

SUPPER CLUB

Each month, we curate a rotating, seasonal menu paired with exclusive dinner dates.

We offer two distinct dining experiences: Our "Social Table", which is a shared communal seating perfect for meeting fellow food lovers, or a "Private Table" if you'd prefer a more intimate evening.

NEXT DINNER
GREEN MOUNTAIN
AUTUMN
SATURDAY, NOVEMBER 21ST

KRAVE IS BYO

We invite you to bring your favorite wine or beer to pair with the evening's flavors.

:::

Please include any dietary restrictions in your reservation so we can prepare accordingly.

We look forward to seeing you!

102 SPARTA AVENUE
NEWTON NJ
973.383.2600
events@kravecaterers.com
:::
KRAVECATERERS.COM
FOR ONLINE RESERVATIONS

TUSCAN HEARTH MENU

SATURDAY, NOVEMBER 14, 2026

RESERVATIONS: 5:30, 6:30 PM OR 7:45 PM

SOUP AND SALAD

BUTTERNUT SQUASH MINESTRONE

SPINACH AND FIG SALAD
GOAT CHEESE CROUTONS, SPICED PEPITAS,
WARM APPLE CIDER-SHALLOT VINAIGRETTE

– SERVED WITH –
SUNDRIED TOMATO FOCACCIA
AND ROASTED GARLIC-HERB BUTTER

ENTREES

CHOICE OF

BEEF SHORT RIBS
ROASTED GARLIC-TOMATO CONFIT, CRISPY LEEKS
AND BAROLO REDUCTION

BRAISED CHICKEN THIGHS
CARAMELIZED CIPOLLINI ONIONS, FENNEL,
CASTELVETRANO OLIVES, WHITE WINE BROTH

PAPRIKA OCTOPUS
FRIED CAPERS AND LEMON GLAZE

– SERVED WITH –
BROWN BUTTER POLENTA
TUSCAN KALE AND WHITE BEANS

VEGETARIAN
SWEET POTATO GNOCCHI
GORGONZOLA, BROWN SAGE BUTTER

DESSERT

CHOICE OF

RICOTTA WALNUT CHEESECAKE
WARM SPICED PEAR COMPOTE

TORTA AL CIOCCOLATO
(FLOURLESS CHOCOLATE ALMOND CAKE)
SALTED CARAMEL GELATO AND
VIN SANTO WINE REDUCTION

TIRA MISU
VIN SANTO-SOAKED BISCOTTI
ESPRESSO ANGLAISE

THREE COURSE MENU :: $72. PER PERSON
EXCLUDES BEVERAGES, TAX & GRATUITY