

MANA

CAFÉ

CATERING MENU
All Prices Are Per Person

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BEVERAGES

- Coffee and Tea Service \$2.00
- Assorted Juices \$3.00
- Assorted Canned Soda \$2.00
- Gourmet Beverages \$3.00

FROM THE BAKERY

- Freshly Baked Assorted Muffins \$2.00
- Fresh Bagels with Butter and Cream Cheese \$3.00
- Flaky Croissants \$3.00
- Homemade Brownies \$3.00
- Artisanal Doughnuts \$3.50
- Seasonal Fruit Filled Turnovers \$4.00
- Scones \$3.00
- Cinnamon Rolls \$3.00

LIGHT CONTINENTAL BREAKFAST \$8.50

- Select Two:** Assorted Freshly Baked Muffins, Danish, Scones, Croissants Or Bagels

Includes:

- Assorted Juices, Coffee and Tea
- Butter, Jelly and Cream Cheese

CONTINENTAL BREAKFAST \$11.00

- Fresh Sliced Seasonal Fruit Platter
- Select Two:** Assorted Freshly Baked Muffins, Danish, Scones, Croissants Or Bagels

Includes:

- Assorted Juices, Coffee and Tea Service
- Butter, Jelly and Cream Cheese

ENHANCEMENTS

- Yogurt Parfait \$4.00
- Whole Fresh Fruit \$2.00
- Breakfast Bar \$2.00
- Assorted Cereal \$3.00
- Steel Cut Oatmeal with Seasonal Fruit \$4.00
- Assorted Yogurt \$3.00

HOT BREAKFAST BUFFET \$14.00

Minimum of 10 people

- Eggs or Egg Whites Scrambled
- Turkey Bacon or Sausage
- Hash browns or Home fries
- French Toast Sticks or Belgian Waffles with Maple Syrup
- Assorted Freshly Baked Muffins or Bagels with Butter, Jelly and Cream Cheese

Includes:

- Coffee and Tea

BAKED EGG "SOUFFLÉS" \$5.50 (Served in Ramekin) Minimum of 5 people

- Four Cheese and Egg
- Spinach and Artichoke with Egg
- Spinach and Turkey Bacon with Egg
- Turkey Sausage, Swiss Cheese and Egg

BREAKFAST WRAPS \$5.50

Minimum of 5 people

- Scrambled Eggs with Cheddar Cheese and Turkey Bacon
- Scrambled Eggs with Provolone Cheese and Turkey Sausage
- Scrambled Eggs, Spinach, Avocado and Pepper Jack Cheese

BREAKFAST ENHANCEMENTS

Minimum of 10 people

Assorted Mini Quiche \$3.00

Belgian Waffles with Maple Syrup \$4.00

French Toast Sticks with Maple Syrup \$4.00

CHEF ATTENDED OMELET STATION \$15.00

Minimum of 10 people

Made to Order:

- Eggs or Egg Whites
- Assorted Cheeses
- Red and Green Peppers, Onions, Mushrooms, Turkey Sausage, Turkey Bacon, Roasted Red Peppers, Sun-dried Tomatoes, Diced Potatoes, Diced Tomatoes, Black Beans, Salsa

Chef Fee: \$150.00

CHEF ATTENDED

BELGIAN WAFFLE STATION \$8.00

Minimum of 10 people

•Freshly Prepared Belgian Waffles:

- Whipped Cream, Chocolate Shavings, Fresh Seasonal Fruit and Berries, Cinnamon, Powdered Sugar
- Chocolate Sauce, Caramel and Salted Caramel Sauce, Strawberry Glaze

Chef Fee: \$150.00

REFRESHING BREAKS (AM)

AM Option One \$7.00

- Coffee and Tea Service
- Assorted Bottle Juice and Canned Soda
- Assorted Energy Bars
- Build your own Yogurt Parfaits

AM Option Two \$10.00

- Coffee and Tea Service
- Assorted Bottled Juice and Canned Soda
- Fresh Sliced Fruit Platter
- Fresh Baked Cookies and Brownies

REFRESHING BREAKS (PM)

PM Option One \$9.00

- Coffee and Tea Service
- Assorted Canned Soda and Bottled Water
- Tortilla Chips and Salsa
- Gourmet Mixed Nuts

PM Option Two \$11.00

- Coffee and Tea Service
- Assorted Canned Soda
- Build your own Float Station: Orange Soda, Root Beer or Cola with Vanilla Bean Ice Cream
- Individually Wrapped Caramels and Cow-tails
- Assorted Chocolates and Truffles

FROM THE DELI – Lunch Boxes

Classic Boxed Lunches \$12.00

Minimum of 5 per kind per order

- Roasted Turkey with Provolone, Lettuce, Tomato, Onion and Mayonnaise on Ciabatta
- Roast Beef with Swiss, Arugula, Horseradish Spread and Tomato on French Baguette
- Roasted Seasonal Vegetables with Fresh Mozzarella and Basil Pesto in a Spinach Wrap
- Chicken Caesar Salad in a Whole Wheat Wrap
- Tarragon Grape Chicken Salad on Ciabatta

Includes:

- Chips, Whole Fruit, Cookies
- Bottled Water or Can Soda.

Executive Boxed Lunches \$15.00

Minimum of 5 per kind per order

- Sliced Herb Grilled Chicken Breast with Arugula, Mozzarella, Roasted Red Peppers with Balsamic Glaze on Focaccia
- Grilled Chicken Breast with Sprouts, Avocado, Turkey Bacon, Tomato and Chipotle Aioli on Ciabatta
- Sliced Filet with Arugula and Balsamic Reduced Red Onions on French Baguette
- Fresh Mozzarella with Tomato and Fresh Basil Pesto Aioli on Ciabatta
- Roasted Turkey Breast with Field Greens, Smoked Gouda, Tomato and Avocado Mayonnaise on Ciabatta

Includes:

- Chips, Whole Fruit, Gourmet Cookies
- Bottled Water or Can Soda

FROM THE DELI – Platters

Deli Platter \$10.00

Minimum of 5 people

Choice of Three Sandwiches

- Roasted Turkey with Provolone, Lettuce, Tomato, Onion and Mayonnaise on Ciabatta
- Roast Beef with Swiss, Arugula, Horseradish Spread and Tomato on French Baguette
- Roasted Seasonal Vegetables with Fresh Mozzarella and Basil Pesto in a Spinach Wrap
- Chicken Caesar Salad in a Whole Wheat Wrap
- Tarragon Chicken Salad on Ciabatta

Includes:

- Mixed Field Green Salad with Julienne Carrots and Cucumbers, Sliced Tomato and Vinaigrette Dressing
- Assorted Soda and Bottled Water

Deli Buffet Platter \$12.00

Minimum of 5 people

Choice of Three Sandwiches

- Roasted Turkey with Provolone, Lettuce, Tomato, Onion and Mayonnaise on Ciabatta
- Roasted Seasonal Vegetables with Fresh Mozzarella and Basil Pesto in a Spinach Wrap
- Chicken Caesar Salad in a Whole Wheat Wrap
- Roast Beef with Swiss, Arugula, Horseradish Spread and Tomato on French Baguette
- Tarragon Chicken Salad on Ciabatta

Includes:

- Mixed Field Green Salad with Julienne Carrots and Cucumbers, Sliced Tomato and Vinaigrette Dressing
- Assorted Cookies and Brownies
- Assorted Soda and Bottled Water

FROM THE DELI – Buffet

Gourmet Deli Buffet \$15.00

Minimum of 5 people

•Choice of Five Sandwiches

- Roasted Turkey with Provolone, Lettuce, Tomato, Onion and Mayonnaise on Ciabatta
- Roast Beef with Swiss, Arugula, Horseradish Spread and Tomato on French Baguette
- Roasted Seasonal Vegetables with Fresh Mozzarella and Basil Pesto in a Spinach Wrap
- Chicken Caesar Salad in a Whole Wheat Wrap
- Tarragon Chicken Salad on Ciabatta

Includes:

- Mixed Field Green Salad with Julienne Carrots and Cucumbers, Sliced Tomato and Vinaigrette Dressing
- Assorted Cookies and Brownies, Fresh Sliced Fruit Platter
- Assorted Soda and Bottled Water

DELI ENHANCEMENTS \$4.00

Minimum of 5 people

- Orzo, Feta and Arugula with Date Balsamic Vinaigrette
- Arugula, Red Onion, Tomato and Shaved Parmesan with Lemon Vinaigrette
- Classic Caprese
- Roasted Root Vegetable Platter
- Mediterranean Cous Cous Salad
- Cucumber and Red Onions with Tomato and Feta
- Baby Kale, Beets, Goat Cheese and Candied Walnuts

GOURMET SALADS \$6.00

Minimum of 5 people

Cobb Salad:

- Crisp Romaine lettuce, Grilled Chicken, Avocado, Bacon, Hard Boiled Eggs, and Blue Cheese. Dressing: Red Wine Vinaigrette

Classic Caesar Salad

- Crisp Romaine Lettuce, Croutons, and Grated Parmesan Cheese. Dressing: Creamy Caesar

Crunchy Vegetable Salad

- Chopped Broccoli, Cauliflower, Carrots, Cranberries, Onions, and Sunflower Seeds. Dressing: Light Honey Mustard Dressing

Quinoa

- Red Quinoa, Hearts of Palm, Chick Peas, Roasted Artichokes, Olive Oil, Lemon Juice, and Fresh Herbs

Thai Salad

- Thai Noodles, Sweet Red Peppers, Snow Peas, Shredded Carrots and Fresh Cilantro. Dressing: Spicy Sesame Ginger

Wheat berry Salad

- Toasted Wheat berry, Cranberries, Sunflower Seeds, and Scallions. Dressing: Berry Vinaigrette

Artichoke Salad

- Marinated Artichoke Hearts with Mushrooms and Roasted Red Peppers. Dressing: Olive Oil, Balsamic Vinegar, and Fresh Herbs

SALAD ENHANCEMENTS

Sliced Grilled Chicken Breast \$6.00

Chunk White Tuna Salad \$5.00

Seared Salmon Fillet \$7.00

AFTERNOON FOOD BAR \$18.75

Minimum of 15 people

Select One

- Orzo, Feta and Arugula with Date Balsamic Vinaigrette
- Arugula, Red Onion, Tomato and Shaved Parmesan with Lemon Vinaigrette
- Classic Caprese
- Roasted Root Vegetable Platter
- Mediterranean Cous Cous Salad
- Cucumber and Red Onions with Tomato and Feta
- Baby Kale, Beets, Goat Cheese and Candied Walnuts
- Mixed Green Salad with Julienne Carrots and Cucumbers, Sliced Tomatoes and Vinaigrette Dressing

Select One

- Roasted Fingerling Potatoes with Rosemary
- Warm Farro Salad
- Quinoa Salad
- Mixed Wild Rice with Julienne Vegetables
- Potatoes Au Gratin
- Whipped Cauliflower with Goat Cheese
- Red Bliss Potatoes Smashed with Horseradish
- Chefs Choice Pasta

Select One

- Lemon Zested Spears of Asparagus
- Caramelized Brussels Sprouts
- Wilted Baby Kale with Onions
- Sautéed Spinach with Olive Oil and Garlic
- Roasted Tri-Colored Carrots with Cardamom and Ginger
- Curry Roasted Cauliflower
- Chef Choice Seasonal Vegetables

Select Two

- Spinach and Gouda Stuffed Chicken Breasts
- Chicken Parmesan
- Rosemary and Citrus Dusted Chicken Breasts
- Baked Salmon Filet with Cucumber Dill or Lemon Bure Blanc
- Grilled Shrimp and Vegetable Cous Cous
- Italian Meatballs with Bread Crumbs and Garlic
- Peppercorn Crusted Hangar Steak with Au Jus
- Herb Tenderloin of Beef
- Traditional Beef Stroganoff
- Baked Ziti
- Lasagna with your choice of Meat, Vegetable or Three Cheeses
- Penne Vodka
- Rigatoni Bolognese
- Orecchiette with Broccoli Rabe and Turkey Sausage

Includes:

- Assorted Soda and Bottled Water
- Assorted Rolls and Butter

FOOD BAR ENHANCEMENTS

Coffee and Tea Service \$2.00

Cookies and Brownies \$3.00

RECEPTION PLATTERS Minimum of 10 people

Imported and Local Cheeses \$15.00

- Fresh Sliced Seasonal Fruit
- Assorted Jams and Spreads
- Assorted Breads and Crackers

Fresh Sliced Vegetable Platter \$8.00

- Batons of Carrots and Celery
- Radishes, Broccoli and Cauliflower
- Sliced Red and Green Peppers
- Green Beans
- Artichoke Hearts and Roasted Red Peppers
- Peppercorn Ranch and Bleu Cheese Dipping Sauce

Spinach, Crab and Artichoke Dip \$6.50

- Served Warm in Chafer or at Room Temperature in Pumpnickel Bread Bowl
- Assorted Breads and Crackers

Mediterranean Platter \$5.00

- Hummus, Tabbouleh, Baba Ganoush, Imported Olives, Fresh Sliced Peppers, Feta Cheese and Toasted Pita Triangles

Anti-Pasta Selection \$15.00

- A Selection from our Charcuterie
- Aged Provolone, Fresh Mozzarella, Marinated Artichoke Hearts, Imported Olives
- Roasted Red Peppers
- Italian Breads and Crackers

Whole Poached Shrimp Platter \$7.00

- Cocktail Sauce and Lemon Wedges, Blood Orange Salsa
- Creamy Horseradish

HAND PASSED AND STATIONARY HORS D'OEUVRE \$20 PER GUEST

Selection of four hors d'oeuvre for two hours

* Indicates a server is needed.

Servers are an additional \$125.00 per server

From the Garden

- Caprese Skewer, Tomato, Mozzarella, Basil
- Crispy Polenta, Mushroom Ragout*
- Brie & Raspberry Stars
- Farro "Risotto" Mini Cups, Seasonal Vegetables
- Mini Portobello Tarts w/ Goat Cheese, Balsamic Syrup
- Yukon Gold Potato Croquettes with White Truffle & Chives
- Vegetable Spring Rolls w/ Ginger Garlic Hoisin Sauce
- Truffle Mac & Cheese Croquettes
- Tomato Soup Shooter with Mini Grilled Cheese*
- Under the Sea
- Lobster & Asparagus Salad on Wonton*
- Ahi Tuna Tartare with Scallion & Ginger on Cucumber*
- Smoked Salmon Canapés, Crème Fraiche, Trout Roe
- "Classic New England" Lobster Rolls
- Spicy Tuna, Tobiko, Spicy Japanese Mayo, Scallion*
- Fig Jam and Sherry Glaze Seafood Ceviche*
- Semolina Crusted Calamari with Thai Chili Sauce
- Petit Fish Tacos, Red Snapper, Cilantro
- Mini Crab Cakes with Mango Salsa
- Shrimp Oreganto
- Miso-Glazed Sea Scallops with Sesame*

Birds of a Feather

- Wonton Crisp Duck Confit Crostini*
- Chicken and Lemongrass Pot Stickers with White Soy Sauce
- Mini Chicken Parmigiano
- Chicken Quesadilla with Pico Di Gallo
- Chicken Satay
- Mini Chicken Pot Pie
- Mini Turkey Burgers with Swiss Cheese and Barbeque Sauce

From the Butcher

- Mini Grass-Fed Burgers, Aged Cheddar Cheese and Apple Smoked Turkey Bacon
- Italian Turkey Sausage Sandwich, Peppers and Onions
- Filet Mignon with Truffle Aioli, Parmigiano Reggiano & Sourdough Crisps
- Mini Beef Corn Dogs, Spicy Mustard
- Plantain Chip Beef Tartar, Rosemary Crisp*
- Mini Short Rib Hero, Sweet Onions and Gorgonzola Cheese

PLEASE INQUIRE ABOUT OUR DINNER OFFERINGS

SPECIALTY BAKERY

Assorted Mini Cheesecakes \$3.50

Mini Cannoli \$3.00

Assorted Macarons \$3.00

Layer Cakes (please inquire about variety available)

Cake Pops \$3.50

Assorted Chocolates and Truffles \$4.00

Chocolate Dipped Strawberries \$3.00

Assorted Cupcakes (please inquire about variety available) \$3.50

All Prices are subject to 7% NJ Sales Tax

Delivery is available between the hours of 8:00AM and 4:00PM within Mana Contemporary Facilities for orders over \$100 with an 10% delivery fee

Please inquire about our Bar Packages

Glass, China and Silverware are available for an additional cost and require an attendant

Please allow 24 hours notice for all deliveries

It is our mission at Crave to make your event a memorable one. We are happy to custom tailor any menu to compliment your style and event needs. If there is something specific you would like, that you do not see here, please let us know. We are happy to accommodate you in any way possible.