



OFFICE, CATERING &
GROUP DELIVERY MENU

CRAVE

FALL 2025 / WINTER 2026 | craveamerica.com

BRINGING THE CRAVE EXPERIENCE TO YOU

From individual boxed lunches & hot entrees to fresh sushi, we have something for everyone in your group! Our friendly delivery team will happily assist you with setting up the perfect lunch or dinner. We deliver everything fresh directly to your office or home. We look forward to serving you!

WE MAKE EVERYTHING FRESH AND TO ORDER, SO PLEASE MAKE YOUR ORDER AT LEAST 24 HOURS IN ADVANCE. ALL ORDERS ARE DELIVERED READY TO EAT & SERVE. WE'LL EVEN SET IT UP FOR YOU!

a minimum order of \$250 is required. all minimums exclude tax & delivery fees.
a flat delivery fee of \$25 and a 15% gratuity will be added to all orders.
prices may change based on market seasonal conditions.

**LEARN MORE ON THE CATERING PAGE AT CRAVEAMERICA.COM
OR CALL (612) 578-6779 TO PLACE YOUR ORDER TODAY!**



SANDWICHES

SIGNATURE SANDWICH BOXED LUNCHES

includes chips & a chocolate chip cookie

TURKEY AVOCADO

thinly sliced turkey, bacon, swiss, tomato, avocado, bibb lettuce, rosemary garlic aioli, focaccia • 19

HONEY MUSTARD HAM

ham, whole grain honey mustard, mayo, bibb lettuce, tomato, ciabatta roll • 16

ITALIAN

ham, salami, pepperoni, smoked provolone, bibb lettuce, tomato, red onion, red wine vinaigrette, mayo, ciabatta roll • 19

VEGAN CHICKEN SALAD

vegan chicken breast, apple, red grapes, vegenaise, vegan bun • 18

SIGNATURE SANDWICH PLATTERS

*half trays include 10 half sandwiches // full trays include 20 half sandwiches
all platters include chips*

TURKEY AVOCADO

thinly sliced turkey, bacon, swiss, tomato, avocado, bibb lettuce, rosemary garlic aioli, focaccia • 75 / 150

HONEY MUSTARD HAM

ham, whole grain honey mustard, mayo, bibb lettuce, tomato, ciabatta roll • 70 / 140

ITALIAN

ham, salami, pepperoni, smoked provolone, bibb lettuce, tomato, red onion, red wine vinaigrette, mayo, ciabatta roll • 75 / 150

VEGAN CHICKEN SALAD

vegan chicken breast, apple, red grapes, vegenaise, vegan bun • 75 / 150

ASSORTED SANDWICH PLATTER

turkey avocado, honey mustard ham & italian • 75 / 150

**LOOKING FOR MORE PLATTERS?
CALL US FOR CUSTOM OPTIONS!**

(612) 578-6779

SALADS & SOUPS

SIGNATURE SALADS

*signature salads include fresh baked bread & a chocolate chip cookie
add crispy or grilled chicken • 6 steak* • 10 grilled shrimp • 10*

CRAVE GRILLED CHICKEN GS

grilled chicken, spring mix, candied walnuts, goat cheese, balsamic vinaigrette, balsamic glaze • 24

CLASSIC CAESAR GS+

baby romaine, hearts of romaine, caesar dressing, brioche croutons • 18

ROASTED BEET & PEAR GS

arugula, roasted red & yellow beets, poached pear, candied walnuts, feta, lemon herb vinaigrette • 20

CHOP

grilled chicken, dried cherries, spinach, romaine, bacon, avocado, fontina, red apple, citrus vinaigrette, toasted almonds, pomegranate seeds • 21

MEDITERRANEAN

baby kale, farro, heirloom cherry tomato, cucumber, red onion, feta, lemon herb vinaigrette • 19

GROUP SALADS

half orders serve up to 15 people // full orders serve up to 25 people

CRAVE GS

spring mix, candied walnuts, goat cheese, balsamic vinaigrette, balsamic glaze • 60 / 100

CLASSIC CAESAR GS+

baby romaine, hearts of romaine, caesar dressing, brioche croutons • 60 / 100

ROASTED BEET & PEAR GS

arugula, roasted red & yellow beets, poached pear, candied walnuts, feta, lemon herb vinaigrette • 80 / 130

CHOP

grilled chicken, dried cherries, spinach, romaine, bacon, avocado, fontina, red apple, citrus vinaigrette, toasted almonds, pomegranate seeds • 90 / 150

MEDITERRANEAN

baby kale, farro, heirloom cherry tomato, cucumber, red onion, feta, lemon herb vinaigrette • 75 / 125

SALAD & SANDWICH BUFFET

*includes lettuce, tomato, red onion & pickles. condiments include mayo, sriracha mayo & dijon mustard. sandwiches can be preassembled on request. 15 person minimum.
20 per person*

ROAST TURKEY
PEPPERONI
SMOKED HAM
SALAMI
ASSORTED CHEESES

WHEAT BREAD & BRIOCHE
FRESH FRUIT BOWL
CRAVE SALAD
CHOCOLATE CHIP
COOKIES

SOUPS

CHICKEN WILD RICE | TOMATO BASIL **GS**

cup • SERVES 1-2
quart • SERVES 4-6
1/2 gallon • SERVES 8-12
1 gallon • SERVES 20-24

cup • 7
quart • 22
1/2 gallon • 42
1 gallon • 76

GS gluten sensitive // **GS+** can be modified to be gluten sensitive

PLEASE NOTE: gluten sensitive items do not contain gluten in their preparation or recipes; **cross contamination is possible.** if you have celiac disease or are extremely sensitive to gluten, please advise your event manager.



APPETIZERS

priced in quantities of 25 pieces or portions // select items available in a half order

TENDERLOIN CROSTINI

rosemary garlic aioli, green onion • 125

CROSTINI CAPRESE

roasted tomato, fresh mozzarella, pesto • 70

JUMBO SHRIMP COCKTAIL **GS**

ginger cocktail sauce • 125

FRESH VEGETABLE PLATTER **GS**

broccoli, cucumber, red pepper, carrots, grape tomato, celery, roasted red pepper aioli • 75

CHEESE PLATTER **GS+**

chef's selection served with baguette • 85

GUACAMOLE & CHIPS **GS**

made in house, with pico de gallo • 65

CRAVE VEGETARIAN HUMMUS **GS+**

pesto & goat cheese infused, fresh vegetables, focaccia • 80

PROSCIUTTO CAPRESE SKEWERS **GS**

prosciutto, cherry tomato, fresh mozzarella, whole basil • 85

ARTICHOKE DIP **GS+**

spinach, artichokes, cream cheese, parmesan, tortilla chips • 90

SIGNATURE WINGS

tossed in choice of sauce, served with bleu cheese dressing & cucumber • 125

ASIAN STICKY SAUCE

BUFFALO SAUCE

HARISSA DRY RUB

WAGYU MEATBALLS

calabrian chili red sauce, parmesan, basil, whipped ricotta • 180

CHICKEN SATAYS

spicy peanut marinade • 80

BEEF SKEWERS

petite tenderloin, teriyaki marinade • 85

CRAVE SLIDERS*

smoked cheddar, caramelized onions, signature burger sauce • 100

FRESH CUT SEASONAL FRUIT **GS**

seasonal fruit, berries, vanilla greek yogurt • 80

ASSORTED MINI DESSERTS

tart shells with assorted fillings including chocolate mousse, raspberry whipped cream & mini s'mores brownies • 85

items noted with an asterisk () may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



OUR CHEFS PREPARE & SERVE EVERY DISH
WITH CARE, PRIDE & PASSION

our scratch kitchen uses only the finest ingredients, from certified angus beef, to fresh seafood flown in from around the world, to produce sourced from the closest farms



SUSHI PLATTERS

CLASSIC*

california roll, spicy salmon roll, #9 roll, three pieces of assorted nigiri • 57.50 // 25 pc

TUNA LOVERS*

spicy tuna roll, tuna two times roll, pink panther roll, mexican roll, two pieces of yellowfin nigiri, two pieces of albacore nigiri • 97.50 // 38 pc

GREATEST HITS*

godzilla roll, king kong roll, mexican roll, bamboo bite roll, crunchy roll, three pieces of salmon sashimi, three pieces of ahi tuna nigiri, served with edamame • 144.50 // 54 pc

SUSHI ROLLS

BAMBOO BITE

tempura shrimp, cream cheese, avocado, jalapeño, hibachi & unagi sauces • 24 // 8 pc

MAKI ROLL GS

cucumber or avocado • 9 // 6 pc

CRAVE VEGGIE GS

carrot, spinach, asparagus, cucumber, avocado, sesame dressing • 18 // 8 pc

CALIFORNIA* GS+

crab mix, masago, cucumber, avocado • 16 // 8 pc

CRUNCHY*

tempura shrimp, masago, kaiware, spicy mayo, avocado, crunchy flakes, unagi sauce • 20 // 8 pc

VOLCANO

baked scallops, snow crab, avocado, cucumber, spicy unagi sauce • 21 // 8 pc

ANGRY LOBSTER

spicy lobster mix, avocado, jalapeño, unagi sauce, spicy mayo • 34 // 10 pc

RAINBOW* GS+

california roll topped with chef's selection of four types of fish • 23 // 8 pc

SPICY TUNA* GS+

chili oil, spicy mayo, avocado, leaf lettuce, yamagobo • 16 // 6 pc

SPICY SALMON* GS+

sriracha, yamagobo, cucumber, leaf lettuce • 16 // 6 pc

DYNAMITE*

yellowtail, chili sauce, thai chili peppers, cucumber, kaiware • 16 // 6 pc

SPIDER*

softshell crab, cucumber, spicy crab mix, red tobiko, unagi sauce • 19 // 6 pc

#9*

tempura shrimp, spicy mayo, yamagobo, kaiware, salmon, avocado, unagi sauce, sesame seeds • 20 // 8 pc

MEXICAN* GS+

yellowfin tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce • 23 // 10 pc

TUNA TWO TIMES*

yellowfin tuna, escolar, spicy salmon, snow crab, jalapeño, spicy mayo, yuzu ponzu • 25 // 10 pc

PINK PANTHER*

yellowfin tuna, yellowtail, salmon, cilantro, avocado, cucumber, soy paper, spicy yuzu sauce, rosemary wasabi aioli • 23 // 8 pc

GODZILLA*

spicy tuna, tempura shrimp, cream cheese, avocado, cucumber, seaweed salad, crunchy flakes, unagi sauce • 27 // 10 pc

CANCUN*

yellowtail, yellowfin tuna, jalapeño, cucumber, avocado, thinly sliced lime, spicy yuzu sauce, tajin • 23 // 10 pc

KING KONG*

shrimp, yellowfin tuna, cream cheese, avocado & jalapeño, tempura battered, with spicy mayo, unagi & hibachi sauces • 27 // 12 pc

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ENTREES

half orders serve up to 15 people // full orders serve up to 25 people

BISTRO STEAK* GS

whipped potato, grilled asparagus,
signature steak sauce • 180 / 300

GRILLED SALMON* GS

fresh vegetable medley, coconut jasmine
rice, white wine & lemon butter sauce
• 150 / 250

CHICKEN STIR FRY

ginger, garlic & seasonal vegetables, soy
chili sauce, coconut jasmine rice, cilantro,
chopped peanuts • 105 / 175

PESTO CHICKEN FUSILLI GS+

grilled chicken, blistered cherry tomato,
mornay sauce, pesto, shaved parmesan
• 105 / 175

LEMON GARLIC CHICKEN GS+

roasted airline chicken breast, whipped
potato, broccolini, lemon beurre blanc,
fried capers • 130 / 210

BAKED MAC & CHEESE

five cheese cream sauce, bacon,
breadcrumbs • 75 / 125

SIGNATURE PASTA WITH VODKA SAUCE GS+

spicy italian sausage, parmesan, basil
• 75 / 125

SIDES

half orders serve up to 15 people // full orders serve up to 25 people

GRILLED FOCACCIA • 20 / 30

VEGETABLE MEDLEY GS • 45 / 80

MASHED POTATOES GS • 35 / 60

ROASTED FINGERLING POTATOES
GS • 45 / 80

COCONUT JASMINE RICE GS • 45 / 80

HEIRLOOM CARROTS GS • 50 / 90

GRILLED ASPARAGUS GS • 45 / 80

GRILLED BROCCOLINI GS • 45 / 80

CHAFER SUPPLIES

CHAFER PACKAGE • 29

includes wire chafers, water pan
& two sternos

WIRE CHAFER • 14

WATER PAN • 3 **STERNO** • 6

VEGETARIAN & VEGAN

half orders serve up to 15 people // full orders serve up to 25 people

VEGGIE BAKED MAC & CHEESE

five cheese cream sauce, breadcrumbs
• 65 / 110

PESTO FUSILLI GS+

blistered cherry tomato, mornay sauce,
pesto, shaved parmesan • 75 / 125

SIGNATURE PASTA WITH VODKA SAUCE GS+

parmesan, basil • 60 / 110

IMPOSSIBLE SLIDERS

impossible™ patty, signature burger
sauce, mini brioche buns • 85 / 140

VEGGIE CHOP

dried cherries, spinach, romaine,
avocado, fontina, red apple, citrus
vinaigrette, toasted almonds,
pomegranate seeds • 70 / 120

VEGAN CHOP

dried cherries, spinach, romaine,
avocado, vegan mozzarella, vegan
chicken, vegan bacon, red apple,
citrus vinaigrette, toasted almonds,
pomegranate seeds • 90 / 150

VEGAN CHICKEN STIR FRY

ginger, garlic & seasonal vegetables,
vegan chicken, soy chili sauce, coconut
jasmine rice, cilantro, chopped peanuts
• 105 / 175



DESSERTS & BEVERAGES

half orders include 15 pieces // full orders include 25 pieces

CHOCOLATE CHIP COOKIES • 25 / 35

S'MORES BROWNIES • 35 / 45

TOWERING CHOCOLATE CAKE

12 SLICES • 75

COOKIES & CREAM CAKE GS

12 SLICES • 70

CHEESECAKE FUNK CHEESECAKE

12 SLICES // plain • 70 fruit • 80
turtle • 120

ASSORTED MINI DESSERTS

25 PIECES • 85

BOTTLED WATER • 2

SODA • 2

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LOOKING FOR A PRIVATE DINING OPTION? BRING YOUR GROUP TO CRAVE!

CRAVE offers private & semi-private dining options across the Twin Cities Metro area:

EDEN PRAIRIE

EDINA @ GALLERIA

MALL OF AMERICA

MAPLE GROVE

MINNEAPOLIS
DOWNTOWN

ROCHESTER

ROSEVILLE

ST LOUIS PARK
@ WEST END

WOODBURY