

CRAVE

AMERICAN KITCHEN & SUSHI BAR

HORS D'OEUVRES

SUSHI

- Mexican Roll*** tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 75
- Veggie Roll*** carrots, cucumber, cooked spinach, asparagus, wrapped with avocado 45
- Maui Roll*** crispy shrimp tempura & tuna poke, with avocado, masago, yamagobo, roasted jalapeño & scallion, topped with chili oil & ponzu 60
- California Roll*** crab mix, masago, avocado, cucumber, sesame seeds wrapped inside out 50
- Crunchy Roll** shrimp tempura, smelt roe, spicy mayo and kaiware wrapped with tempura crunchy flakes & topped with a sweet soy based sauce 55
- Bamboo Bite** tempura shrimp, cream cheese topped with avocado, jalapeño, hibachi & unagi sauces 55
- Spicy Tuna Roll*** chopped fresh tuna in a spicy mayo mix with avocado, kaiware, yama gobo, leaf lettuce 50
- Philly Roll*** salmon, cream cheese, sesame seeds 50
- Tempura Roll*** shrimp tempura, avocado, spicy mayo 65
- Tuna Poké*** Hawaiian style tuna tartare, sliced avocado, chili oil 90
- Maki Sushi Platter*** chef's choice assorted specialty rolls 65
- Nigiri Sushi Platter*** chef's choice assorted nigiri 65

SUSHI BOATS

- Hoshii Boat*** spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 34.95
- Geisha Boat*** chef's selection of three rolls, assorted nigiri 54.95
- Samurai Boat*** chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 104.95



PRICED IN QUANTITIES OF 25 | PRE ORDER DUE 48 HOURS PRIOR TO EVENT
Items denoted with an asterisk (*), may (with modification) be prepared gluten free

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HORS D'OEUVRES

COLD SELECTIONS

Tenderloin Crostini rosemary aioli with shaved green onion 80

Pesto Shrimp oven dried tomatoes, pesto, crostini 80

Curried Deviled Eggs* curry spice, dijon, green onions, almonds 60

Chips & Dip* hand cut potato chips with house made onion dip 55

Tuna Poke* fresh ahi tuna tossed with sesame oil, fresh ginger & garlic with wonton cups 85

Prosciutto Caprese Skewers* prosciutto, cherry tomato, mozzarella, whole basil 65

Jumbo Shrimp Cocktail* ginger cocktail sauce 80

Spinach Artichoke Dip creamy blend of artichoke, parmesan & spinach, with tortilla chips 70

Lettuce Wraps butter lettuce, sesame soy chicken, fresh veggies 75

Guacamole & Chips* house made, with pico de gallo 60

Domestic Cheese Platter cheddar, swiss, brie, pepper jack, bleu cheese, baguette 85

Crostini Caprese roasted tomato, fresh mozzarella, pesto 65

CRAVE Hummus pesto & goat cheese infused, fresh vegetables, tandoori 75

Fresh Cut Seasonal Fruit* assorted seasonal fruit, berries, Grand Marnier strawberry dip 75

Fresh Vegetable Platter* fresh broccoli, cucumber, red pepper, carrots, celery, grape tomatoes, roasted red pepper aioli 75

Assorted Mini Desserts tart shells with assorted fillings including chocolate mousse, raspberry whipped cream & tiramisu 75

HOT SELECTIONS

CRAVE Sliders Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, King's Hawaiian sweet bun 75

Roast Beef Sliders thin shaved roast beef, horseradish sauce, caramelized onions, mushroom conserva, King's Hawaiian sweet bun 75

Crispy Chicken Sliders crispy chicken fritters on King's Hawaiian sweet bun with house made pickle & spicy mayo 65

Baked Brie en Croute creamy brie, macadamia nut, puff pastry, balsamic reduction, green apple 80

Crab & Artichoke Dip tossed in lemony mayo, served hot 90

Chicken & Avocado Egg Rolls chipotle ranch dipping sauce 70

Cheese Curds bourbon BBQ sauce 65

CRAVE Wings cucumber, bleu cheese 90

Choice of:

Lemon Garlic or **Buffalo**

Firecracker Shrimp crispy shrimp in a tangy chili sauce 95

Chicken Satays* spicy peanut marinade 65

Beef Skewers* petite tenderloin, teriyaki marinade 65

Lamb Meatballs pesto cream sauce 60

Sweet & Sour Shrimp crispy shrimp, sweet & sour sauce, pineapple relish 90

Pork Pot Stickers steamed, sweet cilantro chili sauce 55



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BREAKFAST & LUNCH

BREAKFAST

Continental Breakfast* 11.95

Assorted Pastries, Fresh Fruit, Yogurt, Granola,
Coffee, Tea, Orange Juice

Breakfast Buffet* 15.95

Scrambled Eggs, Breakfast Potatoes, Bacon or
Sausage, Fresh Fruit, Croissants, Fresh Baked
Cinnamon Roll

LUNCH

TIER 1 | \$30

SALAD

**Caesar Salad &
Bread Service**

ENTRÉE SELECTIONS

Steak Medallions* hand cut
CAB medallions, buttermilk
mashed potatoes, asparagus

Miso Glazed Salmon miso
marinated, pan seared salmon,
served over fresh vegetables
with sesame & ginger

Lemon Garlic Chicken seared
boneless chicken breast, lemon
garlic butter sauce, mashed
potatoes, brussels sprouts

DESSERT

Coconut Cake

TIER 2 | \$25

SALAD

**CRAVE Salad &
Bread Service**

ENTRÉE SELECTIONS

French Dip shaved ribeye,
onions & mushrooms topped
with melted swiss on a hoagie

Salmon & Tabbouleh Salad*
grilled salmon with harissa,
fresh greens, lemon shallot
vinaigrette, feta cheese &
tabbouleh

Creamy Chicken Fettuccine*
mushroom medley, caramelized
onion

DESSERT

Chocolate Cake

TIER 3 | \$20

SOUP

**Tomato Basil Pesto Soup
& Bread Service**

ENTRÉE SELECTIONS

Chicken Stir Fry veggies,
coconut rice, chopped peanuts,
micro cilantro, soy chili glaze

Blackened Fish Tacos roasted
corn avocado salsa, apple
jalapeño slaw, served with rice
with corn & black bean salsa

Chopped Chicken Salad dried
cherries, spinach, romaine, bacon,
avocado, citrus vinaigrette,
almonds, fontina

DESSERT

French Silk Mini

VEGETARIAN/VEGAN SELECTION

Vegetable Stir Fry snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts,
& tofu sautéed with szechuan sauce, served over coconut jasmine rice



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DINNER & DUETS

DINNER

TIER 1 | \$60

SALAD

Baby Kale Salad & Bread Service

ENTRÉE SELECTIONS

Filet Mignon* potato purée, asparagus, CRAVE steak sauce

Chilean Sea Bass pan seared on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce

Lemon Garlic Chicken seared chicken breasts, butter sauce, mashed potatoes, brussels sprouts

DESSERT

Coconut Cake

TIER 2 | \$50

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Ribeye* potato purée, asparagus, CRAVE steak sauce

Seared Scallops* sweet red wine glazed onions, potato puree, root vegetable hash

Creamy Chicken Fettuccine mushroom conserva, caramelized onion, garlic cream sauce

DESSERT

Chocolate Cake

TIER 3 | \$40

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

Steak Medallions* potato purée, asparagus, CRAVE steak sauce

Miso Glazed Salmon pan seared salmon, fresh vegetables sauteed with sesame & ginger

Chicken Stir Fry fresh vegetables, chopped peanuts, micro cilantro, soy chili glaze, coconut jasmine rice

DESSERT

S'mores Brownie

DINNER DUETS

DUET 1 | \$65

SALAD

Caesar Salad & Bread Service

ENTRÉE

Filet Mignon & Pan Seared Scallops*

CRAVE steak sauce, potato purée, asparagus

DESSERT

Coconut Cake

DUET 2 | \$55

SALAD

CRAVE Salad & Bread Service

ENTRÉE

Grilled Steak Medallions & Sautéed Shrimp*

CRAVE steak sauce, mashed potatoes

DESSERT

Chocolate Cake

VEGETARIAN/VEGAN SELECTION

Vegetable Stir Fry snow peas, broccoli, onions, red & green bell peppers, carrots, water chestnuts, & tofu sautéed with szechuan sauce, served over coconut jasmine rice



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