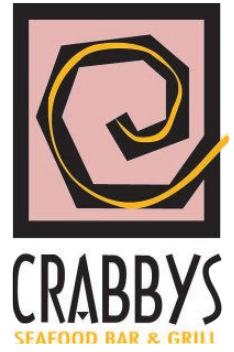


CRABBYS CATERING MENU

In Southwest Missouri, contact Crabbys at 417.439.9283 or [email](#)
In Northwest Arkansas, contact Amanda at 479.236.4790 or [email](#)



APPETIZERS

Smoked Chicken Wontons \$1.50 each
Served with a Sweet Chili Garlic Sauce

Chicken Tenders \$1.25 each
Served with Ranch and Honey Mustard

Coconut Chicken Tenders \$1.40 each
Served with a Honey Chipotle Dipping Sauce

Bacon Wrapped Chicken Wings \$1.25 each
Served in a Spice Chili Garlic Sauce

Jamaican Jerk Chicken Skewers \$1.25 each
Served with a Pineapple Habanero Chutney

Sliced Herb Roasted Pork Loin \$1.50 each
Served atop a Sweet Corn Savory Cake and Mango Chutney

Cocktail Meatballs \$1 each
Served with a Variety of Sauces: Teriyaki, Stroganoff, Sweet & Sour and Marinara

Jumbo Lump Crab Cakes \$2.50 each
Served with a Roasted Tomato and Basil Buerra Blanc

Sweet Corn and Crab Egg Rolls \$1.75 each
Served with a Honey Chipotle Dipping Sauce

Beef Kabobs \$1.40 each
Marinated Grilled Beef, Pearl Onions and Red Bell Peppers

Chipotle Peach BBQ Shrimp Kabob \$1.75 each
Marinated Grilled Shrimp, Pearl Onions, Red Bell Peppers and Chipotle BBQ Sauce

Bacon Wrapped Shrimp \$2.50 each
Apple Wood Smoke Bacon Wrapped Shrimp Stuffed with Fresh Jalapeño and Smoked Gouda Cheese

Gouda & Crab Stuffed Mushrooms \$2 each
Stuffed with a mixture of Smoked Gouda, Onion, Bell Peppers, Lump Crab and more

Bacon Wrapped Scallops \$2.50 each
Apple Wood Smoke Bacon Wrapped Scallops Topped with a Mango Chutney

Classic Jumbo Shrimp Cocktail \$2.25 each
Served with Cocktail Sauce, Remoulade Sauce and Lemon Wedges

Classic Peel & Eat Shrimp \$15 per pound
Served with Cocktail Sauce, Remoulade Sauce and Lemon Wedges

Cucumber Shrimp Canape \$1.75 each
Sliced Cucumber Topped with Marinated Shrimp, Boursin Cheese and Fresh Tomato

Spinach Artichoke Dip \$3 per person
Fresh Spinach, Artichokes, Parmesan Cheese, Fresh Lemon and Corn Tortilla Chips

Smoked Chicken Dip \$3.50 person
Mixture of Smoked Chicken, Bell Peppers, Onions, Cream Cheese, Fresh Herbs and Spices

Shrimp and Black Bean Dip \$3.75 each
Spicy Blend of Cheese, Spices, Onions and Bell Peppers

Cold Italian Lobster Dip \$4 per person
Mixture of Four Cheeses, Fresh Lobster, Basil, Roasted Garlic and Pita Chips

Ahi Tuna Tartare \$4.50 per person
Fresh Avocado, Cucumber, Onions, Bell Peppers, Wasabi and Won Ton Chips

Ahi Tuna Guafrette \$2.75 each
Spicy Potato Guafrette and seared Sesame Tuna Topped with Marinated Cucumber and Tomato

Fresh Assorted Fruit Platters \$35 each
Feeds 25 people
Includes Fresh Melon, Strawberry, Oranges, Grapes and Pineapple

Assorted Cheese Platter \$75 each
Feeds 25 people
Includes Pepper Jack, Cheddar, Swiss, Colby Jack, Boursin, Chevre and Brie Cheeses

Plum Tomato Bruchetta & Herb Parmesan Crostini \$1.75 each

Smoked Salmon & Asparagus Spears \$2.75 each
Grilled Asparagus Spears wrapped with Cold Smoked Salmon and Sundried Tomato Aioli

Whole Smoked Salmon \$250
Feeds 50 and served with a Dill Cream Sauce, Cucumber and Crackers

Sliced Beef Tenderloin \$8.75 per person
Served with White and Wheat Dollar Rolls and
accompanied by Mayo, Mustard and Horseradish Sauces

SOUPS

All soups \$4 per person

Southwestern Chicken Tortilla
Seafood Chowder
Hungarian Steak Soup
Tomato Basil
Butternut Squash Bisque
Baked Potato

SALADS

Garden Salad \$3
With Choice of Three Dressings
Caesar Salad \$4 per person
Autumn Harvest \$5 per person
Mixed Greens, Feta Cheese, Candied Walnuts, Blueberries, and Sliced Pears
Potato Salad \$2.50 per person
Cold Pasta Salad \$2.50 per person
Bacon & Cheddar Macaroni Salad \$2.75 per person
Caponata \$4 per person
Cold Grilled Eggplant, Bell Peppers, Zucchini, Red Onion and Roasted Garlic Tossed in a Balsamic Dressing
and Feta Cheese

SIDE DISHES

All pricing for Additional Sides are done on a per person rate

Parmesan Risotto \$3
Garlic Mashed Potatoes \$3
Oven Roasted Rosemary Potatoes \$3
Vegetable Medley \$3.50
Sautéed Spinach, Bell Peppers, Zucchini and Cherry Tomatoes
Andouille Sausage Rice Pilaf \$3.50
Lobster Risotto \$4
Grilled Asparagus \$4 per person

LUNCH ENTREES

*All entrees are served with your choice of salad or soup.
All entree pricing is on a per person rate.*

Chicken Marsala \$9
Honey Almond Chicken \$9
Apple & Brie Stuffed Chicken \$9.50
Prosciutto & Provolone Stuffed Chicken \$9.50
Ancho BBQ Chicken Breast \$9.50
Grilled Marinated Flank Steak \$10
Steak and Shrimp Kabobs \$10
Herb Roasted Pork Loin Chops \$9
Grilled Pork Tenderloin \$9.50
Grilled or Blackened Salmon Filet \$11
Grilled or Blackened Tuna Filet \$11
Almond Encrusted Tilapia \$10
Pan Fried Asian Style Tilapia \$10.50
Assorted Deli Meats and Cheeses \$7.50
Served with Croissants, Mayo and Mustard

CARVED MEATS

*All meats are served with Sliced Dollar Rolls and Appropriated Sauces.
All pricing is on a per person rate*

Herb & Brown Sugar Roasted Pork Loin \$4
Served with an Apple & Cranberry Chutney

Oven Roasted Turkey Breast \$4
Served with a Honey Chipotle Glaze

Garlic & Herb Roasted Beef Tenderloin \$9
Served with Creamy Horseradish Sauce

Oven Roasted Roast Beef \$5
Served with a Garlic Mushroom Gravy

FRESH PASTA STATION

Chef Prepared Pastas right before your eyes. Choose any two or three for your event from the list below or you may do a create your own pasta station where you choose what ingredients make a great pasta.

*All pastas will be seasoned with kosher salt, black pepper, roasted garlic and fresh herbs.
All pricing is on a per person rate*

Grilled or Blackened Chicken \$4

Penne Pasta, Sautéed Spinach, Cherry Tomatoes, Diced Red Onion and Alfredo Sauce

Smoked Chicken & Andouille Sausages \$4.50

Bowtie Pasta, Artichoke Hearts, Crushed Tomatoes, Garlic and a Fresh Tomato Basil Cream

Chicken Sicilian \$4.50

Penne Pasta, Apple Wood Smoked Bacon, Artichoke Hearts, Mushrooms and Alfredo Sauce

Shrimp Provençal \$5

Fettuccini Pasta, Sautéed Spinach, Cherry Tomatoes, Diced Red Onion
and White Wine Lemon Pan Butter Sauce

Shrimp Arrabiatta \$5

Penne Pasta, Diced Andouille Sausage, Diced Red Onion, Crushed Tomatoes
and a Spicy Marinara Sauce

Lobster Ravioli \$5.50

Tossed in a Pink Vodka Sauce, Grilled Red Onion, Artichoke Hearts and Sautéed Lobster Meat

Grilled Chicken & Three Cheese Tortellini \$4.50

Grilled Red Onion, Zucchini, Bell Peppers and a Marina Sauce

DESSERTS

All desserts are on a per person rate of \$4

Chocolate Pecan Pie

N.Y. Cheesecake

Key Lime Pie

Bread Pudding with Bourbon Sauce

Chocolate Mocha Layered Cake

Fresh Berry Crêpes

Assorted Cookies and Brownies

Chocolated Covered Strawberries \$1.50 per piece

Assorted Mini Cheesecake Bites \$1.25 per piece