

# CRAFT & CREW

HOSPITALITY

## Catering



## CONTACT

Scan the QR Code or contact us at:  
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# LARGE PARTY APPETIZERS

Serves 20-25 people

## Vegetable & Hummus Platter

Roasted red pepper hummus, heirloom vegetables, crostini

## Fruit Platter

Assorted seasonal fruit

## Caprese Skewers (25ct)

Mozzarella ball, cherry tomato, basil, balsamic reduction

## Bruschetta

Marinated tomatoes, garlic, basil and balsamic reduction

## Coleslaw

## House Salad

Mixed greens, tomato, cucumber, red onion, carrots, choice of dressing.  
*Ranch, Vegan Dill Ranch, Bleu Cheese, Italian, Balsamic, Green-Goddess, 1000 Island, Mustard Vinaigrette, Red Wine Vinaigrette*

## Caesar Salad

Romaine, parmesan, sourdough croutons, tossed in Caesar dressing

## Honey Pecan Salad

Mixed greens, apples, grapes, strawberries, egg, green goddess dressing, pecans and honey mustard drizzle

## Pretzel Sticks (25ct)

Oven-baked pretzel sticks, jalapeño queso, Bavarian mustard

## Hot Chic Sliders (25ct)

Fried chicken, pickles, coleslaw and Hot Chic sauce on the side

## Royale Sliders (25ct)

Beef patty, American cheese, raw onion, pickles and garlic mayo

## Plant-Based Sliders (25ct)

AcreMade vegan slider, chao cheese, pickles & vegan burger sauce

## Mac & Cheese

Cavatappi pasta, house mac and cheese sauce, parmesan

## Brisket Mac & Cheese

Cavatappi pasta, house mac and cheese sauce, BBQ, crispy onion, jalapeño, bacon, green onion

## Bone-In Chicken Wings (50-60ct)

Bone-in wings with choice of sauce on the side

## Boneless Chicken Wings (10 lbs)

Hand-cut buttermilk fried chicken with choice of sauce on the side

*Wings are served with ranch & bleu cheese.*

*Sauces: Buffalo, Dry Rub, BBQ, Hot Chic, Sweet Thai Chili, Whiskey Glaze*

\$75

\$85

\$55

\$50

\$50

\$50

\$75

\$120

\$90

\$80

\$90

\$120

\$100

\$190

\$140

\$90

# BOXED LUNCHES

Priced per person. Served with chips, fruit and cookie

## Double Royale

Two 1/4 lb. beef patties, American, red onion, pickles, garlic aioli.

\$21

## Bacon Cheeseburger

Two 1/4 lb. beef patties, bacon, cheddar, lettuce, tomato & onion.

\$21

## Club Ciabatta

Turkey, ham, bacon, iceberg, tomato, mayo

\$21

## Veggie Ciabatta

Bell pepper, cucumber, tomato, arugula, avocado spread

\$21

## Black Bean Burger

Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli.

\$21

## Turkey Bacon Ciabatta

Turkey, bacon, lettuce, tomato, avocado spread, garlic mayo

\$21

## Roast Beef Ciabatta

Roast beef, provolone, arugula, horsey aioli

\$21

## Grilled Chicken Caesar Wrap

Grilled chicken, caesar dressing, romaine, parmesan, crumbled crouton

\$21

# INDIVIDUAL ITEMS

Priced per person

## Phuket Bowl

Chicken, yellow curry sauce, power veggie mix, peanuts, green onion, cilantro, coconut rice

\$18

## Vegan Phuket Bowl

Tofu, yellow curry sauce, power veggie mix, peanuts, green onion, cilantro, coconut rice

\$18

## House Salad

Mixed greens, tomato, cucumber, red onion, carrots, choice of dressing.  
*Ranch, Vegan Dill Ranch, Bleu Cheese, Italian, Balsamic, Green-Goddess, 1000 Island, Mustard Vinaigrette, Red Wine Vinaigrette*

\$11

## Chicken Caesar Salad

Crispy or grilled chicken, romaine, parmesan, sourdough croutons, served with Caesar dressing

\$18

## Yum Yum Bowl

Seared steak, kimchi, sunny egg\*, yum yum sauce, green onion, coconut rice

\$18

## Ahi Poke\*

Marinated sushi-grade tuna\*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice  
+ VOLCANO STYLE: Add jalapeños and spicy aioli

\$19

## Honey Pecan Chicken Salad

Grilled or crispy chicken, honey mustard drizzle, mixed greens, apples, grapes, strawberries, egg, green goddess dressing, pecans.

\$19

# SWEETS

Priced per person

Assorted Dessert Bars

\$3

Chocolate Chip Cookies

\$3



Items with this symbol are Gluten Friendly