



HOLIDAY 2024

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CRAVE can help make your holiday event easy and stress-free!
We have delicious favorites and original options to satisfy
even the pickiest of guests.

Choose delivery, pick-up or a fully staffed event for
creating a delectable and memorable experience.

- Minimum order of 10 per item.
- Menu items are a la carte.
- Disposable plates, napkins and flatware can be purchased for \$1 per person. Upscale disposables are available for \$2 per person. Bio-degradable and rental options available upon request.
- Need help with planning, or florals for your special event? Ask your coordinator about our 2 new divisions, Latitude Longitude and Prim + Poppy.



SOUP

\$7

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SWEET POTATO + APPLE SPICE (GF) (VN)

VICHYSOISE (GF)

Potato | Leek

HEARTY WHITE BEAN (GF) (VN)

SALAD

\$6.50

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ROASTED BUTTERNUT SQUASH SALAD (GF) (V)

Greens | Pomegranate | Pumpkin Seeds | Feta | Honey Chardonnay

CANDIED APPLE (GF) (V)

Romaine | Mixed Greens | Seared Apples | Caramel Popcorn
Pecans | Red Onion | Goat Cheese | Poppy Seed Dressing

PAN SEARED PEAR + ARUGULA (GF) (V)

Arugula | Mixed Greens | Shaved Parmesan | Pears
Candied Pecans | Red Onion | Balsamic Dressing

HARVEST SALAD (GF) (V)

Romaine | Baby Kale | Bacon | Sunflower Seeds | Zucchini
Carrots | Beets | Radishes | Roasted Chickpeas | Buttermilk Ranch or Vinaigrette

BREAD: .50 per guest

(VN) VEGAN (V) VEGETARIAN (F) FAVORITE (GF) GLUTEN FREE

All ingredients are subject to change due to availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MAIN COURSE

BEEF TENDERLOIN

Dijon Garlic Cream Sauce

Or

Demi Glace with Mushroom + Onion Crisp

MAPLE PECAN PORK TENDERLOIN

BUTTERED SAGE TURKEY & GRAVY (GF)

CHERRY BOURBON GLAZED HAM

ORANGE + CRANBERRY CHICKEN WITH ROSEMARY (GF)

Chicken/Pork - \$11.00 per guest Ham/Turkey - \$13.00 per guest Beef - Market Price

VEGAN MAIN COURSE

NAPOLEON OF PORTOBELLO + TURNIP (GF) (VN)

Ginger Tamari Sauce

VEGAN POT PIE (VN)

GRILLED CABBAGE STEAK (GF) (VN)

Jalapeno Chimichurri Lentils + Maple Mustard Tahini

Vegan - \$12.00

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SIGNATURE SIDES

\$5.50



TRADITIONAL CORNBREAD DRESSING (F)

PEPPERJAM GLAZED CARROTS (GF) (V)

SMOKED GOUDA MAC + CHEESE (V)

CRANBERRY RICE WITH PECANS (GF) (VN)

HERBED ROOT VEGETABLES (GF) (VN)

GARLIC + CHIVE WHIPPED POTATOES (GF) (V)

SAGE + ASIAGO SWEET POTATO BAKE (GF) (V)

ROASTED GARLIC + SAGE GREEN BEANS WITH SESAME SEEDS (GF) (VN)

GARLIC + THYME SMASHED RED POTATOES W/ PARMESAN (GF) (V)

SIGNATURE SIDES: CASSEROLE

\$6.00



SWEET POTATO CASSEROLE (GF) (V)

SHARP CHEDDAR BROCCOLI RICE CASSEROLE (GF)

GREEN BEAN CASSEROLE (F)

SQUASH + RICE CASSEROLE (F)

BRUSSELS SPROUTS GRATIN

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CHILLED SIGNATURE SIDES

\$5

CRANBERRY RELISH (GF)

Apples | Celery | Pecans | Pineapple

CARROT + JICAMA SLAW (GF) (V)

Apricots | Sun Dried Cranberries

BROCCOLI SALAD (GF) (V)

Bacon | Pecans | Sun Dried Cranberries

TRADITIONAL DRESSED EGGS

DESSERTS

\$6

FUDGE PIE | PECAN PIE | PUMPKIN PIE | CARROT CAKE | SPICED APPLE CRISP

CHOCOLATE CRAVE CAKE | BANANA FOSTERS PUDDING | SALTED CARAMEL CHEESECAKE

CHOCOLATE TORTE \$7

BEVERAGES

Offered by the gallon (10 servings)

SWEETENED TEA | UNSWEETENED TEA \$10 SPICED FRUIT TEA \$13

HOT TEA | COFFEE \$16 TO GO \$20

HOT COCO \$17 TO GO \$22

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