



Easter

CATERING MENU



OUR HOLIDAY MENU IS AVAILABLE
THROUGH APRIL 17TH

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OUR EVERYDAY CATERING MENU
AND BRUNCH MENU ARE ALSO AVAILABLE

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

ORDERING

Order Through 12PM On Thursday, 4.17.25
Orders Will Be Ready For Pickup On Saturday 4.19.25

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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
events@kravecaterers.com
WWW.KRAVECATERERS.COM

appetizers

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

- ❖ **Coconut Shrimp** Apricot-Ginger Dip Q \$35 / H \$70 / F \$140
- ❖ **Applewood Bacon Wrapped Scallops** Q \$35 / H \$70 / F \$140
- ❖ **Lamb Meatballs** Harissa Glaze Q \$35 / H \$70 / F \$135
- ❖ **Spring Pea And Salmon Cakes**
Smoked Pickle Tartar Sauce Q \$25 / H \$50 / F \$100

S::SERVES 10 / M::SERVES 15

- ❖ **Spring Mezze Platter** M \$58
Roasted Carrot Hummus, Spiced Almond Gorgonzola Ball,
Celery, Roasted Beet Hummus, Roasted Cauliflower Dip, Prosciutto
Wrapped Asparagus, Smoked Tomato Jam, Parmesan Crostinis,
Crackers
- ❖ **Poached Salmon Platter** S \$48 / M \$70
Citrus Sour Cream, Dill Cream Cheese Spread,
Red Onion-Caper Marmalade, Pumpnickel And Rye Toast Points

SAVORY STRUDELS

Serves 4 \$34

- ❖ **Asparagus, Sweet Potato, Brie** With Roasted Garlic-Leek Glaze
- ❖ **Smoked Salmon, Capers, Pickled Onions And Goat Cheese**
With Horseradish-Lemon Sauce

entrees

- ❖ **Horseradish Crusted Orange Roughy** Q \$37/H \$68/F \$120
Carrot And Raisin Compote, Lemon Glaze
- ❖ **Olive Tapenade-Feta Crusted Salmon** Q \$30/H \$60/F \$120
Citrus Glaze
- ❖ **Onion Crusted Chicken** Q \$28 /H \$55 /F \$110
Boursin Cream
- ❖ **Beef Wellington** (Serves 12-15) \$255
Rosemary-Merlot Demi-Glaze
- ❖ **Smoked Pork Loin** Q \$28/H \$58/F \$110
Whole Grain Mustard-Orange Glaze
- ❖ **Roasted Eggplant Moussaka** Q \$25/H \$50/F \$100
Zucchini, Spinach, Feta, Potatoes,
Tomato Sauce And Roasted Garlic Béchamel
- ❖ **Dijon-Onion Crusted Rack Of Lamb** \$44 Per Rack
Rosemary Demi-Glaze



PASTA

- ❖ **Duck Cavatappi** Q \$27/H \$52/F \$105
Wild Mushrooms, Duck Confit, Roasted Tomatoes,
Scallions And Goat Cheese Broth
- ❖ **Salmon Orecchiette** Q \$27/H \$52/F \$105
Peas, Corn, Roasted Peppers, Orecchiette Pasta,
Lemon-Boursin Broth

VEGETABLES

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

- ❖ **Parmesan-Black Pepper Cauliflower Gratin**
- ❖ **Baby Carrots** Chile, Mint And Orange Glaze
- ❖ **Brown Sugar Roasted Yellow Turnips**
- ❖ **Roasted Asparagus** Balsamic Reduction
- ❖ **Herb Roasted Parsnips And Carrots**

STARCH

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

- ❖ **Truffle Whipped Potatoes**
- ❖ **Roasted Corn & Chive Whipped Potatoes**
- ❖ **Sweet Potato-Turnip Au Gratin**
- ❖ **Spring Pea, Wild Mushroom And Parmesan Risotto**

SAUCES

Pint : \$10 / Quart: \$18

- ❖ **Caramelized Onion-Herb Gravy**
- ❖ **Wild Mushroom-Leek Gravy**
- ❖ **Lemon-Thyme Veloute**
- ❖ **Mustard-Caper Glaze**

desserts

SERVES::12

- ❖ **Cheesecake**
 - ❖ Baklava ❖ Pineapple-Mango ❖ Rhubarb Swirl \$32
- ❖ **Chocolate Honey Tart** \$32
- ❖ **Lemon-Almond Tart** \$30
- ❖ **Rhubarb Custard Pie** \$30
- ❖ **Coconut-Lemon Cake**
Strawberry Mascarpone Mousse + Toasted Coconut \$32
- ❖ **Lemon, Lavender And Blueberry Mousse Trifles** (6) \$26
- ❖ **Chocolate Raspberry Truffle Pops** (12) \$15

