

CRIMSON

catering BY CHARNE WELLS

Here at Crimson Catering we pride ourselves in our quality, innovation, and passion for our craft. We are elated that this venue is within your consideration and look forward to working further with you. Below is a small sampling of our menus. We're happy to work with you to create a custom menu inspired by your unique needs that will leave a lasting impression on your guests.

Breakfast

Energy Breakfast 16.99

egg white scramble topped with sautéed spinach and tomatoes, house potatoes, build your own avocado toast, greek yogurt with berries and granola, sliced fruit display, coffee, tea, oj, water

House Breakfast 15.59

french toast or waffles, scrambled eggs, breakfast potatoes, breakfast meats, sliced fruit, coffee, tea, oj, ice water

Continental 11.29

stoneground bagels, assorted pastries and danishes, mini croissants, whipped butter, whipped cream cheese, artisanal jams, sliced fruit display, coffee, tea, oj, ice water

Bagel Bar 11.29

local Stoneground bagels, smoked salmon, sliced red onion, capers, whipped cream cheese, hardboiled eggs, applewood bacon bits, chimichurri avocado spread, arugula, sliced tomatoes

Toast Bar 9.29

grilled sourdough toast, whipped butter, whipped cream cheese, artisanal jams, nutella, hardboiled eggs, applewood bacon bits, chimichurri avocado spread, arugula, sliced tomatoes

Oatmeal Bar 8.89

steel cut oatmeal, whipped butter, brown sugar, sliced bananas, assorted berries, sliced almonds, raisins, honey, and cinnamon

Biscuits and Jams 8.09

house biscuits, jalapeno cheddar biscuits, artisanal jams, whipped butter, honey, add house sausage gravy +\$3.29

Lunch

Executive Lunch Box

all sandwiches, wraps, and salads come with kettle chips, house cookie or dessert bar

Sandwiches

Smoked Turkey and Provolone 12.99
Roast Beef and Cheddar 12.99
Roasted Vegetable 12.99
Bacon Lettuce Tomato 12.99
Ham and Swiss 12.99

Wraps

Turkey Avocado 12.99
Blackened Steak 13.99
Salmon Caesar 13.99
Chicken Avocado Cali 13.99
Hummus Vegetable 12.99

Salads

House Chicken Cobb 14.99
Chicken Caesar 14.59
Southwest Chicken 14.99
Blackened Steak 15.09
Greek Vegetable 14.09

Fajita Bar 19.99

chicken fajitas and carne asada, peppers and onions, spanish rice, beans, pico, roasted salsa, shredded cabbage, chunky avocado guacamole, shredded cheese, flour or corn tortillas, churros with caramel and chocolate sauce, ice water, lemonade

Chicken Parmesan 18.09

chicken parmesan, penne pasta, house marinara, house alfredo, seasonal vegetables, garlic bread rolls, assorted dessert bars, ice water, lemonade

Slider Bar 18.59

pulled pork, smoked chicken thighs, tuscan slider rolls, vinegar purple coleslaw, house garlic aioli, bbq sauce, house chips, and your choice of: potato salad, garden salad, mac and cheese, street corn salad, assorted dessert bars, ice water, lemonade

Dinner

all dinners come with salad, rolls and butter, ice water, lemonade and dessert

Smoked Bone-In Pork Chop 21.99

with bbq demi, roasted poblano mashed potatoes, and sweet orange roasted baby carrots

Seared Salmon 29.09

with cherry tomato vinaigrette, basmati rice with lemon basil, and candied butternut squash

Beef Medallions 32.99

with red wine pan sauce, whipped garlic butter mashed potatoes, roasted cauliflower and broccoli rabe

Herb Crusted Chicken Breast 21.09

with parmesan polenta, sautéed brussel sprouts with roasted garlic, and a red pepper sauce

Grazing Tables

Cheese and Charcuteries 13.49

assorted beehive cheeses, goat cheese, brie, prosciutto, salami, capricola, sliced baguette, crackers, mustards, honey, cornichons, dried fruits and grapes

Chips and Dips (choose 3) 10.09

hummus trio, babaganoush, spinach artichoke dip, poblano queso, house ranch dressing, guacamole, salsa trio, tri-colored tortilla chips, house kettle chips, fried pita, sliced baguettes

Harvest Vegetables 9.59

marinated, roasted and raw seasonal vegetables, house ranch dressing, two flavors hummus, fried pita bread triangles, grapes and berries

Mediterranean 12.59

cumin marinated chicken skewers, roasted peppers, hummus, marinated olives, feta cheese, arugula, fresh mozzarella, pepperoncini, roasted red peppers, marinated artichokes, marinated olives, extra virgin olive oil and balsamic vinegar served with flatbreads and crostini

Contact Us

we want your catering experience to be everything you want and more. call us to customize your menu to meet your budget, diet, and expectations.

801-581-7257