

Mother's Day

WEEKEND

{ SATURDAY, 5.9.26 AND SUNDAY, 5.10.26 }

MENU

FIRST COURSE ~ CHOICE OF

Strawberry-Arugula Salad & Coconut Squash Soup
*Black Pepper Goat Cheese, Pickled Red Onions
And Balsamic-Orange Vinaigrette GF*

Almond Crusted Baked Brie
Apricot-Ginger Chutney, Everything Crackers

Grilled Citrus-Marinaded Shrimp Martini
Maple Bacon Slab, Mango-Chili Salsa GF

MAIN COURSE ~ CHOICE OF

Cedar-Planked Salmon
Blood Orange-Basil Gremolata, Aleppo Pepper GF

Pan-Seared Duck Breast
Raspberry-Balsamic Gastrique, Pickled Rhubarb GF

Herb-Crusted Filet Mignon
Roasted Shallots, Wild Garlic Compound Butter GF

Spiced Apricot Pork Chop
Blackberry-Thyme Reduction GF

Herb-Salsa Verde Cauliflower Steak
Prosecco-Lemon Velouté, Crispy Leeks, Toasted Pine Nuts GF

*Served With: Sour Dough Bread And Roasted Garlic-Herb Butter,
Saffron-Pea Risotto And Honey Glazed Carrots*

Available Sunday, May 10th For Brunch
Served With Sage Sausage And Sweet Potato Hash

Crab And Bacon Eggs Benedict
Horseradish-Lemon Hollandaise GF

Steak And Eggs
Filet Mignon And Poached Egg, Watercress-Ramp Pesto, Frizzled Onions GF

Mascarpone Stuffed French Toast
Strawberry-Rhubarb Compote, Candied Walnuts

DESSERT ~ CHOICE OF

Triple Layer Chocolate Mousse Torte
Strawberry Compote GF

Lemon-Mascarpone Cheesecake
Blueberry Compote, Elderflower Anglaise GF

Carrot And Cream Cheese Cake
Toasted Coconut, Caramel Anglaise GF

Espresso Creme Brulee
Dark Chocolate-Cinnamon Shortbread Cookie GF

THREE COURSE

Menu

\$65.
PER PERSON
TAX & GRATUITY NOT INCLUDED

RESERVATIONS

SATURDAY, MAY 9
5:30 PM – 6:30 PM

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SUNDAY, MAY 10
12:00 PM – 1:00 PM – 4:00 PM

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ADVANCE
RESERVATIONS
SUGGESTED



102 SPARTA AVENUE
NEWTON NJ
973.383.2600
events@kravecaterers.com

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KRAVECATERERS.COM
FOR ONLINE RESERVATIONS