



# Fall + Winter 2026

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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 other divisions, Latitude Longitude and Prim + Poppy.



## SOUP

\$7

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### MAPLE + SAGE BUTTERNUT SQUASH SOUP (VN) (GF)

Roasted butternut squash simmered with fresh sage, pure maple syrup, and creamy coconut milk, finished with sage and toasted pumpkin seeds,

### ROASTED CAULIFLOWER + SMOKED GOUDA SOUP (V) (GF)

Velvety roasted cauliflower soup blended with caramelized leeks, smoked gouda, and cream, finished with a vibrant scallion oil drizzle.

## SALAD

\$6.50

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### ROASTED BUTTERNUT SQUASH SALAD (GF) (V)

Greens | Pomegranate | Pumpkin Seeds | Feta | Maple Dijon Vinaigrette

### APPLE + PECAN (GF) (V)

Romaine | Mixed Greens | Seared Apples

Rosemary + Thyme Pecans | Seared Red Onions | Goat Cheese | Poppy Seed Dressing

### PEAR + ARUGULA (GF) (V)

Arugula | Mixed Greens | Shaved Parmesan | Seared Pears

Candied Pecans | Seared Red Onions | Balsamic Dressing

### HARVEST SALAD (GF) (V)

Romaine | Baby Kale | Bacon | Sunflower Seeds | Zucchini

Carrots | Beets | Radishes | Chickpeas | Champagne Vinaigrette

**BREAD:** .50 per guest

**BUTTER** (Pats or Whipped): .25 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

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### BEEF TENDERLOIN

Demi Glace with Mushroom + Onion Crisp

### SLOW ROASTED PRIME RIB

Au Ju + House Horseradish Cream

### MAPLE PECAN PORK TENDERLOIN

### HERB ENCRUSTED TURKEY & GRAVY

### CHERRY BOURBON GLAZED HAM

### ORANGE + CRANBERRY CHICKEN WITH ROSEMARY (GF)

Chicken/Pork - \$12.00 per guest   Ham/Turkey - \$14.00 per guest   Beef - Market Price

## VEGAN MAIN COURSE

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### ROASTED ACORN SQUASH (GF) (VN)

Roasted acorn Squash filled with savory wild rice cranberry pilaf, fresh herbs, and toasted pumpkin seeds, finished with a herb balsamic drizzle.

### SWEET POTATO SHEPHERD'S PIE (VN)

Savory lentils, roasted vegetables, and mushrooms simmered in a rich herb gravy topped with whipped sweet potato and baked until golden brown

### GRILLED CABBAGE STEAK (GF) (VN)

Fire grilled cabbage steaks and seasonal vegetables served over creamy white bean puree with a vibrant herb chimichurri.

Vegan - \$13.00

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## SIDES

\$6

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### TRADITIONAL CORNBREAD DRESSING (F)

#### PEPPERJAM GLAZED BABY CARROTS + TURNIPS (GF) (V)

Roasted baby carrots and tender turnips glazed with our house-made pepper jam, finished with fresh thyme, toasted sliced almonds, and flaky sea salt

#### ROSEMARY + THYME ROOT VEGETABLES W/ MAPLE REDUCTION (GF) (VN)

Carrots, parsnip, turnips, baby potatoes, radish, and onions

#### GARLIC & CHIVE WHIPPED POTATOES W/ BROWN GRAVY (GF) (V)

#### MAPLE COCONUT SWEET POTATO SOUFFLÉ (GF) (VN)

Roasted sweet potatoes whipped with maple syrup, coconut cream, and warm spices, finished with toasted coconut.

#### BLISTERED GREEN BEANS W/ BACON JAM (GF)

Crisp tender green beans blistered until lightly charred, tossed with our house-made bacon onion jam, and finished with fresh herbs

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

#### SMOKED GOUDA MACARONI BAKE (V)

Elbow macaroni pasta folded with our signature smoked Gouda cheese sauce, baked until golden and bubbling and finished with a Smoked Gouda Parmesan panko crust

#### SWEET POTATO CASSEROLE W/ PECAN STRUESEL (GF) (V)

#### SHARP CHEDDAR BROCCOLI RICE CASSEROLE

#### GREEN BEAN CASSEROLE (F)

#### SQUASH + RICE CASSEROLE (F)

#### SMOKEY BRUSSELS SPROUTS + APPLEWOOD BACON GRATIN

Caramelized brussels sprouts and applewood bacon baked in smoked Gouda sauce, finished with smoked paprika, Parmesan, and golden breadcrumb crust

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## CHILLED SIGNATURE SIDES

\$5

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### CRANBERRY RELISH (GF)

Apples | Celery | Pecans | Pineapple

### BROCCOLI SALAD (GF)

Bacon | Pecans | Sun Dried Cranberries

### TRADITIONAL DRESSED EGGS

## DESSERTS

\$6

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FUDGE PIE | PECAN PIE | PUMPKIN PIE | CARROT CAKE | SPICED APPLE CRISP | CHESS PIE  
CHOCOLATE CRAVE CAKE | BANANA FOSTERS PUDDING | SALTED CARAMEL CHEESECAKE  
CHOCOLATE TORTE \$7

## BEVERAGES

Offered by the gallon (10 servings)

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SWEETENED TEA | UNSWEETENED TEA \$11    SPICED FRUIT TEA \$13  
HOT TEA | COFFEE \$22  
HOT COCO \$22

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