



workshop

catering offerings





Catering Made Easy



At Workshop, we believe every great event deserves great food.

That's why we've partnered with **CraftU Kitchen**, right here in Wantagh, to bring our clients a seamless, stress-free catering experience.

Known for their incredible food and exceptional service, **CraftU** offers an extensive menu to suit every occasion — from intimate bridal showers to lively milestone celebrations.

Simply choose from their wide selection of trays and finishing touches, and they'll handle the rest.

Local, delicious, and delivered with care — it's the perfect pairing.



Menu

Classics Made with Love

Pasta & Vegetarian

Penne à la Vodka \$95 | Baked Ziti \$100
Penne Bolognese \$115 | Vegetable Lasagna \$100
Eggplant Parmigiana \$95 | Eggplant Rollatini \$95
Stuffed Shells \$90 | Tortellini Alfredo \$95

Chicken

Penne, Chicken & Broccoli \$100
Barbecue Chicken \$105
Southern Fried Chicken \$105
Chicken Francese \$110 | Chicken Marsala \$110
Chicken Parmigiana \$110 | Chicken Valdo \$135
Chicken Tenders \$105

Beef & Pork

Penne, Sausage & Broccoli Rabe \$115
Swedish Meatballs \$110 | Italian Meatballs \$110
Sausage & Peppers \$110 | Teriyaki Steak \$135
Pepper Steak \$135 | Shepherd's Pie \$110
Pork Rollatini \$135 | Buffalo Wings \$115

continued...



Menu

Seafood

Shrimp Marinara \$160 | Shrimp Scampi \$160
Seafood Newburgh \$175
Linguine & Clam Sauce (Red or White) \$125
Fried Calamari \$120

Sides

Roasted Potatoes \$65 | Seasonal Vegetables \$65
Rice Pilaf \$55 | House/Caesar Salad \$65

Also Available

Fresh Fruit Basket (price upon request)
Grilled Vegetable Platter \$85
Shrimp Cocktail (4 lbs.) \$95
Tomato, Mozzarella & Basil Salad \$70
Crudit  Platter \$50/\$90
Cheese & Cracker Platter \$50/\$90

Heroes: Chicken Cutlet, Italian or American
\$25/ft

(Half trays available)



Workshop Catering Guide

how it works

Food is ordered by the tray.

A full tray serves approximately 20–25 guests for entrées and pasta, and up to 30 for sides and salads.

Half trays are available and serve approximately 8–12 guests — great for adding variety without over-ordering.

We recommend building your order around:

1 pasta
1–2 proteins
2–3 sides

Use this as your foundation, then adding extras based on your crowd and appetite level.



Workshop Catering Guide

tips for planning

Buffet style?

Add 10–15% more food since guests tend to take larger portions when serving themselves.

Mixed crowd with kids?

Children typically eat half a portion — factor that into your count.

Longer events (3+ hours)?

Consider an extra side tray or a platter to keep the table looking full.

Half trays available on all items — great for adding variety without committing to a full tray.

Professional catering staff is available if you'd like help at your event.



Sample Orders

Party of 20–30 Guests

Suggested Order

1 full tray of pasta
1 full tray of your main protein
1 full tray of a side or salad
1 half tray of a second side

Suggested Combinations

Classic Italian

Baked Ziti (full)
Chicken Parmigiana (full)
Roasted Potatoes (full)
House/Caesar Salad (half)

Estimated cost: ~\$330–\$360

Crowd Pleaser

Penne à la Vodka (full)
Southern Fried Chicken (full)
Seasonal Vegetables (full)
House Salad (half)

Estimated cost: ~\$310–\$340

Meat Lovers

Penne, Sausage & Broccoli Rabe (full)
Pepper Steak (full)
Roasted Potatoes (full)

Estimated cost: ~\$360–\$380

Consider adding:

Cheese & Cracker Platter (half) — \$50
Crudité Platter (half) — \$50
Shrimp Cocktail (4 lbs.) — \$95



Party of 30–40 Guests

Suggested Order

1–2 full trays of pasta
1–2 full trays of protein
2 full trays of sides/salad
Rolls or a platter to start

Suggested Combinations

Classic Italian

Baked Ziti (full)
Penne à la Vodka (full)
Chicken Marsala (full)
Roasted Potatoes (full)
House/Caesar Salad (full)

Estimated cost: ~\$480–\$510

Backyard Vibes

Barbecue Chicken (full)
Buffalo Wings (full) |
Penne, Chicken & Broccoli (full) |
Seasonal Vegetables (full)
House Salad (full)

Estimated cost: ~\$470–\$500

Mixed Crowd

Vegetable Lasagna (full)
Chicken Francese (full)
Eggplant Parmigiana (full)
Roasted Potatoes (full)
Grilled Vegetable Platter (full)

Estimated cost: ~\$490–\$510

Consider adding:

Tomato, Mozzarella & Basil — \$70
Shrimp Cocktail (4 lbs.) — \$95

Sample Orders

Party of 40–50 Guests

Suggested Order

2 full trays of pasta
2 full trays of protein
2–3 full trays of sides/salad
A platter or appetizer

Suggested Combinations

Italian Feast

Penne à la Vodka (full)
Stuffed Shells (full)
Chicken Parmigiana (full)
Sausage & Peppers (full)
Roasted Potatoes (full)
Seasonal Vegetables (full)
Caesar Salad (full)

Estimated cost: ~\$680–\$720

Steak & Pasta

Penne Bolognese (full)
Tortellini Alfredo (full)
Teriyaki Steak (full) |
Chicken Marsala (full)
Roasted Potatoes (full)
House Salad (full)

Estimated cost: ~\$720–\$760

Elevated Spread

Penne, Chicken & Broccoli (full)
Baked Ziti (full)
Shrimp Scampi (full)
Chicken Francese (full)
Seasonal Vegetables (full)
Rice Pilaf (full) |
Caesar Salad (full)

Estimated cost: ~\$790–\$830

Consider adding:

Cheese & Cracker Platter (full) — \$90
Grilled Vegetable Platter — \$85
Fresh Fruit Basket — price upon request



Party of 50–60 Guests

Suggested Order:

2–3 full trays of pasta
2–3 full trays of protein
3–4 full trays of sides/salad
Appetizer platters strongly recommended

Suggested Combinations

The Full Spread

Penne à la Vodka (full)
Baked Ziti (full)
Chicken Parmigiana (full)
Italian Meatballs (full)
Sausage & Peppers (full)
Roasted Potatoes (full)
Seasonal Vegetables (full)
Caesar Salad (full)
Rice Pilaf (full)

Estimated cost: ~\$885–\$930

Surf & Turf Style

Penne, Sausage & Broccoli Rabe (full)
Tortellini Alfredo (full)
Pepper Steak (full)
Chicken Marsala (full)
Shrimp Marinara (full)
Roasted Potatoes (full)
Seasonal Vegetables (full)
House Salad (full)

Estimated cost: ~\$1,010–\$1,050

Fan Favorites

Penne, Chicken & Broccoli (full)
Eggplant Parmigiana (full)
Southern Fried Chicken (full)
Buffalo Wings (full)
Barbecue Chicken (full)
Roasted Potatoes (full)
Seasonal Vegetables (full)
Caesar Salad (full)

Estimated cost: ~\$870–\$910

Consider adding:

Shrimp Cocktail (4 lbs.) — \$95
Crudité Platter (full) — \$90
Cheese & Cracker Platter (full) — \$90



Ready to order?

Ordering your catering is as easy as your event planning should be.

Once you have your guest count and date confirmed, you have two simple options:

Let Us Do It For You

Simply bring your menu selections to your Workshop coordinator and we'll place the order with CraftU on your behalf. One less thing on your to-do list!

Order Directly

Prefer to call ahead and speak with the CraftU team yourself? They're friendly, helpful and happy to walk you through the menu.

CraftU Kitchen & Tap House

1885 Wantagh Avenue, Wantagh, NY 11793

516-781-2700

craftukitchenandtaphouse.com

We look forward to making your celebration as delicious as it is memorable.

*Here's to good food, great company,
and a day you'll never forget.*

