



800 W WILLIAMS STREET | SUITE 112 APEX, NORTH CAROLINA | INFO@CRAVENC.COM | 919-363-1889

Dishes So Delectable They'll Leave You Craving More!

At Crave, the dishes conjured up in our kitchen reflect a commitment to originality, freshness and the celebration of taste. Our catering experts can help you choose a menu and service style that will compliment your event *and* your budget.

The following menus range in price to provide you with the widest selection possible for your big day. We'll provide you with china, glassware, place settings, skirted tables, party equipment rentals, waiters and bartenders, and refer you to the top event specialists to ensure that your event is memorable and runs smoothly from start to finish.

VISIT US ONLINE: CRAVENC.COM

Buffet Hors d'oeuvres Reception

A Splendid Presentation of Your Menu Utilizing an Array of Decorative Platters, Trays & Chafing Dishes

Starting at \$31.95 per guest

Fresh Garden Vegetables Served with Choice of Gorgonzola Aioli, Spicy Rouille or Sweet Red Pepper Herb Crème Fraiche

- * An Enchanting Collection Including Zucchini, Yellow Squash, Sugar Snap Peas, Yellow & Red Pear Tomatoes, Carrots, Asparagus Spears, Jicama, Mushroom Caps & Haricot Verts

Imported & Domestic Cheese Display

- * Featuring Smoked Gouda, Havarti Dill, Provolone, Edam, Pepperjack, Swiss, Cheddar, Crumbled Bleu & Boursin Decorated with Fresh Fruit and an Assortment of Savories, Sticks & Flatbreads

Lobster, Crab & Artichoke Dip

- * Tender Lobster, Crab and Artichoke Hearts Baked with a Four Cheese Blend, Served with Crispy Fried Wontons & Grilled Flatbread

Herb & Sun-Dried Tomato Stuffed Pork Loin

- * Served on Toasted Corn Pound Cake with Raspberry Balsamic Jam

Smoked Salmon Lollipops

- * Bite Sized Spheres of Herb & Chèvre Goat Cheese Wrapped in Smoked Salmon with Fresh Dill on a Lollipop Stick

Pan Seared Oriental Chicken Dumplings

- * Served with Orange Chili, Fire Roasted Red Peppers & Spiced Bombay Nuts

Chipotle Spiced Meatballs

- * Meatballs Simmered in Tomato-Chipotle Sauce, Served with Cilantro Cream



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Southern Magnolia

A Buffet Style Menu Featuring the Best Seasonal Produce and Classic Entrees

Starting at \$24.95 per guest

The Classic Caesar

- * A Chiffonade of Romaine, Shaved Parmigiano-Reggiano, Thinly Sliced Red Onion, Cracked Black Pepper & Rustic Crutons

Baby Carrots

- * Fresh Baby Carrots Perfectly Complimented with a Citrus Based Orange and Ginger Glaze

Rice Pilaf

- * Pilaf of White & Wild Rice with Almonds and Aromatic Vegetables

Garden Primavera Tagliolini

- * Strands of Pasta Tossed with Garlic, Mushrooms, Zucchini, Julienned Carrots, Snow Pea Pods, Asparagus & Spinach with Asiago Cheese in a Tomato Shallot Olive Oil

Chicken Picatta

- * Sauté Chicken Breast Featuring a Light Pinot Grigio Lemon Sauce with Capers & Fresh Parsley

Assorted Bistro Rolls with Sweet Butter



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Each Crave menu is designed to provide you with maximum quality and value, however each event is unique and we are always happy to accommodate changes or plan a special menu just for you.

Carolina Dogwood

A Classic Buffet Menu with a Hint of Southern Charm

Starting at \$34.95 per guest

Tender Field Greens

- * Featuring Teardrop Tomatoes, Carrots, Cucumbers, Asiago Crisp & a White Balsamic Vinaigrette

Red Bliss Potatoes

- * Served with Sweet Cream Butter and Chevril

Spring Vegetable Medley

- * Featuring Fresh Mushrooms, Asparagus & Pea Shoots in Herb Butter

Southern Bourbon Pecan Chicken

- * Pan-Seared Toasted Pecan Encrusted Chicken Breast, Smothered in a Rich Bourbon Praline Sauce

Herb Crusted Pork Tenderloin

- * Roasted, Served with Carolina Mustard Sauce

Assortment of Bistro Rolls & Breads with Sweet Butter



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A chef attended station is the perfect way to facilitate conversation at your event.

Guests can mix and mingle while waiting for delicious hand-carved pork or beef tenderloin and interact with the station chef to ensure their entree is prepared to their liking.

Cumberland Cyprus

An Upscale Buffet Menu with One Chef Attended Station

Starting at \$44.95 per guest

Baby Spinach & Field Greens

- * Featuring Toasted Almonds, Mandarin Orange, Bermuda Onion, Tossed with Raspberry Vinaigrette

Balsamic Glazed Roasted Vegetables

Grilled Eggplant Roulade

- * Served with Creamy Goat Cheese, Sun-Dried Tomatoes, Sweet Herbs and Pesto Vinaigrette

Fresh Herb Stuffed Roasted Chicken

- * With Creamy Mushroom Marsala Reduction

Chef Attended Station: Pork

- * Tuscan Style Pork Steamship with Rosemary Garlic Aioli and Balsamic Onions

A Fabulous Assortment of Focaccia Diamonds, Bistro Rolls & Savory Sticks with Sweet Butter

- * Served with Orange Chili, Fire Roasted Red Peppers & Spiced Bombay Nuts



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Edgecomb Oak

An Elegant Buffet Menu with One Chef Attended Station

Starting at \$64.95 per guest

Field Greens with Pears

- * A Collection of Field Greens with Pears Poached in a Sweet Wine Liquor, Spiced Candied Walnuts & Maytag Bleu Cheese Crumbles with Champagne Orange Vinaigrette

Risotto Pavè with Roasted Corn

- * Creamy Risotto with Fresh Herbs & a Touch of Parmesan Cheese

Asparagus with Lemon Tarragon Gremolata

Vegetables Provencal

- * A Julienne of Seasonal Vegetables Brushed with Seasoned Compound Butter

Sautéed Chicken Breast

- * Served Over Goat Cheese, Artichokes, Capers, Tomato Nage and Fried Basil

Chef Attended Station: Beef Tenderloin

- * Roasted Beef Tenderloin with Exotic Mushroom Red Wine Jus Seasoned with Fresh Thyme, Crispy Onions and Green Peppercorn Horseradish Sauce

An Array of Breads, Rolls & Savory Sticks with Sweet Butter