
THE TABLE

AT CRATE

PRIVATE EVENTS



PASSED APPETIZERS

5 apps | \$20 per person

3 apps | \$15 per person

Thai Shrimp Lettuce Cup

poached shrimp, nuoc chom, butter lettuce, carrot, cucumber, pickled fresno pepper (gf)

Smoked Salmon Pita

smoked salmon salad, crispy pita, pickled red onion, caper, dill

Spicy Chicken Sliders

sesame gochujang sauce, pickle, brioche bun

Chickpea Patty Sliders

avocado tahini, cucumbers, brioche bun (v)

Lamb Flatbread

house lamb sausage, baba ghanoush, pickled carrot, pomegranate molasses

Seasonal Hummus

crudité or toasted pita, seasonal garnish (vv)

Tomato Soup & Grilled Cheese Bites

gruyere cheese, pickled red onion, PQB sourdough (v)

Dumplings

lemongrass chicken & house chili crisp, beef & ponzu, or edamame & ponzu (v)(vv)

Stracciatella

crostini, cherry relish, hot honey (v)

Caesar Salad

parmesan cup, house caesar, little gem lettuce (v)(gf)



**The outlined menus are suggestions; all menus are customizable for each event.*

THREE COURSES

Seated lunch or dinner | \$45 per person

TO START

Host to select one

Tomato Soup

C&B Salad

Caesar Salad

MAINS

Guest to select one

Salmon

Seasonal preparation

Lemon Chicken

Seasonal preparation

Gnocchi

Seasonal preparation

Butchers Choice Steak +5

Seasonal preparation

DESSERT

Host to select one

Bread Pudding

Lemon Curd

FOUR COURSES

Seated lunch or dinner | \$55 per person

TO START

Host to select one

Tomato soup

Hummus

seasonal preparation

Roasted Tomato & Goat Cheese

GREENS

C&B Salad

Caesar Salad

MAINS

Guest to select one

Salmon

Seasonal preparation

Lemon Chicken

Seasonal preparation

Gnocchi

Seasonal preparation

Butchers Choice Steak +5

Seasonal preparation

DESSERT

Host to select one

Bread Pudding

Lemon Curd



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TASTE OF THE TABLE BUFFET

\$60 per person

SALADS

Guest to choose one

C&B Salad

mixed greens, edamame, olives, feta, mint

Caesar Salad

house caesar dressing, parmesan crisp, sourdough crouton

SIDES

Guest to choose two

Pearled Couscous Salad

roasted tomato vinaigrette, scallions, corn, cauliflower

Roasted Fingerling Potatoes

citrus chili spiced, pecorino romano

Corn Salad

korean chili mayo, cilantro, pecorino romano

Roasted Broccolini / Seasonal vegetable

citrus breadcrumb, parmesan, pickled fresno

Heirloom Tomatoes

feta cheese, urfa chili vinaigrette, cucumber, house citrus salt

Quinoa Chickpea Salad

garbanzo beans, tomato, lemon juice, parsley, baby kale, edamame

Dairy Free Mashed Potatoes

yukon gold potatoes, garlic

PROTEINS

Guest to choose two

Lemon Chicken Breast

house citrus chili salt, lemon oil

Charred Salmon

bulgogi marinade, miso vinaigrette

Chickpea Patties

avocado tahini, parsley



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BEVERAGE PACKAGES

Priced per person

COCKTAIL BAR

**Premium cocktails, craft beer,
select wines, soft drinks**

2 hrs | \$30

3 hrs | \$40

BEER & WINE

Craft beer, select wines, soft drinks

2 hrs | \$25

3 hrs | \$35



SPIKED LEMONADE STAND

**Choice of three lemonades spiked
with our favorite spirit**

2 hrs | \$30

3 hrs | \$40

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