



TAILGATE CATERING PACKAGES

PACKAGES ARE DESIGNED FOR A MINIMUM OF 10 GUESTS

Paddock Picnic \$375

\$37.50 Per Guest

Dip Trio

Caramelized Onion Dip, Smoked Paprika Hummus,
Argentine Street Corn Dip, Crackers and Chips

Orzo Salad Cups

Kalamata Olives, Feta, Cucumbers,
Tomatoes, Pesto Vinaigrette

Baguettes (Two Foot of Each)

Grilled Vegetables, Arugula,
Ricotta Basil Spread, and Balsamic Syrup



Roast Beef, Fire-Roasted Red Peppers, Manchego
Chimichurri Spread, Pickled Red Onions



Herb Grilled Chicken,
Cucumbers, Dill Havarti, Lemon Basil Aioli

Fresh Fruit Cups Cookies & Brownies

The Divot \$450

\$45.00 Per Guest

Cheese Board

Jams, Dried Fruits, Crackers

Tuscan Antipasti Skewers

Farmers Crudite Cups

Ricotta Leek Dip

Beef Empanadas

Chimichurri Aioli

Lemon Thyme Chicken Baguette

Fig Jam, Brie And Arugula

Fresh Fruit Cups Cookies & Brownies

Ala Carte Boards

All Platters are Designed for 10 Guests

Picada Board \$90

Chorizo Sausage, Chimichurri Beef Skewers,
Argentine Reggiano, Quince Paste, Fire-Roasted
Red Peppers, Herbed Ciabatta Crostinis,
Roasted Garlic Aioli

Chukker Board \$90

Roast Beef, Horseradish Aioli, Mini Beef Empanadas,
Aged Cheddar, Salami, Cornichons, Dried Apricots,
Pickled Red Onions, Fig Jam, Crackers and Breads

Lobster Rolls \$120

Lemon-Chive Aioli



KRAVE CATERERS

We are excited to offer professional catering for your day at the Grayfields Polo Club!

To ensure a seamless experience, please keep the following guidelines in mind:

Planning ahead: all orders and delivery windows must be confirmed at least one week before the event.

The menu: to maintain service quality, we do not offer menu substitutions. However, our team is happy to accommodate specific allergy requirements – just reach out to the event office directly.

All-inclusive setup: a 20% service charge will be applied to provide full delivery, professional setup, and eco-friendly compostable disposables.

READY TO ORDER?

973.383.2600 ext. 1 events@kravecaterers.com