



## Chefs Table Dinners

Designed for the event that requires a special touch!

PLEASE CALL FOR CURRENT PRICING

All dinners include your choice of one entrée with included accompaniments along with your choice of salad, freshly-baked breads and handmade chocolates. Starters and desserts are optional and priced separately. Service staff is required in most instances; a minimum of 15 guests is required for our signature dinners at the listed price.

### Starters

Optional starter selection, prices are per person:

Butternut Squash Soup  
Garnished with morels and truffle oil

Old Fashioned Maryland Crab Chowder  
Lump crabmeat in a light tomato broth with sherry and old bay seasoning

Wild Mushroom Ravioli  
Flavorful mushroom ravioli with sorrel cream and watercress pesto.

Crab Cocktail  
Meaty crab claws are artfully presented with spicy sundried tomato cocktail sauce and lemons.

Cheese Course  
An array of interesting gourmet cheeses from around the world, with Truffle honey, sugared walnuts and dried fruits. Ask your event specialist for guidance.

Entrée selection includes your choice of salad, freshly baked bread and handmade chocolates

### Salad Choices

Wild Greens With Avocado Vinaigrette  
Watercress, radishes, yellow pear tomatoes  
and toasted pepitas

Bibb and Apple Chip Salad  
Gingered pecans, dried cranberries, apple  
chips with apple cider dressing

Baby Spinach Salad  
Mandarin oranges, sugared almonds, red  
onion and cherry tomatoes. Orange and  
rice wine vinaigrette

Mushroom and Fennel Salad  
Grilled avocado and sharp asiago.  
Citrus vinaigrette

Caesar Salad  
Romaine with house made croutons, shaved  
parmesan and classic Caesar dressing

Hearts of Romaine with Feta  
and Roasted Garlic Dressing  
Cucumber, red onion, red grape tomatoes,  
kalamata olives and feta crumbles

Baby Red Oak Leaf Salad  
Belgian endive, radicchio, mesclun greens  
and lemon pepper-goat cheese.  
Raspberry vinaigrette

Salad Caprese  
Beefsteak tomatoes, buffalo mozzarella,  
fresh basil and balsamic syrup

## Entrée Choices

Vegetable Torte  
Squash, zucchini, roasted tomato, eggplant,  
peppers and basil pesto layered  
with savory couscous

Birria  
Slow roasted lamb with chili, cinnamon and  
garlic, avocado and cabbage, black beans,  
saffron rice

Pork Tenderloin Stuffed with Wild  
Mushrooms and Sweetbreads  
Pineapple-quince sauce,  
roasted caramelized root vegetables

Pan Crisped Muscovy Duck Breast  
Ginger honey glaze, quinoa, black beans,  
grilled baby bok choy

Peppered T-Bone with Bourbon Demi  
Crab and truffle hash,  
roasted garlic asparagus soufflé

Stone Ground Mustard Encrusted  
Rack of Lamb  
White bean cassoulet with bacon,  
haricot vert with hazelnuts,  
nutmeg, thyme

Peppered Tenderloin of  
Free Range Antelope  
Shallots, port and raspberry vinegar,  
fingerling potatoes, cranberry compote.

Chicken Mata hambre  
Braised in spicy marinara,  
herbed-ricotta polenta

Panko Encrusted Orange Salmon  
Wilted baby spinach, jeweled couscous

Seared Ahi  
With Oyster wasabi butter and candied  
ginger root, wasabi mashed potatoes,  
sesame asparagus tips

Moroccan Crab Cakes with  
Orange Cilantro Sauce  
Fresh back fin grilled crabmeat cakes, orange  
cilantro sauce, jewel couscous,  
sautéed spinach with golden raisins

Seared Tenderloin Medallions  
with 3 Peppercorn Demi  
Roasted red bliss potatoes  
with scallions and horseradish,  
braised fennel with tomatoes and basil

Tender Veal Chop in Herbs  
and Extra Virgin Olive Oil  
Served on a bed of butter leeks, with  
Yukon gold and sweet potatoes,  
cranberry compote

# Sweet Sensations

Optional dessert selection to complete your dinner. Prices are per person:

## Chocolate Raspberry Torte

Coated in chocolate ganache, served with sweet minted whipped cream and fresh raspberries

## Lemon Chiffon Cake

Our lemon chiffon cake is layered with toasted coconut icing and sweet raspberry coulis

## Chocolate Hazelnut Cake

Hazelnut butter cream

## Chocolate Bombe

Warm ganache center with raspberry coulis

## Country Peach Dumpling

With Port honey sauce

## Kahlúa Chocolate Mousse Tulip

Tulip-shaped chocolate cup filled with your choice of Kahlúa, maple, cranberry, pumpkin, hazelnut, Baileys or orange mousse and drizzled with accompanying sauce

## Panna Cotta

Our classic Italian custard dessert with macerated orange in lavender honey, Cointreau and sugared violets. Heavenly.

## Tiramisú

Espresso soaked ladyfingers layered with Amaretto mascarpone and cocoa

## Black Forest Trifle

Chocolate ganache cake layered with brandied cherries and crème anglaise

## Chocolate Trilogy Torte

Layers of decadent bittersweet chocolate mocha and white chocolate mousse, fresh fruit sauce and a white chocolate cigar. Accompanied by crème anglaise, fresh mint and berries.

**\*\* Ask about our wedding and specialty cakes \*\***

While we recommend these dinners be served in a plated fashion, they may also be beautifully presented and garnished on appropriate serving pieces for an upscale buffet or continental family-style dining. Arrangements may be made through Cravings for the use of china, linen, glassware and tables, as well as other outside services at current market prices.

## Services and Policies

All prices are subject to market fluctuation. A 23% charge will be added to cover the cost of equipment, transport and event coordination.

### Service Staff

Cravings has professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

### Guest Count Confirmation

Any change in the guest count must be communicated no later than 72 hours prior to your event, or as specified in your contract. Any changes made after this time will incur a 15% handling fee. Changes must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax..

### Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations. Cancellations must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax.