

## Our Seasonal Philosophy

## Seated Wedding Reception

"As the Executive Chef of Crave Events Group, we strive to make every experience Memorable. All Menus are created to reflect seasonal flavors & the freshest ingredients. We take great pride in our relationships with Local Farms, so that each dish truly is a Farm-to-Fork as it can get"- Executive Chef James Graham

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### Guests Greeted with Butler Passed Signature Cocktail

#### Butler Passed Hors D'oeuvres I Please Select Eight

Thai Salmon Salad in a Cucumber Cup

Duck Confit Crostini, Fig Jam & Sherry Glaze

Miniature Tuna Tartare Tacos

Jahgram Spring Rolls with Thai Chili Glaze

Mini Crab Cakes with Mango Relish

Mini Pork Belly Sandwiches, Lettuce, Tomato & Mayo

Caprese Skewer, Tomato, Mozzarella & Basil

Classic New England Lobster Rolls

Spicy Tuna, Tobiko, Spicy Japanese Mayo & Scallions in a Wonton Cup

Cod Cakes with Mango Salsa

Butternut Squash Bruschetta with Capers & Honey on a Crostini

Miniature Reuben

Miniature Chicken Parmesan

Seared Day Boat Scallops with Charred Corn & Tomato Relish

Yukon Gold Potato Disc with Royal Bean Relish

Mediterranean Bite

Bacon Wrapped Dates Stuffed with Gorgonzola Cheese

Day Boat Scallops, Seared & Topped with Salmon Caviar

Classic Shrimp Cocktail\*

Baby Lamb Chops with Spicy Mango Chutney\*

Lobster Martini\*

\*Enhancement I \$7 per guest

CRAVE  
EVENTS  
GROUP

## Cocktail Hour Stationary Displays

Seasonal Fresh Fruits & Berries

Artfully Presented Seasonal Fresh Fruits and Assorted Berries

Artisanal Cheese

Carefully Selected Domestic & Imported Cheeses with Assorted Flatbreads

Crisp Garden Crudité

Display of Fresh Garden Vegetables Served with Dipping Sauces

Crostini Bar

Artisanal cheese, olive, and herb baguettes, focaccias, pita chips and garlic bread with infused olive oils. Grilled Vegetables, Pickled Vegetables, Olives, Hummus, Baba Ghanoush, Stuffed Grape Leaves, Prosciutto & Melon

## Chef Interaction Stations | Please Select One

Trattoria Italiano | Please Select two pastas & three sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli & Bowtie

Sauces | Pesto, Fresh Tomato, Alfredo, Vodka & Mushroom

Accompaniments to Include:

Sweet Sausage, Mushrooms, Broccoli Rabe, Sundried Tomatoes, Roasted Peppers, Onions, English Peas, Artichokes, and Caramelized Onions, and Garlic Knots

## Carving Station | Please Select One

Top Round of Beef | Horseradish Sauce

Slow Braised Brisket | Thyme Jus

Pork Loin | Apple Compote

Free Range Turkey | Orange & Cranberry Relish

Whole Faroe Island Salmon | Cucumber & Dill

Accompanied By: Fresh Rolls

## Action Stations I Continued

### Let's 'Taco' Bout it

Crisp Beef or Chicken Tacos Served with an Assortment of Toppings to Include:

Cheddar Cheese, Lettuce, Tomato, Roasted Jalapeno Peppers, Sour Cream & Guacamole

### Mahalo: Poke Bowl Station

A Hawaiian Inspired Crave Favorite! Seared Ahi Tuna and Atlantic Salmon, with selections of Wakame Seaweed, shaved red onion, scallions, pickled ginger and cabbage, diced pineapple, avocado and crispy onions finished with togarashi, wasabi aioli or miso soy over rice or quinoa.

### Asian Exchange: Noodle Bar

Fresh Made Noodle Bowls with a Selection of: chicken or shrimp, lime, bean sprouts, red cabbage, shiitake mushrooms, cilantro, carrots, Lotus Root, soy sauce, coconut broth, fish sauce, glass noodles, coconut ginger rice, & Lemon Grass.

### Comfort Foods you CRAVE

Bacon Wrapped Meatloaf, Stuffed with Mozzarella Cheese

Macaroni & Cheese

Mustard Greens, Pinto Beans & Roasted Yams

Smoked Gouda Grits , Pickled Vegetables, Coleslaw

Corn Bread

### Chicken & Waffles

Homestyle Country Fried Chicken & Waffles

Molasses, Warm Maple Syrup, Chives, BBQ Maple Glaze

## Action Stations I Continued

### B.Y.O.S: Build Your Own Sliders

Grass Fed Beef Burgers, Veggie Burgers & Cod Cakes

Toppings:

Tomato, Lettuce, Red Onion, Pickles, Roast Jalapenos, Caramelized Onions, Aged Cheddar, Swiss, Avocado, Applewood Smoked Bacon & Crispy Onions

Sauces:

Ketchup, Dijon Mustard, BBQ Sauce, Ranch, Mayo & Steak Sauce

### All You Need is Love & Bacon Display

Maple Bacon, Bacon Wrapped Scallops, bacon wrapped gorgonzola stuffed dates, chocolate dipped bacon, and pork belly sliders with maple aioli, chipotle bbq and sriracha aioli. Served with bbq Potato Crisps.

## Sit Down Dinner

### FIRST COURSE: please select one

A Touch of 'Crazy' Crave Salad | Seasonal Fruit, Toasted Almonds, Goat Cheese & Champagne Vinaigrette

Organic Field Greens | Rice Sherry Vinaigrette

Watermelon Tatsoi Salad | Lemon Vinaigrette

Sunk-kissed Arugula Salad | Mango, Shaved White Chocolate, Scallions & Red Pepper Vinaigrette

Kale Caesar Salad | Parmesan Crisp

**ENTRÉE COURSE: please select two**

Herb Crusted Halibut | Smoked Gouda Gratin & Seasonal Vegetables

Pan Seared Atlantic Salmon | Risotto Croquet, Julienned Baby Vegetables & wilted spinach.

Filet Mignon | Roasted Garlic Mashed Potatoes, Seasonal Vegetables & a Port Wine Reduction

Osso Bucco Style Monk Fish | Saffron & Snow Pea Risotto with Red & Yellow Tomato Coulis

Roasted Free Range Chicken Breast | Quinoa, Corn off the Cob, Roasted Tomatoes, Edamame & Green Pea Puree

Slow Braised Short Rib | Roasted Garlic Mashed Potatoes & Green Beans

**DESSERT**

Strolling Sweets

Custom Designed Wedding Cake

5 Hour Premium Open Bar

Champagne Toast

Coffee, Tea & Soft Beverages

COST PER GUEST

\$165 PER GUEST + 20% ADMINISTRATIVE & NJ SALES TAX

*Includes Standard Rentals*

ADDITIONAL CHARGES:

\$250 MAITRE D FEE

\$10 Per Person Ceremony Fee