



CRAVE FISHBAR



CATERING

events@cravefishbar.com

CRAVE FISHBAR: MIDTOWN

945 SECOND AVENUE
NEW YORK, NY 10075
PHONE: 646-895-9585

CRAVE SUSHI BAR

947 SECOND AVENUE
NEW YORK, NY 10075
PHONE: 646-927-2927

CRAVE FISHBAR: UES

1462 SECOND AVENUE
NEW YORK, NY 10075
PHONE: 212.688.8886

CRAVE FISHBAR: UWS

426 AMSTERDAM AVENUE
NEW YORK NY 10024
PHONE: 646.494.2750



CRAVE FISHBAR



With catering by Crave Fishbar and Crave Sushi Bar, you can expect the same culinary excellence and a commitment to sustainability that you'll experience in our restaurants. Whether drop off, pick up, or full service off site catering, we are here to make your next meeting or family party a memorable one.

Our menu showcases a selection of crowd-friendly dishes crafted with the freshest, responsibly-sourced ingredients to delight every palate. In addition to our inspired seafood offerings, we feature a range of non-seafood items using the finest meat, dairy, and produce, all reflecting our commitment to quality.

Bring the vibrant tastes of land and sea to your next event, knowing that catering with us makes a positive impact on the planet.





CrAVE FISHBAR



SANDWICHES

Fried Fish Sliders

tempura battered local hake, tartar sauce,
pickles, shredded lettuce
small \$75, large \$150

Mini Maine Lobster Rolls

spicy avocado garlic aioli, warm butter
small \$150, large \$300

Fried Oyster Sliders

big rock oyster, chipotle lime aioli, and
cornichons
small \$85, large \$170

Crave La Frieda Burger Sliders

cheddar, pickle, tomato aioli
small \$65, large \$130

Ultimate Barramundi BLT Sandwich

grilled barramundi, bacon, heirloom tomato,
red leaf lettuce, and avocado aioli on
sourdough toast.
small \$95, large \$190

Fried Chicken Sandwich

fried chicken, cheddar, cabbage, and
sweet & spicy mustard
small \$95, large \$190

small feeds 10, large feeds 20



CRAVE FISHBAR



SALADS

Little Gem Salad (GF, N)

red endive, romano beans, breakfast radish, goat gouda, roasted pistachio, spring garlic vinaigrette

small \$60, large \$120

add salmon +30/60, shrimp +35/70, grilled chicken +21/42

Cauliflower & Quinoa Bowl

Red quinoa with roasted cauliflower, castelvetroano olives, arugula salsa verde, and Grana Padano cheese.

small \$70, large \$140

Maine Lobster Salad (GF)

Mustard greens, frisée & baby red & green oak with beet chips, radicchio, endive, campari tomatoes, and eggless Caesar dressing.

small \$175, large \$350



RAW BAR

Freshly Shucked Oysters

east and west coast oysters, served with homemade sauces

40 east coast \$120, 40 west coast \$160

Colossal Shrimp Cocktail

homemade cocktail sauce and mustard remoulade

small \$50, large \$100

MOBILE RAW BAR

fresh oysters shucked in person offering a unique touch for your event.

Inquire for custom pricing.

small feeds 10, large feeds 20



SIDES

Za'atar Roasted Cauliflower

tahini, dill

small \$45, large \$90

Smashed Fingerling Potatoes

sea salt

small \$40, large \$80

Brussels Sprouts

chorizo vinaigrette

small \$40, large \$80

Garlic Chive Griddled Rice

snap pea, egg

small \$40, large \$80



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ENTREES

All fish can be prepared grilled or blackened. If grilled or blackened, the fish will come with a side salad and a choice of dijonaise, red chimichurri, thai red curry, or sauce vierge

Seared Rare Yellowfin Tuna

Coriander adobo, mexican corn, smashed fingerling potatoes, queso fresco, pickled onion, guajillo salsa
small \$225, large \$450

Grass-Fed Beef Bolognese

fresh fusilli pasta, grass-fed beef ragú, banana pepper relish, ricotta salata, parmesan
small \$145, large \$290

Plancha Grilled Barramundi

Miso honey glaze, jumbo asparagus, chipotle oil
small \$175, large \$350

Roasted Faroe Islands Salmon

Paprika spiced roasted heirloom carrots, long stem artichokes, pomegranate gremolata, toasted cashews
small \$175, large \$350

Homemade Cavatelli Pasta

Vine ripened tomato ragout, whipped ricotta, basil puree
small \$145, large \$290

DESSERT

Homemade Chocolate Chip Cookies

small \$60, large \$120

small feeds 10, large feeds 20



SUSHI ROLLS

Create an outstanding sushi spread with the high quality, crowd-pleasing selections below.

An order of each type will include five rolls or you can order a **Combo Box** with two Spicy Tuna rolls, two Crazy California rolls, and two Salmon Avocado rolls for \$115

Spicy Yellowfin Tuna Roll (gf)

calabrian chili, broccoli rabe

five rolls (30 pieces) \$110

Warm Jonah Crab Roll (gf, s)

sesame seed, ghee, soy paper

five rolls (30 pieces) \$120

Crazy California Roll

MSC-certified snow crab, torched fluke, eel sauce, wasabi nori cracker (can be made gf)

five rolls (30 pieces) \$100

Salmon Avocado Roll (gf)

ume, shiso

five rolls (30 pieces) \$80

Broccoli Rabe Roll (gf, vegan)

calabrian chili

five rolls (30 pieces) \$65



NIGIRI

Whether you're a purist or looking for curated flavors, our Nigiri is next level.

Hudson Valley Steelhead Trout (gf)

nikiri, salmon roe

dressed \$210, naked \$165

Local Scallop (gf)

brown butter, lemon sea salt

dressed \$225, naked \$180

Yellowtail (Kampachi) (gf)

shiso pesto

dressed \$270, naked \$240

Tri-color Box

includes 10 pieces of Tuna, Salmon and Yellowtail

dressed \$255, naked \$230

Tuna (gf)

Big Eye Tuna, yuzu kosho aji verde

dressed \$285, naked \$270

Faroe Island Salmon (gf)

yuzu salt

dressed \$210, naked \$180

Montauk Sea Bream (gf)

lemon, miso powder

dressed \$210, naked \$180

Local Day Boat Fluke (gf)

black tahini

dressed \$240, naked \$210

includes 30 pieces



NOT SUSHI

Little Gem Caesar Salad

Koji, Snap Peas, Spicy Lotus Chips
small \$60, large \$120

Shrimp & Peekytoe Crab Dumpling

Lemongrass, Yuzu Truffle Dipping Sauce
small \$55, large \$110

Wagyu Bao Bun Burger

American wagyu, picked daikon radish,
yuzu kosho tofu sauce
small \$100, large \$200

Salmon Teriyaki

Roasted Chinese Water Spinach,
Oyster Mushroom, Shallots
small \$185, large \$370

Edamame

Celtic Sea Salt
small \$20, large \$40

small feeds 10, large feeds 20



Frequently Asked Questions (FAQ)

What catering options do you offer?

- **Full-Service:** Includes delivery, setup, staff, serving, and cleanup. For an additional fee, we can coordinate event rentals.
- **Drop-Off:** Ready-to-serve seafood delivered to your location with eco-friendly packaging.
- **Pick-Up:** Order in advance and pick up your meal directly from our restaurant.

Do you accommodate dietary restrictions or allergies?

Yes, we are happy to accommodate dietary restrictions, including gluten-free, vegan, and vegetarian options. Please let us know about any allergies or preferences when placing your order, and we'll ensure your menu is customized accordingly.

How much notice do I need to give for catering?

For most events, we recommend placing your order at least 3 days in advance. However, for larger or more customized orders, a longer lead time may be required. For our pick-up catering service, orders must be placed at least 24 hours in advance.

Are there any other fees associated with catering?

All catering orders will incur delivery and labor costs, which vary based on the event's location, size, and specific requirements.

How do I book catering for my event?

To book catering, simply email us at events@cravefishbar.com. We'll get in touch with you to discuss your event details, menu preferences, and provide a quote.

Are your catering services eco-friendly?

Yes, we are committed to sustainability. We use eco-friendly packaging, minimize food waste, and prioritize responsible sourcing of all ingredients. Our catering services are designed to be as environmentally conscious as possible.

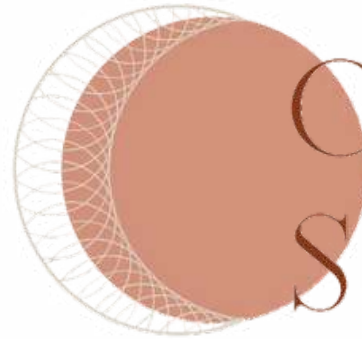
Can you cater events outside of New York City?

We primarily cater within the NYC, but please contact us to discuss your event's location and catering possibilities to see how we might be able to meet your needs.

If you have any other questions or would like to discuss your upcoming event, don't hesitate to reach out. We're here to help make your event memorable and sustainable!



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