



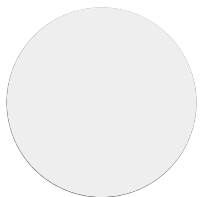
# CRAFT & CREW

HOSPITALITY

## Catering

## CONTACT

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# LARGE PARTY APPETIZERS

Serves 20-25 people

<b>Vegetable &amp; Hummus Platter</b> Roasted red pepper hummus, heirloom vegetables, crostini	<b>\$75</b>
<b>Fruit Platter</b> Assorted seasonal fruit	<b>\$85</b>
<b>Caprese Skewers (25ct)</b> Mozzarella ball, cherry tomato, basil, balsamic reduction	<b>\$55</b>
<b>Bruschetta</b> Marinated tomatoes, garlic, basil and balsamic reduction	<b>\$50</b>
<b>Pretzel Sticks (25ct)</b> Oven-baked pretzel sticks, jalapeño queso, bavarian mustard	<b>\$90</b>
<b>Boneless Chicken Wings (10 lbs)</b> Hand-cut buttermilk fried chicken with choice of sauce on the side. Served with ranch & blue cheese. <i>Sauces: Buffalo, Dry Rub, BBQ, Hot Chic, Sweet Thai Chili, Whiskey Glaze</i>	<b>\$90</b>
<b>Broasted Bone-In Chicken Wings (50-60ct)</b> Broasted bone-in wings with choice of sauce on the side. Served with ranch & blue cheese. <i>Sauces: Buffalo, Dry Rub, BBQ, Hot Chic, Sweet Thai Chili, Whiskey Glaze</i>	<b>\$140</b>
<b>Hot Chic Sliders (25ct)</b> Fried chicken, pickles, coleslaw and Hot Chic sauce on the side	<b>\$80</b>
<b>Royale Sliders (25ct)</b> Beef patty, American cheese, raw onion, pickles and garlic mayo	<b>\$90</b>
<b>Plant-Based Sliders (25ct)</b> AcreMade vegan slider, chao cheese, pickles & vegan burger sauce	<b>\$120</b>
<b>Mac &amp; Cheese</b> Cavatappi pasta, house mac and cheese sauce, parmesan	<b>\$100</b>
<b>Brisket Mac &amp; Cheese</b> Cavatappi pasta, house mac and cheese sauce, BBQ, crispy onion, jalapeño, bacon, green onion	<b>\$190</b>

# BOXED LUNCH OPTIONS

Priced per person

<b>Double Royale</b> Two 1/4 lb. beef patties, American, red onion, pickles, garlic aioli. Served with chips, fruit and cookie	<b>\$21</b>	<b>Bacon Cheeseburger</b> Two 1/4. lb beef patties, bacon, cheddar, lettuce, tomato & onion. Served with chips, fruit and cookie	<b>\$21</b>
<b>Black Bean Burger</b> Black bean and wild mushroom patty, pico de gallo, corn, cilantro, vegan dill, crispy tortilla strips. Served with chips, fruit and cookie	<b>\$20</b>	<b>Phuket Bowl</b> Chicken, yellow curry sauce, power veggie mix, peanuts, green onion, cilantro, coconut rice	<b>\$17</b>
<b>Vegan Phuket Bowl</b> Tofu, yellow curry sauce, power veggie mix, peanuts, green onion, cilantro, coconut rice	<b>\$17</b>	<b>Yum Yum Bowl</b> Seared steak, kimchi, sunny egg*, yum yum sauce, green onion, coconut rice	<b>\$17</b>
<b>Ahi Poke*</b> Marinated sushi-grade tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice. +VOLCANO STYLE: Add jalapeños and spicy aioli	<b>\$18</b>	<b>House Salad</b> Mixed greens, tomato, cucumber, red onion, carrots <i>Choice of dressing: ranch, vegan dill ranch, bleu cheese, Italian, balsamic, green-goddess, 1000 island, mustard vinaigrette, red wine vinaigrette</i>	<b>\$11</b>
<b>Chicken Caesar Salad</b> Crispy or grilled chicken, romaine, parmesan, sourdough croutons, served with Caesar dressing	<b>\$17</b>	<b>Honey Pecan Chicken Salad</b> Crispy or grilled chicken, honey mustard drizzle, mixed greens, apples, squash, raisins, egg, green goddess dressing, pecans	<b>\$18</b>

# SWEETS

Priced per person

<b>Assorted Dessert Bars</b>	<b>\$3</b>	<b>Chocolate Chip Cookies</b>	<b>\$3</b>
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