



WILD CRUSH

EVENT CATERING MENU

SERVING SIZE IS BASED ON 25 GUESTS PER MENU ITEM, UNLESS OTHERWISE NOTED.



MEAT & CHEESE CHARCUTERIE \$195

Locally sourced assortment including 4 types of cheeses, 3 types of meats, variety of nuts, fresh fruit, dip & crackers



VEGGIE CRUDITÉ HUMMUS BOARD \$135

Vegetable variety including carrot & celery sticks, broccoli, cauliflower florets, olives, tomatoes & olive oil hummus



ANTIPASTO SKEWERS \$95

Fresh mozzarella, olives, grape tomatoes, artichokes & fresh basil, drizzled with balsamic glaze



SHRIMP COCKTAIL \$240/\$485

Jumbo, deveined & cooked, served with cocktail sauce & garnished with fresh lemon twists
Small serves 25, Large serves 50



CHICKEN SATAY SKEWERS \$95

Thin strips of marinated chicken weaved on a skewer, served with zesty peanut dipping sauce; *Served chilled*



FLANK STEAK SKEWERS \$160

Flank Steak marinated & grilled, then skewered & garnished; *Served chilled*



CRAB CAKES \$165

Hearty appetizer-sized cakes made with real blue crab



COCKTAIL MEATBALLS \$250

Appetizer-sized meatballs



TOASTED RAVIOLI \$285

Beef ravioli, served with tomato sauce & parmesan cheese



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HAM & GREEN ONION TORTILLA PINWHEELS \$165



SALAMI & OLIVE TORTILLA PINWHEELS \$165



TURKEY & CRANBERRY CREAM CHEESE
TORTILLA PINWHEELS \$165



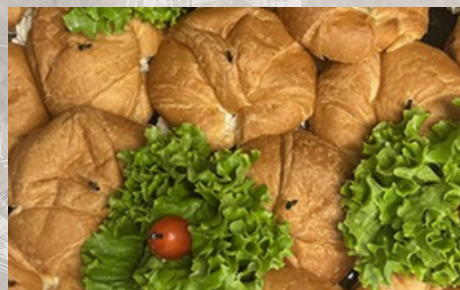
SMOKED BEEF BRISKET SANDWICHES \$365
Served with pineapple chipotle sauce



BEST OF ITALY PROSCIUTTO SANDWICHES \$165



STRAUB'S CHICKEN SALAD CROISSANTS \$310



TURKEY CROISSANTS \$210



TOP ROUND ROAST BEEF SLIDERS \$285

FLATBREADS (MADE IN-HOUSE)

- CHEESE
- MARGHERITA WITH BALSAMIC GLAZE
- PEPPERONI
- PROSCIUTTO + ARUGULA WITH HOT HONEY
- VEGGIE WITH CAULIFLOWER CRUST

Serving size 2 \$18-22



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VEGETABLE PASTA SALAD \$120

Fusilli pasta, cauliflower, broccoli, olives, grated parmesan, cherry tomato, green onion, salt, & creamy golden salad dressing



CUCUMBER SALAD \$105

Cucumber, tomato, red onion & Hendrickson dressing



CRUSH INSALATA \$95

Romaine lettuce topped with provolone cheese, tomatoes, cucumbers, artichoke hearts, red onion, and pepperoncini's with roasted garlic dressing.



SPINACH & CRANBERRY SALAD \$95

Spinach with cranberries, crumbled goat cheese & seasoned walnuts, with light raspberry vinaigrette



MOSTACCIOLI WITH MEAT SAUCE \$215



PASTA CON BROCCOLI IN CREAMY GARLIC SAUCE

- Without Chicken - \$225
- With Grilled Chicken - \$275



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BRUNCH TEA BREAD PLATTER \$80

A selection of tea breads from cranberry orange, blueberry, banana nut, lemon poppy seed, & butter pound cake



BAGELS & CREAM CHEESE \$165

Individual cream cheese cups with a variety of bagels including flavors such as plain, poppy, sesame, everything, cinnamon raisin, multigrain, blueberry or whole wheat



SINGLE LAYER CAKE \$45

Snickers - Dark chocolate cake, chocolate, caramel, pecans
Carrot Cake - Rich cream cheese icing
Red Velvet - Rich cream cheese icing

*Serves 12



FRESH FRUITS \$135

Freshly cut assortment of cantaloupe, honeydew melon, watermelon, red & green seedless grapes, strawberries & pineapple, served with cream cheese dip



DECADENT DESSERT BITES \$95

Assortment of French macaroons, regular & chocolate gooey butter bars, fudge brownies & petite cookies