

Easter

CATERING MENU



HOLIDAY MENU IS AVAILABLE
THROUGH APRIL 10TH

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OUR EVERYDAY CATERING MENU &
BRUNCH MENU ARE ALSO AVAILABLE

Vegan / Vegetarian / Gluten Free
Menu Items Are ALWAYS Available

ORDERING

For Holiday Orders:

Order Thursday, 4.2.26 By 12:00 Noon

Orders Will Be Ready For Pickup

On Saturday 4.4.26, 12-5pm

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Call 973.383.2600 ext. 1

Email

EVENTS@KRAVECATERERS.COM

102 Sparta Ave, Newton NJ 07860 | 973.383.2600

K R A V E C A T E R E R S . C O M

appetizers

S::SERVES 10 | M::SERVES 15

- ❖ **Spring Mezze Platter •** **S \$42. | M \$85.**
Roasted Carrot Hummus, Spiced Almond Gorgonzola Ball, Celery, Roasted Beet Hummus, Roasted Cauliflower Dip, Prosciutto Wrapped Asparagus, Smoked Tomato Jam, Parmesan Crostini, Crackers, And Everything Flatbreads
- ❖ **Poached Salmon Platter •** **S \$65. | M \$125.**
Citrus Crème Fraîche, Dill Cream Cheese, Pickled Cucumbers, Red Onion-Caper Marmalade, Pumpernickel, And Rye Toast Points

SAVORY TARTS •

Serves 4 \$28.

- ❖ **Ricotta, Caramelized Onion, & Roasted Asparagus Tart**
Roasted Garlic-Leek Glaze
- ❖ **Smoked Salmon, Capers, Pickled Onions & Goat Cheese**
Horseradish-Lemon Sauce
- ❖ **Duck Confit, Wild Mushroom, & Goat Cheese**
Roasted Tomato Cream

HORS D'OEUVRES

Two Dozen

- ❖ **Coconut Shrimp** Apricot-Ginger Dip • \$50.
- ❖ **Applewood Bacon Wrapped Scallops** 🌿 \$50.
- ❖ **Salmon and Pea Cake** Mustard Aioli • \$48.
- ❖ **Lamb Meatballs** Harissa Glaze • \$47.
- ❖ **Mediterranean Lamb Sliders** Feta Aioli And Tapenade • \$48.
- ❖ **Spring Pea-Mushroom Arancini** Smoked Tomato Coulis • \$48.
- ❖ **Bacon Wrapped Brussels Sprouts** Maple Mustard Dip 🌿 \$48.

entrees

- ❖ **Horseradish Crusted Cod** 🌿 **H \$60. | F \$120.**
Lemon Glaze
- ❖ **Pistachio Crusted Salmon** 🌿 **H \$60. | F \$120.**
Buttered Leeks, Capers-Dill Velouté
- ❖ **Onion Crusted Chicken** 🌿 **H \$55. | F \$110.**
Boursin Cream
- ❖ **Eggplant Moussaka** 🌿 **H \$50. | F \$100.**
Zucchini, Potatoes, Tomatoes, Lentil-Mushroom Ragù And Roasted Garlic Bechamel
- ❖ **Dijon-Onion Crusted Rack Of Lamb** 🌿 **\$44 Per Rack.**
Rosemary Demi-Glace



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❖ **Beef Wellington** 🌿 (Serves 12-15) \$255.
Rosemary-Merlot Demi-Glace

❖ **Apricot Glazed Brisket** 🌿 H \$88. | F \$175.
Pickled Red Onions, Apricot BBQ Sauce

PASTA

❖ **Grilled Vegetable Ravioli** H \$60. | F \$120.
Sautéed Spinach, Parmesan And Balsamic Pesto Butter

❖ **Salmon Orecchiette** • H \$65. | F \$125.
Peas, Corn, Roasted Peppers, Lemon-Boursin Broth

sides

H \$60. | F \$120.

VEGETABLES 🌿

- ❖ **Baby Carrots** Honey-Orange Glaze
- ❖ **Brown Sugar Roasted Yellow Turnips**
- ❖ **Roasted Asparagus** Balsamic Reduction
- ❖ **Herb Roasted Parsnips And Carrots**

STARCH 🌿

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

SAUCES 🌿

Pint: \$12. | Quart: \$24.

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

desserts

SERVES::12

- ❖ **Cheesecake** • \$38.
❖ Baklava ❖ Pineapple-Mango ❖ Chocolate Orange
- ❖ **Tart** With Shortbread Crust • \$36.
❖ Chocolate-Honey ❖ Lemon-Almond ❖ Strawberry-Lavender
- ❖ **Coconut-Lemon Cake** • \$38.
Strawberry Mascarpone Mousse + Toasted Coconut
- ❖ **Trifles:** ❖ Lemon, Lavender-Blueberry Mousse • (6) \$26.
- ❖ **Creme Brulee** ❖ Vanilla-Lavender ❖ Raspberry 🌿 (6) \$20.
- ❖ **Holiday Petite Delights** • \$55.
Pistachio Chocolate Baklavas, Carrot-Cream Cheese Cakes,
Chocolate-Raspberry Mousse Cups, Strawberry Shortcake
Dessert Shots

