

CATERING
TAKE
OUT
MENU



973.383.2600
www.kravecafecaterer.com

102 Sparta Ave. Newton NJ 07860

APPETIZERS

DIPS

Serve 15.

Crab and Artichoke Dip \$55.

Parmesan Crostinis And Brown Bread Crostinis

Pear-Gorgonzola Dip \$45.

Spiced Grilled Naan

Black Bean Dip \$45.

Chorizo and Smoked Gouda, Southwestern Grilled Naan

Kale and Artichoke Dip \$45.

Served With Parmesan Crostinis

PLATTERS

serves 15

Tuscan Antipasta \$80.

Prosciutto, Soppressata, Garlic Sausage
Marinated Artichokes, Roasted Red Peppers,
Piave Mezziano, Pesto Fresh Mozzarella,
Citrus-Thyme Olives Parmesan Crostinis

Mediterranean Meze \$60.

Tabouli, Herb Marinated Olives, Feta Cheese
Grapes, Kalamata Olive Tapenade,
Baba Ghanoush, Flatbreads, Pita Triangles

French Bistro \$75.

Brie Cheese, Cured Sausages, Country Pate
Gherkins, Whole Grain Mustard, Smoked Tomato Jam
Toasts and Baguettes

Beef Tenderloin \$125.

Horseradish-Gorgonzola Glaze, Parmesan Crostinis

Farmers Feast \$50.

Garden Vegetables, Pickled Vegetables
Ricotta-Leek Dip, Pepper Bruschetta
Eggplant Ratatouille, Parmesan-Garlic Crostinis

Hummus Dips \$45.

Sun-dried Tomato, Black Olive and Lemon
Traditional, Baked Pita Chips and Flatbreads

Beets And Blue Cheese Mousse \$45.

Endive Points And Caramelized Walnuts

Wild Mushroom Strudel	serves 15	\$55.
Goat Cheese, Fresh Herbs		
Sesame Tuna Tartar		\$55.
Served In Mini Cucumber Bowls		
Smoked Salmon		\$80.
Red-Onion Marmalade, Citrus-Caper, Sour Cream Cocktail Breads		
Smoked Trout Deviled Eggs		\$42.
Sweet Potato Empandas		\$45.
Black Beans, Smoked Gouda, Smoked Paprika Aioli Cilantro Pesto		
International Cheese + Fruit		\$95.
> Grapes > Seasonal Fruit > Carr Crackers		
Baked Brie	Apple-Raisin Chutney, Crackers	\$55.

SOUP

16oz. \$10.

32oz. \$20.

- > Beef Barley
- > Southwestern Black Bean
- > Roasted Tomato, White Bean and Sage
- > Wild Mushroom
- > Carrot-Ginger

VINAIGRETTES

16oz. \$12.

- > Champagne-Honey > Balsamic-Maple
- > Orange-Caper > Mustard-Bacon

SANDWICHES

S serves 8 \$40 / M serves 15 \$75 / LG serves 20 \$100

Three Sandwich Selections

- > Roast Beef + Horseradish
- > Smoked Turkey + Brie
- > Curried Chicken Salad Crossaint
- > Tuna + Green Olives
- > Fresh Mozzarella + Pesto
- > Vegetable Hummus
- > Egg Salad Crossaint

SALADS

S serves 8 / L serves 16

Krave Baby Greens \$23.S / \$50.L

Dried Cranberries, Oranges, Caramelized Pecans
Goat Cheese, Champagne-Honey Vinaigrette

Arugula + Berry \$23.S / \$50.L

Seasonal Berry, Toasted Almonds, Boursin
Shaved Red Onions, Balsamic-Orange Vinaigrette

Spinach + Barley \$23.S / \$50.L

Shaved Red Cabbage, Blue Cheese, Apples
Pickled Red Onions, Bacon Vinaigrette

Winter Cous Cous \$30.S / \$65.L

Dried Cranberries, Walnuts, Green Onions
Champagne-Orange Vinaigrette

Greek Orzo \$30.S / \$65.L

Kalamata Olives, Tomatoes, Feta,
Cucumbers, Pesto Vinaigrette

Potato Salad \$30.S / \$60.L

Applewood Bacon, Blue Cheese And Green Onions

PASTA

H serves 8 / F serves 16

Sweet Sausage Gemelli \$40.H / \$80.F

Arugula, Roasted Peppers, Smoked Mozzarella,
Gemelli, Olive Oil, And Garlic

Vegetarian Penne \$40.H / \$80.F

White Beans, Sun-Dried Tomatoes, Spinach
Fresh Mozzarella, Penne And A Chardonnay Broth

Macaroni + Cheese \$45.H / \$90.F

> Pulled Pork + Smoked Gouda
> Roasted Vegetable + Goat Cheese

Butternut Squash Ravioli \$45.H / \$90.F

Sage Brown Butter, Spinach, Parmesan

Vegetable Lasagna \$40.H / \$80.F

Portobella Mushroom, Artichoke And Arugula

Cajun Shrimp Orrechiette \$45.H / \$90.F

Roasted Grape Tomatoes, Peas, Corn
Orange-Goat Cheese Broth

ENTREES

Artichoke Chicken \$40.H / \$80.F
Portobella Mushrooms And Lemon-Thyme Sauce

Pan-Seared Chicken \$45.H / \$95.F
Sun-Dried Tomato And Caper Cream

Cajun Chicken \$40.H / \$80.F
Honey-Mango Salsa

Chicken Curry \$40.H / \$80.F
Grilled Pineapple, Raisins, Cilantro,
Coconut Curry, Basmati Rice

Sweet Potato Crusted Salmon \$45.H / \$95.F
Chipotle-Raisin Butter

Blackened Salmon \$45.H / \$95.F
Lemon-Leek Cream

Caribbean Pork Loin \$40.H / \$80.F
Apricot-Ginger Glaze

Filet Mignon \$65.H / \$125.F
Rosemary-Merlot Demi-Glace

Braised Beef Short Ribs \$65.H / \$125.F
Mushroom Ragout

Sliced Flank Steak \$60.H / \$120.F
Caramelized Onions
Jack Daniels-Chipotle Demi-Glace

Hanger Steak \$50.H / \$100.F
Cocoa-Chili Seared, Bourbon Demi-Glace

SIDES

VEGETABLE \$35.H / \$75.F

- > Green Beans With Shallots, Lemon And Cashews
- > Honey Sage Carrots
- > Cider and Herb Roasted Root Vegetables
- > Balsamic Grilled Vegetables
- > Maple Glazed Brussel Sprouts and Bacon

STARCH

\$30.H / \$60.F

- > Potato Au Gratin
- > Roasted Rosemary Red Bliss Potato
- > Roasted Garlic Whipped Potato
- > Saffron-Ginger Basmati Rice
- > Wild Mushroom-Herb Bread Pudding
- > Polynesian Rice (Peas, Eggs, Pineapple, Sesame, Soy, Cilantro)

SWEETS

- > Chocolate Mousse Torte \$28.
- > Coconut Carrot Cake \$28.
- > Chocolate-Orange Cheesecake \$35.
- > Apple-Caramel Cheesecake \$35.
- > Chocolate-Kahula Pecan Pie \$32.
- > Key Lime Tart \$28.
- > Apple-Caramel Crisp \$40.H
- > Pear, Fig, And Almond Bread Pudding \$40.H
- > Chocolate Honey-Banana Bread Pudding \$40.H

DESSERT PLATTERS

Serves 15

- Cookies And Brownies** \$40.
Peanut Butter, Chocolate Chip, Oatmeal Raisin
And Double Chocolate Brownies
- Petite Delights** \$60.
Chocolate Mousse Cups, Cheesecake Bites,
Key Lime Bars, Cannolis
- Dessert Shots** \$65.
Kentucky Derby, Lemon Meringue, Tira Misu,
Apple Crumb



ORDERING

Please contact our catering office
@ 973.383.2600 or email us at
events@kravecaterers.com

We require 48 hour advance notice for all orders.