

A background image of a restaurant setting with a plate of sliced steak and a bowl of soup. The text "Craig's" is written in a white script font at the top. Below it, "MENU" is written in a large, white, serif font. At the bottom, "IN-HOUSE EVENTS" is written in a smaller, white, serif font.

*Craig's*

# MENU

IN-HOUSE EVENTS

# FAMILY STYLE

Where you curate the menu for your guests,  
with all courses served family-style.

## STARTERS

Choice of 2-3

### Ahi Tuna Tartare

Cilantro, Jalapeño, Jicama, Avocado, Sriracha

### Pigs in a Blanket

Ketchup, Dijon Mustard

### Meatballs

Marinara, Parsley, Parmesan

### Calamari

flash fried, pickled peppers, marinara, horseradish aioli

### Caviar Bites (1 Bite)

Wonton, Creme Fraiche

### Buffalo Chicken

Buffalo Sauce, Mozzarella, Carrots, Chive

### Mushroom Truffle

Three Cheese, Mushroom Duxelles, Basil

### Margherita

Tomato, Mozzarella, Basil

### Pepperoni Margherita

Artisan Pepperoni On Our Traditional Margherita

### Italian Sausage

Tomato, Mozzarella, Oregano

## SIDES

Choice of 2-3

### Parmesan Truffle Fries

Truffle Oil, Parmesan, Parsley

### Jalapeño Creamed Corn

Jalapeño, Heavy Cream

### Fried Brussel Sprouts

Jalapeño, Heavy Cream

### Mashed Potatoes

### Sauteed Spinach

Garlic

### Sauteed Broccoli

Garlic

## SALADS

Choice of 1

### Craig's Caesar

Little Gem Lettuce, Croutons, Parmesan, Garlic Anchovy Dressing

### Green Goddess

Creamy Tarragon Dressing, Campari Tomato, Avocado

### American Chopped

Mozzarella, Corn, Cucumbers, Tomatoes, Garbanzo, Italian Dressing

## ENTREES

Choice of 3

### Chicken Parmigiana

Marinara, Asiago & Mozzarella Cheese

### Honey Truffle Chicken

Corn Pancake, Arugula, Parmesan

### Branzino

Lemon Picatta Sauce, Sauteed Spinach

### Rigatoni Alla Vodka

Rigatoni, Parmesan, Peas, Prosciutto

### Truffle Bolognese

Tagliatelle, Beef, Pancetta

### Salmon

Spanish Olives, Tomato, Potato, Scampi Sauce

### NY Waygu Steak

Maitre de Butter

### Vegan Chicken Parmigiana

“Gardein” Chicken, Marinara, Vegan Cheese

### Vegan Bolognese

“Beef” Bolognese Sauce, Spaghetti

### Vegan Spaghetti Squash

### Primavera

Broccoli, Mushrooms, Carrots, Marinara

## DESSERT

Choice of 1-2

### Chocolate Chip Cookies

Moldon Salt, Powdered Sugar

### Chocolate Bread Pudding

Whipped Cream

### Basque Cheesecake

Berry Compote

### Tinx Hot Girl Sundae

Various Vegan Ice Cream Scoops, Vegan Cookie Crumbles, Vegan Brownie Crumbles, Sprinkles, Sparkler

# PRE-FIX MENU

Where you curate the menu for your guests, featuring shared starters, sides, and dessert. Guests will then select their entrée from your choice of entrée selections.

## STARTERS

Choice of 2-3

### Ahi Tuna Tartare

Cilantro, Jalapeño, Jicama, Avocado, Sriracha

### Pigs in a Blanket

Ketchup, Dijon Mustard

### Meatballs

Marinara, Parsley, Parmesan

### Calamari

flash fried, pickled peppers, marinara, horseradish aioli

### Caviar Bites (1 pp)

Wonton, Creme Fraiche

### Buffalo Chicken

Buffalo Sauce, Mozzarella, Carrots, Chive

### Mushroom Truffle

Three Cheese, Mushroom Duxelles, Basil

### Margherita

Tomato, Mozzarella, Basil

### Pepperoni Margherita

Artisan Pepperoni On Our Traditional Margherita

### Italian Sausage

Tomato, Mozzarella, Oregano

## SIDES

Choice of 2

### Parmesan Truffle Fries

Truffle Oil, Parmesan, Parsley

### Jalapeño Creamed Corn

Jalapeño

### Mac n’ Cheese

Three Cheese

### Fried Brussel Sprouts

### Mashed Potatoes

### Sauteed Spinach

Garlic

### Sauteed Broccoli

Garlic

## SALADS

Choice of 1

### Craig’s Caesar

Little Gem Lettuce, Croutons, Parmesan, Garlic Anchovy Dressing

### Green Goddess

Creamy Tarragon Dressing, Campari Tomato, Avocado

### American Chopped

Mozzarella, Corn, Cucumbers, Tomatoes, Garbanzo, Italian Dressing

## ENTREES

Choice of 3

### Chicken Parmigiana

Marinara, Asiago & Mozzarella Cheese

### Honey Truffle Chicken

Corn Pancake, Truffle Honey, Spinach

### Branzino

Lemon Picatta Sauce, Sauteed Spinach

### Salmon

Spanish Olives, Tomato, Potato, Scampi Sauce

### Rigatoni Alla Vodka

Rigatoni, Parmesan, Peas, Prosciutto

### Truffle Bolognese

Tagliatelle, Beef, Pancetta

### NY Waygu Steak

Maitre de Butter

### Filet Mignon

Mashed Potatoes

### Vegan Chicken Parmigiana

“Gardein” Chicken, Marinara, Vegan Cheese

### Vegan Bolognese

“Beef” Bolognese Sauce, Spaghetti

### Vegan Spaghetti Squash

### Primavera

Broccoli, Mushrooms, Carrots, Marinara

## DESSERT

Choice of 1-2

### Chocolate Chip Cookies

Moldon Salt, Powdered Sugar

### Chocolate Bread Pudding

Whipped Cream

### Basque Cheesecake

Berry Compote

### Tinx Hot Girl Sundae

Various Vegan Ice Cream Scoops, Vegan Cookie Crumbles, Vegan Brownie Crumbles, Sprinkles, Sparkler

# TRAY PASSED HORS D'OEUVRES

Where you and your guests will be served tray pass offerings  
throughout your event.  
Choice of 4-6 savory tray pass items and 3-5 dessert tray pass items

## VEGETARIAN

**Cacio e Pepe Macaroni Bites**

**French Fry Cones**

Option to add truffle oil and parmesan

**Caramelized Onion & Goat Cheese Tartlets**

Rosemary Garnish

**Honey Fig & Goat Cheese Toasts**

Truffle Honey, Micro Greens

**Tomato Bisque Shooter**

Mini Grilled Cheese Garnish

## VEGAN

**Spring Rolls**

Mango Chutney

**Vegan Buffalo Cauliflower Bites**

Vegan Ranch, Chives

**Heirloom Tomato Watermelon Gazpacho Shooter**

## BEEF · LAMB · PORK POULTRY

**Southern Fried Chicken Sliders**

Jalepeño Coleslaw

**Chicken Parmigiana Sliders**

Mini Chicken Cutlet

**Fried Chicken Bite with Caviar**

Creame Fraiche, Chives

**Pigs in a Blanket**

Ketchup, Mustard

**Blue Cheese Stuffed Bacon Wrapped Date**

Truffle Honey

**Mini Cheeseburger Sliders**

Pickle, Cheddar, Spicy Mayo

**Carpaccio Style Filet Mignon**

Herb Crostini, Horseradish Aioli

**Classic Mini Meatballs**

Marinara, Parmesan, Ricotta

## PIZZA

**Buffalo Chicken**

Buffalo Sauce, Mozzarella, Carrots, Chive

**Mushroom Truffle**

Three Cheese, Mushroom Duxelles, Basil

**Margherita**

Tomato, Mozzarella, Basil

**Pepperoni Margherita**

Artisan Pepperoni On Our Traditional Margherita

**Italian Sausage**

Tomato, Mozzarella, Oregano

**Smoked Salmon**

Creame Fraiche, Smoked Salmon, Chives

## SEAFOOD

**Caviar Bites**

Wonton Taco, Creame fraiche

**Ahi Tuna Tartare Tacos**

Option to substitute taco shell with radish

**Mini Lobster Rolls**

Caviar

**Shrimp Cocktail**

Cocktail Sauce

**Seared Sesame Ahi Tuna**

Crispy Wonton, Spicy Aioli

**Oysters On The Half Shell**

Mignonette

**Mini Crab Cakes**

Truffle Aioli

## DESSERT

**Butterscotch Pudding Minis**

Salted Caramel, Whipped Cream

**Chocolate Chip Cookies**

Moldon Salt, Powdered Sugar

**Chocolate Bread Pudding Bites**

Cream Sauce

**Key Lime Pie Tartlets**

Merengue

**New York Cheesecake Tartlets**

Blueberry Garnish

**Vegan Chocolate Mousse**

Strawberry Garnish

**Fruit Skewers**

Cantaloupe, Honeydew, Pineapple. Strawberry

# BUFFET

Curate your menu for your guests, with  
all courses served buffet-style

## STARTERS

### Ahi Tuna Tartare

Cilantro, Jalapeño, Jicama, Avocado, Sriracha

### Pigs in a Blanket

Ketchup, Dijon Mustard

### Meatballs

Marinara, Parsley, Parmesan

## SALADS

### Craig’s Caesar

Little Gem Lettuce, Croutons, Parmesan, Garlic Anchovy Dressing

### Green Goddess

Creamy Tarragon Dressing, Campari Tomato, Avocado

### American Chopped

Mozzarella, Corn, Cucumbers, Tomatoes, Garbanzo, Italian Dressing

## PIZZA & PASTA

### Buffalo Chicken

Buffalo Sauce, Mozzarella, Carrots, Chive

### Mushroom Truffle

Three Cheese, Mushroom Duxelles, Basil

### Margherita

Tomato, Mozzarella, Basil

### Pepperoni Margherita

Artisan Pepperoni On Our Traditional Margherita

### Italian Sausage

Tomato, Mozzarella, Oregano

### Smoked Salmon

Creme Fraiche, Smoked Salmon, Chives

### Rigatoni Alla Vodka

Rigatoni, Parmesan, Peas, Prosciutto

### Rigatoni Bolognese

Rigatoni, Beef, Pancetta

## ENTREES

### Chicken Parmigiana

Marinara, Asiago & Mozzarella Cheese

### Chicken Paillard

Campari Tomato, Arugula, Parmesan

### Chicken Picatta

Lemon Picatta Sauce, Mushrooms

### Branzino

Lemon Picatta Sauce

### Salmon

Grilled, Sauces Available

### Sliced Beef Tenderloin

Horseradish Aioli

## SIDES

### Parmesan Truffle Fries

Truffle Oil, Parmesan, Parsley

### Jalapeño Creamed Corn

Jalapeño, Heavy Cream

### Mashed Potatoes

Heavy Cream

### Sauteed Spinach

Garlic

### Sauteed Broccoli

Garlic

## VEGAN & VEGETARIAN

### Vegan Chicken Parmigiana

“Gardein” Chicken, Marinara, Vegan Cheese

### Vegan Bolognese

“Beef” Bolognese Sauce, Spaghetti

### Vegan Spaghetti Squash

### Primavera

Broccoli, Mushrooms, Carrots, Marinara

## INTERACTIVE STATIONS

### Mac n’ Cheese Station

Various Pasta Shapes, Various Toppings

### Carving Station

Beef Tenderloin, Leg of Lamb, or Prime Rib

### Raw Bar

Chilled selection of freshly shucked oysters, jumbo shrimp, and seasonal seafood, accompanied by classic mignonette, cocktail sauce, and fresh citrus.

## DESSERT

### Butterscotch Pudding

Salted Caramel, Whipped Cream

### Chocolate Chip Cookies

Moldon Salt, Powdered Sugar

### Chocolate Bread Pudding

Cream Sauce

### Key Lime Pie Tartlets

Merengue

### New York Cheesecake Tartlets

Blueberry Garnish

### Vegan Chocolate Mousse

Strawberry Garniss

# ENHANCEMENTS

Artisan cheese and charcuterie boards, along with fresh seafood towers, available as add-ons for private dining, patio events, or in-house gatherings.

## SEAFOOD

### Seafood Tower for 10 \$350

10 shrimp cocktail  
12 oysters  
1.5 lb snow crab claws  
2 1lb lobsters- claw and tails  
1 lb clams  
Condiments – cocktail sauce, mignonette, horseradish, lemons, tabasco

### Seafood Tower for 15 ppl \$600

16 shrimp cocktail  
24 oysters  
2 lb snow crab claws  
4 1lb lobsters- claw and tails  
2 lb clams  
Condiments – cocktail sauce, mignonette, horseradish, lemons, tabasco

### Caviar- \$115/oz

Imperial Osetra, Toasted brioche, crème fraiche, chive

Add on items- check for availability and pricing

## CHARCUTERIE

### Charcuterie for 10 \$175

Four cheeses, paired with three artisan meats. With wildflower honey, cornichons, dijon mustard + crostini and crackers, fruits, and nuts

### Charcuterie for 15 \$250

Four cheeses, paired with 4 artisan meats. With wildflower honey, cornichons, dijon mustard + crostini, crackers, fruits, vegetables and nuts

*Craig's*

# MENUS

OFF-SITE EVENTS



# TRAY PASSED HORS D'OEUVRES

Where you and your guests will be served tray pass offerings  
throughout your event.

Choice of 4-6 savory tray pass items and 3-5 dessert tray pass items

## VEGETARIAN

**Cacio e Pepe Macaroni Bites**

**French Fry Cones**

Option to add truffle oil and parmesan

**Caramelized Onion & Goat Cheese Tartlets**

Rosemary Garnish

**Honey Fig & Goat Cheese Toasts**

Truffle Honey, Micro Greens

**Tomato Bisque Shooter**

Mini Grilled Cheese Garnish

## VEGAN

**Spring Rolls**

Mango Chutney

**Vegan Buffalo Cauliflower Bites**

Vegan Ranch, Chives

**Heirloom Tomato Watermelon Gazpacho Shooter**

## SEAFOOD

**Caviar Bites**

Wonton Taco, Creme fraiche

**Ahi Tuna Tartare Tacos**

Option to substitute taco shell with radish

**Mini Lobster Rolls**

Caviar

**Shrimp Cocktail**

Cocktail Sauce

**Seared Sesame Ahi Tuna**

Crispy Wonton, Spicy Aioli

**Oysters On The Half Shell**

Mignonette

**Mini Crab Cakes**

Truffle Aioli

## BEEF, LAMB, PORK, POULTRY

**Southern Fried Chicken Sliders**

Jalepeño Coleslaw

**Chicken Parmigiana Sliders**

Mini Chicken Cutlet

**Fried Chicken Bite with Caviar**

Creme Fraiche, Chives

**Pigs in a Blanket**

Ketchup, Mustard

**Blue Cheese Stuffed Bacon**

**Wrapped Date**

Truffle Honey

**Mini Cheeseburger Sliders**

Pickle, Cheddar, Spicy Mayo

**Carpaccio Style Filet Mignon**

Herb Crostini, Horseradish Aioli

**Classic Mini Meatballs**

Marinara, Parmesan, Ricotta

## DESSERT

**Butterscotch Pudding Minis**

Salted Caramel, Whipped Cream

**Chocolate Chip Cookies**

Moldon Salt, Powdered Sugar

**Chocolate Bread Pudding Bites**

Cream Sauce

**Key Lime Pie Tartlets**

Merengue

**New York Cheesecake Tartlets**

Blueberry Garnish

**Vegan Chocolate Mousse**

Strawberry Garnish

**Fruit Skewers**

Cantaloupe, Honeydew, Pineapple. Strawberry

## PIZZA

**Buffalo Chicken**

Buffalo Sauce, Mozzarella, Carrots, Chive

**Mushroom Truffle**

Three Cheese, Mushroom Duxelles, Basil

**Margherita**

Tomato, Mozzarella, Basil

**Pepperoni Margherita**

Artisan Pepperoni On Our Traditional Margherita

**Italian Sausage**

Tomato, Mozzarella, Oregano

**Smoked Salmon**

Creme Fraiche, Smoked Salmon, Chives

# BUFFET

Curate your menu for your guests, with  
all courses served buffet-style

## STARTERS

### Ahi Tuna Tartare

Cilantro, Jalapeño, Jicama, Avocado, Sriracha

### Pigs in a Blanket

Ketchup, Dijon Mustard

### Meatballs

Marinara, Parsley, Parmesan

## SALADS

### Craig’s Caesar

Little Gem Lettuce, Croutons, Parmesan, Garlic Anchovy Dressing

### Green Goddess

Creamy Tarragon Dressing, Campari Tomato, Avocado

### American Chopped

Mozzarella, Corn, Cucumbers, Tomatoes, Garbanzo, Italian Dressing

## PIZZA & PASTA

### Buffalo Chicken

Buffalo Sauce, Mozzarella, Carrots, Chive

### Mushroom Truffle

Three Cheese, Mushroom Duxelles, Basil

### Margherita

Tomato, Mozzarella, Basil

### Pepperoni Margherita

Artisan Pepperoni On Our Traditional Margherita

### Italian Sausage

Tomato, Mozzarella, Oregano

### Smoked Salmon

Creme Fraiche, Smoked Salmon, Chives

### Rigatoni Alla Vodka

Rigatoni, Parmesan, Peas, Prosciutto

### Rigatoni Bolognese

Rigatoni, Beef, Pancetta

## ENTREES

### Chicken Parmigiana

Marinara, Asiago & Mozzarella Cheese

### Chicken Paillard

Campari Tomato, Arugula, Parmesan

### Chicken Picatta

Lemon Picatta Sauce, Mushrooms

### Branzino

Lemon Picatta Sauce

### Salmon

Grilled, Sauces Available

### Sliced Beef Tenderloin

Horseradish Aioli

## SIDES

### Parmesan Truffle Fries

Truffle Oil, Parmesan, Parsley

### Jalapeño Creamed Corn

Jalapeño, Heavy Cream

### Mashed Potatoes

Heavy Cream

### Sauteed Spinach

Garlic

### Sauteed Broccoli

Garlic

## VEGAN & VEGETARIAN

### Vegan Chicken Parmigiana

“Gardein” Chicken, Marinara, Vegan Cheese

### Vegan Bolognese

“Beef” Bolognese Sauce, Spaghetti

### Vegan Spaghetti Squash

### Primavera

Broccoli, Mushrooms, Carrots, Marinara

## INTERACTIVE STATIONS

### Mac n’ Cheese Station

Various Pasta Shapes, Various Cheese Sauces

### Carving Station

Beef Tenderloin, Leg of Lamb, or Prime Rib

### Raw Bar

Chilled selection of freshly shucked oysters, jumbo shrimp, and seasonal seafood, accompanied by classic mignonette, cocktail sauce, and fresh citrus.

## DESSERT

### Butterscotch Pudding

Salted Caramel, Whipped Cream

### Chocolate Chip Cookies

Moldon Salt, Powdered Sugar

### Chocolate Bread Pudding

Cream Sauce

### Key Lime Pie Tartlets

Merengue

### New York Cheesecake Tartlets

Blueberry Garnish

### Vegan Chocolate Mousse

Strawberry Garniss

# FAMILY STYLE

Where you curate the menu for your guests,  
with all courses served family-style.

## STARTERS

Choice of 2-3

### Ahi Tuna Tartare

Cilantro, Jalapeño, Jicama, Avocado, Sriracha

### Pigs in a Blanket

Ketchup, Dijon Mustard

### Meatballs

Marinara, Parsley, Parmesan

### Calamari

flash fried, pickled peppers, marinara, horseradish aioli

### Caviar Bites (1 pp)

Wonton, Creme Fraiche

### Buffalo Chicken

Buffalo Sauce, Mozzarella, Carrots, Chive

### Mushroom Truffle

Three Cheese, Mushroom Duxelles, Basil

### Margherita

Tomato, Mozzarella, Basil

### Pepperoni Margherita

Artisan Pepperoni On Our Traditional Margherita

### Italian Sausage

Tomato, Mozzarella, Oregano

## SIDES

Choice of 2-3

### Parmesan Truffle Fries

Truffle Oil, Parmesan, Parsley

### Jalapeño Creamed Corn

Jalapeño, Heavy Cream

### Fried Brussel Sprouts

Jalapeño, Heavy Cream

### Mashed Potatoes

### Sauteed Spinach

Garlic

### Sauteed Broccoli

Garlic

## SALADS

Choice of 1

### Craig's Caesar

Little Gem Lettuce, Croutons, Parmesan, Garlic Anchovy Dressing

### Green Goddess

Creamy Tarragon Dressing, Campari Tomato, Avocado

### American Chopped

Mozzarella, Corn, Cucumbers, Tomatoes, Garbanzo, Italian Dressing

## ENTREES

Choice of 3

### Chicken Parmigiana

Marinara, Asiago & Mozzarella Cheese

### Honey Truffle Chicken

Corn Pancake, Arugula, Parmesan

### Branzino

Lemon Picatta Sauce, Sauteed Spinach

### Rigatoni Alla Vodka

Rigatoni, Parmesan, Peas, Prosciutto

### Truffle Bolognese

Tagliatelle, Beef, Pancetta

### Salmon

Spanish Olives, Tomato, Potato, Scampi Sauce

### NY Waygu Steak

Maitre de Butter

### Vegan Chicken Parmigiana

“Gardein” Chicken, Marinara, Vegan Cheese

### Vegan Bolognese

“Beef” Bolognese Sauce, Spaghetti

### Vegan Spaghetti Squash

### Primavera

Broccoli, Mushrooms, Carrots, Marinara

## DESSERT

Choice of 1-2

### Chocolate Chip Cookies

Moldon Salt, Powdered Sugar

### Chocolate Bread Pudding

Cream Sauce

### Vegan Chocolate Mousse

Strawberry Garniss