



Catering & Banquet Services

Thank you for considering Crave
Services!

Catering & Banquet

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

\$100 for the first hour (includes set-up) (1 bartender)

\$25/hr. each additional hour per bartender

Standard Dining Table Set-ups \$125

Beverage Station (only) Set-up \$65

Buffet Table (only) Set-up \$75

Beverage/Buffet Set-up \$125

Chef Station Set-up

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

\$75 for the first hour

\$25/hr. each additional hour per Chef

Buffet Wait-staff \$12.00/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* \$3

Chicken Wings \$4

Sausage Stuffed Mushrooms* \$6

Mozzarella Sticks \$3

Artichoke Dip \$3

Vegetable Crudité \$3

Cheese Assortment* \$3

Charcuterie Board \$9

Hot Slider Assortment \$5

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 \$6

Antipasto \$4

Bacon Wrapped Scallops \$6

Prosciutto Wrapped
Asparagus \$4

Grazing Table \$6

Tostado Chips and Salsa \$3

Loaded Potato Skins \$5

Breaded Ravioli \$3

Jalapeno Poppers \$3

Deluxe Guacamole Spread \$6

Half Shell Oysters* \$7

Buffet Options

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

Salad Choices: (choose one)

Garden Salad with Assorted Dressings \$3

Caesar Salad \$4

Acadian Harvest Blend with Assorted Dressings \$4

Basic Entrée Choices: (Choose Two) \$18

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

Supreme Entrée Choices: (Choose Two) \$22

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) \$26

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 \$4

Baked Beans, Roasted Potatoes, Vegetable Medley, Cole Slaw, Pasta Salad, Green Beans, Brussel Sprouts, Asparagus, Sautéed Mushrooms, Mashed Potatoes, Snow Peas, Field Peas, Corn on the Cob, Creamed Spinach, Broccoli Sauté

Bread Options:

Dinner Roll, Yeast Roll, Garlic Breadsticks

Soup Items (optional)

Tomato Basil \$5, Minestrone \$5, Broccoli Cheddar \$3, She Crab \$5, Clam Chowder \$4, Mushroom \$3, Vegetable \$3, Potato \$2, Italian Wedding \$3, 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 \$3, Ice Cream \$4

other options available depending on your specific needs

Chef Manned Station Options

Made To Order Stations to add special Pizazz to your Buffet

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



Catering & Banquet Services

Plated Coured 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
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 \$2

Unsweetened Tea \$2

Coffee \$2.5

Decaffeinated Coffee \$2.5

Sodas 12oz Can \$2

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

Bartender services

\$100 for the first hour (includes set-up) (1 bartender)

\$25/hr. each additional hour per bartender

***Host providing their own alcoholic beverages will incur a \$500 deposit, once our staff is in possession of alcoholic beverages no guest may handle any product, infractions may result in loss of deposit**

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

Event Notes

Dining table set-up includes the placement of utensils, napkins, plates, glassware only... please coordinate with the setup of décor to not interfere with the table set-up

Quotes DO NOT include, Table decorations, Linens, Linen Napkins, Cake Service items including (Cutting Service, utensils, plates, knife, cake server) Champagne toast items, Coffee service items or Chargers. Unless otherwise specified. If you would like to add these services please do not hesitate to ask.

Quote pricing is good for 30 days from day of delivery via e-mail, Food pricing is subject to change rapidly and will only be guaranteed upon an executed contract.

Tastings can be completed on by appointment on Saturdays at 2 pm or at other times convenient to both parties. Cost is \$30 per person (some items not available due to preparation nature) and the cost of tasting will be reduced from final balance if a contract is executed.

Appropriate Staffing is included in your quote for plated meals, chef stations, Bar Services, etc. All Buffet items are Self Serve unless otherwise noted.

Venue cleaning is the sole responsibility of the host and their guest, Catering items will be removed by the catering staff, unless otherwise specified.

Upon a reached agreement a deposit will be required to secure your date, ***deposits are Non-refundable under any circumstance.***

A guest count guarantee will need to be given to us no later than, 15 days prior to your event, this will be the basis for your final charges and cannot be reduced after the 15-day period. A 15% charge per person MAY be added if you need to increase your count after the 15-day period has passed.

At 60 days prior to your event, 50% of your estimated cost will need to be paid. Certain additional conditions will need to be applied.

An onsite walk thru at the venue will need to happen prior to your event so we can guarantee your wishes are met. We can schedule this anytime convenient to you

Please submit any changes to menu items, set-up information, or guest counts in writing.