

GROUP DINING MENU

CRAVE

FALL 2025 / WINTER 2026 | craveamerica.com

SUSHI ROLLS

PRICED PER FULL ROLL | PLATTERS ALSO AVAILABLE

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, leaf lettuce, cucumber • 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

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.

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

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.

COLD SELECTIONS

PRICED IN QUANTITIES OF 25

TENDERLOIN CROSTINI

rosemary garlic aioli, green onion • 125

CROSTINI CAPRESE

roasted tomato, fresh mozzarella, pesto • 70

CRAVE VEGETARIAN HUMMUS GS+

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

PROSCIUTTO CAPRESE SKEWERS GS

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

JUMBO SHRIMP COCKTAIL GS

ginger cocktail sauce • 125

GUACAMOLE & CHIPS GS

made in house, with pico de gallo • 65

CHEESE PLATTER GS+

chef's selection served with baguette • 85

LETTUCE WRAPS

chicken, hoisin sauce, slaw, bibb lettuce, cilantro, peanuts • 90

FRESH CUT SEASONAL FRUIT GS

assorted seasonal fruit, berries, vanilla greek yogurt • 80

FRESH VEGETABLE PLATTER GS

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

CRAVE SALAD GS

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

THAI CHICKEN SALAD

grilled chicken in satay peanut sauce, napa & red cabbage, romaine, carrots, red onion, thai dressing, wonton strips, almonds • 150

CHOP SALAD

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

ASSORTED MINI DESSERTS

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

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, with edamame • 144.50 // 54 pc

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HOT SELECTIONS

PRICED IN QUANTITIES OF 25

SLIDERS

CRAVE* smoked cheddar, caramelized onions, signature burger sauce • 100

WAGYU* white american cheese, caramelized onions, signature burger sauce • 180

WAGYU MEATBALL calabrian chili red sauce, fresh mozzarella, basil • 180

IMPOSSIBLE signature burger sauce • 140

ARTICHOKE DIP **GS+**

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

FIRECRACKER SHRIMP **GS+**

flash fried spiral cut shrimp, chili sriracha sauce, house slaw • 145

CHICKEN & AVOCADO EGG ROLLS

guacamole, chicken, chipotle ranch • 85

CHICKEN SATAYS

spicy peanut marinade • 80

BEEF SKEWERS

petite tenderloin, teriyaki marinade • 85

WAGYU MEATBALLS

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

PORK POT STICKERS

sweet cilantro chili sauce • 70

SIGNATURE WINGS

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

ASIAN STICKY SAUCE

BUFFALO SAUCE

HARISSA DRY RUB

BAKED MAC & CHEESE

five cheese cream sauce, bacon, breadcrumbs • 125

SIGNATURE PASTA WITH VODKA SAUCE **GS+**

spicy italian sausage, parmesan, basil • 125

VEGAN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts • 135

FLATBREADS

EACH FLATBREAD CONTAINS 10 PIECES

PEACH & PROSCIUTTO **GS+**

creamy brie spread, caramelized peaches, shaved prosciutto, basil, balsamic glaze • 19.50

CAPRESE **GS+**

olive oil & herbs, roasted tomato, parmesan, fresh mozzarella, basil, arugula, avocado, balsamic glaze • 19

SAUSAGE & RICOTTA **GS+**

italian sausage, whipped ricotta, parmesan, breadcrumbs, basil • 19.50

TRUFFLED MUSHROOM **GS+**

mushroom conserva, beech mushrooms, garlic mornay sauce, fontina, gruyere & gouda, arugula, truffle oil • 19

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LUNCH

TIER 1 | \$45

salad

CRAVE & BREAD SERVICE

entree selections

THAI STEAK*

bistro filet, stir fried vegetables, crispy sushi rice, fresnos, thai steak sauce

WALLEYE

parmesan cornmeal crust, whipped potato, roasted heirloom carrots, lemon beurre blanc, fried capers

LEMON GARLIC CHICKEN GS+

roasted airline chicken breast, whipped potato, broccolini, lemon beurre blanc, fried capers

VEGAN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts

dessert

COCONUT CAKE

TIER 2 | \$40

salad

CAESAR & BREAD SERVICE

entree selections

STEAK & BÉARNAISE* GS

bistro filet, béarnaise sauce, whipped potato, grilled asparagus

CEDAR PLANK SALMON*

chili garlic glaze, sushi rice, broccolini

PESTO CHICKEN FUSILLI GS+

grilled chicken, blistered cherry tomato, mornay sauce, pesto, shaved parmesan

VEGAN TRADITIONAL POKE BOWL

soy marinated tofu, ginger, sesame & soy poke sauce, sushi rice, arugula, avocado, edamame, cucumber, chili oil, cilantro, cherry tomato, green onions, sesame seeds

dessert

CHOCOLATE CAKE

TIER 3 | \$30

soup

CHICKEN WILD RICE

entree selections

CRAVE GRILLED STEAK SALAD* GS

bistro filet, spring mix, candied walnuts, goat cheese, balsamic vinaigrette & glaze

BAKED MAC & CHEESE

five cheese cream sauce, bacon, breadcrumbs

CHICKEN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts

MEDITERRANEAN SALAD

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

dessert

PETITE TIRAMISU

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DINNER

TIER 1 | \$80

salad

BLT CAESAR SALAD & BREAD SERVICE

entree selections

FILET* GS

whipped potato, grilled asparagus, signature steak sauce

GINGER CHILEAN SEA BASS

stir fried vegetables, garlic ginger glaze, sesame seeds, coconut jasmine rice

CHICKEN MARSALA

roasted airline chicken breast, mushrooms, shallot, marsala wine sauce, roasted fingerling potatoes

VEGAN TRADITIONAL POKE BOWL

soy marinated tofu, ginger, sesame & soy poke sauce, sushi rice, arugula, avocado, edamame, cucumber, chili oil, cilantro, cherry tomato, green onions, sesame seeds

dessert

CHOCOLATE CAKE

TIER 2 | \$70

salad

CRAVE SALAD & BREAD SERVICE

entree selections

GRILLED NEW YORK* GS

smoked bleu cheese sauce, roasted fingerling potatoes, grilled broccolini

CEDAR PLANK SALMON*

chili garlic glaze, sushi rice, broccolini

LEMON GARLIC CHICKEN GS+

roasted airline chicken breast, whipped potato, broccolini, lemon beurre blanc, fried capers

PESTO FUSILLI GS+

blistered cherry tomato, mornay sauce, pesto, shaved parmesan

dessert

COOKIES & CREAM CAKE GS

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DINNER

TIER 3 | \$60

salad

CAESAR SALAD & BREAD SERVICE

entree selections

THAI STEAK*

new york strip, stir fried vegetables, crispy sushi rice, fresnos, thai steak sauce

SHRIMP SCAMPI GS+

spaghetti, blistered cherry tomato, calabrian chili, mornay sauce, white wine, garlic butter

CHICKEN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts

BAKED MAC & CHEESE

five cheese cream sauce, bacon, breadcrumbs

dessert

COCONUT CAKE

TIER 4 | \$50

salad

GARDEN SALAD & BREAD SERVICE

entree selections

STEAK & BÉARNAISE* GS

bistro filet, béarnaise sauce, whipped potato, grilled broccolini

WALLEYE

parmesan cornmeal crust, whipped potato, roasted heirloom carrots, lemon beurre blanc, fried capers

SIGNATURE PASTA WITH VODKA SAUCE GS+

spicy italian sausage, parmesan, basil

VEGAN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts

dessert

TURTLE CHEESECAKE

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DINNER DUETS

DUET 1 | \$90

salad

BLT CAESAR & BREAD SERVICE

entree

FILET & GINGER CHILEAN SEA BASS*

signature steak sauce,
whipped potato, grilled
asparagus

dessert

COCONUT CAKE

DUET 2 | \$80

salad

CRAVE SALAD & BREAD SERVICE

entree

NEW YORK STRIP & GRILLED SALMON*

roasted fingerling potatoes,
grilled broccolini

dessert

TURTLE CHEESECAKE

DUET 3 | \$65

salad

CAESAR & BREAD SERVICE

entree

GRILLED STEAK & SAUTÉED SHRIMP*

signature steak sauce,
whipped potato, heirloom
carrots

dessert

CHOCOLATE CAKE

vegetarian entree options:

VEGAN STIR FRY

ginger, garlic & seasonal vegetables, soy chili sauce, coconut jasmine rice, cilantro, chopped peanuts

PESTO FUSILLI

blistered cherry tomato, mornay sauce, pesto, shaved parmesan

BREAKFAST

CONTINENTAL BREAKFAST

assorted pastries, fresh fruit, yogurt, granola,
coffee, tea & orange juice • 16

BREAKFAST BUFFET

scrambled eggs, breakfast potatoes, sausage
or bacon, fresh fruit, croissants, fresh baked
cinnamon roll, coffee, tea & orange juice • 20

PREMIUM BREAKFAST BUFFET

n'awlins hash, scrambled eggs, cheesy hash
browns, bacon, sausage, fresh fruit, assorted
pastries, yogurt parfait, coffee, tea & orange
juice • 24

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