

A background image of a restaurant setting with a plate of food and a glass of wine. The text "Craig's" is written in a cursive font at the top, "MENU" is in a large serif font in the center, and "IN-HOUSE EVENTS" is in a smaller serif font below it.

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

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

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

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