rib, Spicy Chardonnay Tomato Broth  
• Wild Mushroom, Spinach, Parmesan, Truffle Brown Butter

**MACARONI N' CHEESE** Q \$25/H \$50/F \$100  
• Aged Cheddar + Bacon  
• Truffle, Wild Mushrooms, Boursin Cheese And Leeks

**BEEF BOLOGNESE** Q \$27/H \$52/F \$105  
Smoked Mozzarella, Arugula, Orrechiette And Tomato-Merlot Broth

**SWEET SAUSAGE GEMELLI** Q \$27/H \$52/F \$105  
Arugula, Roasted Peppers, Smoked Mozzarella, Olive Oil And Garlic

**VEGETABLE LASAGNA** Q \$25/H \$50/F \$100  
Grilled Vegetables, Roasted Garlic Bechamel, Tomato Ragout

**VEGETARIAN PENNE** Q \$25/H \$50/F \$100  
White Beans, Sun-Dried Tomatoes, Spinach  
Fresh Mozzarella, Penne And Chardonnay Broth

**TOMATO CAVATAPPI** Q \$25/H \$50/F \$100  
Roasted Tomato-Vodka Cream Sauce With Parmesan

# ENTREES

Q::SERVES 4 / H::SERVES 12-15  
F::SERVES 16-20

**MEDITERRANEAN CHICKEN** Q \$28/H \$55/F \$110  
Black Olives, Prosciutto And Sun-Dried Tomato Cream 🌿

**BACON WRAPPED CHICKEN** Q \$40/H \$70/F \$140  
Stuffed With Spinach, Roasted Red Peppers, Boursin Cream 🌿

**CAJUN CHICKEN** Q \$28/H \$55/F \$110  
Honey-Mango Salsa 🌿

**ARTICHOKE CHICKEN** Q \$28/H \$55/F \$110  
Portobella Mushrooms And Lemon-Thyme Sauce 🌿

**ROASTED CHICKEN** Q \$28/H \$55/F \$110  
Carrots, Mushrooms, Roasted Shallot Bourbon Sauce 🌿

**SALMON** 🌿 Q \$30/H \$60/F \$120

- Herb Seared, Mustard-Leek Glaze
- Sweet Potato Crusted, Chipotle-Cranberry Butter
- Five Spiced, Green Onion Glaze, Ginger Cabbage

**BLACKENED ORANGE ROUGHY** Q \$37/H \$68/F \$120  
Grilled Pineapple Salsa, Lime Glaze 🌿

**COCONUT SHRIMP CURRY** Q \$28/H \$55/F \$110  
Raisins, Cilantro, Basmati Rice 🌿

**SLICED FLANK STEAK** Q \$35/H \$72/F \$145  
Caramelized Onions, Jack Daniels-Chipotle Demi-Glaze 🌿

**BEEF SHORT RIBS** Q \$50/H \$95/F \$190  
Wild Mushroom Ragout And Demi-Glaze 🌿

**FILET MIGNON** Q \$50/H \$95/F \$190  
Roasted Shallots, Rosemary-Merlot Demi-Glaze 🌿

**FLAT IRON STEAK** Q \$50/H \$95/F \$190  
Blue Cheese Glaze, Frizzled Onions 🌿

**FILET MIGNON MEATLOAF** Q \$40/H \$80/F \$160  
Horseradish Demi Glace, Creamed Spinach 🌿

**SEVEN SPICED CAULIFLOWER** Q \$25/H \$50/F \$100  
Butternut Squash, Quinoa, Spinach, Roasted Tomatoes, Herb Glaze V🌿

**EGGPLANT ROLLATINI** Q \$25/H \$50/F \$100  
Roasted Tomato Sauce, Aged Balsamic Reduction

**STUFFED CABBAGE** Q \$25/H \$50/F \$100  
Mushrooms, Roasted Carrots, Rice, Spicy Shallot-Tomato Sauce V🌿

# SIDES

## VEGETABLES

Q \$20/H \$40/F \$80

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

## STARCH

Q \$20/H \$40/F \$80

- Roasted Garlic Whipped Potato 🌿
- Potato Au Gratin 🌿
- Roasted Rosemary Red Bliss Potato V🌿
- Spiced Sweet Potato Mash 🌿
- Vegetable Parmesan Risotto 🌿
- Saffron-Ginger Basmati Rice V🌿
- Dinner Breads, Roasted Garlic Herb Butter 🌿 S \$20/M \$30  
GF BREAD, +\$10

## SWEETS

SERVES::12

- Carrot-Cream Cheese Cake \$30
- Chocolate Mousse Torte 🌿 \$30
- Mascarpone Cheesecake \$32
- Chocolate-Orange Cheesecake \$32
- Coconut Key Lime Tart 🌿 \$30
- Heart Shaped Cake (Carrot, Chocolate, Vanilla, Lemon) \$36

SERVES::10

- Tres Leches With Berry Compote H \$40
- Mango-Blueberry Crisp H \$40
- Banana-Chocolate Bread Pudding H \$40
- Espresso Tira Misu H \$50

ANY SWEET CAN BE PREPARED GLUTEN FREE- INQUIRE WITHIN FOR PRICING

- Creme Brulee 🌿 • Vanilla • Espresso • Chambord (6). \$25.
- Chocolate Mousse Parfaits 🌿 (6). \$26.

## PLATTERS

SERVES::15

### COOKIES AND BROWNIES

\$55.

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

### PETITE DELIGHTS (Choose Platter)

M \$58.

- Cheesecake Squares, Chocolate Mousse Cups,  
Key Lime Dessert Shots
- Carrot Cake Dessert Shots, Chocolate Pistachio Baklava Bites,  
Tres Leches With Berry Compote
- White Chocolate-Raspberry Mousse Cups, Chocolate Cassis Cakes,  
Salted Caramel-Chocolate Brownie Bites

## 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).

CHECK OUT OUR BRUNCH CATERING MENU

