

CRAFT CATERING

Located at The Links at Hemlock Creek
www.CraftCateringLLC.com 570-594-8134

A LA CARTE

SALADS

FRESH TOSSED Mixed Greens, Tomatoes, Cucumbers, Mozzarella, and Homemade Croutons, served w. Ranch and our House Balsamic Vinaigrette

WINTER Mixed Greens, Mandarin Oranges, Dried Cranberries, and Pecans, served w. Poppy Seed and our House Balsamic Vinaigrette

FALL Mixed Greens, Fresh Slices of Apples or Pears, Walnuts, and Feta Cheese, served w. Poppy Seed and our House Balsamic Vinaigrette

STRAWBERRY SPINACH Baby Spinach, Fresh Strawberries, Almonds, and Crumbled Feta Cheese, served w. Poppy Seed and our House Balsamic Vinaigrette

CAESAR Pre-tossed Romaine Lettuce, Tuscan Caesar Dressing, Romano Cheese, and Homemade Croutons

ANTIPASTO* Mixed Greens, Italian Meat Flowers, Roasted Red Pepper Strips, Pepperoncini, and Olives, served w. Ranch and our House Balsamic Vinaigrette

COLD SALADS Choose from Traditional or Vegetarian Pasta, Broccoli, Potato, or Macaroni.

TRAY PRICES:

~ SALADS ~

Full Pan (20-25 guests) 40.
Shallow Pan (12-15 guests) 30.
Half Pan (8-10 Guests) 20.

*Antipasto Full Pan 50. Shallow 40. Half 25.

DINNER ROLLS w. BUTTER: .50 per person

SIDES

STARCH AND GRAIN

Baby Red Potatoes w. butter and parsley
Red and Sweet Potato Medley
Mashed Red Skin Potatoes
Mashed Golden Yukon Potatoes
Scalloped Potatoes
Chantilly Potatoes
Rice Pilaf
Risotto
Traditional Stuffing
Penne w. Vodka Sauce
Baked Ziti
Tuscan Alfredo
Gnocchi w. Pesto
Macaroni and Cheese
Cavatelli w. Broccoli, Oil, and Garlic

VEGETABLE

Summer Squash Sauté
Brandy-Glazed Baby Carrots
Sweet Corn
Broccoli, Cauliflower, Carrot Medley
Green Beans Almandine
Bacon Balsamic Brussel Sprouts
Seasonal Fresh Vegetables

TRAY PRICES:

~ STARCH AND GRAIN ~

Full Pan (25-30 guests) 60.
Shallow Pan (20-25 guests) 50.
Half Pan (8-10 Guests) 30.

~ VEGETABLE ~

Full Pan (25-30 guests) 50.
Shallow Pan (20-25 guests) 40.
Half Pan (8-10 Guests) 25.

ADDITIONAL OPTIONS AND QUANTITIES ADJUSTABLE AT YOUR REQUEST
AND WE ARE HAPPY TO CUSTOMIZE!
DIETARY NEEDS ACCOMMODATED PER PLATE; PAPER PRODUCTS AND SERVING
SUPPLIES AVAILABLE UPON REQUEST.
THIS MENU IS NOT AVAILABLE FOR IN HOUSE EVENTS.

ENTREES

Full Pan (20-25 guests) 125.

Half Pan (10-12 Guests) 60.

***Beef Upgrades:** \$20 for Half Pan, \$50 for Full Pan.

ITALIAN ROASTED OR BBQ CHICKEN

Skinless, boneless thighs marinated in Italian seasoning, or BBQ sauce, roasted to perfection

STUFFED CHICKEN BREAST

Traditional Bread Stuffing, served with gravy

CHICKEN FRANCAISE

Egg-battered and sautéed w. lemon and white wine

CHICKEN MARSALA

Floured and sautéed w. marsala wine and mushrooms

CHICKEN PARMESAN

Traditional breaded cutlet with Sweet Red Sauce and Mozzarella cheese

CHICKEN PICCATA

Floured and sautéed w. White wine, Lemon, and Capers.

PINEAPPLE CHICKEN

Pan fried w. Teriyaki glaze and pineapples.

PARMESAN ENCRUSTED CHICKEN

Coated in cheese and lightly bread, served w. Beurre Blanc Sauce

BAKED HAM

w. apple butter glaze

SLOW ROASTED TURKEY BREAST

served w. turkey gravy

BROILED SALMON

topped w. dill-infused cream sauce, Citrus Balsamic, or Sweet Chili glaze

LEMON PEPPER HADDOCK

Fresh white fish topped with a gentle lemon pepper glaze and baked to flaky perfection

BEEF BRIKSET*

Sliced and served w. Horseradish mayo and rolls

SIRLOIN TIPS W. MUSHROOMS*

Tender Medallions of beef, braised w. mushrooms and our house beef gravy

POT ROAST OF BEEF*

Traditional slow-cooked beef w. potatoes, carrots, and brown gravy

SPECIALTY ENTREES

CRAB-STUFFED FLOUNDER

Homemade crab Sstuffing rolled around flaky white fish and served w. Aoli

Full Pan (20-25 guests) 175.

Half Pan (10-12 guests) 90.

EGGPLANT ROLLATINI

Breaded, stuffed with spinach and ricotta cheese with Sweet Red or Marinara Sauce and topped w. Mozzarella

Full Pan (20-25 guests) 75.

Half Pan (10-12 guests) 40.

MEAT LASAGNA

Stuffed w. beef, pork, ricotta cheese, and topped w. Sweet Red Sauce and Mozzarella

Full Pan (20-25 guests) 100.

Half Pan (10-12 guests) 50.

VEGETABLE LASAGNA

Stuffed w. seasonal vegetables, ricotta cheese, and topped w. Alfredo sauce and Mozzarella

Full Pan (20-25 guests) 75.

Half Pan (10-12 guests) 40.

MEATBALLS IN SWEET RED SAUCE

Homemade, extra large, and served w. rolls

Full Pan (20-25 guests) 100.

Half Pan (10-12 guests) 50.

SAUSAGE AND PEPPERS W. ONION

Served in Sweet Red Sauce w. torpedo rolls

Full Pan (20-25 guests) 90.

Half Pan (10-12 guests) 45.

PULLED PORK

Served w. BBQ, relish, and potato rolls

Full Pan (20-25 guests) 100.

Half Pan (10-12 guests) 50.

CHICKEN FINGERS

Served w. Carolina Gold Honey Mustard and BBQ dipping sauces

Full Tray (15-20 guests) 75.

Half Tray (8-10 guests) 40.

SANDWICHES 3. - 4. each

Roasted Turkey w. Cheese

Baked Ham w. Cheese

Roast Beef w. Caramelized Onions and

Horseradish Mayonnaise

Chicken Salad w. Cranberries

or Grapes (served on Croissant)

Roasted Vegetable w. Cheese (Wraps)

Mini or Full Size Available.