

Holiday

Ala Carte Menu

(See packages with special pricing below – page 3-5)

Soup

(\$3.99 pp /each)

Honey Roasted Butternut Squash Bisque

Apple & Cheddar

Pumpkin & Bean

Salad

(\$3.75 pp /each)

Apple & Cranberry Salad

With a Creamy Lemon Vinaigrette

Mandarin Spinach Salad

A bed of fresh spinach topped with candied walnuts, jicama, mandarin oranges and goat cheese served with a Mango Chardonnay Vinaigrette.

Provincial Salad

A bed of crisp Romaine & Spinach with grilled Asparagus, marinated Artichoke Hearts, Roma Tomatoes, Cucumbers and Sun dried Cranberries, garnished with Asiago Cheese served with Champagne Vinaigrette

Garden Salad

Mixed greens, julienne carrots, sliced cucumbers, grape tomatoes and white cheddar cheese served with Four Peppercorn Ranch.

Main Course

"Old Fashion" Bone-in Ham with a Cherry Bourbon Glaze (\$6.95 pp)
Buttered Herb Encrusted Turkey Breast w/ Turkey Gravy (\$6.95 pp)
Maple Whole Grain Mustard Pork Loin (\$5.95 pp)
Sweet & Savory Apricot Chicken (\$5.95 pp)
Peppercorn Encrusted Beef Tenderloin (\$14.95 pp)

Signature Sides

(\$2.25 pp /each)

Herb Roasted New Potatoes
Roasted Garlic Whipped Potatoes
Potato Au Gratin
Apple & Bacon Herb Stuffing
Pan Seared Green Beans
Sweet Potato Casserole
Spiced Candied Carrots
Corn Pudding
Roasted Brussels sprouts with Balsamic Reduction
Wild Rice with Roasted Pecans & Cranberries
Herb Trio Orzo
Mac & 3-Cheese
Harvest Vegetable Medley
Cream Spinach
Grilled Asparagus
Citrus Cranberry Chutney
Roasted Broccoli with Parmesan
Goat Cheese & Thyme Grits
Winter Vegetable Medley

Desserts

(\$3.99 pp)

Spiced Pumpkin Cheesecake
Pumpkin Pie
Rich & Creamy Cheese Cake w/ Salted Caramel
Glazed Pecan Pie
Spiced Apple Crisp
Carrot Cake with Cream Cheese Icing
Coconut Cake
Chocolate Crave

Fall FLARE

Maple Whole Grain Mustard Pork Loin Sweet & Savory Apricot Chicken

Mandarin Spinach Salad

A bed of fresh spinach topped with candied walnuts, jicama, mandarin oranges and goat cheese served with a Mango Chardonnay Vinaigrette.

Signature Sides

Sweet Potato Casserole
Harvest Vegetable Medley
Pan Seared Green Beans

Assorted Breads & Spreads

Desserts

Chocolate Crave
Glazed Pecan Pie

(Salad, sides, & desserts can be substituted upon request)

Fruit Tea

\$22.99 per person
(25 person minimum)

Retro HOLIDAY

**“Old Fashion” Bone-in Ham with Cherry Bourbon Glaze
or
Traditional Buttered Herb Encrusted Turkey Breast w/ Turkey
Gravy**

Garden Salad

Mixed greens, julienne carrots, sliced cucumbers, grape tomatoes and white cheddar cheese served with Four Peppercorn Ranch.

Signature Sides

Roasted Garlic Whipped Potatoes
Pan Seared Green Beans
Apple & Bacon Herb Stuffing
Citrus Cranberry Chutney

Assorted Breads & Spreads

Desserts

Spiced Apple Crisp
Carrot Cake with Cream Cheese Icing

(Salad, sides, & desserts can be substituted upon request)

Iced Tea

\$21.99 per person

(25 person minimum, parties of 50 or more receive variety of turkey & ham)

Pumpkin SPICE

Honey Roasted Butternut Squash Bisque

Apple & Cranberry Salad

Served with a Creamy Lemon Vinaigrette

Sweet & Savory Apricot Chicken

Signature Sides

Herb Roasted New Potatoes

Spiced Candied Carrots

Assorted Breads & Spreads

Desserts

Glazed Pecan Pie

Spiced Pumpkin Cheesecake

(Salad, soup, sides, & desserts can be substituted upon request)

Iced Tea

\$20.99 per person

(25 person minimum)

Harvest FEAST

Apple & Cheddar Soup

Provincial Salad

A bed of crisp Romaine & Spinach with grilled Asparagus, Marinated Artichoke Hearts, Roma Tomatoes, Cucumbers and Sun Dried Cranberries, garnished with Asiago Cheese served with Champagne Vinaigrette

Maple Whole Grain Mustard Pork Loin

Signature Sides

Winter Vegetable Medley
Grilled Asparagus

Assorted Breads & Spreads

Desserts

Chocolate Crave

(Salad, sides, & desserts can be substituted upon request)

Iced Tea

\$17.99 per person

(25 person minimum, parties of 50 or more may add a dessert)

Family TRADITION

**“Old Fashion” Bone-in Ham with a Cherry Bourbon Glaze
or
Traditional Buttered Herb Encrusted Turkey Breast w/ Turkey
Gravy**

Signature Sides

Roasted Garlic Whipped Potatoes
Pan Roasted Green Beans
Corn Pudding

Assorted Breads & Spreads

Desserts

Chocolate Crave

(Salad, sides, & desserts can be substituted upon request)

Iced Tea

\$15.99 per person

(25 person minimum, parties of 50 or more receive variety of turkey & ham & may add a dessert)

Call or Email for pricing for smaller groups & custom hors d' oeuvre menus

*Contact your Crave Consultant for Customized Proposal
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