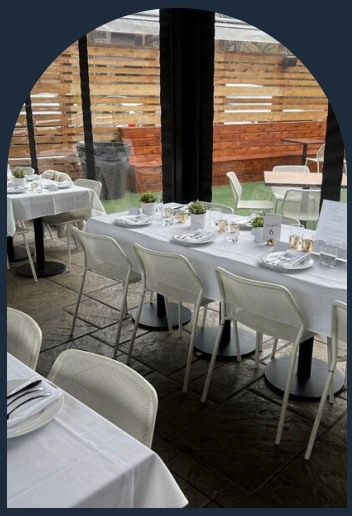
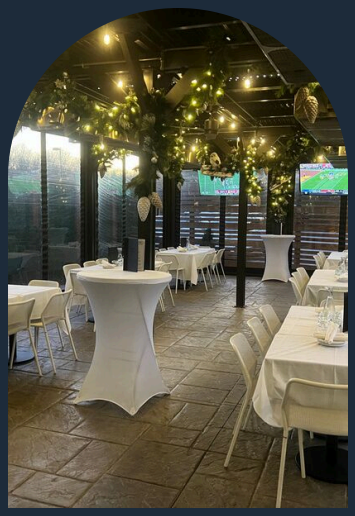
Duke's ON 7
food & drink

CRAFT & CREW CATERING PRESENTS

Private *Events*







OUR SPACE

The Pergola

An open-air feel with retractable walls and heating features, suitable for year-round use — on our dog-friendly Pawtio. Non-private during warmer months.

40	50	HDMI	*Year-round*
SEATED	COCKTAIL	+ MUSIC CONTROLS	FANS & HEATERS

LARGE-PARTY APPETIZERS

Banquet *Menu*

Each platter serves 20–25 guests

Platters & Dips

Vegetable & Hummus Platter (GF) 75
House-made hummus, assorted vegetables

Fruit Platter (GF) 85
Assorted seasonal fruit

Charcuterie Board 95
Sopressata, salami, prosciutto, assorted cheeses & crackers, fig & apricot preserves, olives

Chips & Queso (GF) 60
Tortilla chips & queso dip

Spinach Artichoke Dip 75
Vegetable crudité, grilled baguette & pita

Salad 50
Southwest or house · Caesar upgrade 75

Cheese Curds 100
Deep-fried, spicy pepper jam

Mac & Cheese 100
Cavatappi, cheddar, gouda & Boursin sauce

Brisket Mac — brisket, bacon, jalapeño, crispy onion & BBQ 190

Wings

Boneless (10 lbs) 90

Broasted Bone-In (10 lbs) 140
Two flavors with ranch & bleu cheese — Dry Rub, Buffalo, Sweet Thai Chili, Hot Chic, BBQ, Honey Garlic, Raspberry Inferno

Skewers & Bites

Caprese Skewers (25) (GF) 55
Mozzarella, cherry tomato, basil, balsamic

Chicken Skewers (25) (GF) 50
Grilled chicken, sweet Thai chili sauce

Beef Skewers (25) 85
Grilled, whiskey glazed

Bruschetta 50
Marinated tomatoes, garlic, basil, balsamic

Steak & Horseradish Crostini (25) 70
Sliced prime rib, horseradish cream, green onion

Stuffed Mushrooms 65
Mushroom caps, four-cheese spread

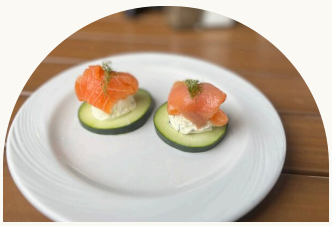
BBQ Meatballs (60) 100
Beef & pork, BBQ sauce

Cold Sliders

Turkey Basil Smash Sliders (25) NEW 85
Served cold — sliced turkey, crisp lettuce, provolone and house basil mayo. Light, fresh and made for sharing.

Honey Ham Sliders (25) NEW 85
Served cold — sliced ham, sharp cheddar, shredded lettuce and honey mustard. Sweet, tangy and easy to love.



(GF) Gluten friendly · prices in dollars

THEMED SPREADS

The *Buffets*

Priced per guest · VO = vegan option

20

BREAKFAST

Brunch Buffet

Scrambled eggs, bacon or sausage, bagels, cream cheese, fruit and cheesy hashbrowns

26

LUNCH & DINNER

Backyard BBQ

PICK 2 BBQ pulled pork, pulled chicken or beef brisket

WITH Slider fixin's, cornbread, coleslaw, baked beans, potato salad

25

LUNCH & DINNER

Italian

PICK 2 Chicken parmesan, grilled chicken, meatballs, grilled portabella (VO)

SAUCES · 2 Pomodoro, alfredo, bolognese or pesto cream

WITH Cavatappi noodles, house or Caesar salad, garlic bread

22

LUNCH & DINNER

Southwest

PICK 2 Pulled chicken, carnitas, ground beef, vegan chorizo (VO), fajita peppers (VO)

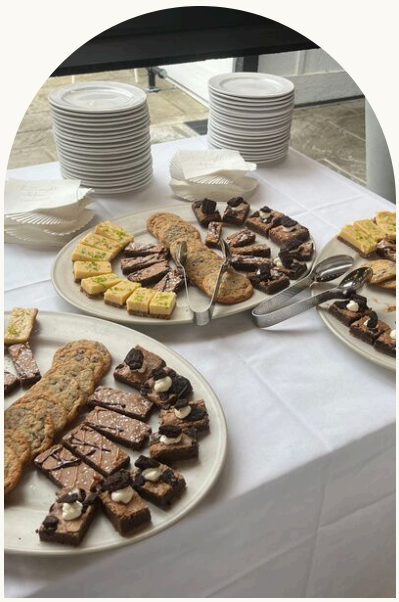
WITH Corn & flour tortillas, taco fixings, chips, salsa, guacamole, queso dip, Southwest salad

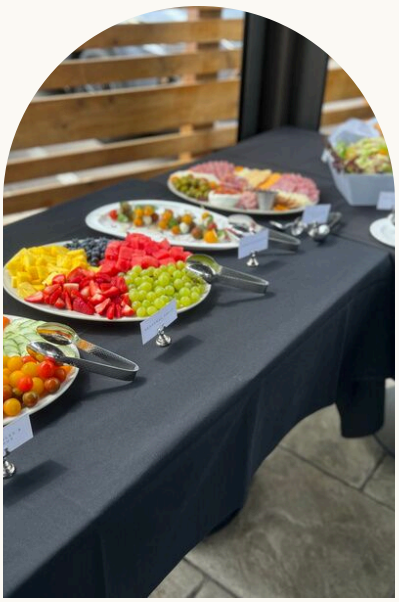
Something Sweet

Assorted Dessert Bar 3

Chocolate Chip Cookie 3

Per guest





PRICING & POLICIES

Plan Your *Event*

1 — **BOOK**
Room fee holds your date

7 — **DAYS OUT**
Final guest count due

★ — **PARTY DAY**
20% gratuity added to all event tabs

3% — **SETTLE UP**
Fee on credit cards only

Room Fee

Non-refundable · reserves the space

	MON	TUE	WED	THU	FRI	SAT	SUN
*Lunch**	$100	$100	$100	$100	$250	$300	$300
Dinner	$200	$200	$200	$250	$300	$300	$300

*Events ending by 4pm.

Food & Beverage Minimum

Varies by day and time, based on what the Pergola/patio would generate on its own. Before tax & gratuity; the host covers any shortfall.

Guest Count

Your guaranteed final count is due 7 days before the event so we can plan product and layout.

Decorations

Encouraged! Please skip glitter, confetti and open-flame candles.

Linens

Your choice of black or white — included.

Duke's ON 7
food & drink

Let's raise a *glass*

events@craftncrew.com

612-283-2954

SCAN TO INQUIRE