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

TUSCAN HEARTH

SATURDAY, NOVEMBER 14TH

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!

krave :CATERERS:

102 SPARTA AVENUE
NEWTON NJ
973.383.2600
events@kravecaterers.com

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KRAVECATERERS.COM
FOR ONLINE RESERVATIONS

AUTUMN'S SHADOW

MENU

FRIDAY, OCTOBER 30, 2026

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

SOUP AND SALAD

ROASTED PORTOBELLO SOUP
BLACK GARLIC OIL, PUMPERNICKEL CROUTON

BABY SPINACH AND SHAVED RADICCHIO SALAD
BLACK FIGS, TOASTED PINE NUTS, BLACK PEPPER
GOAT CHEESE AND BALSAMIC-FIG VINAIGRETTE

– SERVED WITH –
CHARRED ONION-ROSEMARY FOCACCIA
AND SMOKED PAPRIKA BUTTER

ENTREES

CHOICE OF

SPICED GRILLED FILET MIGNON
SHALLOT AND BACON COMPOTE
ROSEMARY-MERLOT REDUCTION

GRILLED PORK CHOP
CARAMELIZED RED ONION AND
DARK BLACK CHERRY-BOURBON REDUCTION

BLACK SESAME CRUSTED TUNA
BLISTERED SHISHITO PEPPERS,
PICKLED GINGER, YUZU PONZU SAUCE

– SERVED WITH –
FORBIDDEN BLACK RICE AND ROASTED CARROTS

VEGETARIAN
ROASTED BEET RISOTTO
GORGONZOLA AND FRIZZLED LEEKS

DESSERT

CHOICE OF

BLACKBERRY AND
PLUM COBBLER
DARK RUM-RAISIN ICE CREAM

BLACK VELVET LAYER CAKE
DARK CHOCOLATE GANACHE AND
RASPBERRY PORT REDUCTION

STICKY TOFFEE PUDDING
ROASTED FIG-HONEY ICE CREAM
SALTED CARAMEL SAUCE

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