

SUSHI

Mexican Roll* tuna, escolar, jalapeño, avocado, cilantro, spicy mayo, soy citrus sauce 75
Veggie Roll* carrots, cucumber, cooked spinach, asparagus, wrapped with avocado 45
Vegas Roll* spicy crab, cucumber, sriracha, shrimp, avocado, ginger mayo 55
California Roll* 100% real snow crab, masago, avocado, cucumber, sesame seeds wrapped inside out 50
Crunchy Roll shrimp tempura, smelt roe, spicy mayo and kaiware wrapped with tempura crunchy flakes & topped with a sweet soy based sauce 55
Bamboo Bite tempura shrimp, cream cheese topped with avocado, jalapeño, hibachi & unagi sauces 55
Spicy Tuna Roll* chopped fresh tuna in a spicy mayo mix with avocado, kaiware, yama gobo, leaf lettuce 50
Philly Roll* salmon, cream cheese, sesame seeds 50
Tempura Roll* shrimp tempura, avocado, spicy mayo 65
Tuna Poké* Hawaiian style tuna tartare, sliced avocado, chili oil 90
Maki Sushi Platter* chef's choice assorted specialty rolls 65
Nigiri Sushi Platter* chef's choice assorted nigiri 65

SUSHI BOATS

Hoshii Boat* spicy salmon, philly or spicy tuna with California roll, chef's selection of five nigiri 32.95

Geisha Boat* chef's selection of three rolls, assorted nigiri 49.95

Samurai Boat* chef's selection of five rolls, assorted nigiri & sashimi, soy sriracha edamame 99.95





COLD SELECTIONS

Tenderloin Crostini rosemary aioli with shaved green onion 80 Pesto Shrimp oven dried tomatoes, pesto, crostini 80 Curried Deviled Eggs* curry spice, dijon, green onions, almonds 60 Chips & Dip* hand cut potato chips with house made onion dip 55 Tuna Poke* wonton cups 85 Prosciutto Caprese Skewers* prosciutto, cherry tomato, mozzarella, whole basil 65 Jumbo Shrimp Cocktail* ginger cocktail sauce 80 Spinach Artichoke Dip creamy blend of artichoke, parmesan & spinach, with tortilla chips 70 Lettuce Wraps butter lettuce, sesame soy chicken, fresh veggies 75 Guacamole & Chips* house made, with pico de gallo 60 Domestic Cheese Platter cheddar, swiss, brie, pepper jack, bleu cheese, baguette 85 Crostini Caprese roasted tomato, fresh mozzarella.

pesto 65

CRAVE Hummus pesto & goat cheese infused, fresh vegetables, tandoori 75 Fresh Cut Seasonal Fruit* assorted seasonal fruit, berries. Grand Marnier strawberry dip 75 **Fresh Vegetable Platter*** fresh broccoli, cucumber, red pepper, carrots, celery, grape tomatoes, roasted red pepper aioli 75 Assorted Mini Desserts tart shells with assorted fillings including chocolate mousse, raspberry whipped cream & tiramisu 75

HOT SELECTIONS

CRAVE Sliders Certified Angus Beef, house burger sauce, caramelized onions, smoked cheddar cheese, King's Hawaiian sweet bun 75 Roast Beef Sliders thin shaved roast beef, horseradish sauce, carmelized onions, mushroom conserva King's Hawaiian sweet bun 75 Pastrami Sliders shaved red onion, havarti cheese 65 Cheese Curds bourbon BBQ sauce 65

Baked Brie en Croute creamy brie, macadamia nut, puff pastry, balsamic reduction, green apple 80 Crab & Artichoke Dip tossed in lemony mayo, served hot 90 Chicken & Avocado Egg Rolls chipotle ranch dipping sauce 70 CRAVE Wings cucumber, bleu cheese 80 *Choice of:* Lemon Garlic Buffalo Firecracker Shrimp crispy shrimp in a tangy chili sauce 70 Chicken Satays* spicy peanut marinade 65 Beef Skewers* petite tenderloin, teriyaki marinade 65 Lamb Meatballs pesto cream sauce 60 Sweet & Sour Shrimp crispy shrimp, sweet & sour sauce, pineapple relish 70 Pork Pot Stickers steamed, sweet cilantro chili sauce 55

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BREAKFAST

Continental Breakfast* 11.95 Assorted Pastries, Fresh Fruit, Yogurt, Granola, Coffee, Tea, Orange Juice

Breakfast Buffet* 15.95

Scrambled Eggs, Breakfast Potatoes, Bacon or Sausage, Fresh Fruit, Croissants, Fresh Baked Cinnamon Roll

LUNCH

TIER 1 | \$30

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Steak Medallions* mashed potatoes, asparagus Miso Glazed Salmon pan seared salmon, sesame vegetables

Lemon Garlic Chicken* seared boneless chicken breast, lemon garlic butter sauce, braised kale, mashed potatoes, root vegetable hash

DESSERT

Coconut Cake

TIER 2 | \$25

SALAD

CRAVE Salad & Bread Service

ENTRÉE SELECTIONS

Beef Stroganoff* braised short rib, mushroom cream sauce, horseradish chive sour cream Grilled Salmon Salad power greens, strawberries, raspberries, blueberries, balsamic vinaigrette, goat cheese, candied walnuts Creamy Chicken Fettuccine* mushroom medley, caramelized onion

DESSERT

Triple Chocolate Cake

TIER 3 | \$20

SOUP

Tomato Basil Pesto Soup & Bread Service

ENTRÉE SELECTIONS

Chicken Stir Fry veggies, coconut rice, chopped peanuts, micro cilantro, soy chili glaze Blackened Mahi Tacos roasted corn avocado salsa, apple jalapeño slaw, served with rice with corn & black bean salsa Chopped Chicken Salad* dried cherries, spinach, romaine, bacon, avocado, citrus vinaigrette, almonds, fontina

DESSERT French Silk Mini

VEGETARIAN SELECTION

Caprese Rosa fresh tomatoes, fresh mozzarella, fresh basil, linguini, sauce rosa



DINNER

TIER 1 | \$60

SALAD

Baby Kale Salad & Bread Service

ENTRÉE SELECTIONS

Filet Mignon* potato purée, asparagus, CRAVE steak sauce Chilean Sea Bass* pan seared on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce Lemon Garlic Chicken* seared chicken breasts, butter sauce, braised kale, mashed potatoes, root vegetable hash

TIER 2 | \$50

SALAD

Caesar Salad & Bread Service

ENTRÉE SELECTIONS

Ribeye* potato purée, asparagus, CRAVE steak sauce Seared Scallops* sweet red wine glazed onions, potato puree, root vegetable hash Creamy Chicken Fettuccine* mushroom conserva, caramelized onion, garlic cream sauce

DESSERT

Coconut Cake

DESSERT

Triple Chocolate Cake

TIER 3 | \$40

SALAD CRAVE Salad &

Bread Service

ENTRÉE SELECTIONS

Steak Medallions* potato purée, asparagus, CRAVE steak sauce

Miso Glazed Salmon pan seared salmon, fresh vegetables sauteed with sesame & ginger Chicken Stir Fry* fresh vegetables, chopped peanuts, micro cilantro, soy chili glaze, coconut jasmine rice

DESSERT

Brownie Sundae

DINNER DUETS

DUET 1 | \$65

SALAD Caesar Salad & Bread Service

ENTRÉE

Filet Mignon & Pan Seared Scallops* CRAVE steak sauce, potato purée, asparagus DESSERT

Coconut Cake

DUET 2 | \$55

SALAD CRAVE Salad & Bread Service

ENTRÉE

Grilled Steak Medallions & Sautéed Shrimp* CRAVE steak sauce, mashed potatoes

DESSERT Triple Chocolate Cake

The Glocolate Car

VEGETARIAN SELECTION

Caprese Rosa fresh tomatoes, fresh mozzarella, fresh basil, linguini, sauce rosa

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