



Corporate EVENTS

SAMPLE MENUS

Styles of SERVICE

*Breakfast & Lunch Menu packages include appropriate disposable (biodegradable and/or recycled) plates, utensils & napkins.

*Tables, Chairs, Flatware, Glassware, China, Table Cloths & Linen Napkins to be coordinated upon request for an additional cost.

Full Service CATERING

Set up of stylish display of chaffers, platters & utensils for your selected menu.

Return pick up of catering equipment and clean up at appointed time.

*On-Site service staff available to maintain food & beverages upon request and for an additional cost.

Drop Off CATERING

Set up of disposable containers & utensils for your selected menu ready 15 minutes prior to time of service.



Sample MENUS

BREAKFAST

*Pricing to range between \$10.95 - \$14.95 based upon a minimum of 20 guests.

*Add-Ons (fruit/eggs/bacon or sausage/tacos) available at an additional cost.

*Some item substitutions available.

Hearty SCRAMBLED EGGS / BACON / POTATOES / BISCUITS / BUTTER / PRESERVES

Country BISCUITS / GRAVY / SCRAMBLED EGGS / SAUSAGE PATTIES / POTATOES / BUTTER / PRESERVES

Mexicana SCRAMBLED EGGS / QUESO BLANCO / BLACK BEANS / FRIED POTATOES / FLOUR TORTILLAS / SALSA

Italian FLORENTINE EGG SCRAMBLE / HERBED NEW POTATOES / SAUSAGE LINKS / CROISSANTS / BUTTER / PRESERVES

French INDIVIDUAL QUICHE (bacon, gruyere, spinach, tomato) / HERBED POTATOES / FRUIT COMPOTE / MUFFINS / WHIPPED HONEY BUTTER

Sweet & Savory FRENCH TOAST **OR** WAFFLES / MAPLE SYRUP / SCRAMBLED EGGS / BACON

LUNCH

*Pricing to range between \$10.95 - \$15.95 based upon a minimum of 20 guests.

*All entrees served with salad of choice, freshly baked rolls & whipped butter.

*Add-Ons (protein, starch, vegetable) available at an additional cost.

*Additional pricing for dinner portions/meals.

*Some item substitutions available.

South & West

- **ENCHILADAS** (beef, chicken or cheese) / Spanish Rice / Beans / Sour cream
- **POTATO BAR** (large baked potatoes) / Barbeque Chopped Beef / Cheese / Sour Cream / Butter / Crispy Bacon Bits / Green Onion
- **BARBEQUE BRISKET** / Sausage / Mustard Potato Salad / Baked Beans / Relish Platters
- **FAJITAS** (Beef & Chicken) / Borracho Beans / Mexican Rice / Avocado Pico / Sour Cream / Cheese / Flour Tortillas
- **FISH TACOS** / Corn Tortillas / Spicy Remoulade / Cabbage Slaw / Refried Beans / Rice
- **BLACKENED PORK LOIN** / Habanero Cream Sauce / Southwestern Rice Pilaf / Black Beans / Corn / Tomato / Cilantro
- **SOUTHWEST GRILLED CHICKEN** / Chipotle Cream Sauce / Cilantro Lime Rice
- **BROILED TILAPIA** / Lime Cilantro Cream Sauce / Poblano Rice
- **CORN & GREEN CHILI POLENTA** / Chipotle Cream Sauce / Black Bean Pico de Gallo

Home Style

- **SHEPPARD'S PIE** Beef / Corn / Carrots / Peas / Mashed Potatoes - Baked
- **BEEF STROGANOFF** Mushrooms / Creamy Sauce / Egg Noodles
- **MEAT LOAF** / Roasted Garlic Mashed Potatoes / Brown Gravy
- **CHICKEN FRIED STEAK** / Mashed Potatoes / White Gravy
- **ROAST BEEF** / Cabernet Reduction / Roasted New Potatoes
- **PORK CHOPS** / Whiskey Apples / Scalloped Potatoes
- **SAGE FRIED CHICKEN** / Bourbon Maple Reduction / Rosemary Mashed Potatoes
- **CHICKEN FRIED CHICKEN** / Mashed Potatoes / White Gravy
- **HERB CRUSTED FRIED CHICKEN** / Mushroom Sauce / Rice Pilaf

Asian

- **FRIED RICE** Chicken / Vegetables
- **LETTUCE WRAPS** Bibb Lettuce / Crispy Rice Noodles / Carrots / Peanut Sauce / Ginger Soy Sauce
- **THAI CHICKEN** / Jasmine Rice / Sweet & Spicy Tomato Jam
- **PANKO & WASABI CRUSTED CHICKEN** / Plum & Wasabi Sauce / Green Onion Rice
- **THAI NOODLE SALAD** / Grilled Beef / Peanut Sauce / Bibb Lettuce
- **GINGER SOY SAKI SHRIMP** / Fiery Asian Noodles
- **BEEF TENDERLOIN** / Asian Sesame Butter Sauce / Wasabi Mashed Potatoes
- **CHICKEN FRIED CHICKEN** / Mashed Potatoes / White Gravy
- **HERB CRUSTED FRIED CHICKEN** / Mushroom Sauce / Rice Pilaf

Cajun

- **JAMBALAYA** Chicken / Sausage
- **BLACKENED TILAPIA** / Dirty Rice
- **BLACKENED CHICKEN** / Penne Pasta / Spicy Cajun Cream Sauce
- **ETOUFFEE** / Steamed Rice / Shrimp / Crawfish
- **PAN SEARED PORK TENDERLOIN** / Creole Mustard Sauce / Caramelized Onion Scalloped Potatoes
- **GINGER SOY SAKI SHRIMP** / Fiery Asian Noodles
- **BEEF TENDERLOIN** / Asian Sesame Butter Sauce / Wasabi Mashed Potatoes
- **CHICKEN FRIED CHICKEN** / Mashed Potatoes / White Gravy
- **HERB CRUSTED FRIED CHICKEN** / Mushroom Sauce / Rice Pilaf

Mediterranean

- **ROASTED OREGANO CHICKEN** / Roasted Potatoes
- **CHICKEN MARSALA** / Rice Pilaf
- **TUSCAN GRILLED CHICKEN** / Sun Dried Tomato Peso Pasta
- **GRILLED LEMON BASIL CHICKEN** / Penne Pasta / White Wine Cream Sauce
- **CHICKEN VERA CRUZ** / Spanish Rice Pilaf
- **PICATTA** (Chicken or Portobello) / Penne Pasta / Lemon Garlic Cream Sauce
- **BASIL SHRIMP** / Sun Dried Tomato Pesto Pasta
- **PAELLA A LA VALENCIA** / Shrimp / Chicken / Sausage / Saffron Rice
- **TUSCAN MEATBALLS** Parsley, Basil, Pine Nuts & Parmesan / Rigatoni & Marinara
- **BEEF LASAGNA** / Ricotta / Mozzarella / Beef
- **BEEF MARSALA** / Bow Tie Pasta
- **EGGPLANT PARMESAN** / Rigatoni / Marinara
- **PORTOBELLO & EGGPLANT STACK** / Roasted Corn Vinaigrette / Vegetable Couscous
- **SALMON FILET** / Lemon Butter / Rice Pilaf

Vegetarian Vegan Options available upon request

- **SPAGHETTI SQUASH** / Marinara Sauce
- **CHILI RELLANO**
- **STIRFRY** / Tofu / Vegetables
- **STUFFED GREEN BELL PEPPERS** / Spinach / Mushrooms / Onions / Couscous
- **CURRIED CHICK PEA & CAULIFLOWER** / Rice
- **QUESADILLA** / Poblano / Corn / Mushroom / Spanish Rice
- **BLACK BEAN BURGER** / Avocado / Sprouts
- **QUINOA** / Caramelized Onions / Roasted Bell Peppers
- **RISOTTO CAKE** / Kale / Wild Mushroom
- **SPRING ROLLS** / Peanut Sauce

SALADS

All salads served with choice of *two* house-made dressings:

Balsamic Vinaigrette / Creamy Caesar / Blue Cheese / Chipotle Ranch / Buttermilk Ranch /
Ginger Orange Dressing / Champagne Vinaigrette / Cilantro Lime Vinaigrette

House / MIXED GREENS / CUCUMBER / RADISH / CARROT / GRAPE TOMATOES /
CROUTONS

Asian / MIXED FIELD GREENS / MANDARIN ORANGES / SESAME STICKS /
SLICED ALMONDS

Spinach / CHOPPED EGGS / BACON / TOMATO / FETA CHEESE

Southwest / ROMAINE / BLACK BEAN SALSA / CORN / TOMATOES / AVOCADO /
CUCUMBER / QUESTO FRESCO / BLACK OLIVES / RED ONION / TORTILLA STRIPS

Organic / MIXED FIELD GREENS / SWEET PECANS / STRAWBERRIES / GOAT CHEESE

Caesar / HEARTS OF ROMAINE / PARMESAN / CROUTONS

Greek / FETA / KALAMATA OLIVES / TOMATOS / CUCUMBERS / BELL PEPPERS /
RED ONION

Caprese / VINE RIPENED TOMATOES / FRESH MOZZARELLA / BASIL

ADD-ONS

(\$4.95) CHICKEN SALAD / GRILLED CHICKEN BREASTS

(\$7.95) GRILLED GULF SHRIMP (4) / GRILLED SALMON

SIDES

Prices ranging from \$1.95 – \$3.95

Vegetables

- Haricot Verts
- Citrus Glazed Carrots
- Rosemary & Garlic Roasted Veggies
- Mixed Vegetable Saute
- Home-Style Green Beans
- Lemon Cauliflower
- Green Beans with Rotel
- Steamed Broccoli
- Southwest Lime Cilantro Cole Slaw
- Snap Peas
- Braised Leeks & Baby Carrots
- Peas & Caramelized Shallots in Wine
- Creamy Spinach & Parmesan Bake
- Grilled Mixed Vegetables
- Haricot Verts Almondine
- Grilled Asparagus with Parmesan
- Zucchini Boats
- Mixed Baby Veggies

Starches

- Steamed Rice
- Traditional Rice Pilaf
- Lime Cilantro Rice
- Spanish Rice
- Caribbean Black Beans
- Borracho Beans
- Refried Pinto Beans
- Roasted Sweet Potatoes Rigatoni
- Penne OR Bow Tie Pasta with Basil & Garlic Olive Oil
- Asian Fried Rice
- Brown Rice
- Dirty Rice
- Wild Rice Pilaf
- Coconut Rice
- Southwestern Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Buttermilk Basil Mashed Potatoes
- Greek Couscous with Veggies & Olives
- Mustard Potato Salad
- Black Eyed Peas with Jalapeno & Bacon
- Cowboy Baked Beans
- Mashed Potatoes
- Roasted Garlic & Rosemary New Potatoes
- Butter Parsley New Potatoes
- Rigatoni with Fiery Marinara
- Potatoes Au Gratin
- Twice Baked Mashed Potatoes with Cheese, Sour Cream & Chives
- Poblano & Bacon Mashed Potatoes
- Mashed Sweet Potatoes
- Three Cheese Mac
- Penne with White Wine Cream Sauce
- Bow Tie Pasta with Basil OR Sun Dried Tomato Pesto
- Baked Potato Salad with Bacon, Sour Cream & Cheese

SANDWICHES

BOXED LUNCH OR SANDWICH PLATTER to include:

Hoagie Sandwich, Salad Cup, Chips, Freshly Baked Cookie, Pickle, Mustard & Mayo.

Prices starting at \$9.95

Sandwich Selections

- **ROAST BEEF & CHEDDAR**
- **TURKEY & PROVOLONE**
- **HAM & SWISS**
- **VEGGIE**
- **WALDORF CHICKEN SALAD** / Apples / Pecans / Celery / Tarragon / Multigrain Bread
- **CHICKEN CAESAR WRAP** / Grilled Chicken / Hearts of Romaine / Parmesan / Caesar Dressing
- **CAPRESE CIABATTA** / Fresh Mozzarella / Roma Tomato / Basil Pesto
- **BEEF & BLUE** / Roast Beef / Crumbled Blue Cheese / Spinach / Tomato / Red Onion / Ciabatta
- **SMOKED TURKEY** / Cranberry / Brie / Arugula

Salad Cup Selections

- **MUSTARD POTATO SALAD**
- **SUN-DRIED TOMATO PESTO PASTA SALAD**
- **FRESH FRUIT CUP**

DESSERTS

By the Dozen \$14.95

- **Freshly Baked Cookies**
- **Chocolate Chunk Brownies**

Bite Sized / Slices Prices starting at \$2.95

- **Cannoli**
- **Cream Puffs**
- **Apple Cinnamon Pop Tarts**
- **Strawberry Shortcake Push Pop**
- **Cake Balls (assorted flavors)**
- **Crème Brulee**
- **Mini Pies (assorted flavors)**
- **Key Lime Tart**
- **Chocolate Lava Cake**
- **Fruit Tart**
- **Banana Pudding**
- **Cheesecake Bites**
- **Tiramisu**
- **Butter Pecan Popcorn Balls**
- **Chocolate Cups with Orange Mousse**
- **Fried Cheesecake Wontons**
- **Italian Wedding Cookies**
- **PB&J Brownie**
- **Macaroons**
- **Carrot Cake with Cream Cheese Icing**
- **Italian Cream Cake**
- **Pineapple Upside Down Cake**
- **Bundt Cake (chef's selection)**

Beverage SERVICE

Bucket of Ice & Plastic Scoop available at an additional cost.

BY THE GALLON

Prices starting at \$10.95 and to include disposable plastic cups.

ICED TEA / WATER / LEMONADE / RASPBERRY ICED TEA / CITRUS
INFUSED WATER / ORANGE JUICE / CRANBERRY JUICE.

CANNED / BOTTLED

Prices starting at \$1.95

RED BULL / IZZE (assorted flavors) / PERRIER / VITAMIN WATER /
BOTTLED WATER

HOT BEVERAGE

\$20.95 (16 servings) / \$12.95 (8 servings) to include disposable paper cups.

COFFEE / HOT TEA / HOT CHOCOLATE

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Crave

Culinary Event Design and Management