

Holiday 2017

Ala Carte Menu *(10-Guest minimum per item)*

Soup

(4.00 Per Person-10 Guest Minimum Order)

Butternut Squash with Ginger Crème Fraiche

Leek Soup with Pancetta and Bread Crumbs

Maple Cream Sweet Potato Soup with Cheddar-Cinnamon Twists

Creamy Maple Brie and Cheddar Soup with a Walnut-Oat Granola

Turkey and Corn Chowder

Salad

(4.00 Per Person-10 Guest Minimum Order)

Crispy Butternut Squash Spinach Salad with Bacon-Shallot Vinaigrette

Apple & Mandarin Salad - Mixed Greens, candied almonds, mandarins, and sliced apples with an orange poppy seed dressing

Winter Salad with kale, pomegranate and Dijon dressing.

Goat Cheese & Pear Salad - Mixed greens with goat cheese, pears, candied pecans, and maple-balsamic dressing

Contact your Crave Consultant for Customized Proposal

W: cravecateringevents.com E: info@cravecateringevents.com P: 615-974-0306



Main Course

(Chicken/Pork-6.00 Per Person) (Ham/Turkey-7.00 Per Person) (Beef/Lamb-Market Price)

Beef Tenderloin with a Roasted Garlic Cream Sauce

Mushroom Walnut Bourguignon

Spiced Pork with Bourbon Reduction

Holiday Spiced Pork Roast

Brown Butter and Sage Turkey

Honey Bourbon Glazed Ham

Cranberry-Balsamic Glazed Chicken

Grilled Lamb Chops with Mint Chimichurri

Signature Sides

(2.50 Per Guest-10 Guest Minimum Order)

Sherry Glazed Parsnips and Carrots

Loaded Mashed Cauliflower

Cranberry Orange Glazed Green Beans

Roasted Brussels Sprout with Garlic-Bacon Aioli

Holiday Spiced Carrots

Creamy Bacon-Gouda Mac and Cheese

Turkey-Cranberry Rice

Caramelized Shallots and Cheddar Mashed Potatoes

Sweet Potato Bake with Sage Butter Sauce

Apple Cranberry and Walnut Cole Slaw

Roasted Garlic Green Beans with Shallots and Almonds

Broccoli Gratin with Swiss and Parmesan

Holiday Roasted Vegetables

Desserts

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(4.00 Per Guest-10 Guest Minimum Order)

Pumpkin Pie or Sweet Potato Pie
 Cherry-Amaretto Bundt Cake
 Salted Caramel Apple Pie Bars
 Chocolate Cherry Trifle
 Baked Apple Pie in Apples
 Caramel Apple Crisp Cheesecake Bars
 Gingerbread or Pumpkin Roll
 Old-Fashioned Banana Pudding
 Cinnamon Pie
 Carrot Cake
 Chocolate Crave Cake
 Salted Caramel Cheesecake
 Fudge Pie
 Pecan Pie

Beverages

(Offered Per guest or Per Gallon)

Sweetened Tea
 Unsweetened Tea
 Spiced Fruit Tea
 Hot Tea
 Coffee

Autumn Fare

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**Spiced Pork with Bourbon Reduction
or
Cranberry-Balsamic Glazed Chicken**

Apple & Mandarin Salad

Mixed Greens with Candied Almonds, Mandarins, and Sliced Apples with
an Orange Poppy Seed Dressing

Signature Sides

Holiday Spiced Carrots
Roasted Garlic Green Beans with Shallots and Almonds
Apple Cranberry and Walnut Cole Slaw

Assorted Breads

Desserts

Pumpkin Roll
Caramel Apple Crisp Cheesecake Bars
(Salad, sides, & desserts can be substituted upon request)

Iced Tea

*\$21 per person
(25-person minimum)*

Retro with a Twist

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Orange Glazed Ham
or
Brown Butter and Sage Turkey

Goat Cheese & Pear Salad
Mixed Greens with Goat Cheese, Pears, Candied Pecans, and Maple-Balsamic Dressing

Signature Sides
Caramelized Shallots and Cheddar Mashed Potatoes
Roasted Brussels Sprout with Garlic-Bacon Aioli
Broccoli Gratin with Swiss and Parmesan
Sweet Potato Bake with Sage Butter Sauce

Assorted Breads

Desserts
Pumpkin Pie
Cinnamon Pie
(Salad, sides, & desserts can be substituted upon request)

Iced Tea

\$24 per person
(25-person minimum, parties of 50 or more receive variety of turkey & ham)

Tis the Season



**Maple Cream Sweet Potato Soup with Cheddar-Cinnamon Twists
or
Leek Soup with Pancetta and Bread Crumbs**

Holiday Spiced Pork Roast

Crispy Butternut Squash Salad with Bacon-Shallot Vinaigrette

Signature Sides

Roasted Brussels Sprout with Garlic-Bacon Aioli
Holiday Spiced Carrots

Assorted Breads

Desserts

Caramel Apple Crisp Cheesecake Bars
Cherry-Amaretto Bundt Cake
(Salad, soup, sides, & desserts can be substituted upon request)

Iced Tea

*\$22 per person
(25-person minimum)*

Holiday Feast

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Creamy Maple Brie and Cheddar Soup with a Walnut-Oat Granola

Winter Salad with Kale, Pomegranate and Dijon dressing

Beef Tenderloin with a Roasted Garlic Cream Sauce

Or

Grilled Lamb Chops with Mint Chimichurri

Signature Sides

Caramelized Shallots and Cheddar Mashed Potatoes

Sherry Glazed Parsnips and Carrots

Roasted Brussels Sprout with Garlic-Bacon Aioli

Assorted Breads

Desserts

Baked Apple Pie in Apples

Chocolate Cherry Trifle

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

Iced Tea

*\$34 per person**

*Beef and Lamb prices may vary due to market value
(25-person minimum)*

CRAVE'n Tradition

Honey Bourbon Glazed Ham

or

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Brown Butter and Sage Turkey

Apple & Mandarin Salad

Mixed Greens with Candied Almonds, Mandarins, and Sliced Apples with an Orange Poppy Seed Dressing

Signature Sides

Caramelized Shallots and Cheddar Mashed Potatoes
Cranberry Orange Glazed Green Beans

Assorted Breads

Desserts

Pumpkin Pie

Gingerbread Roll

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

Iced Tea

\$17 per person
(25-person minimum)

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

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