



CRAVE EVENTS GROUP

Tier III Package

Corporate Hospitality
Tier III Package

Butler Passed Hors D'oeuvres | Passed For One Hour

Mediterranean |

Greek Salad, Hummus, Flatbreads, Feta Herb Spread Pickled Vegetables, Stuffed Grape Leaves
Couscous with Roasted Red Peppers, Olives, and Feta Traditional Lamb, Pork or Chicken Gyro Made to Order Tomato, Onion, Hot Sauce, and Tzatziki Sauce

Carving Station | chef attended | please select two

Flat Iron Steak

Free Range Chicken with Seasonal Accompaniments

Whole Faroe Island Salmon with Cucumber Salad and Green Goddess Dressing Rack of Lamb with Mint Yogurt Sauce and Farro Salad*

Beef Tenderloin with Red Wine Sauce and Crispy Onions

* Enhancements | \$10 per guest

Pasta Station | please select two pastas & three sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli, Bowtie
Sauces | Pesto, Fresh Tomato, Alfredo, Vodka, Mushroom
Accompaniments to Include:

Sweet Sausage, Mushrooms, Broccoli Rabe Sundried Tomatoes,
Roasted Peppers, Onions,
English Peas, Marinated Artichokes, and Caramelized Onions

Dessert | displayed

Assorted Miniature Pastries
Brownies with Chocolate Fudge Mini

Cost Per Guest

\$52 per guest

22% Administrative Fee

6.875% NJ Sales Tax

Additional Rental Fees May Apply

Corporate Hospitality