

cold appetizers

CHEESE AND FRUIT PRESENTATION	155
<i>Assorted fresh fruit and specialty Wisconsin cheeses with assorted crackers.</i>	
FRESH SHRIMP COCKTAIL	199
<i>10 pounds of chilled shrimp with cocktail sauce and lemons. Also available with Cajun seasoned chilled shrimp. About 250 pieces.</i>	
CHARCUTERIE BOARD	
<i>Prices start at \$7/guest. A mixture of meats, nuts, dried fruits, spreads, and assorted crackers. Size of board will be based on guest count. 50 person guest minimum.</i>	
CROSTINI	2.95+/ea.
<i>Enjoy one of Crave's MANY options!</i>	
CHEESE AND SAUSAGE PLATTER	54
<i>Assorted cheeses and local sausage from Loehr's served with crackers.</i>	
FRESH FRUIT PLATTER	85
<i>A variety of fresh fruit. Local when available.</i>	
FRESH VEGETABLE PLATTER	58
<i>A variety of fresh vegetables served with ranch.</i>	
TACO DIP	52
<i>Our house made taco dip topped with lettuce, cheddar, onion, and black olives. Served with tortilla chips.</i>	
BRUSCHETTA	65
<i>Crostini topped with our house made bruschetta and topped with a balsamic drizzle. 30 pieces per order.</i>	
HAM & PICKLE ROLL UPS	64
HUMMUS TRAY	58
<i>Served with red peppers, feta, cucumbers, and pita.</i>	
CAPRESE SALAD	58
<i>Fresh mozzarella, tomatoes, and basil drizzled with a balsamic reduction. Can be served with arugula.</i>	
DEVILED EGGS	18/dz.
<i>Classic, BLT, or Southwest.</i>	
CHIPS, PICO, AND GUACAMOLE	68
<i>Our house made pico & guacamole served with tri-colored tortilla chips.</i>	
RANCH AND CUCUMBER BITES	1.95/ea.
<i>Cucumber round topped with a ranch and herbed cream cheese, a grape tomato, and chives.</i>	
SKEWERS	2.95+/ea
<i>Antipasto, Greek, BLT, Prosciutto and Melon, and Caprese</i>	
SALMON PINWHEELS	3.95/ea.
<i>Cold smoked salmon and herbed cream cheese in a garden vegetable wrap. Topped with fresh dill.</i>	

hot appetizers

GRILLED CHEESE AND TOMATO BASIL SHOOTERS	5/ea.
MAC 'N CHEESE BAR	8/guest
<i>Choice of 5 toppings. 4oz./guest.</i>	
NACHO BAR	7/guest
<i>Nacho cheese, chips, lettuce, salsa, and sour cream. add-ons available.</i>	
BACON WRAPPED WATER CHESTNUTS OR BACON WRAPPED DATES	18/dz.
JUMBO STUFFED MUSHROOMS	28/dz.
<i>Cheese, Sausage, or Crab Blend.</i>	
MEATBALLS	68
<i>Asian, Bourbon, BBQ, or Swedish.</i>	
BONELESS WINGS	58
<i>BBQ, Jerk, Hot, Bourbon, or Parmesan Garlic.</i>	
BUFFALO CHICKEN DIP	74
<i>Served with pita and/or celery. Per 5#s.</i>	
LOADED SMASHED POTATO ROUNDS	.95/ea.
<i>Baby red potato, cheddar cheese, and bacon topped with sour cream and chives.</i>	
CHICKEN SKEWERS	2.45/ea.
BRIE AND RASPBERRY PURSES	1.95/ea.
<i>Phyllo cups filled with brie and raspberries topped with candied pecans.</i>	
SPINACH AND ARTICHOKE DIP	74
<i>Our house made dip served with pita.</i>	
STUFFED PEPPERS	18/dz.
<i>Sweet bell or jalapeno pepper stuffed with a bacon, cheddar, and herbed cream cheese blend.</i>	
RIBLETS	49
<i>Priced for 10 pounds. Minimum of 10 pounds.</i>	
SLIDERS	4+/ea.
<i>Burger, Pulled/BBQ Pork, Gyro, Brat, Chicken and Waffles, BLT, Hawaiian, or Reuben.</i>	
PROSCIUTTO WRAPPED ASPARAGUS	4/ea.
<i>Topped with a balsamic drizzle.</i>	

**Any appetizer sold by the piece have a 36 piece minimum and sold in increments of 36 pieces only.
All appetizers are served on disposable trays or platters.
Service ware rentals available to create your personalized unique look.*

Crave
RESTAURANT * BAR * CATERING
CAMPBELLSPORT

SCAN THE QR CODE TO GO
DIRECTLY TO OUR WEBSITE TO
SCHEDULE YOUR
COMPLIMENTARY TASTING



262.732.3663

WWW.CRAVE128.COM/CATERING
128 E MAIN STREET, CAMPBELLSPORT, WI



Crave offers three styles of dinner buffets that can be customized to your liking.

SILVER BUFFET

Includes: Choice of service ware below. Fresh, locally baked dinner rolls and butter on buffet. Buffet table is covered with white, mid-length table linen.

\$21.95/standard disposable \$24.95/upgraded disposable

OTHER SERVICE OPTIONS:

Semi-Sit Down, Family Style and Plated Dinner, Heavy Appetizers, Carving Stations and China serviceware are customized to fit the client's needs and not every service is available at every venue.

*sales tax, gratuity, service charge, and floor staff not included in pricing.

sides x 3 selections

MIXED GREENS SALAD

Salad blend with carrots and choice of 2 dressings.

COLE SLAW

Fresh, house made coleslaw.

PASTA SALAD

BLT or Italian.

BUTTERED EGG NOODLES

GARLIC MASHED REDS

MASHED POTATO

with gravy if needed.

ROASTED ROSEMARY REDS

PARMESAN ORZO

STUFFING

house made stuffing.

MAC AND CHEESE

WILD RICE PILAF

VEGETABLE

cut green beans, carrots (plain or candied) & various vegetable blends available.

entrees x 2 selections

BEEF TENDERLOIN TIPS +2/guest

Classic or Stroganoff style. Served with egg noodles.

ASIAN PEPPER STEAK +2/guest

served with wild rice pilaf.

SLICED ROAST BEEF AND GRAVY

BRAISED SHORT RIBS +4/guest

Served with a red wine reduction.

ROASTED TENDERLOIN Market Price

Served with au jus.

GRILLED CHICKEN BREAST

Plain, white wine sauce or basil cream sauce.

CHICKEN CORDON BLEU

Served with a Swiss cheese sauce.

STUFFED PORK CHOP

house made stuffing and gravy.

ROASTED PORK TENDERLOIN

Served with gravy or apple cinnamon compote.

BAKED GARLIC COD

Served with a lemon dill sauce.

HERBED BAKED CHICKEN

bone-in chicken season and baked.

PECAN CRUSTED CHICKEN BREAST

+2/guest

Served with a hazelnut cream sauce.

PRETZEL CRUSTED CHICKEN +2/guest

Served with a honey mustard cream sauce.

***Due to market conditions pricing subject to change at any time.

other menu options

Italian Buffet

BBQ Buffet

Mexican Buffet

also available

heavy appetizer stations

Build your own unique display of appetizers at your special event. Meant for grazing or social events, not as a sit down meal.

Pricing is based on your selections.

Recommended Appetizers:

2-4 pieces/person cocktail hour.

4-8 pieces/person extended cocktail hour.

15+ pieces/person dinner replacement.

catering info

*signed contract due upon any catering booking to secure your date.

*\$500 Non-refundable deposit (see contract for more details)

*due to market conditions pricing may change at any time.

*all pricing subject to sales tax, service charge and floor staff fees.

*all of this plus any other information will be noted in the catering contract.