

appetizers

Chicken Tenders

Served With Ranch And Honey Mustard

Coconut Chicken Tenders

Served With A Honey Chipotle Dipping Sauce

Bacon Wrapped Chicken Wings

Served In A Spicy Chili Garlic Sauce

Jamaican Jerk Chicken Skewers

Served With A Pineapple Habanero Chutney

Cocktail Meatballs

Served With A Variety Of Sauces: Teriyaki, Stroganoff, Sweet & Sour, And Marinara

Jumbo Lump Crab Cakes

Served With A Roasted Tomato And Basil Buerre Blanc

Sweet Corn And Crab Egg Rolls

Served With A Honey Chipotle Dipping Sauce

Beef Kabobs

Marinated Grilled Beef, Pearl Onions And Red Bell Peppers

Bacon Wrapped Shrimp

Apple Wood Smoked Bacon Wrapped Shrimp Stuffed With Fresh Jalapeño And Smoked Gouda Cheese

Gouda & Crab Stuffed Mushrooms

Stuffed With A Mixture Of Smoked Gouda, Onion, Bell Peppers, Lump Crab And More

Bacon Wrapped Scallops

Apple Wood Smoked Bacon Wrapped Scallops Topped With A Mango Chutney

Classic Jumbo Shrimp Cocktail

Served With Cocktail Sauce, Remoulade Sauce And Lemon Wedges

Classic Peel & Eat Shrimp

Served With Cocktail Sauce, Remoulade Sauce And Lemon Wedges

Cucumber Shrimp Canape

Sliced Cucumber Topped With Marinated Shrimp, Boursin Cheese And Fresh Tomato

Spinach Artichoke Dip

Fresh Spinach, Artichokes, Parmesan Cheese, Fresh Lemon And Corn Tortilla Chips

Smoked Chicken Dip

Mixture Of Smoked Chicken, Bell Peppers, Onions, Cream Cheese, Fresh Herbs And Spices

Ahi Tuna Tartare

Fresh Avocado, Cucumber, Onions, Bell Peppers, Wasabi And Won Ton Chips

Classic Peel & Eat Shrimp

Served With Cocktail Sauce, Remoulade Sauce And Lemon Wedges

Plum Tomato Bruchetta & Herb Parmesan Crostini

Smoked Salmon & Asparagus Spears

Grilled Asparagus Spears Wrapped With Cold Smoked Salmon And Sundried Tomato Aioli

Whole Smoked Salmon (Feeds 50)

Served With A Dill Cream Sauce, Cucumber And Crackers

Sliced Beef Tenderloin

Served With White And Wheat Dollar Rolls And Accompanied By Mayo, Mustard And Horseradish Sauces

Fresh Assorted Fruit Platters (Feeds 25)

Includes Fresh Melon, Strawberry, Oranges, Grapes And Pineapple

Assorted Cheese Platter (Feeds 25)

Includes Pepper Jack, Cheddar, Swiss, Colby Jack, Boursin, Chevre And Brie Cheeses



CALL FOR EVENT PRICING

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CATERING MENU

chicken

Boursin Stuffed Bacon Wrapped Chicken

Free Range Organic Chicken, Creamy Boursin Cheese, Caramelized Onions, Roasted Garlic Apple wood Smoked Bacon

Chicken Marsala

Pan Seared Organic Chicken, Topped With A Creamy Mushroom Marsala Demi Sauce

Brie And Granny Smith Apple Stuffed Chicken

Creamy Bire, Apple Pie Apples, Prosciutto

Smoked Up Half Chicken

Brined 48 Hours, Crabbys Signature Dry Rub, Slow Smoked

Curry Chicken

Coconut Buttermilk Brined, Lime, Cilantro, Red Curry

Jamaican Jerk Mango Chicken

Spicy Brined 48 Hours, Clove, Coriander, Red Pepper, Sweet Mango Glaze

pork

Roasted Honey And Maple Pork Loin

Slow Cooked, Sticky Glaze,

Smoked Pork Loin

48 Hour Marinade, Crabbys Signature Dry Rub, Maple And Hickory Wood Smoked, Pork Demi

5 Spice Rubbed Pork Tenderloin

Ginger, Cinnamon,clove, Asian Stick Glaze

Stuffed Pork Loin

Cajun Shrimp And Sage Stuffing, Crabbys Signature Dry Rub, Pork Demi

beef

Roasted Beef Tenderloin (Carving Station)

Slow Roasted To Desired Temperature, Horseradish Sauce, Sliced Red Onions, Pickled Peppers

Beef Wellington

Duexelle Mushrooms, Dijon, Puff Pastry, Slow Roasted, Veal Demi

Slow Smoked Dijon And Rosemary Crusted Prime Rib (Carving Station)

Crabbys Signature Dry Rub, Cooked To Desired Temperature, Horseradish Sauce, Veal Demi

Bacon Wrapped Tenderloin

Apple wood Smoked Bacon, Madera Mushroom Sauce, Thyme

Beef Bracirole

Thin Marinated Steak, Romano Cheese, Prosciutto, Walnut Pesto, Red Italian Gravy

seafood

Blackened Or Grilled Atlantic Salmon

Crabbys Signature Blackening Spice, Lemon Beurre Blanc

Curried Mahi Mahi

Red Curry, Coconut Milk, Lime, Cilantro,

Stuffed Local Trout

Mo Raised, Crab Stuffing, Red Pepper And Pecan Pesto,

Lobster Tail

Lemon, Drawn Butter, Herbed Chimichurri

Ask About Seasonal Fish And All We Can Create To Pair With Your Fresh Choice

starches

Lobster Mornay Mac And Cheese

Creamy 4 Cheese Sauce, Apple wood Smoked Bacon, Cavatappi Pasta

Roasted Garlic Whipped Mash Potatoes

Double Cream, Fresh Herbs

Roasted Yukon Potatoes

Lemon Thyme Butter, Roasted Garlic

Parmesan Risotto

Cherry Tomatoes, Spinach, Leeks, Roasted Garlic, Button Mushrooms, Shaved Parmesan

4 Cheese Scalloped Potatoes

Fresh Cream, Signature 4 Cheese Blend, Pomme Maximuns

Twice Backed Truffle Potatoes

Apple wood Smoked Bacon, Smoked Cheddar, Creme Fraishe

Cilantro Lime Rice

Jasmine Rice, Fresh Lime And Cilantro

Parmesan Gnocchi

Hand Rolled, Shaved Parmesan, Vodka Cream Sauce

pastas

All Pastas Come With Garlic Bread House Salad

Chicken Or Shrimp Alfredo

Penne Pasta, Leeks, Cherry Tomatoes, Baby Spinach, Roasted Garlic And Parmesan Cream Sauce

Blackened Chicken Penne Vodka Sauce

Red And White Vodka Sauce, Fresh Basil, Parmesan

Beef Fillet Pasta

Garlic Cream Sauce, Penne Pasta, Leeks, Mushroom Medley, Reduced Balsamic

Pasta Marinara

Spaghetti Pasta, Ground Pork And Sirloin, Fresh Parmesan Cheese

Pasta Stations With Create Your Own Pastas And Much More! Ask You Catering Specialist For More Details

vegetables

Pesto Crusted Heirloom Carrots

Walnut Pesto, Basil, Real Olive Oil

Crabbys Signature Vegetable Medley

Zucchini, Bell Peppers, Red Onions, Button Mushrooms, Leeks, Roasted Garlic And A Herbed Compound Butter

Truffled Cream Corn

Boursin Cream Sauce, Bell Peppers, Red Onion

Zucchini Au Gratin

Mornay Sauce, 4 Cheese Blend, Panko Crust

Parmesan Crusted Asparagus

Lemon, Fine Herbs

Roasted Asparagus

5 Spices

Bacon Wrapped Asparagus

Apple Wood Smoked Bacon, 5 Spices

Spaghetti Squash

Romano Cheese, Roasted Garlic

Roasted Herbed Cauliflower

5 Fresh Herbs, Lemon, Parmesan

salads

Autumn Harvest Salad

Pears, Blueberries, Raspberries, Feta Cheese, Candied Walnuts, Mixed Greens, Honey Lavender Vinaigrette

House Salad

Roma Tomatoes, Cucumbers, Carrots, Romain Lettuce, Garlic Butter Croutons

Caesar Salad

Romaine Lettuce, Shaved Parmesan, Lemon, House Made Caesar Dressing

Fried Potato Salad

Fried And Chilled Yukon Gold Potatoes, Traditional Dressing, Whiskey Pickles, Red Onions

Bacon Ranch Pasta Salad

Apple wood Smoked Bacon, Cavatappi Pasta, Black Olives, Fine Herbs

Caponata Salad

Grilled And Chilled Eggplant, Bell Peppers, Red Onion, Roasted Garlic In A Reduced Balsamic Dressing, Topped With Feta Cheese

soups

Crabbys Signature Seafood Chowder

Shrimp, Lump Crab, Heavy Cream, Mire Pox,

Butternut Squash Bisque

Roasted Squash, Molasses, Fresh Cream, Garnished With Toasted Almonds

Roasted Tomato Bisque

White Wine, Mire Pox, Slow Roasted Roma Tomatoes

Loaded Potato Soup

Yukon Gold Potatoes, Apple wood Smoked Bacon, Chives,

Southwest Chicken Tortilla

Lime, Fire Roasted Chicken Breasts, Tomatillos, Garnished With A Chipotle Crema

desserts

Crabbys Signature Bread Pudding

Brandy Raisins, Whiskey Butter Sauce

Tall New York Cheese Cake

Choice Of Chocolate Fudge, Salted Caramel, Fresh Strawberries, Berry Rhubarb Compote

Key Lime Pie

Gram Cracker Crust, Whipped Cream,

Chocolate Walnut Torte

Almond Flour, Ghirardelli Chocolate,

Dark Chocolate Lava Cake

Fresh Whipped Cream

House Baked Cookies

Crabbys Signature Recipe

House Baked Brownies

Crabbys Signature Recipe

*We are pleased to offer custom menus as well!
Please ask our catering director for the details. The possibilities are endless!*