



Sample **WEDDING**
MENUS

Styles of SERVICE

COCKTAIL RECEPTIONS

Tray-Passed Let your guests mingle, as we bring passed bites to them

Stationary Display culinary arrangements of charcuterie, antipasti, imported cheeses, fruits & spreads

DINNER RECEPTIONS

Buffet casual & efficient, a great way to offer variety

Stations interactive & innovative, perfect for multiple cuisines

Plated classic & elegant, single or duo option

Steakhouse proteins served individually to guests while sides are served for passing & sharing

Sample MENUS

SMALL BITES

These are some of our recent creations; however, we are always coming up with new ideas and are open to creating something new for your big day!

Open Faced Duck Taco / GOAT CHEESE / CHERRY CHIPOTLE SALSA

Quail Bite / BACON / TEQUILA AGAVE GLAZE

Lamb Chop Lollipop / GREEN GODDESS SAUCE

Smoked Ruby Red Trout / DILL SCONE / HORSERADISH CRÈME

Tostada Bite / BLACKENED CHICKEN OR SHRIMP

Mini Croque Monsieur

Deviled Eggs / PICKLED BEETS

Empanada / SMOKED BUFFALO / CHIMICHURRI CRÈME FRAICHE

Lobster & Shrimp Quesadilla / PINEAPPLE SALSA

Mini Corndog / LOCAL TEXAS SAUSAGE / HOUSE BEER MUSTARD

Lamb Meatball / BABA GANOUSH

Ceviche / SHRIMP / WHITE FISH / CLINATRO / LIME

Tart / PURE LUCK GOAT CHEESE / PECAN PESTO

Savory Stilton Cheesecake / BACON / GRAPE / HONEYCOMB

Pizzette / MANCHEGO / PANCETTA / HONEYCOMB / SHALLOTS / FIGS

Lobster Grilled Cheese

Belmont Mac n Cheese Fritter

Bahn Mi / PORK BELLY / PICKLED VEGETABLES

Crab Cake / PANKO / SPICY REMOULADE

Antelope Carpaccio / GARLIC RUBBED TOAST POINT / CAPERS /
LEMON VINAIGRETTE

BLT / PRETZEL ROLL / APPLEWOOD SMOKED BACON / AVOCADO AIOLI

Shrimp & Grits Tart / CREOLE CREAM SAUCE

SPRING

Field Greens / STRAWBERRIES / FETA / CANDIED PECANS /

LEMON HONEY VINAIGRETTE

Tilapia / POTATO CRUST / BACON VINAIGRETTE

Beef Tenderloin / SHALLOT PARSLEY COMPOTE BUTTER / CRISPY ONIONS

Charred Bok Choy

Twice Baked Potato / GOAT CHEESE / CHIVES

Artisan Breads / WHIPPED BUTTER

SUMMER

Mixed Greens / GRILLED PEACHES / GOAT CHEESE / CANDIED WALNUTS /

CHAMPAGNE VINAIGRETTE

Chicken-Panzanella / MOZZARELLA / GRAPE TOMATOES / ITALIAN BREAD /

BASIL / VODKA CREAM SAUCE

Redfish 'on the Halfshell' / HERBED BUTTER GLAZE

Orzo-Pasta / ASPARAGUS / LEMON VINAIGRETTE

Cucumber Salad / CHERRY TOMATOES / RED ONION / DILL

FALL

Roasted-Pear / BRIE / PISTACHIOS / BALSAMIC CAVIAR

Beef Short Ribs / ROOT VEGETABLES / TEXAS CABERNET

Lump Crab Cake / PANKO / LEMON AIOLI

Brussel Sprouts / PECAN BUTTER

Sweet-Potato Gnocchi / SAGE / BROWN BUTTER

WINTER

Stuffed Chicken / BRIE / APPLE / FONTINA FONDUTA

Lamb Chops / PISTACHIO CRUST / GREEN GODDESS SAUCE

Butternut Squash Risotto / TRUFFLE CREAM

Root Vegetables / BALSAMIC / DIJON

Shredded Brussel Sprouts / DRIED CRANBERRIES / CANDIED PECANS

SOUTHWEST

Chicken Chile Relleno / PECAN CRUSTED / CHIPOTLE CREAM

Seared Flank Steak / CHIMICHURRI BUTTER

Cilantro Lime Rice

Squash Blossom Sauté

Corn & Tomato Salad / CILANTRO / LIME

Southwest Caprese Salad

Gourmet Chips & Salsa

TUSCAN

Halibut / PINOT GRIGIO REDUCTION

Beef Tenderloin / PESTO BUTTER

Couscous / MEDITERRANEAN VEGETABLES

Grilled Asparagus / LEMON ZEST / SHAVED PARMESAN

Whipped-Potatoes / CARAMELIZED ONIONS / GARLIC

Field Greens / SHAVED FENNEL / CARROTS / ASPARAGUS / ARTICHOKE HEARTS /
LEMON VINAIGRETTE / CAPERS

SOUTHERN SUNDAY SUPPER

Carved-Prime Rib / CREAMED HORSERADISH

Pork Shank / ROSEMARY & GARLIC / CRANBERRY SALSA / CHUTNEY / MUSTARDS

Haricot Verts / PEARL ONIONS

Farm Fresh Veggies / THYME / FENNEL

Potatoes Au Gratin / GOAT CHEESE / SWISS CHARD

Chopped Wedge Salad / CHERRY TOMATO / BLUE CHEESE / BACON /

GREEN ONION

Rosemary Biscuits / WHIPPED BUTTER

BRUNCH

Bloody Mary Bar / JUMBO CAJUN SHRIMP / PICKLED VEGGIES / BEEF JERKY STRAWS

Texas Benedict / BISCUIT / POACHED EGG / BACON / AVOCADO PICO / QUESO

BLANCO

Crepes / SWEET / SAVORY

Frittata / SMOKED HAM / GRUYERE / ASPARAGUS

Carved Turkey / CHUTNEY / MUSTARD / SAVORY SCONES

Chopped Wedge Salad / CHERRY TOMATO / BLUE CHEESE / BACON / GREEN

ONION

Breakfast Breads & Fruit / APPLE BUTTER / RASPBERRY JAM / ORANGE

MARMALADE

VEGAN

Crostini / EDAMAME HUMMUS / OLIVE TAPENADE / SPROUTS

Blini / LENTIL CAVIAR

Spring Rolls / PEANUT SAUCE

Eggplant Parmesan / PUTTANESCA

Risotto Cake / KALE / WILD MUSHROOM

Butternut Squash / CARAMELIZED LEEKS

Quinoa / KALE / COCONUT CHIPS

Savory STATIONS

- Beef Wellington Carving Station
- Shrimp n Grits Bar
- New York Pasta Bar
- Crepe Station
- Grilled Cheese Bar
- Elote Station
- Polenta Bar
- Mac n Cheese Bar
- Baja Taco Bar
- Chicken & Waffles
- Craving Cajun
- Asian Fusion
- Southwest Taco Bar
- French Sandwich Display
- Mashed Potato Bar

Sweet STATIONS

- Blue Bell Ice Cream Bar
- Banana's Foster
- Cherries Jubilee
- Root Beer Float Bar
- Whoopie Pie Station
- Sweet Crepe Bar
- S'mores Fondue Station
- Popcorn Bar
- Cookies & Milk Shots

After Dinner DELECTABLES

Bite sized desserts to serve alongside your wedding cake (or in place of)

- Cannoli
- Cream Puffs
- Apple Cinnamon Pop Tarts
- Strawberry Shortcake Push Pops
- Cake Balls
- Crème Brulee
- Mini Pies (assorted flavors)
- Freshly Baked Cookies
- Key Lime Tart
- Chocolate Lava Cake
- Fruit Tart
- Banana Pudding
- Cheesecake Bites
- Tiramisu
- Butter Pecan Popcorn Balls
- Chocolate Chunk Brownies
- Chocolate Cups with Orange Mousse
- Fried Cheesecake Wonton
- Italian Wedding Cookies
- PB&J Brownie
- Macaroons

Late Night SNACK

Send your guests off with a savory treat!

- Breakfast Taco
- Mini Corndogs
- Grilled Cheese
- Mini Pizzas
- Sweet Potato Fries
- Kobe Beef Sliders

Beverage SERVICE

BAR

Crave will assist with coordinating your alcohol order for you from a local purveyor. We will provide garnishes, ice, straws, napkins & necessary tools. Ask about our mixologist to provide you with ideas for a signature cocktail!

NON ALCOHOLIC

Crave will provide a self-service station for your guests (ie Iced Tea, Lemonade, Citrus Infused Water, Agua Fresca, Sparkling Juices). Served in large glass containers with condiments.

HOT BEVERAGE

COFFEE / HOT TEA / HOT CHOCOLATE

Crave Catering | 512-828-5797 | 14611 N Mopac Expy # 104 Austin, TX 78728

