

# CRAVE

— FOOD & DRINK —

## SUSHI & PLATTERS

PRICED PER FULL ROLL | PLATTERS ALSO AVAILABLE

### MEXICAN\* GF+

tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 20.95 (10 pc)

### CRAVE VEGGIE GF

carrots, spinach, asparagus, cucumber wrapped with avocado, sesame dressing 13.95 (8 pc)

### CRUNCHY\*

shrimp tempura, avocado, spicy mayo, masago, sweet sauce 16.95 (8 pc)

### CUCUMBER GF

maki cucumber roll 6.50 (6 pc)

### AVOCADO GF

maki avocado roll 6.95 (6 pc)

### SHRIMP TEMPURA

avocado, cucumber, daikon, spicy mayo 11.95 (6 pc)

### VOLCANO\*

baked scallops, snow crab, avocado, cucumber, spicy sweet sauce 16.95 (8 pc)

### CALIFORNIA\* GF

crab mix, masago, cucumber, avocado 11.95 (8 pc)

### PHILLY\* GF

salmon, cream cheese, sesame seeds 12.95 (6 pc)

### DYNAMITE\* GF

yellowtail, chili sauce, thai chili peppers, cucumber, daikon 11.95 (6 pc)

### RAINBOW\* GF

California roll topped with chef's selection of four types of fish 19.95 (8 pc)

### BAMBOO BITE

crunchy tempura shrimp, cream cheese topped with avocado, jalapeño, with hibachi & unagi sauces 17.95 (8 pc)

### SPICY SALMON\* GF+

sriracha, yamagobo, leaf lettuce, cucumber 11.95 (6 pc)

### SPICY TUNA\* GF+

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo 11.95 (6 pc)

### CRUNCHY SPICY TUNA\*

spicy tuna, red tuna, albacore tuna, crunchy flakes 19.95 (8 pc)

### KING KONG\*

sushi shrimp, fresh tuna, cream cheese, avocado, jalapeño, spicy mayo, unagi & hibachi sauces 22.95 (12 pc)

### GODZILLA\*

spicy tuna, shrimp tempura, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, sweet sauce 22.95 (10 pc)

### FIRECRACKER ROLL\*

inside out roll filled with yellowfin tuna, cucumber, cream cheese, eel sauce, & spicy mayo topped with spicy crab mix & jalapeños 18.95 (8 pc)

### #9\*

shrimp tempura, salmon, avocado, sesame seeds, sweet sauce 17.95 (8 pc)

### ALASKA ROLL\*

spicy crab mix, fresh salmon, cream cheese, & jalapeno, tempura fried with panko bread crumbs, finished with spicy mayo & eel sauce 18.95 (8 pc)

### NINJA ROLL\*

inside out roll filled with shrimp tempura, cilantro, cucumber, & avocado, topped with yellowfin tuna & spicy cilantro sauce 17.95 (8 pc)

### SPIDER ROLL

inside out roll stuffed with softshell crab, cucumber, & spicy crab mix, topped with red tobiko & eel sauce 16.95 (6 pc)

## SUSHI BOATS & PLATTERS

### HOSHII PLATTER\*

spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 43.95 (17 pc)

### GEISHA BOAT\*

chef's selection of three rolls, assorted nigiri 63.95 (30 pc)

### SAMURAI BOAT\*

chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 129.95 (48 pc)

### TUNA LOVER'S PLATTER\*

featuring Spicy Tuna, Ninja, Crunchy Spicy Tuna, Mexican, Godzilla 89.95 (42 pc)

### GREATEST HITS PLATTER\*

mix of our most popular rolls featuring Bamboo Bite, Mexican, Crunchy, King Kong, Godzilla 99.95 (48 pc)

GF = GLUTEN FREE

GF+ = GLUTEN FREE IF REQUESTED

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

CONSUMER WARNING: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food-borne illness, especially for individuals with certain medical conditions. If unsure of your risk, consult a physician. Items noted by an asterisk (\*) on menu do contain raw or undercooked meats, fish, or shellfish

# COLD SELECTIONS

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## PRICED IN QUANTITIES OF 25

### TENDERLOIN CROSTINI

rosemary aioli with shaved green onion 100

### TUNA POKE\*

fresh ahi tuna tossed with sesame oil, fresh ginger & garlic in crispy wonton crisps 90

### PROSCIUTTO CAPRESE SKEWERS GF

prosciutto, cherry tomato, mozzarella, whole basil 80

### JUMBO SHRIMP COCKTAIL GF

ginger cocktail sauce 100

### GUACAMOLE & CHIPS

house made, with pico de gallo 60

### CROSTINI CAPRESE

roasted tomato, fresh mozzarella, pesto 65

### LOBSTER AVOCADO TOAST

parmesan crusted brioche toast spread with house-made guacamole, then topped with lobster tossed with pico de gallo, finished with slice of fresh avocado & lime 120

### LETTUCE WRAPS

pulled oven roasted chicken glazed with hoisin sauce, on top of organic Asian slaw, with local hydroponic butter lettuce, topped with chopped peanuts 90

### GRAVE VEGETARIAN HUMMUS

pesto & goat cheese infused, fresh vegetables, tandoori 75

### DOMESTIC CHEESE PLATTER

cheddar, swiss, brie, pepper jack, bleu cheese, baguette 85

### FRESH CUT SEASONAL FRUIT GF

assorted seasonal fruit, berries, Grand Marnier strawberry dip 80

### FRESH VEGETABLE PLATTER GF

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 & mini Smore's Brownies 75

# FLATBREADS

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## PRICED IN QUANTITIES OF 8 PIECES

### PESTO CHICKEN

oven roasted chicken on crispy flatbread with pesto garlic cream, grilled artichokes, red & yellow tomatoes, & five cheese blend topped with basil chiffonade 15.95

### MARGHERITA

house-made tomato sauce, oven roasted tomatoes, fresh & shredded mozzarella, topped with fresh julienne basil 14.95

### CAPRESE

brushed with extra virgin olive oil & fresh herbs, layered with oven roasted tomatoes, parmesan, & fresh mozzarella, topped with a mix of basil, Revol Greens arugula, fresh tomatoes & avocado tossed in olive oil & sea salt 15.95

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# HOT SELECTIONS

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PRICED IN QUANTITIES OF 25

## CRAVE SLIDERS\*

certified angus beef, house burger sauce, caramelized onions, smoked cheddar cheese, mini brioche buns 90

## SURF & TURF SLIDERS\*

tender beef medallions topped with grilled shrimp on mini brioche buns finished with béarnaise sauce 125

## CRISPY CHICKEN SLIDERS

crispy chicken fritters on mini brioche buns with house made pickle & spicy mayo 90

## CRAVE IMPOSSIBLE SLIDERS

grilled Impossible meat sliders on mini brioche buns with our signature burger sauce 115

## MINI CRAB CAKES

house-made lump crab cakes, pan seared to a golden brown, finished with house-made yum yum & chipotle sauces 125

## SPINACH & ARTICHOKE DIP

creamy oven baked blend of artichokes, spinach, & parmesan, served with tortilla chips 80

## CHEESE CURDS

bourbon BBQ sauce 65

## CHICKEN & AVOCADO EGG ROLLS

hand rolled in house with house-made guacamole, oven roasted pulled chicken & fresh avocado, flash fried & served with chipotle ranch dipping sauce 70

## CRAVE WINGS GF

our signature jumbo wings, marinated overnight, then grilled & fried until crispy, tossed in your choice of Lemon Garlic or Buffalo sauce, served with cucumber sticks & bleu cheese 100

## FIRECRACKER SHRIMP

spiral cut shrimp, battered & fried then tossed in our house-made chile sriracha sauce 120

## CHICKEN SATAYS

spicy peanut marinade 70

## BEEF SKEWERS

petite tenderloin, teriyaki marinade 75

## PORK POT STICKERS

served with sweet cilantro chili sauce 60

# BREAKFAST OPTIONS

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## CONTINENTAL BREAKFAST

assorted pastries, fresh fruit, yogurt, granola, coffee, tea, orange juice 11.95

## BREAKFAST BUFFET

scrambled eggs, breakfast potatoes, bacon or sausage, fresh fruit, croissants, fresh baked cinnamon roll 15.95

## PREMIUM BREAKFAST BUFFET

N'Awlins hash, scrambled eggs, cheesy hash browns, bacon, sausage, fresh fruit, assorted pastries, yogurt parfait, coffee, tea, orange juice 21.95

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# LUNCH OPTIONS

## TIER 1 | \$35

### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK MEDALLIONS\*

hand cut CAB medallions, buttermilk mashed potatoes, grilled asparagus

#### MISO GLAZED SALMON\* GF

miso marinated, pan seared Verlasso salmon, served over fresh vegetables sautéed in sesame & ginger

#### LEMON GARLIC CHICKEN GF

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce

#### VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

### DESSERT

S'MORE BROWNIE

## TIER 2 | \$30

### SALAD

CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK RICE BOWL GF

spice rubbed steak medallions, jasmine rice, sautéed onions & peppers, guacamole & pico de gallo

#### MEDITERRANEAN SALMON

#### SALAD\* GF

spring mix, grilled artichoke hearts, roasted tomatoes, & green olives all tossed in blood orange vinaigrette, topped with perfectly grilled Verlasso salmon filet & finished with crispy garbanzo beans, red onions & feta cheese

#### DIJON CHICKEN

panko crusted chicken medallions, whole grain mustard beurre blanc, mashed potatoes, green beans

#### VEGETARIAN MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi, topped with bread crumbs

### DESSERT

MINNESOTA MADE CHEESECAKE  
FUNK CHEESECAKE

## TIER 3 | \$25

### SOUP

TOMATO BASIL PESTO SOUP & BREAD SERVICE

### ENTRÉE SELECTIONS

#### CHICKEN STIR FRY

assorted veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze

#### SHRIMP RICE BOWL

hoisin glazed shrimp, coconut rice stir fried with veggies & gochujang sauce

#### CRAVE CHICKEN SALAD GF

grilled chicken, spring greens, balsamic vinaigrette, topped with candied walnuts, goat cheese & balsamic glaze

#### VEGETARIAN CHOPPED SALAD

dried cherries, spinach, romaine, avocado, fontina, crisp red apple tossed in citrus vinaigrette with toasted almonds finished with pomegranate seeds

### DESSERT

FRENCH SILK MINI

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# DINNER OPTIONS

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## TIER 1 | \$70

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### SALAD

BLT CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### FILET MIGNON\* GF

truffle potato purée, grilled asparagus, CRAVE steak sauce

#### CHILEAN SEA BASS

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

#### STUFFED CHICKEN BREAST

juicy chicken breast stuffed with cranberry & goat cheese, served on a bed of broccolini & crispy potato cakes

#### VEGETARIAN BLACKENED TOFU RICE BOWL

seared blackened tofu, jasmine rice, sautéed onions & peppers, house-made guacamole & pico de gallo

### DESSERT

S'MORE BROWNIE

## TIER 3 | \$50

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### SALAD

CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### MANHATTAN STEAK\* GF

buttermilk mashed potatoes, broccolini & rosemary jus

#### SALMON PICCATA\*

seared Verlasso salmon filet served over a bed of linguini noodles tossed in lemon oil, grilled artichokes, roasted tomatoes, asparagus, & white wine, finished with lemon butter sauce, basil & capers

#### DIJON CHICKEN

panko crusted chicken medallions, whole grain mustard beurre blanc, mashed potatoes, green beans

#### VEGAN STIR FRY

fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

### DESSERT

CHOCOLATE CAKE

## TIER 2 | \$60

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### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### BONE-IN RIBEYE\* GF

Certified Angus Beef bone-in ribeye grilled with a blend of seasoning, topped with roasted tomato, horseradish compound butter, served with our house made potato cakes & broccolini

#### SEAFOOD PASTA

green lipped mussels, clams, & shrimp sautéed with garlic, black pepper, lemon, white wine & butter, tossed in linguini, grilled artichokes, asparagus topped with basil & parmesan

#### LEMON GARLIC CHICKEN GF

grilled chicken breasts, set atop buttermilk mashed potatoes & broccolini topped with lemon garlic butter sauce

#### VEGETARIAN MUSHROOM FETTUCCINE

fresh garlic, mushroom conserva & caramelized onions, tossed in mornay sauce, finished with asparagus in lemon oil

### DESSERT

MINNESOTA MADE CHEESECAKE FUNK CHEESECAKE

## TIER 4 | \$40

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### SALAD

GARDEN SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

#### STEAK MEDALLIONS\* GF

buttermilk mashed potatoes, baby carrots, CRAVE steak sauce

#### MISO GLAZED SALMON\* GF

pan seared Verlasso salmon, fresh vegetables sautéed with sesame & ginger

#### CHICKEN STIR FRY

seared chicken breast, fresh vegetable medley, soy chili sauce, coconut jasmine rice with cilantro & peanuts

#### VEGETARIAN MAC & CHEESE

blend of cheeses melted into our cream sauce tossed with cavatappi, topped with bread crumbs

### DESSERT

MINI TIRAMISU

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# DINNER DUETS

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## DUET 1 | \$80

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### SALAD

BLT CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

FILET MIGNON & CHILEAN SEA BASS\* GF

CRAVE steak sauce, potato purée, asparagus

### DESSERT

S'MORE BROWNIE

## DUET 2 | \$70

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### SALAD

CRAVE SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

MANHATTAN STEAK & CRAB CAKES\* GF

buttermilk mashed potatoes, broccolini & rosemary jus

### DESSERT

MINNESOTA MADE CHEESECAKE FUNK CHEESECAKE

## DUET 3 | \$60

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### SALAD

CAESAR SALAD & BREAD SERVICE

### ENTRÉE SELECTIONS

GRILLED STEAK MEDALLIONS & SAUTÉED SHRIMP\* GF

CRAVE steak sauce, mashed potatoes, green beans

### DESSERT

CHOCOLATE CAKE

### VEGETARIAN SELECTION

**VEGAN STIR FRY** fresh vegetable medley sautéed with soy chili sauce over coconut jasmine rice finished with cilantro & chopped peanuts

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