



PACKAGE PRICING & ORDERING INSTRUCTIONS

Packages are based on stars.

Each hors d'oeuvre item is worth a certain number of stars indicated beside each item. Each individual station is worth a certain number of stars indicated beside each item. There is also an A la-carte price listed beside each station, great add-ons.

(hors d'oeuvre package selection-see details listed on the next few pages)

HELPFUL HINT

Packages: C, R, A, V, or E

Example of hors d'oeuvre item rating: Fried Green Tomato BLT is worth 2 star (**)

Example of station rating: Dip Duo Station is worth 3 stars (***)

Ordering Example: 150 guest... with a \$20 budget (PLUS, PLUS, PLUS)...Package "A" is perfect... giving you a combination of 9*'s (Coconut Chicken Bites** + Mac & Cheese Fritters* + Caprese Skewers + *Boursin Stuffed Mushrooms* + Rib Rolls**** = 9 stars)

PLUS, PLUS, PLUS: Staff: \$150 per staff member for every 35 guest (when using disposables) & every 25 guest (when using china) + 20% event fee + 9.25% sales tax

Stars Over 13: Add \$2.00 per star

Hors d'oeuvre Packages

Guest Count	C Select 5*	R Select 7*	A Select 9*	V Select 11*	E Select 13*
150 +	\$14.25 per guest	\$18.45 per guest	\$22.25 per guest	\$25.65 per guest	\$28.65 per guest
149-101	\$14.50 per guest	\$18.80 per guest	\$22.70 per guest	\$26.20 per guest	\$29.30 per guest
100-51	\$14.75 per guest	\$19.15 per guest	\$23.15 per guest	\$26.75 per guest	\$29.95 per guest
50-25	\$15.00 per guest	\$19.50 per guest	\$23.60 per guest	\$27.30 per guest	\$30.60 per guest
24-10	\$15.25 per guest	\$19.85 per guest	\$24.05 per guest	\$27. per guest	\$31.25 per guest

- All packages served with Southern Sweet Tea or Lemonade
- All packages include upscale disposables clear plastic plates, reflection flatware, cup, & napkin
- **Additional charge:** china, glass, flatware, linen napkin available, call for pricing

NOTE: All menu prices are subject to change based on market prices of food ingredients

Kitchen Address: 324 Gallatin Pike South / Madison / TN / 37215
 Mailing Address: P.O. Box 1165 / Goodlettsville / TN / 37070
 615.974.0306 / info@cravecateringevents.com



BOURSIN STUFFED MUSHROOMS *

Baked & topped with crispy panko bread crumbs & fresh herbs

SMOKED CHICKEN SALAD TARTLET *

Baked with sweet peppers, red onions & Edam cheese

PULLED PORK SAVORY MUFFIN*

Pulled BBQ pork with Pepper Jack cheese baked in a sweet cornbread muffin

CORNDOG MUFFIN*

A fun twist on a summertime favorite

GOURMET TRAIL MIX*

Delicious blend of assorted nuts, white chocolate chips, milk chocolate, toasted coconut slivers & sun-dried cranberries served in paper cones

GOAT CHEESE PEPPADEW*

Served with a balsamic reduction

STUFFED POTATO ROUND *

Bite size new potatoes stuffed with bacon, White Cheddar, & chives

BACON & GRIT FRITTERS*

A combination of grits & Bacon Cheddar cheese rolled in bread crumbs fried until golden brown & served with a variety of hot sauces

VEGETABLE CRUDITE SHOT*

A festive display of garden fresh julienned vegetables served with Buttermilk Ranch

SOUTHWEST MAC & CHEESE FRITTER*

Pepper Jack mac & cheese rolled in bread crumbs & fried until golden brown

CHICKEN CAESAR SALAD SKEWER *

Grilled & chilled chicken skewered with romaine, shaved Parmesan & a buttery crouton served with Caesar dressing for dipping
Vegetarian option also available

COCONUT ENCRUSTED CHICKEN BITES **

with sweet cherry mustard

FRIED GREEN TOMATO BLT **

Lightly fried green tomato, crisp romaine, & candied Applewood smoked bacon with Chipotle Aioli

BLACK & BLEU BISCUIT**

Pepper encrusted marinated beef tenderloin, sliced & served on a savory biscuit with fried leeks & Bleu Cheese Cream sauce

PORK TENDERLOIN **

Thinly sliced tenderloin served on a Jalapeno Cheddar biscuit with our homemade Spiced Peach Jam

SWEET POTATO BISCUIT & HAM **

A sweet potato biscuit served with Ham & Pepper Jelly

ORANGE BBQ CHICKEN SATAY **

HOT” CHICKEN & WAFFLES**

Served on mini waffles & topped with Strawberry glaze

GORGONZOLA STUFFED MUSHROOMS**

Stuffed with sweet Italian sausage, Bleu cheese & chives

SPRING ROLL**

Filled with a salad of marinated sirloin, carrots, cucumber, cabbage, with Sweet & Tangy Chili sauce
72 hour notice needed

ASSORTED CHEESE TRUFFLES**

Assorted Goat Cheese Truffles such as Herbed, Cranberry Cinnamon & Roasted Red Pepper & Bacon

TEX-MEX TENDERLOIN CROSTINI**

Shaved beef tenderloin, fresh pico de gallo & Chipotle Cream

SMOKED SALMON**

Topped on crostini with cream cheese, capers, & red onions

SHRIMP COCKTAIL SHOT **

Traditional shrimp cocktail served in a shot glass

GRILLED PITA PANINI**

Applewood smoked bacon, spinach, Fontina & sun-dried tomato

ISLAND CHEESE STEAK PETITE**

Jerk marinated sirloin steak, grilled onions, roasted peppers & pepper

NOTE: All menu prices are subject to change based on market prices of food ingredients

Kitchen Address: 324 Gallatin Pike South / Madison / TN / 37215
Mailing Address: P.O. Box 1165 / Goodlettsville / TN / 37070
615.974.0306 / info@cravecateringevents.com



CHICKEN SALTIMBOCCA SKEWERS**

With lemon basil aioli

ASPARAGI FRITTI**

Asparagus rolled in prosciutto, parmesan & phyllo dough

SICILIAN BRUSCHETTA**

Ham, Capicola & Provolone on gourmet herb grilled bruschetta drizzled with Italian vinaigrette

SHRIMP BON BONS**

A delicious blend of cream cheese, chives, fresh shrimp and herbs lightly breaded with a Citrus Vodka dipping sauce

CHICKEN LETTUCE WRAPS**

Seared minced chicken, mushrooms, green onions, & water chestnuts accompanied by crispy rice noodles & served with crisp lettuce complimented by assorted sauces

HOT RUEBEN DIP**

A wonderful blend of cheeses, corn beef, bacon, sauerkraut baked & served with a choice of dipper: Soft pretzels or Tri-Colored Tortilla chips or crostini

QUESO DIP**

Combination of creamy white cheeses with peppers, chilies, & spices

CHICKEN & WAFFLES**

Served on mini waffles with traditional maple syrup

HOT CHICKEN & BISCUIT**

Served with House-Made Ranch Cream

MINI NAAN PIZZAS (only offer for groups of 25 or more) ***

Assortment of gourmet pizzas on Naan bread baked with fresh toppings

LAMB LOLLICHOPS***

Garnished with sweet potato fries & a Spiced Caramel sauce

CRAVE GOURMET CHEESE TRAY***

Seasonal grapes & candied walnuts decorate this presentation of Chef's choice cheese display. Cheeses such as Cheddar, Smoked Gouda, Brie, Jalapeno Jack, Goat cheese, Port Wine, assorted Bleu cheese & taste of the week is also accompanied by gourmet crackers

SEASONAL FRESH FRUIT***

A decorative arrangement of fresh pineapples, berries, melons & seasonal fresh fruit with a delicious Pineapple Cream Dip

SHRIMP MOJO***

Mojo seasoned grilled & chilled shrimp served with Cilantro Cream on a porcelain Asian spoon

SOUTHERN BBQ SLIDERS***

Pulled pork with a Tennessee Whisky kick served on mini slider rolls

RIB ROLLS ***

Amazing miniature shaved prime rib sandwiches covered with melted Monterey cheese with Bistro sauce garnished with Rosemary Parmesan Kettle chips

CHIPOTLE BRISKET ***

Sliced brisket served on slider rolls with Sweet BBQ sauce & Bistro sauce

DEMITASSE SOUP & SANDWICH ***

Mini grilled cheese sandwich paired with choice of delicious homemade soup served in a demitasse cup.

NOTE: cheese will vary based on soup choice

(Soup Choices: Shrimp Bisque, Tomato Basil, White Chicken Chili, South Western Tortilla, Loaded Potato)

MINI CRAB CAKES***

with Citrus Remoulade

PETITE FRENCH DIPS***

Herb encrusted roast beef thinly sliced & served on signature hoagie accompanied by Au Jus

MINI CRAVE SALAD* (choose 1)**

PROVINCIAL SALAD

A bed of crisp romaine & spinach with grilled asparagus, marinated artichoke hearts, Roma tomatoes, cucumbers & sun-dried cranberries, garnished with Asiago cheese with Champagne Vinaigrette served in a martini glass

ASIAN BITE SALAD

A bed of chopped romaine & rice noodles garnished with cucumbers, carrots, red cabbage, scallions & chopped peanuts served with an Asian Ginger Mustard Vinaigrette dressing served in a mini Asian box

PEACH AND PECAN SPINACH SALAD

A bed of crisp spinach with candied pecans

NOTE: All menu prices are subject to change based on market prices of food ingredients

Kitchen Address: 324 Gallatin Pike South / Madison / TN / 37215

Mailing Address: P.O. Box 1165 / Goodlettsville / TN / 37070

615.974.0306 / info@cravecateringevents.com



SMOKEY MOUNTAIN SLIDERS (available with or without an attendant) ***

Petite grilled burgers with choice of Smoked Cheddar, Pepper Jack cheese, Swiss, caramelized onions, bacon, jalapenos, sautéed mushrooms with assorted sauces

SILVER DOLLAR CORN CAKE (attendant needed) ***

Assorted ingredients such as jalapenos, fresh corn off the cob, sun-dried tomatoes, ham, bacon, & chives. Corn Cakes cooked to order & topped with guest choice of pulled BBQ pork, or pulled BBQ chicken

FRONTIER –STYLE PORK ****

(available with or without an attendant)

Layers of cornbread, pulled BBQ pork (pulled chicken available upon request), baked beans, topped with cole slaw served in a mason jar

SWEET & SAVORY POTATO STATION ***

Featuring garlic whipped potatoes & sweet potatoes with assorted toppings such as Cheddar Cheese, bacon, whipped butter, sour cream, green onions, diced ham, brown sugar, cinnamon, mini marshmallows, pecans, walnuts & caramel

SMOKED GOUDA MAC & CHEDDAR CHEESSE MAC****

Assorted toppings available include sun-dried tomatoes, ham, crispy bacon, shrimp, chives, & sautéed mushrooms served in a martini glass

DIP DUO STATION ***

Tennessee Caviar: Fresh corn off the cob, black-eyed peas, scallions, tomatoes, olive oil & fresh herbs

BLT Dip: A creamy blend of bacon, spinach, & tomato served with Deep South Kettle chips, Tri-Colored tortilla chips, & a festive display of garden fresh vegetables \$5.00 per guest

CREOLE BUTTER BBQ SHRIMP ***

(available with or without an attendant)

Served in an iron skillet with Goat Cheese & Thyme Stone Ground Grits \$6.00 per guest

SALAD-TINI STATION (attendant needed) ***

Assorted salads shaken not stirred, served by a salad-tender. Fun & interactive \$6.00 per guest

CHARCUTERIE STATION ***

Offerings include an assortment of bacon, diced hams, dry-cured sausages, pate, a variety of sauces, an assortment of cheeses served with toast points, assorted bread & pickled vegetables

\$8.00 per guest

ANTI PASTO ***

Appetizing display of an array of cheeses such as Mozzarella, Goat Cheese, Cheddars, & Jalapenos Jack, served with Pepperoni, Salami, & Prosciutto, accompanied by olives, peppers, cherry tomatoes with fresh basil, marinated cheese tortellini & assorted gourmet crackers

\$6.00 per guest

COOKIE STATION **

Assorted gourmet cookies & shots of milk \$4.00 per guest

GRILLED HONEY BUN STATION (attendant needed) **

One of your southern favorites the traditional honey bun grilled to order & topped with vanilla ice cream \$4.00 per guest

BITE SIZE DESSERT STATION ***

Assorted homemade mini desserts including Pecan Tortes, Banana Foster “POP” Shots, Chocolate Bourbon Truffles

\$5.00 per guest

SOUTHERN RETRO ***

Assorted miniature bundt cakes: Flavors to be discussed

\$6.00 per guest

SHAKE IT UP ***

(additional chef needed)

Delicious homemade milk shakes served in shot glasses with coordinated straw

\$6.00 per guest

NOTE: All menu prices are subject to change based on market prices of food ingredients

Kitchen Address: 324 Gallatin Pike South / Madison / TN / 37215

Mailing Address: P.O. Box 1165 / Goodlettsville / TN / 37070

615.974.0306 / info@cravecateringevents.com



FALL OFFERINGS

PANCETTA & STUFFING MUFFIN *
A twist on a favorite holiday past time

PUMPKIN SAGE FRITTER*
Served with Balsamic Crème

GINGERED SWEET POTATO SOUP & MINI GRILLED BRIE
PANINI**
Served in a demitasse cups

FALL DIP & DIPPER**
Hot bleu cheese dip & homemade sweet potato chips

CRANBERRY & TURKEY CROSTINI**
French baguette topped with smoked turkey and cranberry relish

BUTTERNUT SQUASH RAVIOLI**
Served with Sage aioli

SWEET POTATO BIEGNET**
Served with a Honey Jack sauce

BACON BALSAMIC DRESSED EGGS**
A tradition with a kick

PUMPKIN BRUSCHETTA**
Fresh tomatoes and roasted pumpkin garnished with basil

ZUCCHINI SWEET POTATO CAKES**
Topped with smoked chicken, drizzled with a roasted corn and avocado coulis

SWEET POTATO NAPOLEON W/ BOURBON CARAMEL**
Sweet potato puree layered with puff pastry and drizzled with bourbon infused caramel

SCOTCH EGGS**
Hard boiled eggs wrapped with sausage deep fried served a Butter Dijon Sauce

BUTTERNUT SQUASH RISOTTO**
Saffron and shaved parmesan on a brioche spoon

BANANA FOSTER SHOOTER***
Delicious remake of an oldie but goodie. Combination of sautéed bananas, brown sugar, rum, nutmeg, butter & topped with whipped cream served in a shot glass rimmed with cinnamon sugar

RED GRIT SHOT***
Assorted berries and tapioca pearls topped with crème fraiche layered and served in shot glass rimmed with sugar

SPICED EGGNOG SHOT***
Rich eggnog cheesecake layered with graham crackers

NOTE: All menu prices are subject to change based on market prices of food ingredients

Kitchen Address: 324 Gallatin Pike South / Madison / TN / 37215
Mailing Address: P.O. Box 1165 / Goodlettsville / TN / 37070
615.974.0306 / info@cravecateringevents.com