



A. CRAFTY PRODUCTION
CATERING & CRAFT SERVICES

THEMED MENUS

Our themed catering menus offer you some delicious options to tantalize your taste buds without having to agonize over which specific items to choose. You can still choose your own options if you desire, creating your own menu by selecting any of the items off any menu (you can also substitute or add items to any existing themed menu.) We can also work with you to create a completely custom meal to fit your specific tastes and budget**, even if it's not on one of our themed menus! All of our themed menus come with waters, and an assorted drink selection. Desserts are available for an extra charge, see "[Just Desserts](#)" Menu.

If you would like to create your own menu, just select the following items from any of the menus below:

- Choose any two entrée options
- Choose any vegetable option
- Choose any salad option
- Choose any dessert option (optional)
- Choose a bread or a starch option
- Add more items as you'd like/or substitute (e.g. you can select an additional salad option, or substitute a salad option for a vegetable or starch selection, etc.)

Prices for creating your own menu vary depending on specific selections.

Please note that some items are based on seasonal availability, and similar substitutions may be required. We can also make many options comply with dietary preferences or allergy restrictions, just let us know!

*** Note that pricing is per person (based on menu and selections/substitutions), and some entrees require a minimum 10 person head count.*



LATIN FLAVOR

Chicken Enchilada Verde Strata

Layered flour tortillas filled with a tomatillo cream sauce, seasoned chicken, green chilies, and cheese

Street Tacos

*Carne Asada & Chicken "Al Pastor"
onions & cilantro, lime and avocado crème*

Spanish Rice

*Toasted and fluffy seasoned rice, with tomato,
onion and cilantro*

Refried Pinto Beans

Creamy refried, mildly spiced and seasoned, with melted cheese

Chopped Salad

*Mixed greens, tomatoes, red cabbage, green onion,
and a chipotle ranch dressing*



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ASIAN INSPIRED

Teriyaki Orange Grilled Chicken

*Sweet, tangy and savory citrus teriyaki grilled chicken,
with garlic and herbs, and a hint of spice*

Beef and Broccoli *or* Garlic Pepper Beef

*Tender sliced steak and broccoli flowerets in a savory
hoisin, garlic and ginger sauce*

or

*Sautéed beef strips, bell peppers and onions in mildly spiced
garlic and black pepper sauce*

Chow Mein Noodles

Authentic noodles with pan fried vegetables

Vegetable Fried Rice *or* Plain White Rice

Sautéed fresh vegetable medley, seasoning and soy sauce

or

Steamed white rice

Asian Chopped Slaw Salad

*Romaine, Napa and red cabbage, carrot, cucumber, daikon,
with a tangy citrus, ginger & sesame dressing*



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COUNTRY BBQ

BBQ Tri-tip

Herb seasoned and seared on the outside, juicy on the inside with a touch of smoke flavor, served in its own jus

Grilled Chicken

Grilled chicken in a smokey hickory BBQ sauce

4 Cheese Mac & Cheese

Four deliciously decadent and creamy cheeses, shallots, baked with a panko and bacon topping

Tangy Coleslaw

Green & red cabbages, carrots, green apples and onions in tangy and creamy vinaigrette dressing

Herbed Garlic French Bread

Fresh herbs, garlic and butter on lightly toasted baguette

Grilled Vegetables

Red onions, peppers, and zucchini, lightly grilled and drizzled with olive oil



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MEDITERRANEAN FUSION

Greek Marinated Grilled Chicken

Grilled chicken, marinated in lemon, garlic, olive oil and herbs

Beef Souvlaki

*Marinated and grilled beef and onions,
served with a garlic tzatziki sauce*

Rice Pilaf

*Rice cooked in vegetable stock, with celery, onions
dried fruit, herbs and toasted almonds*

Greek Style Green Salad

*Mixed greens, tomatoes, cucumbers, red onion
and olives, with herbed vinaigrette and feta cheese*

Pita Bread & Hummus

Marinated and Grilled Vegetables

Red onions, zucchini, red/yellow peppers



ITALIAN GUSTO

Italian Sausage *or* Vegetable Lasagna

*Pasta *or* zucchini layers in a rich tomato and fresh basil sauce, ricotta and mozzarella cheeses*

Chicken Marsala

Grilled chicken breasts, crimini mushrooms and fresh herbs in a lemon and marsala wine sauce

Sautéed Vegetables

Zucchini, onions and mushrooms in olive oil, with a dusting of parmesan cheese

Herbed Garlic Bread

Delicate herbs, garlic and butter on lightly toasted baguette

Italian Green Salad

Mixed salad greens, tomatoes, cucumbers, olives, red onions and pepperoncini, with zesty Italian dressing



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FRENCH ELEGANCE

Herbs de Provence Beef Roast

Tender, herb encrusted slow roasted beef, thinly sliced and served in its own jus

Roasted Chicken & Wild Mushrooms

Chicken and mushrooms in a light garlic cream and herbed white wine demi-glace

Potatoes Gratin Dauphinoise

Classic French gratin with garlic, thyme and a gruyere cream

Green Beans Amandine

Fresh and tender green beans with toasted almonds

Seasonal Baby Greens Salad

Blend of crisp and tender salad greens, tomatoes, with a champagne vinaigrette



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TASTE OF THE ISLANDS

Citrus Grilled Teriyaki Glazed Chicken

Grilled chicken with a sweet citrus soy glaze and a touch of heat, served with tropical fruit salsa

Char Siu Roast Pork Loin

Sweet and deliciously sticky slow roasted pork

Hawaiian Style Macaroni Salad

Sweet & tangy and simply delicious

Pineapple Glazed Baby Carrots

Carrots in a sweet & sour pineapple glaze

Hawaiian Sweet Rolls



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SOUTHERN COMFORT

Slow Roasted Beef Pot Roast

Tender beef pot roast with bacon, onion and onion gravy

Rotisserie Chicken in Herbed Jus

*Savory marinated and rotisserie roasted chicken,
in its natural jus*

Buttermilk Mashed Potatoes

Silky mashed potatoes, with buttermilk and chives

Seasonal Steamed Vegetables

Vegetable medley, steamed and lightly buttered

Potato Dinner Rolls

Farmer's Market Garden Salad

*Mixed greens and vegetables with buttermilk ranch
and homemade croutons*



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SURF & COUNTRYSIDE

Pan Seared Salmon Medallions

Served in a herbed citrus beurre blanc

Savory Herb Crusted Beef

*Slow roasted beef with a black pepper and herb crust
in its natural jus*

Asparagus *or* Green Beans

Steamed and lightly buttered and seasoned

Garlic & Chive Mashed Potatoes

Creamy mashed potatoes with roasted garlic and chives

Dinner Roll Assortment

Tomato, Cucumber, Orange & Fennel Salad

Tossed in a citrus vinaigrette



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HOLIDAY SOIREE

Oven Roasted Turkey Breast **or** Glazed Ham

Tender sliced roasted white meat turkey, lightly seasoned

or

Sliced Ham in a spiced crust with pomegranate glaze

Wild Rice & Mushroom Dressing

Herbed bread, wild rice, mushrooms, chicken sausage and dried fruits, savory with a hint of sweetness

Bourbon & Orange Sweet Potatoes

Sweet potato casserole with orange zest, a touch of bourbon, and a toasty pecan praline topping

Green Beans **or** Roasted Brussel Sprouts

Steamed green beans

or

pan roasted brussel sprouts, with balsamic onions and bacon

Cranberry Sauce

Blend of fresh cranberries, blueberries, and orange zest



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SANDWICH SHOPPE

Our sandwich platters can either come pre-assembled, or as a
"Build It Yourself" sandwich bar option

Deli Style Sandwich Assortment

*Assorted meats and cheeses on deli style rolls, specialty breads,
baguettes, and gourmet wraps*

Classic Deli Salads (Choose Any 2 Options)

- *Tri-Color Pasta Salad*
- *Macaroni Salad*
- *Mustard Potato Salad*
- *Cucumber & Tomato Salad*
- *Fresh Fruit & Berry Salad*

Dill Pickle Spears

Assorted Bagged Chips

Gourmet Cookies and/or Brownies



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SPRING FLING

Lemon & Herb Chicken

Pan seared chicken breast in a light lemon and fresh herb sauce

Apricot & Dijon Glazed Pork Loin

Sweet and savory with a dash of balsamic

Asparagus

Lightly roasted with olive oil, garlic and lemon zest

Roasted Red New Potatoes

Oven roasted with fresh herbs and seasonings

Spring Mix Garden Salad

Farmer's market ingredients, light dijon & honey vinaigrette

Dinner rolls



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SUNDAY BRUNCH

Design your own breakfast by choosing an item from each category, or go with our "[Classic Favorites American Breakfast](#)" as *highlighted*:

Eggs:

- *Fluffy Scrambled*
- *Huevos Rancheros*
- *Crustless Quiche Lorraine*
- *Hard boiled eggs "Benedict"*

Meats:

- *Bacon – regular and/or turkey*
- *Sausage Patties or Links*
- *Canadian Bacon*
- *Ham Steak*

Potatoes:

- *Hash Brown Potato Casserole*
- *Country breakfast potatoes*

Fruits:

- *Seasonal Fresh Fruit Platter*
- *Cut fresh fruit with dip*
- *Yogurt & Berry Parfaits*

Breakfast Breads:

- *Buttermilk & Ricotta Pancakes*
- *Oven Baked French Toast*
- *French toast with fresh berries*
- *Continental Pastry Platter*
- *Croissants*
- *Bagels and cream cheese*

Extras:

Smoked salmon, breakfast sandwiches, breakfast burritos, fresh fruit filled crepes, biscuits & gravy, prosciutto wrapped asparagus, European egg pancakes, corned beef hash & eggs, coffee & juice service



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BACKYARD GRILL

Grilled Burgers *or* Hot Dogs
Grilled Beef and Turkey Burgers
or

All Beef Hot Dogs
Includes all the fixings

Tater Tots
Lightly seasoned and delicious

Potato Salad
*Mix of Red and Yukon Gold Potatoes, celery, pickles, olives,
shredded carrots, and a hint of yellow mustard*

Fruit Salad
*Seasonal melons, strawberries, grapes, pineapple and fresh
berries with a touch of mint*

Oven Baked Beans *or* Corn on the Cob (seasonal)
*Slow-simmered in a tangy tomato BBQ sauce, with a hint of
hickory smoked brown sugar sweetness*
or
Tender sweet corn on the cob



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OKTOBERFEST

Grilled Sausage Assortment

Grilled Sausage & Bratwurst Assortment

Roast Chicken

Brined and roasted savory lemon pepper & herb chicken

German Style Potato Salad *or* Mashed Potatoes

Red potatoes and onions in a tangy bacon and coarse grained mustard vinaigrette

or

Mashed potatoes with roasted garlic

Ale Braised Red Cabbage

Ale and apple cider braised red cabbage with onions & apples

Pretzel Bread



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SOUTHWESTERN FLAIR

Grilled Fajitas

Marinated and grilled assortment of beef and chicken, with onions, peppers, flour tortillas, and all the fixings

Cilantro-Lime Rice

Cooked in vegetable stock, with fresh lime juice and a hint of cilantro

Ranchero Black Beans

Slow simmered black beans with bacon, garlic, onions, peppers and fire roasted tomatoes

Southwestern Chopped Salad

Blend of romaine, iceberg, cucumbers, tomatoes, jicama, cilantro, red cabbage, red peppers, black beans and corn, with crispy tortilla strips and chipotle ranch dressing

Chicken Tortilla Soup *or* Red Chili Enchiladas

Our version of tortilla soup is creamy and golden

or

Cheese filled enchiladas smothered in our own red chili sauce



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TOUR OF ITALY

Chicken Fettuccini Alfredo

Tender chicken with al dente noodles, tossed in a decadently creamy garlic parmesan sauce, with a splash of white wine

Baked Ziti *or* Spinach & Cheese Ravioli

*Penne pasta and melted cheese, baked in a rich Bolognese
*or**

Ravioli filled with spinach and ricotta in marinara

Italian Style Salad

Crisp romaine, cherry tomatoes, cucumber, olives, pepperoncini's, red onion, garlic croutons, and parmesan, with a zesty herbed oil & balsamic vinegar dressing

Sautéed Zucchini & Onions

Tossed in olive oil, garlic and toasted bread crumbs

Garlic & Herb Flatbread



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FIESTA BAR

Our FIESTA BAR Menu comes with everything you need to build your own tacos, tostadas, tacos salads and burritos

Proteins:

- *Seasoned ground beef *or* shredded beef*
- *Carne asada (street taco)*
- *Seasoned shredded chicken *or* sliced grilled chicken*
- *Grilled shrimp***

Beans & Rice:

- *Refried pinto beans*
- *Seasoned black beans*
- *Spanish Rice *or* Cilantro Lime Rice*

Tortillas & Chips:

- *Crispy corn taco shells*
- *Corn Street taco tortillas*
- *Corn tostada shells*
- *Flour tortillas*
- *Corn chips variety*

Fresh Salsa Bar:

- *Our famous signature salsa*
- *Salsa Verde*
- *Pico de Gallo*
- *Mild homemade taco sauce*

All the fixings:

Diced tomatoes, green onions, cilantro, seasoned tortilla strips, char-grilled corn, shredded lettuce, salad greens, shredded cabbage, black olives, sour cream, avocado & lime crème, hot sauce assortment, fresh and pickled jalapenos, fresh guacamole, shredded cheese variety, diced red peppers, diced red & white onions, and limes

***Added cost per person for shrimp*



THAI ONE ON

Our version is a blend of Japanese and Thai influenced dishes:

Chicken Satay *or* Glazed Chicken Wings

Seasoned grilled chicken skewers with a savory peanut sauce

or

Oven baked chicken wings, seasoned and glazed with a sweet and spicy chili sauce

Yellow Chicken Curry

Fusion of Japanese and Thai coconut curry, chicken and onions in a savory curry sauce

Shrimp Pad Thai

Classic Thai rice noodle dish with sautéed vegetables, Shrimp, peanuts and a lightly spiced sweet & sour sauce

Thai Fried Rice

Rice and vegetables in a savory sauce, served with cucumber, tomato, pineapple and cilantro

Green Apple, Carrot, Cucumber, and Papaya Salad

Crispy vegetables and flavorful fruits in a tangy sauce, garnished with peanuts and cilantro



JUST DESSERTS

Desserts can be added to any menu for an additional charge per person:

Parfaits:

- *Strawberry Shortcake*
- *Lemon/Blueberry*
- *Black Forest Brownie*

Cakes:

- *Pineapple Rum*
- *Bourbon Bread Pudding*

Specialty Desserts:

- *Tiramisu*
- *Gourmet Cookies & Brownies*
- *Pie Bar (assorted)*
- *Coconut & Pomegranate Panna Cotta*

Beverages:

- *Coffee & Hot Beverage Bar*

Cheesecakes:

- *Coconut/Lime*
- *Vanilla w/Fresh Berries*
- *White Chocolate Raspberry*
- *Salted Caramel*
- *Chocolate/Orange*
- *Cappuccino*

Crepes:

- *Banana Caramel*
- *Strawberry Dark Chocolate*

Tartlets

- *Fresh Seasonal Berry*
- *Lemon Curd/Blueberry*