



## Assemble Catering Menu

### **Breakfast**

- (vg,veg,nf) Fresh Fruit and Assorted Breakfast Pastries \$10/person
- (veg,gf,nf) Yogurt , Granola, and assorted pastries \$11/person
- (nf,gf) Scramble eggs and homefries, assorted pastries \$13/person
- (nf,gf) Scrambled eggs, homefries and sausage or pepper bacon \$14/person

### **Pastries**

- (nf,gf,veg,vg) Blueberry Muffins, Banana Nut Muffins, Chocolate Chip Muffins, Coffee Cake, Croissants, Danish, Zucchini Bread
- (nf) Biscuits & Sausage Gravy, scrambled eggs, fresh fruit \$16
- (nf) Chicken and Waffles, fresh fruit \$16
- (veg,nf,gf) Veggie Scramble - spinach, peppers, onions, tomatoes \$13

### **Beverages**

- Coffee Service \$4/person
- Fresh Juices (OJ, Grapefruit, and tomato) \$5/person
- House-Made Lemonade \$20/gal
- Organic Iced Tea \$20/gal
- Soda (Coke, Diet Coke, Sprite) \$2/ea
- Bottled Water \$2

9.5% Tax and 20% Service Charge will be added.  
Eco-friendly disposable tableware included. Chinaware rentals available at an additional cost.  
\* veg- vegetarian \* vg – vegan \* nf – nuts free \* gf- gluten free  
For more info please contact [alice@craneway.com](mailto:alice@craneway.com)

## Passed Appetizers

Each platter has 20 servings

### American

**(nf,gf) Mini Tuna Melts \$55**

**(nf,gf) Deviled Eggs \$40**

**(nf,) Hawaiian Tuna Poke on WonTon Chips \$65**

**(nf) Frito Pie \$65** with fritos, Pork and Beef chili, jack and cheddar cheese, pickled jalapenos

**(nf,gf) Buffalo Wings \$55** with blue cheese dipping sauce and celery

**(nf,gf) Bacon Wrapped Potato Wedges \$55** with sage

**Shrimp Cocktail \$75** with cocktail sauce, lemon and romaine

**(nf) Green Chili and Cheese sliders \$65**

### Latin American

**(nf,gf) Mini Carnitas Tostadas \$55**, Slow braised pork in Mexican Coke and Orange Juice

**(nf,gf) Mini Chicken Tinga Tostadas \$55**, sofrito, chorizo, chipotle, tomato

**(nf) Mini Fresh Tuna Tostadas \$65**, Tuna Confit in Salsa Fresca

**(nf,gf) Habanero BBQ Oysters \$65**, Habanero chili, butter and garlic

### Mediterranean

**(vg,veg) Eggplant Caponata Crostini \$45** with currants, pine nuts, hot pepper and cocoa

**(vg,veg,nf) Green Olive Tapenade Crostini \$40**

**(nf) Stuffed Mushrooms with Fennel Sausage \$55**

**(vg,veg,nf,gf) Patatas Bravas \$40** Fried potatoes with Smoky tomato sauce aioli

**(nf,gf) Fried Calamari \$55** with Mojo Picon

**(veg,vg,nf,gf) Grilled Seasonal Veggie Pinchos \$45** with garlic parsley oil

**(nf,gf) Grilled Lamb Pinchos Morunos \$55**

**(gf) Turkish Mussels with Rice and Dill \$55**

**(nf) Chorizo Rice Croquettes \$55**

**(nf) Grilled shrimp Bruschetta \$65** with tomatoes, basil, olive oil

### Asian

**Curry Chicken Spring Rolls \$65** with peanuts, and green chili dipping sauce

**(veg,veg) Vegetarian Spring Rolls \$55** with ten spice honey dipping sauce

**(nf) Deep Fried Chicken and Chili Wontons \$55**

**(nf,gf) Teriyaki chicken skewers \$55** with ginger

**(nf,gf) Teriyaki Shrimp Skewers \$70**

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### **Stationary Appetizer Platters**

Each platter has 20 servings

**(vg)Artisan American Cheese Platter** with Acme Rustic Bread \$75

**(vg,veg)Roasted Seasonal Veggies** with Romesco Sauce \$75

**Assorted American Country Hams and Cured Meat Platter** \$75 with Acme Rustic Bread

**(veg,vg)Seasonal Fruit Platter** \$ 55

**(veg)Taco Bar** \$125 ( chicken tinga, carnitas, rajas, warm tortillas, salsa roja, and salsa verde)

**(vg,veg)Tortilla Chips & Salsa** \$40

### **First Course**

#### **Soups \$6/person**

**(vg,nf,gf)Cream of Mushroom**

**(veg,nf,gf)Cream of Celery**

**(veg,gf,nf)Cream of Potato**

**(veg,vg,gf,nf)Roasted Butternut Squash**

**(nf)New England Clam Chowder**

**(nf)Corn Chowder with smoked ham**

**(veg,vg,nf)Minestrone**

**(nf)Split Pea with smoked ham**

**(nf)Chicken Noodle**

**(gf,nf,vg,veg)Potato Leek**

**(nf,gf,veg,vg)Savory Lentil**

#### **Cold Soups**

**(veg,vg,gf,nf)Gazpacho**

**(veg,vg,nf,gf)Cucumber Gazpacho**

**(veg,vg,nf,gf)Vichyssoise**

#### **Salads \$8/person**

**(veg,nf)Caesar**

Hearts of Romaine, garlic, anchovy, croutons, house made dressing

**(veg,vg,nf,gf)Victory Greens**

Cucumber, cherry tomatoes, red onion, house made red wine vin

**(gf)Rosie Salad** (additional \$2)

Baby spinach, walnuts, bacon, egg, apple, warm balsamic vin

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### Entree Course

**\$35/ person for two entree choice**

**Three choices for buffet only with additional \$10/person**

**Includes Acme Rustic Baguette, sweet butter and coffee service**

### Mediterranean

**(veg)Bolognese** with Porcini, Portobello and penne pasta

**(nf)Risotto Al Tutti Mare** with clams, mussels, shrimp and calamari

**(gf)Moussaka** with Lamb, eggplant, yukon mash, mizithra cheese and bechamel

**(veg)Spinach Lasagna** with mozzarella and pesto ricotta

### American

**(nf,gf)Grilled Herb Chicken** with yukon mash and lemon broccolini

**(nf)Braised Lamb Shank** with yukon mash and root veggies

**(nf)Rocky Junior Fried Chicken** with slow cooked greens and macaroni and cheese

**(nf)Chicken Pot Pie** with Cheddar Cheese crust and veloute

**(veg,nf)Spicy Mushroom Pot Pie** with Cheddar cheese crust and veloute

**(gf,nf)Grilled Tri Tip** with season mushroom demi, herb roasted potatoes, and blue lake beans

**(gf,nf)American Style Beef Stroganoff** with English Peas and Buttered Egg noodle

### Asian

**(gf,nf,)Steamed Cod** with Black bean-ginger vinaigrette, baby bok choy, fried rice

**(gf,nf)Korean BBQ Beef short ribs** with steamed rice and Chinese greens

**(nf)Teriyaki Glazed** salmon with stir fried broccoli and steamed rice and pickled Vegetables

### Premium Entrees

(additional \$10 per person)

**(nf,gf)Grilled Salmon**

with salsa verde, parsley potatoes and grilled summer squash

**(nf,gf)Prime Rib**

with potato gratin, green bean almandine, sauce bordelaise

**(nf,gf)Roasted Rack of Lamb**

with parsley bread crumbs, roasted potatoes, grilled asparagus and house made mint jelly

**(nf,gf)Cider Brined Niman Ranch Pork Loin Chop**

with savory bread pudding, baby carrots and spiced apple sauce

9.5%Tax and 20% Service Charge will be added.

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