

Cold Appetizers

FRESH SHRIMP COCKTAIL

10# of jumbo chilled shrimp with cocktail sauce and lemons.
Approx. 250 pieces,

CHARCUTERIE BOARD

Prices start at \$7/guest. A mixture of meats, nuts, dried fruits, spreads, and assorted crackers. Size of board will be based on guest count. 50 guest minimum.

CROSTINI

Enjoy one of Crave's MANY options!

CHEESE AND SAUSAGE PLATTER

Assorted cheeses and local sausage from Loehr's served with crackers. 16" Tray.

FRESH FRUIT PLATTER

A variety of fresh fruit. Local when available.

FRESH VEGETABLE PLATTER

A variety of fresh vegetables served with Ranch.

TACO DIP

Our house made taco dip topped with lettuce, cheddar, onion, black olives. Served with tortilla chips.

BRUSCHETTA

Crostini topped with Crave's house made bruschetta and topped with a balsamic drizzle. 30 pieces per order.

PRETZEL BITES WITH BEER CHEESE

bite size pretzel balls with house made beer cheese.

HAM & PICKLE ROLL UPS

HUMMUS TRAY

Served with red peppers, feta, cucumbers, and pita.

DEVILED EGGS

Classic, BLT, or Southwest.

CHIPS, PICO, AND GUAC

Our house made pico and guacamole served with tri-colored tortilla chips.

RANCH AND CUCUMBER BITES

Cucumber round topped with a ranch and herb cream cheese, a grape tomato, and chives.

SALMON PINWHEELS

Cold smoked salmon and herbed cream cheese in a garden vegetable wrap. Topped with fresh dill.

Hot Appetizers

GRILLED CHEESE AND TOMATO BASIL SHOOTERS

MAC 'N CHEESE BAR

Choice of 5 toppings. 4oz. per guest.

NACHO BAR

Nacho cheese, chips, salsa, and sour cream. add ons available.

BACON WRAPPED WATER CHESTNUTS OR BACON WRAPPED DATES

JUMBO STUFFED MUSHROOMS

Cheese, Sausage, or Crab Blend.

MEATBALLS

Asian, Bourbon, BBQ, or Swedish

BONELESS WINGS

BBQ, Jerk, Hot, Bourbon, or Parmesan Garlic.

BUFFALO CHICKEN DIP

Served with pita and/or celery.

CHICKEN SKEWERS

LOADED SMASHED POTATO ROUNDS

Baby red potato, cheddar cheese, and bacon topped with sour cream and chives.

BRIE AND RASPBERRY PURSES

Phyllo cups filled with brie and raspberries topped with candied pecans.

SPINACH AND ARTICHOKE DIP

Our house made dip served with pita.

RIBLETS

Priced for 10 pounds. Minimum of 10 pounds.

SLIDERS

Burger, Pulled/BBQ Pork, Gyro, Brat, Chicken and Waffles, BLT, Hawaiian Ham, or Reuben.

PHYLLO WRAPPED ASPARAGUS TIPS

with a parmesan cream sauce.

Any appetizer sold by the piece have 36 piece minimum and sold in increments of 36 pieces only.

All appetizers are served on disposable trays or platters.

***Additional staff may be required.*

**Plates and utensils additional charge.*

Service ware rentals available to create your personalized unique look.



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Dinner Buffet Options

Crave Catering is dedicated to crafting delectable dishes with a commitment to quality. Our sauces and gravies are prepared from scratch and always gluten free. We source ingredients locally when possible, ensuring freshness and supporting our community.

FULL SERVICE CATERING INCLUDES:

Delivery, appropriate staff for set up, dinner service, clearing tables, and clean up of buffet.

***All pricing is subject to 22% service charge, floor staff fee, local sales tax and any venue fees.

Standard Buffet

Buffet tables covered in black linen table cloths.
Staff arrives 1 hour prior to dinner for set-up.

BASIC SINGLE USE TABLEWARE

Includes: Black disposable high impact plates, black plastic forks and knives, and white paper napkin.

PREMIUM SINGLE USE TABLEWARE

Includes: Choice of Palm Leaf Plates or Silver or Gold Rimmed Glimmerware, silver plastic fork and knife, and white paper dinners napkin.

Semi-Sitdown Buffet

Buffet tables covered in black linen table cloths all hot food is set up on the buffet tables. Staff arrives 2 hours prior to dinner for set-up.

SEMI-SIT DOWN-

PREMIUM SINGLE USE TABLEWARE

Includes: Choice of Palm leaf plates or Silver Rimmed Glimmerware Guest tables are set with silver plastic fork and knife, white paper napkin, pre-set family style salad and dressing with disposable black salad plate and fresh baked dinner rolls with butter.

SEMI-SIT DOWN-

FULL SERVICE CHINA

Includes: China dinner plate, pre-set silver cutlery (salad fork, dinner fork, and butter knife), white paper napkin, pre-set family style salad and dressing with glass salad plate and fresh baked dinner rolls with butter.

Food Selections

Buffets come standard with fresh baked dinner rolls with butter, mixed green salad with shredded carrots and dressing and green bean, yellow bean, carrot vegetable blend for your vegetable.

*Upgrades to these items can be made upon request.

SIDE SELECTIONS (CHOOSE 1):

GARLIC MASHED REDS WITH GRAVY ^{GF}

MAC-N-CHEESE

WILD RICE PILAF ^{GF}

PARMESAN ORZO ^{GF}

ROASTED ROSEMARY REDS ^{GF}

PROTIEN SELECTIONS (CHOICE OF 2):

Soz. of protein between the 2 selections provided in pricing.
Additional protein market price.

TENDERLOIN TIPS ^{GF}

roasted in a mushroom gravy served with egg noodles.
***egg noodles not gf.

BRAISED SHORT RIBS ^{GF}

braised and served in a red wine Demi-glace.

ROASTED BEEF TENDERLOIN WITH AUJUS

PORK MEDALLIONS ^{GF}

baked in a mushroom mustard cream sauce.

CHICKEN BREAST ^{GF}

baked in a white wine sauce.

CHICKEN CORDON BLEU

breaded chicken breasts stuffed with ham and swiss cheese topped with a swiss cheese sauce.

CHICKEN FRICASSE ^{GF}

boneless, skinless chicken thighs in a white mushroom cream sauce.

TUSCAN CHICKEN ^{GF}

chicken breast baked topped with a spinach and tomato cream sauce.

PECAN CRUSTED CHICKEN

pecan and panko crusted chicken served with hazelnut cream sauce.

PRETZEL CRUSTED CHICKEN

pretzel and panko crusted chicken breast with honey mustard cream sauce.

BAKED GARLIC COD ^{GF}

with lemon dill sauce.

ROASTED SALMON ^{GF}

with a lemon dill sauce.

Additional Services

HEAVY APPETIZER STATIONS

Build your own unique display of appetizers at your special event. Meant for grazing or social events, not as a sit down meal.

*Pricing based on your selections.

Recommended Quantities:

2-4 pieces/person cocktail hour.

4-8 pieces/person extended cocktail hour.

15+ pieces/person dinner replacement.

COFFEE SERVICE

Includes: Regular coffee, cream, sugar, sweetener and styrofoam coffee cups.

Self service for approximately 85 guests.

WATER SERVICE

Includes: glass water carafes and staff to water guests.

Priced per table (10 guest table max).

Glass Water Goblet: \$25.00

9oz Disposable Cup: \$18.00

*some barn venues do not accommodate water. If that is the case water pricing may be significantly different.

SERVICEWARE RENTAL

Build your own unique display for your special event. Crave will work with you to help elevate your event with icy, metals, tiers/riser, porcelain pieces and more adding a special touch of rustic chic to your event. Prices range on rental fees depending on pieces.

*Additional services subject to local sales tax.

Additional Catering Info

*\$500 Deposit Required to secure date of event.

*Crave Catering only takes on 1 event per weekend day.

*\$65 Tasting unless you secure Crave Catering with the \$500 security deposit then your tasting is complimentary.

*Signed contract due upon any catering booking.

*Quotes provided for all events.

*Full service staffed for Hot Buffets requires a 75 person minimum.

*Buffet Pricing is ALL-INCLUSIVE: Staff, service charge, delivery, set, up, tear-down and any necessary cleaning by the venue (excluding local sales tax and any venue fees).

*ALL PRICING: Subject Local sales tax and any venue fees.

*Due to market conditions pricing subject to change at any time.