



Catering & Banquet Services

Thank you for considering Crave Catering & Banquet Services!

Prices are based on 50 person events and are subject to change with the dynamic market of Food Commodity Pricing.

Please see your detailed quote for a more accurate estimate of goods and services, food offered at events not supplied by us will need to be approved by catering director prior to event date for insurance purposes (does not apply to cakes).

Event Set-up cost:

Beverage/Bartender services

\$50 for the first hour (includes set-up)

\$15/hr. each additional hour per bartender

Standard Dining Table Set-ups \$95

Beverage Station (only) Set-up \$45

Buffet Table (only) Set-up \$55

Beverage/Buffet Set-up \$90

Chef Station Set-up

(example: Omelet Station, Pasta Station, Carving Station, etc..)

\$50 for the first hour

\$22/hr. each additional hour per Chef

Buffet Wait-staff \$7.50/hr. per server

Plated Meal Wait-staff \$(included in Custom Quote)

Hors D'oeuvres Menu

* denotes item can be Butler Passed

Items priced per person

Deviled Eggs* \$2

Chicken Wings \$3

Sausage Stuffed Mushrooms* \$4

Mozzarella Sticks \$2

Artichoke Dip \$3

Vegetable Crudit  \$2

Cheese Assortment* \$3

Charcuterie Board \$7

Hot Slider Assortment \$4

Finger Sandwiches* \$4

Caprese \$5

Bruschetta*\$4

Martini Dip \$3

Meatball Marinara \$3

Crab Stuffed Mushrooms* \$4

Buffalo Chicken Dip \$4

Shrimp Cocktail \$5

Swedish Meatballs \$4

Peel and Eat Shrimp \$5

Antipasto \$4

Bacon Wrapped Scallops \$6

Prosciutto Wrapped Asparagus \$4

Tostado Chips and Salsa \$2

Loaded Potato Skins \$3

Breaded Ravioli \$3

Jalapeno Poppers \$3

Deluxe Guacamole Spread \$4

Calzone Knots \$3

Half Shell Oysters* \$4

Buffet Options

*includes Traditional Pairing Items i.e. Sauces, Buns, veggies etc.

Salad Choices: (choose one)

Garden Salad with Assorted Dressings \$2

Caesar Salad \$3

Acadian Harvest Blend with Assorted Dressings \$3

Basic Entrée Choices: (Choose Two) \$12

Baked Spaghetti, Pulled Pork Barbeque, Hot Dogs, Hamburgers, Chicken Alfredo, Popcorn Shrimp, Fried Chicken, Pizza Assortment, Oven Roasted Chicken

Supreme Entrée Choices: (Choose Two) \$14

Grilled Salmon, Tuscan Pasta Bake, Baby Back Ribs, Pork Chops, Jambalaya, Scampi Shrimp, Chicken Cacciatore, Lasagna, Chicken Pesto Fettuccini, Low-Country Boil

Elite Entrée Choices: (Choose Two) \$19

Chicken Marsala, Delmonico Steak, Eggplant Parmesan, Lobster Thermador, Seafood Fra Diavola, Chicken Tortellini ala Vodka, Stuffed Flounder

Side items: (Choose Two) included in your level of entrée price...additional side \$3

Baked Beans, Vegetable Medley, Cole Slaw, Pasta Salad, Yeast Roll, Garlic Bread, Green Beans, Brussel Sprouts, Asparagus, Sautéed Mushrooms, Snow Peas, Field Peas, Corn on the Cob, Creamed Spinach, Broccoli Sauté

Soup Items (optional)

Tomato Basil \$3, Minestrone \$3, Broccoli Cheddar \$2, She Crab \$4, Clam Chowder \$3, Mushroom \$2, Vegetable \$2, Potato \$2, Italian Wedding \$2, Bean and Bacon \$3, Beer Cheese \$3, Lobster Bisque \$5, Beef Chili \$4

Dessert Items (optional)

Fruit Cobbler \$3, Chocolate Sheet Cate \$4, Apple Crisp \$3, Ny Cheesecake \$4, Brownies \$3, Fruit Medley \$3, Tiramisu \$4, Assorted Petitis Fours \$3, Cookie Assortment \$2, Ice Cream \$2

other options available depending on your specific needs

Chef Manned Station Options

Made To Order Stations to add special Pizazz to you Event added to any buffet package

Omelet Station \$5

All the hits from breakfast to brunch, featuring Ham, Spinach, Onion, Tomato, Sweet Pepper, Black Olive, Mushroom, Scallion, Cheeses, Sausage, Bacon, Broccoli

Carving Station \$market

Choose from Prime Rib, Ham, Turkey Breast, Pork Tenderloin, Steamship Round, Beef Tenderloin

Pasta Station \$7

Great Visual component for your Event and the freshest possible pastas ever! Made in front of your guest, Choose two items for a great experience

Alfredo, ala Vodka, Carbonara, Scampi, Pesto Crème, Mac n Cheese

Flambe Dessert \$9

Bring the Fire...literally, stunning chef made desserts

Bananas Fosters, Cherries Jubilee, Bombe Glacee



Catering & Banquet Services

Plated Coursed Meals

****Custom Priced Based Upon Selection and Number of Courses****

Salad Course (Choose One)

Garden Salad choice of Dressing
Caesar Salad
Rocket Caprese
Spinach Bacon

Soup Course (Choose One)

Tomato Basil
Italian Wedding
Clam Chowder
Lobster Bisque

Starter Course (Choose One)

Shrimp Cocktail
Bruschetta Amuse Bouche
Crab Croustade
Topas

Intermezzo course (Choose One)

Sorbet (Best Available Fruit)
Lime Sherbet

Main Course

Rotisserie Roasted Chicken
Confit Duck Breast
Shrimp Scampi
Fettuccini Chicken Alfredo
Steak Diane
Chicken Marsala
Bourbon Glazed Salmon
Chicken Parmesan
Chateaubriand
Prime Rib
Fontina Pork Tenderloin

Side Options

Mashed Potato
Scallop Potato
Asparagus
Sautéed Zucchini
Haricots Verts
Vegetable Medley
Snow Pea
Pasta e Olio
Corn Cobette
Broccoli sauté

Dessert Course

Chocolate Cake, Cheesecake, Brownie, Apple Pie, Tiramisu, Coffee Cake, Cookie Flight, Fruit Cobbler

Beverage Services

Sweet Tea \$1

Unsweetened Tea \$1

Coffee \$1.5

Decaffeinated Coffee \$1.5

Sodas 12oz Can \$1

Coke

Diet Coke

Sprite

Dr. Pepper

Ginger Ale

Mt. Dew

Club Soda \$2

Tonic Water \$2

San Pellegrino Mineral Water 16.9oz \$3

Deer Park Bottled Water \$2

Ice Bag 8# \$1.5

Bar Services

Definitions:

Cash Bar, individual guest is financially responsible for each Alcoholic Beverage

Open Bar, The Host is financially responsible for a set amount of product.

All Events must be licensed to serve via ABC Commission of North Carolina if inside N.C. State Lines, Check Local and State Laws if Outside of N.C. All Alcoholic beverages must be acquired through N.C. approved Distributors. For more information please visit <https://abc.nc.gov/Permit/SpecialPermits> Cost of Special Permit is \$50

Let us quote you premium spirits, craft Beer, and award-winning Wines to Complete your special occasion