

Crave Café & Catering (menu #1)

Hors d' oeuvres

- Smoked air Dried Garlic Sausage
- Bier Sausage, Steamed in Beer
- Stuffed Grape Leafs
- Smoked Beef Tongue
- Grilled Veggies
- Gruyere Cheese Puffs
- Cheese Sticks (Paillettes)
- Palmiere with Prosciutto
- Crab Meat and Avocado Profiteroles
- Southwest Chicken In Profiteroles
- Smoked Salmon Mousse Baguettes
- Smoked Whiskey Shrimp
- Smoked Trout Canapé
- Smoked Duck Mousse Canapé with Raspberry
- Smoked Trout Mousse
- Prosciutto and Melon Canapé
- Deviled Quail Eggs Canapé
- Red Pepper Mousse Canapé
- Blue Cheese Mousse
- Barbecued Shrimp and Bacon
- Crab Cakes with Creole-Honey Mustard sauce
- Crab Cakes with Margo-Champagne Sauce
- Risotto Croquettes with Fortina
- New Potatoes with Snail and Brie
- Potato Crape with Crème Fraiche and Caviar
- Carpaccio wrapped Watercress with Blue Cheese dip
- Prosciutto wrapped Arugula with Blue cheese dip
- Grapes Rolled in Blue de Bresse
- Scallop Seviche in Cucumber Cups
- Pickled shrimp

Sausage Entrees

- English Bangers
- Spicy Italian (with fennel)
- Bratwurst
- Andouille
- Chicken Andouille
- Seafood Andouille
- Chorizo

- Chicken Apple
- Chicken Shitake Mushrooms and Ginger
- Chicken Cilantro and Jalapeño
- Sun dried Potato
- Lamb Sausage with Pomegranate (with Merguez)
- Venison Sausage
- Wild Duck Sausage
- Hot Beer Sausage
- Hot Mama Southwest Hot Links

Beef Entrees

- Old Fashioned Pit Barbecued Brisket
- Rib on Prime Rib (smoked)
- Boneless Prime Rib (smoked)
- Country Smoked Tennessee Tri-tip with Beans
- Sirloin Triangle (tri-tip)
- Smoked Peppers Steak in a Zinfandel Sauce
- Cherry Wood-Smoked Mignons of Beef with Wild Berry Vinaigrette
- Smoked Meat Loaf

Pork Entrees

- Smoked Loin of Pork with Apple Jack Brandy Cream
- Pulled Pork Barbecue
- Smoked Pork Shoulder
- Smoked Pork Ham
- Mustard Glazed Pork Tenderloin with Roasted Apple and Shallot jus
- Smoked Baby-backed Ribs (Barbecued)

Lamb Entrees

- Maple Smoked Lamb Shanks with Whiskey Onion Marmalade
- Smoked and Grilled Lamb Loin
- Rack of Lamb with Mint Sauce (Smoked)
- Olive Cured Smoked Leg of Lamb

Chicken Entrees

- Grilled Chicken with Smoked Chile Busse Blanc
- Rosemary and Lemon Thyme Smoked chicken
- Smoked Roasted Herb Chicken
- Smoked Chicken Roasters with Basil Anchovy and Capers sauce
- Smoked Chicken Breast and Balsamic Dijon Vinaigrette
- Smoked Chicken and Shrimp with Papaya Mango Salsa

Fish Entrees

- Please request recipes and availability

Side Dishes

- Grilled Polenta
- Braised Sauerkraut
- Caramelized Onions
- Cold Pastas
- Red Potatoes and herbs
- Baked Potatoes
- Grilled Vegetables
- Rice Pilaf with Almonds

Crave Café & Catering (menu #2)

Buffet Salads

1. Anti Pasta – marinated artichokes, black and green olives, shallots, capers, chopped peppercini, feta cheese and roasted bell peppers
2. Caesar Salad – romaine hearts with dressing and fresh garlic herbs and grated parmesan cheese
3. Chilled Asparagus Salad – on bed of spinach, fresh raspberries and bacon vinaigrette
4. Pesto Orzo Salad – feta cheese, Greek olives, sun dried tomatoes, and extra virgin olive oil
5. Pesto Pasta Salad – fresh vegetables including, kalamata olives, sun dried tomatoes

Appetizers

1. Dungeness Crab Cakes with Chipotle Aioli
2. Chicken Skewers with Mango Cilantro-Lime Vinaigrette
3. Garlic-Mustard Grilled Beef Skewers
4. Shrimp-Andouille Kabobs with Avocado Salsa Verde
5. Pulled Pork Sliders with Barbeque Aioli
6. Mini Rubeen Sandwiches with Sauerkraut and House made dressing
7. Wild Mushroom Risotto Cakes
8. Asparagus wrapped in Prosciutto with candied Figs

V.S. Appetizers

1. Seared Scallops with Thai chili sauce and lime crème fraiche
2. Cinnamon Goat Cheese Spheres on top of endive with lavender honey vinaigrette
3. Chive wrapped Beef with candied lemon and minced bacon vinaigrette
4. Mini sourdough Grilled Cheese with truffle oil and crisp Vidalia onions and lemon aioli
5. Crisp Lobster Fritter injected with lobster tarragon consommé mouse
6. Dungeness Crab Risotto
7. Smoked Scallops and Prawns with lemon aioli and sweet chili sauce
8. Brie Risotto with brandy vanilla glazed cherry and spicy candied walnuts, and black pepper parmesan crisp
9. Mini Spicy Tri Tip Sandwiches with caramelized onion aioli, and fresh mozzarella cheese

Beef Entrees

1. Seared Tri Tip with parmesan roasted potatoes and roasted potatoes
2. Herb Rubbed Prime Rib with au jus, potato gratin, and mustard glaze
3. Braised Beef Short Ribs with sautéed mushroom and spinach, tomato-herb demi drizzle
4. Traditional Prime Rib with au jus and white truffle horseradish cream
5. Cabernet Sauvignon Braised Beef with roasted thyme fingerlings and ponzu demi
6. Southwestern Filet Mignon with sweet potato mash, lemon chili grilled asparagus, and tomatillo vinaigrette

Filet & New York

1. Blackened with a bourbon sauce
2. Burgundy sauce
3. Mushroom demi
4. Crumbled blue cheese
5. Merlot demi glaze
6. Pinot Noir and sun dried cherry sauce

Seafood

1. Salmon
2. Halibut
3. Sea Bass
4. Jumbo prawns
 - Grilled with prosciutto and basil drizzled with tomato puree
 - With Fresh herbs, lemon, garlic, and white wine
 - With a pesto marinade

Hot Side Dishes

1. Garlic Mashed Potatoes
2. Rice Pilaf with scallions, currants, bell peppers, fresh herbs
3. Roasted Red Potatoes with butter, garlic, sea salt, herbs
4. Wild Mushroom and Sun dried tomato Risotto with truffle oil and white wine
5. Pesto Mashed Potatoes with garlic, butter, pesto
6. Medley of Seasonal Vegetables with asparagus sweet peppers and julienne carrots braised in shallot butter
7. Medley of Snap peas, sweet peppers and Julienne carrots braised in shallot butter
8. ASK ABOUT OUR TRADITIONAL AND SPECIALTY PASTA'S

9. Grilled polenta triangles topped with ragout of roasted peppers, grilled eggplant, roasted tomatoes, and mushrooms, and topped with asiago cheese

Support & Services

- Complete buffet service
- Professional wait staff
- Set up/breakdown
- Coffee Service
- China/silverware/napkins

General Information and Catering Policies

To facilitate your selection of foods, meals, party, banquet services, special decoration, and entertainment, we proudly present to you the following information:

Repertoire
Of
Vatran's Fine Foods
With suggestions for your guidance

Our unsurpassed services in food, culinary, and service skills afford you complete service that all commitments will be carried out to your complete satisfaction.

We feature a selection of our most popular items. There are, of course, merely suggestions and we would be delighted to arrange menus to suit your particular requirements. We are also able to prepare and serve well-known regional and national dishes along with many European dishes.

Payments and Deposits – Menu prices are per person or items. A service charge of 16% may apply plus tax. A minimum deposit of 50% is required at the time of confirmation of the event.

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FOOD AND SERVICE CONTRACT

INVOICE# _____ DATE: ____/____/____

CONTACT NAME: _____

COMPANY _____

PHONE #'s Home) _____ Work) _____

Fax) _____ Email) _____

NO. IN PARTY _____

TIME OF FUNCTION _____ TIME OF ENTRY _____

DATE OF FUNCTION _____

EVENT LOCATION _____

TOTAL COST OF EVENT \$ _____ (BASED ON ORIGINAL # IN PARTY)

DEPOSIT \$ _____ RECEIVED BY ____/____/____ (NON-REFUNDABLE)

BALANCE OF \$ _____

DUE ON: ____/____/____

(FINAL BALANCE MAY VARY DEPENDING ON FINAL NUMBER)

Signature: _____