

"As the Executive Chef of Crave Events Group, we strive to make every experience Memorable. All Menus are created to reflect seasonal flavors & the freshest ingredients. We take great pride in our relationships with Local Farms, so that each dish truly is a Farm-to-Fork as it can get"- Executive Chef James Graham

Butler Passed Hors D'oeuvres | Butler Passed for One Hour

Thai Salmon Salad in a Cucumber

Cup Duck Confit Crostini, Fig Jam & Sherry Glaze

Mini Tuna Tartare Tacos

Jahgram Spring Rolls with Thai Chili Glaze

Mini Crab Cakes with Mango Relish

Classic Shrimp Cocktail*

Baby Lamb Chops with Spicy Mango Chutney*

Lobster Martini* *Enhancement | \$7 per guest

Cocktail Hour Stationary Displays

Seasonal Fresh Fruits & Berries Artfully Presented Seasonal Fresh Fruits and Assorted Berries

Artisanal Cheese Carefully Selected Domestic & Imported Cheeses with Assorted Flatbreads

Crisp Garden Crudité Display of Fresh Garden Vegetables Served with Dipping Sauces

Crostini Bar

Artisanal cheese, olive, and herb baguettes, focaccias, pita chips and garlic bread with infused olive oils. Grilled Vegetables, Pickled Vegetables, Olives, Hummus, Baba Ghanoush, Stuffed Grape Leaves, Prosciutto & Melon

Farm to Fork I Salad Display

Traditional Caesar Salad I Crisp Country Croutons

Arugula Salad I Lemon & Thyme Vinaigrette

Organic Field Greens I Seasonal Fruit, Goat Cheese & Champagne Vinaigrette

Action Stations I Please Select Three

Trattoria Italiano

Please Select two pastas & three sauces

Pasta I Penne, Orecchiette, Rigatoni, Cavatelli & Bowtie

Sauces I Pesto, Fresh Tomato, Alfredo, Vodka & Mushroom

Accompaniments to Include: Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomatoes, Roasted Peppers, Onions, English Peas, Artichokes, and Caramelized Onions, and Garlic Knots

Mahalo: Poke Bowl Station

A Hawaiian Inspired Crave Favorite! Seared Ahi Tuna and Atlantic Salmon, with selections of Wakame Seaweed, shaved red onion, scallions, pickled ginger and cabbage, diced pineapple, avocado and crispy onion finished with togarashi, wasabi aioli or miso soy over rice or quinoa.

Asian Exchange: Noodle Bar

Fresh Made Noodle Bowls with a Selection of:

chicken or shrimp, lime, bean sprouts, red cabbage, shiitake mushrooms, cilantro, carrots, Lotus Root, soy sauce, coconut broth, fish sauce, glass noodles, coconut ginger rice, & Lemon Grass.

Comfort Foods you CRAVE

Bacon Wrapped Meatloaf, Stuffed with Mozzarella Cheese Macaroni & Cheese Mustard Greens, Pinto Beans & Roasted Yams

B.Y.O.S: Build Your Own Sliders

Grass Fed Beef Burgers, Veggie Burgers & Cod Cakes

Toppings: Tomato, Lettuce, Red Onion, Pickles, Roast Jalapenos, Caramelized Onions, Aged Cheddar, Swiss, Avocado, Applewood Smoked Bacon & Crispy Onions

Sauces: Ketchup, Dijon Mustard, BBQ Sauce, Ranch, Mayo & Steak Sauce

All You Need is Love & Bacon Display

Maple Bacon, Bacon Wrapped Scallops, bacon wrapped gorgonzola stuffed dates, chocolate dipped bacon, and pork belly sliders with maple aioli, chipotle bbq and sriracha aioli. Served with bbq Potato Crisps.

Let's 'Taco' Bout it

Crisp Beef or Chicken Tacos Served with an Assortment of Toppings to Include: Cheddar Cheese, Lettuce, Tomato, Roasted Jalapeno Peppers, Sour Cream & Guacamole

DESSERT

Strolling Assortment of Sweets Coffee, Tea & Soft Beverages

BAR OPTIONS CONSUMPTION BAR: \$150 BARTENDER FEE

DOMESTIC BEER & HOUSE WINE: \$25 PER GUEST PREMIUM OPEN BAR: \$35 PER GUEST

COST PER GUEST (4 hour package) \$90 PER GUEST + 22% ADMINISTRATIVE & NJ SALES TAX
ADDITIONAL CHARGES: \$250 MAITRE D FEE