

SUPPER CLUB

Each month, we curate rotating, seasonal menus paired with exclusive weekend 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

CRIMSON HEARTH

SATURDAY, 12.5.26

KRAVE IS BYOB

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

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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

GREEN MOUNTAIN AUTUMN

MENU

SATURDAY, NOVEMBER 21, 2026

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

SOUP AND SALAD

VERMONT CHEDDAR SOUP
SPICY MAPLE DRIZZLE

KALE SALAD
SPICED WALNUTS, CRANBERRY GOAT CHEESE, RADICCHIO, CIDER-DIJON VINAIGRETTE

– SERVED WITH –
HERB FOCCACIA AND ONION BUTTER

ENTREE

CHOICE OF

CHARRED RIBEYE STEAK
WARM MAPLE BACON JAM, CARAMELIZED SHALLOT-STOUT REDUCTION

DUCK CONFIT
MAPLE GLAZED RED ONIONS
APPLE CIDER AND THYME GASTRIQUE

HORSERADISH CRUSTED COD
SPICED APPLE-FENNEL CHUTNEY,
CIDER BROWN BUTTER

– SERVED WITH –
CRISPY BRUSSELS SPROUTS :: GRUYÈRE-LEEK GRATIN

VEGETARIAN
STUFFED ACORN SQUASH
LENTILS, SPINACH, POTATO, TOASTED PEPITAS, SPICED MAPLE-PARSNIP PUREE

DESSERT

CHOICE OF

WARM PUMPKIN DONUT
BUTTERMILK ICE CREAM AND SALTED CARAMEL SAUCE

CHOCOLATE-MAPLE WHOOPIE PIES
MAPLE-MASCARPONE CREAM, ESPRESSO STOUT GLAZE

BAKED APPLE STRUDEL
CHEDDAR CRUST AND SPICED MAPLE ICE CREAM

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

GLUTEN FREE