



Carving Boards

Great for any heavy hors d' oeuvre party! Served with appropriate condiments.

Whole Roasted Turkey Maple-glazed and served with orange-cranberry relish, mayonnaise, Dijon mustard and cocktail rolls. 20-22lb. serves up to 35	\$124.95
House Cured Salmon Hand carved half salmon served with capers, red onion, mini bagels, whipped cream cheese and lemons. Serves up to 35	\$123.50
Boneless Leg of Lamb Stuffed with rosemary, lemon and garlic. Served with tomato mint relish, chutney demi-glace and rolls. Our Chef's specialty! Serves up to 35	\$135.95
Maple Glazed Turkey Roast Boneless slow-roasted turkey, served with cranberry pecan relish, stone ground mustard and rolls. White & dark meat. Serves up to 75	\$134.95
Maple Sugar Encrusted Alamosa Ham Served with mayo, assorted mustards and silver dollar rolls. Serves up to 75	\$182.50
Applejack Pork Loin Served with brandied apples, dried cherry-rosemary demi-glace and rolls. Serves up to 35	\$98.50
Whole Beef Tenderloin Cooked medium rare & served with creamy horseradish sauce, Dijon mustard and fresh rolls. Makes 35 sandwiches	\$198.99
Top Round of Beef (Au jus) Mustard, mayo, creamy horseradish sauce and rolls. Serves 75-100	\$264.50
Encrusted Prime Rib of Beef (Au jus) Dijon mustard and freshly grated horseradish crust. Served with wheat & white cocktail rolls and chipotle butter. Serves up to 75	\$369.50
Roast Baron of Beef The steamship of all carving stations! Au jus, rolls, mayonnaise, honey mustard, and horseradish sauce. Serves 250	\$557.50

*Carvers are not included on the prices above.



Chef Attended Action Stations

Unique concepts certain to impress your guests! All stations are based on a minimum of 25 guests, unless noted otherwise.

Mashed Potato Bar

\$3.99 per guest

Served in martini glasses (no kidding!) Roasted garlic mashers with wild mushroom demi glace, sour cream, chives, cheddar cheese and bacon.

Taco Bar

Choose from:

- Chicken Picadillo: Fresh mini tortillas with tender chicken in a sauce of roasted vegetables, caper berries, olives, onion, cinnamon and nutmeg.
- Fish Tacos: Fresh mini tortillas with crisp beer battered Cod, served with fresh lime, cilantro, Napa cabbage, sour cream and salsas on the side.

Per guest prices: \$4.99 chicken \$4.99 fish \$7.95 both

Ravioli Station

Choose from:

- Butternut squash with nutmeg Alfredo
- Wild mushrooms with Sorrel cream and sun dried tomato pesto
- Succulent lobster with lemon tarragon vin blanc

Per guest prices: \$4.99 one choice \$6.50 two choices \$7.95 three choices

Pasta Bar

\$5.99 per guest

Bowtie pasta finished to order and offered with our garden fresh marinara and zesty Bolognese (classic meat sauce). Includes shaved asiago, grilled sliced chicken breast, and marinated artichokes.

Thai Rock Shrimp Wok-Style

\$5.99 per guest

Red curry sauce, chopped peanuts, banana chutney, watercress and jasmine rice. Served in miniature Chinese to-go containers with chopsticks!

Mini Burger Bar \$6.99 per guest
Ground sirloin mini burgers are cooked to order and served on cocktail buns.
Sides include: jalapeño jack, cheddar and blue cheeses, sautéed mushrooms and onions, bacon, avocado, mustard and homemade ketchup.

Grilled Cheese Station \$6.99 per guest
Just like Mom's...Even better. We will grill to order - mini selections of the following gourmet delectables: Classic Tillamook cheddar on sourdough, smoked ham and Allouette on dark rye and fresh tomato and buffalo mozzarella on a garlic baguette.

Steakhouse Station \$9.50 per guest
Our flambé chef will prepare appetizer sized portions for your guests pleasure; Steak au poivre, caramelized onions, sautéed mushrooms. Complete with white cheddar cheese mashers on the side.

Just for Fun

Cappuccino Bar \$3.99 per guest
Espresso, lattes and cappuccinos made to order by a charming Barista with flavored syrups and fresh steamed milk. Ask us about adding cordials!
Minimum 50 guests

Garden Patch \$5.25 per guest
Popping out from a patch of colorful wheatgrass are fresh veggies and fruits on skewers creating a truly unique way of serving fruit and crudités to your guests. Includes dips for both fruit and veggies. Minimum 75 guests

Bloody Mary Bar \$5.25 per guest
Spicy Major Pete's Bloody Mary mix served with celery stalks, cucumber spears, fresh lime, Spanish olives, pepperoncini, pickled green beans, pepper shooters, dill & garlic pickle spears, horseradish and Tabasco. Vodka not included, yet we are happy to help you make arrangements.

Crab or Shrimp Shooters \$5.95 per guest
Crab claws or jumbo tiger prawns are served in shot glasses with our own spicy bloody Mary mix. Chilled vodkas optional, please inquire.

Soda Fountain \$5.99 per guest
Shakes and malts handmade by your favorite soda jerk: Chocolate cherry Brandy, Amaretto colada, and Baileys frosty to name a few. Non-alcoholic selections also available.

Just for Fun (cont.)

Raw Bar

Fresh shucked oysters with lively cocktail sauce, lemons, fresh horseradish and olive tapenade.

\$6.50 per guest

Flambé Dessert Station

Choose from decadent Cherries Jubilee OR Bananas Foster, flamed before your guests and served with vanilla bean ice cream.

\$6.99 per guest

Chocolate Fondue Fountain

Amazing fountain of flowing chocolate with an assortment of fruit, cookies and cake bites. Toasted coconut and Oreo cookie crumbles seal the deal. Includes skewers. Very impressive and creates quite a stir!

Call for current prices

Wine, Cheese and Chocolate

Plan a tasting "your way" or ask for guidance from our knowledgeable Event Managers. Priceless!

Call for current prices

Vodka Bar

A selection of chilled imported vodkas are poured from a lighted ice bar. Martinis stirred or shaken....

Call for current prices

The cost of rentals and service staff necessary for these specialty stations are not included and are an additional cost.

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 \$20 per hour for either a server, barista or bartender with a 4-hour minimum. Our field chef's fees are \$25 per hour with a 2-hour minimum. 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.