



COOKING  SINCE 2000

# CRU

CATERING

At Cru Catering, we understand the work that goes into planning an event, and making it a unique, one-of-a-kind experience for all of your guests. We feel that your menu should reflect those efforts.

Using only the freshest ingredients available, Cru's culinary experts and Catering Directors work together to design a menu that embodies the personality of your event.

From intimate dinners with a personal chef to large scale meetings, receptions, private parties, or extravagant galas; Cru Catering offers fully tailored services with a classic touch for any occasion.

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Voted "Best Caterer" for over 20 years  
by the Charleston City Paper

## Cold Seafood

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HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche, micro dill

SHRIMP COCKTAIL cocktail sauce

CEVICHE citrus, avocado, cilantro, chili pepper, in spoon

AHI POKE soy, scallion, sesame seeds, serrano chili, fresh ginger, cilantro

AHI TUNA TACO soy sauce, chives, sesame seeds, sesame oil, ginger, in a wonton shell, wasabi aioli sauce

TUNA SASHIMI house-pickled vegetables, yuzu aioli on crispy rice cake

LOBSTER & GRANNY SMITH APPLE avocado mousse, toasted fennel seed on cucumber

LOBSTER ROLL pâte à choux, lemon aioli, tarragon-whole grain mustard

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

SALMON MOUSSE, EVERYTHING VOL-AU-VENT cucumber chive "caviar," micro dill

SEARED TUNA avocado mousse, pickled hot pepper, balsamic drizzle, on wonton round

SMOKED WHITE FISH PUMPERNICKEL CROSTINI boursin caper crema, dill, shaved radish

HARISSA SHRIMP TOSTADA guacamole, cotija cheese, crispy corn tortilla, micro cilantro

OYSTER ON THE HALF SHELL sweet tea mignonette, lemon pepper, borage blossom

## Hot Seafood

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MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO SHRIMP FRITTER toasted cumin-orange gastrique

CLAM & SHRIMP DUMPLING dashi broth, scallion, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

LOWCOUNTRY BOIL SKEWER shrimp, sausage, herbs, sweet corn aioli

CRAWFISH EMPANADA goat cheese, chives, old bay cream

CRU CRAB CAKE new england-style, caper rémoulade

BUTTERMILK FRIED OYSTER cajun rémoulade

BAKED OYSTERS CAROLINA roasted shallots, sherry-creamed greens, parmesan cheese, panko breadcrumbs

MINI OYSTER PO' BOY soft rémoulade bun, fried oyster, sliced tomato, arugula, spicy remoulade

SHRIMP KARAAGE TACO sesame slaw, boom boom sauce, micro wasabi

MINI CRAB CAKE "BLT" lemon pepper bacon, old bay mayo, arugula, on fried green tomato

FISH AND CHIP BITE sour cream and onion chip encrusted white fish, dill crème fraîche, caviar, chive garnish

## Cold Proteins

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- ROSEMARY ROASTED MINI POTATO    boursin cheese, smoked bacon
- MINI SWEET POTATO BOMB    sweet potato, walnut-cinnamon cream cheese, lardons
- DEVILED EGG    crispy chicken skin, honey hot sauce
- MINI PANCETTA BLT    arugula, tomato vinaigrette, marbled rye crisp
- ANGUS BEEF TENDERLOIN    horseradish crème fraîche, brioche toast
- PROSCIUTTO & MELON    prosecco-marinated melon, balsamic reduction
- BASIL RICE PAPER ROLL    chicken, ginger, garlic, sriracha, scallions, citrus soy sauce
- BEEF TARTARE    brioche crostini, chive, cornichon, caper
- PROSCIUTTO CUP    honey and balsamic grilled pear, whipped rosemary mascarpone
- DUCK CONFIT MACARON    duck confit, foie gras mousse, tart cherry, chervil, cayenne-orange macaron
- PISTACHIO CHICKEN SALAD    wonton cup, ginger-chive vinaigrette

## Hot Proteins

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- FRIED CHICKEN & WAFFLE CONES    maple bacon rémoulade, mini waffle cone
- MINI CHICKEN BISCUIT    buttermilk marinated chicken, honey-herb aioli
- DUCK CONFIT EMPANADAS    goat cheese, stone fruit salsa
- CONFIT DUCK    crispy polenta cake, chili-orange gastrique
- QUAIL LOLLIPOP    smoky bbq glaze
- MINI BRAISED PORK BISCUIT    bourbon-peach jam
- CRU CAFE'S FRIED GREEN TOMATO    sheep's milk feta, smoked tomato caramel, pork belly crouton
- COLLARD GREEN WONTON    cream cheese, ham hock, green tomato marmalade
- STUFFED MUSHROOMS    housemade italian sausage, goat cheese
- SWEET & SOUR MEATBALLS    toasted sesame seeds, scallions
- RIOJA BRAISED SHORT RIB WONTON    avocado crema
- MINI STEAK TACO    chimichurri, cilantro, julienne onion, served in lime wedge
- LAMB LOIN BITES    hazelnut-parmesan pesto
- CRU MAC AND CHEESE FRITTER    smoked tomato-bacon jam
- MANCHEGO-STUFFED BACON-WRAPPED DATE
- YELLOW CURRY CHICKEN SATAY    sweet potato raita
- SHAVED LAMB TACO    cucumber-mint crema, pickled onions, fennel slaw, grilled pita "shell"
- BBQ MISO CHICKEN    buttermilk scallion pancake, shaved serranos, chervil

## Cold Vegetarian

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- GREEK CUCUMBER CUP feta, tomato, red onion, red wine vinegar pearl
- STREET CORN CUCUMBER CUP charred corn, red onions, peppers, cotija cheese, tajin, jalapeño, micro cilantro
- SPICY WATERMELON MARGARITA CUP agave-lime whipped goat cheese, serrano, smoked sea salt, tajin
- DEVILED EGG TOAST deviled egg yolk spread, cornichon, pumpernickel, fines herbes
- CAPRESE SKEWERS fresh pulled mozzarella, grape tomato, pesto
- PIMENTO CHEESE BISCUIT pepper jelly, whipped goat cheese
- GREEN TOMATO BRUSCHETTA burrata, fresh basil, smoked sea salt, grilled baguette
- MACERATED STRAWBERRY TOAST pea shoots, sheep's milk feta cream, brioche
- BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini
- ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette
- STRAWBERRY BRUSCHETTA burrata, white balsamic, basil, mint, crostini, balsamic reduction
- PISTACHIO BRUSCHETTA toasted pistachios, burrata cheese, local honey drizzle
- BALSAMIC GRILLED PEACH SKEWER mint crème fraîche
- AVOCADO GOAT CHEESE TOAST chili-garlic glaze
- MUSHROOM TOAST pickled cremini, roasted beets, whipped ricotta, crostini
- RADISH TOAST st. angel triple cream brie, pickled shallots, pink peppercorn dust, sea salt, brioche

## Hot Vegetarian

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- CRISPY MINI BRIE panko breadcrumbs, pear chutney purée
- CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion
- ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry
- SAVORY POPTART mushroom, fontina, béchamel
- MINI TOMATO PIE housemade pimento cheese, local tomato
- FONTINA-STUFFED MUSHROOM red pepper pesto, micro basil
- SOUTH BY SAMOSAS sweet potato, peas, goat cheese, mint-cilantro chutney
- FRIED GOAT CHEESE cracked black pepper, local honey, pink peppercorn dust
- MINI LOADED POTATOES fingerling potatoes, topped with sour cream, cheddar cheese, scallions, (bacon optional)

## Raw Bar

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FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

CHILLED OYSTERS ON THE HALF SHELL select singles, mini tabasco bottles, lemon wedges

SHRIMP COCKTAIL cocktail sauce, lemon wedges

OYSTER SHOOTERS house bloody mary mix, pepper vodka in a shot glass or cucumber-yuzu mignonette, vodka, lime, in a shot glass

CHILLED LOBSTER TAIL old bay rémoulade, lemon wedges

HOUSE SMOKED SALMON red onion, caper, crème fraîche, crostini

CHILLED CAROLINA CRAB DIP grilled flatbread, lemon confit

PICKLED SHRIMP old bay, red chili glaze

## Cured Meats & Cheeses

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ANTIPASTI PLATTER chef's selection of cured meats, fresh mozzarella, roasted peppers, castelvetro olives, pickled vegetables, crostini, mustard

CHARCUTERIE PLATTER country pâté, pork rilette, duck liver mousse, chef's selection of cured meats, mustard, crostini

FARMER'S TABLE chef's selection of cured meats, artisanal cheeses, vegetable crudité, roasted garlic hummus, red pepper hummus, pickled vegetables, dried fruits, toasted nuts, crostini, crackers, grilled flatbread

ASSORTED CRUDITÉ caramelized fennel-mushroom dip

FRESH SEASONAL FRUIT sliced, orange blossom crema

ARTISANAL CHEESES assorted rustic breads & crackers, seasonal fruit, candied nuts, honey

TRIO OF LOWCOUNTRY DIPS black-eyed pea hummus, collard green dip, pimento cheese, pickled vegetables, grilled pita, crispy flatbread

HOUSEMADE BISCUITS blackberry, raspberry-lemon, sweet potato, pimento cheese, honey butter, house-made jams

## Hot Soups

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CHARLESTON SHE CRAB SOUP twenty-year aged sherry, lump crab garnish

LOBSTER BISQUE roasted garlic croutons

ROASTED SHRIMP BISQUE crispy capers

ROASTED CORN CHOWDER smoked mussels

WISCONSIN BEER CHEDDAR SOUP crushed pretzel

ROASTED TOMATO BASIL basil oil

POTATO LEEK SOUP julienned wontons

CREMINI BISQUE fried leeks, crème fraîche

ROASTED CAULIFLOWER SOUP turmeric infused oil

THAI CURRY SOUP coconut, shiitake mushroom

TURMERIC VEGETABLE SOUP fines herbes

## Cold Soups

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WINTER SQUASH BISQUE grilled pear salsa, nutmeg crème fraîche

SWEET COCONUT & GINGER SOUP crispy scallions

YELLOW TOMATO GAZPACHO habanero-lime crème fraîche

SUMMER GAZPACHO lump crab meat, balsamic reduction

CUCUMBER-DILL SOUP crème fraîche

## Salads

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**SOUTHERN ARUGULA SALAD** candied pecans, local grape tomatoes, tobacco onions, honey-sherry vinaigrette

**BUTTER LETTUCE SALAD** candied pears, walnuts, gorgonzola, honey-sherry vinaigrette

**LOWCOUNTRY PANZANELLA** buttermilk biscuit, heirloom tomatoes, cucumber, buttermilk vinaigrette

**SWEETBAY LETTUCE** shaved fennel, hazelnut dust, goat cheese, watermelon radish, tarragon-parmesan vinaigrette

**CONFIT BEET SALAD** arugula pesto, burrata, shaved asparagus, olive oil

**TOMATO & WATERMELON SALAD** burrata, heirloom tomatoes, mint, sherry vinegar, saba jus

**BABY SPINACH SALAD** toasted almonds, seasonal berries, granny smith apples, goat cheese, bacon vinaigrette

**GRILLED LOCAL PEACH SALAD** thinly sliced country ham, mixed greens, goat cheese, toasted almonds, brown butter vinaigrette

**MESCLUN GREENS SALAD** pine nut fried goat cheese, local grape tomato, red onion, aged balsamic vinaigrette

**CHINESE CHICKEN SALAD** slow roasted chicken, daikon, peppers, napa cabbage, fried wontons, honey-ginger dressing

**HEIRLOOM CAPRESE** fresh mozzarella, basil, heirloom tomatoes, aged balsamic reduction, basil oil

**KALE & QUINOA SALAD** crushed hazelnuts, sage, roasted vegetables, evoo, lemon zest

**BABY ARUGULA SALAD** shaved fennel, dried Roma tomatoes, pine nuts, shaved reggiano, caramelized cipollini onion vinaigrette

**SEASONAL GREEN SALAD** watermelon radish, asparagus, crumbled goat cheese, toasted pine nuts, pickled shallots, lemon herb dressing

**POMEGRANATE MIXED GREENS SALAD** pomegranate, torn mint, crumbled goat cheese, slivered almonds, raspberry vinaigrette, balsamic drizzle

**NIÇOISE** purple and gold fingerling potatoes, blanched haricot verts, cherry heirloom tomatoes, shaved radish, cured egg yolk, saffron dijon vinaigrette, herb oil

# main course

CREATE YOUR OWN MAIN COURSE: choose an entree, then choose a vegetable in season during your event! vegetables will be prepared based on our chef's recommendations for the best pairing for your entree.

## Entrée

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ROASTED BEEF TENDERLOIN & CRU CRAB CAKE garlic whipped potatoes, cognac-roasted shallot hollandaise, herb butter sauce

PAN-SEARED WHITE FISH & PETITE FILET slow-roasted sweet potatoes, port wine demi, beurre blanc

PEPPER SEARED NEW YORK STRIP FILET roasted fingerling potatoes, caramelized onion zinfandel demi glace

PAN-SEARED WHITE FISH roasted potato medley, wilted spinach, roasted poblano cream sauce, corn and radish salad

SEARED WHITE FISH shiitake and maitake mushrooms, ginger miso broth, bok choy, lotus root, micro basil

SEARED SCALLOPS lemon parmesan risotto, citrus beurre blanc

SEARED ATLANTIC SALMON roasted fingerlings, oven-dried roma tomatoes, fennel, cipollini onions, spinach-garlic cream

GRILLED BONE-IN PORK CHOP farro with shallots, grilled kale, roasted heirloom carrots, blackberry gastrique

HONEY-BOURBON BBQ GLAZED QUAIL chili whipped sweet potatoes, roasted corn succotash, bourbon pepper jelly glaze

ROASTED CHICKEN coconut carrot purée, vidalia onion soubise

PRALINE ENCRUSTED SAGE CHICKEN dill smashed potatoes, gorgonzola cream

RICOTTA GNOCCHI oyster mushrooms, broccolini, pecorino romano, truffle oil

CHICKPEA TAGINE jasmine rice, cumin, coriander, almonds, spinach, lemon, mint raita, grilled flatbread

## Spring & Summer

spinach

sweet corn

succotash

field peas

haricot verts

asparagus

baby squash

heirloom tomatoes

## Fall & Winter

mustard greens

swiss chard

brussels sprouts

cauliflower

romanesco

kohlrabi

local mushrooms

baby carrots

root vegetables

hearty squash



cru catering is a partner of the south carolina aquarium's good catch program. throughout the year certain seafood items may become unavailable. our commitment to provide the freshest ingredients may lead to minor changes in product availability.

## Small Plates

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**FRESH OFF THE BOAT** pan seared fresh catch white fish, citrus beurre blanc, basil & parsnip purée, roasted corn succotash

**FORK-ONLY SHORT RIB WELLINGTON** 48-hour braised short ribs & root vegetables, zinfandel reduction, yukon gold potato purée

**SOUTHERN FRIED CAULIFLOWER** smoked & fried cauliflower, black eyed peas, carolina gold rice, pepper jelly

**STEAK FRITES** angus new york strip, sliced to order, parmesan truffle fries, tomato-bacon jam

**CRU CRAB CAKE** new england-style crab cake, caper rémoulade, brussels sprout slaw with red onion & pork belly lardons

**SEARED DUCK BREAST** peruvian mash, roasted brussels sprouts, blackberry port glaze

**CHICKEN SALTIMBOCCA ROULADE** lemon & pea risotto, toasted garlic cream sauce, fried sage, crispy prosciutto

**GENERAL TSO'S CHICKEN** asian slaw, habanero crème fraîche

**QUAIL & GRITS** cru four cheese grits, boneless quail, onions, au jus

**MARINATED PORK TENDERLOIN** white bean-rosemary purée, roasted broccolini, apricot demi-glace

**SEARED SALMON** spinach cream, roasted potatoes, fennel, olive tapenade

**TASTE OF THE LOWCOUNTRY** mini fried green tomato with pimento cheese, chipotle braised pork belly, summer succotash, shrimp & grits in a demitasse cup

## Stations

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**CRU SHRIMP & GRITS** fontina, mozzarella, cheddar, pepper jack  
garlic seared shrimp, andouille sausage, apple smoked bacon, tomato, peppers, white wine butter sauce

**MAC & CHEESE** award winning four cheese macaroni  
fontina, cheddar, monterey jack, mozzarella  
with apple smoked bacon & scallions  
upgrade your station with the following additional toppings:  
lobster meat, jumbo crab meat, bay scallops, fried chicken bites

**BAJA STATION** select from the following tacos:  
citrus marinated fish with shredded cabbage & chipotle sour cream  
rioja braised short rib with jicama-papaya salsa & lime-habanero crème fraîche  
pork al pastor with chimichurri & granny smith apple slaw

**HAND-ROLLED SUSHI** spicy tuna roll, california roll, dragon roll, vegetarian roll  
edamame & carrot salad, pickled ginger, wasabi, soy sauce

**SUSHI TRAIN STATION** a selection of hand-rolled sushi, tuna and salmon nigiri, pork belly bao buns,  
shrimp bao buns, soy sauce, teriyaki sauce, sriracha aioli, yum yum sauce, yuzu, pickled and fresh ginger,  
wasabi, eel sauce, wakame salad, on a running train

**HOUSEMADE PIZZA** all pizzas are prepared with fontina & mozzarella cheeses:  
italian sausage, roma tomato, asiago cheese, basil  
housemade smoked salmon, chives, caramelized onions, dill crème fraîche  
pancetta, shiitake mushrooms, sweet peppers, parmesan  
spicy chicken, spinach, ricotta, tomato, oregano

**OYSTER ROAST** steamed market oysters, saltine crackers, hot sauce, cocktail sauce, and lemon wedges

**HIBACHI ACTION STATION** select from the following proteins: chicken, shrimp, beef, tofu  
with fried rice, sautéed zucchini, squash, onions, baby corn, & snow peas  
japanese aioli, ginger glaze, toasted sesame seeds

**SLIDERS** select from the following options:  
mini angus hamburger, cheddar, ketchup, mustard, pickle  
fried green tomato, roasted jalapeño pimento cheese  
pulled short rib, smoked gouda, king's hawaiian roll  
pulled adobo pork, apple slaw, sc & nc vinegar  
southern fried chicken & waffles, maple-bacon aioli, waffle bread  
open-faced crab cake slider, caper rémoulade

**LOWCOUNTRY BOIL** shrimp, corn, red potato, smoked sausage  
jalapeño corn muffins and tahini butter

**TRADITIONAL SPANISH PAELLA** shrimp, mussels, clams, sausage, chicken,  
saffron rice with parsley, chives, oregano

## Stations

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### PIG ROAST

smoked pig  
nc vinegar, sc mustard, honey bourbon bbq sauce, alabama white sauce  
select from the following: stewed okra & tomatoes, lowcountry coleslaw, baked beans  
cornbread bites, rolls, whipped butter

### RISOTTO CHEF STATION

select from the following risotto:  
white wine & parmesan with english peas, mushrooms, applewood smoked bacon lardons  
cajun shrimp & housemade andouille sausage with peppers & onions  
butternut squash & sage with pancetta lardons  
lobster & asparagus with melted leeks & lemon zest

### FLAME-FIRED TOMAHAWK STATION

bone-in ribeye flame-seared and carved to order,  
peruvian garlic whipped potatoes, butternut squash and roasted mushroom sauté, port wine demi

### ULTIMATE POKE BAR

guest choices include tuna, salmon, or marinated tofu | rice or mixed greens  
topped with cucumber, jalapeños, scallions, mango, edamame, avocado, sesame seeds,  
mixed vegetables, soy sauce, ginger vinaigrette, spicy aioli, wasabi cream, lotus root chips

### RIVER ROCK SEARED SCALLOPS AND CRISPY PORK BELLY

cucumber, watermelon radish, carrot,  
ginger salad, and a sesame chili glaze -or- sweet potato purée, roasted brussels sprouts, smoked tomato caramel

### HUMMUS BOWL STATION

selection of roasted garlic, beetroot, black-eyed pea, and roasted red pepper hummus  
accompanied by a selection of roasted vegetables, crudité, tzatziki sauce, pita chips, grilled and toasted flatbreads

### TASTE OF THE CARIBBEAN

curried and grilled chicken thighs, coconut jasmine rice with golden raisins,  
conch fritters, yellow curry sauce, grilled pineapple, jerk aioli, plantain chips

### BURRATA ACTION BAR

fresh mozzarella and burrata made to order, carved leg of prosciutto, marinated tomatoes,  
artichokes, honey-roasted pears, pesto, romesco, flavored olive oils, garlic and herb focaccia

### BRUSCHETTA BAR

toasted crostini, focaccia, and lavash, topped with marinated tomatoes, olive tapenade,  
diced artichokes, roasted red peppers, mushroom duxelles, spicy pickled peppers, toasted pistachios,  
roasted garlic aioli, pesto, cannellini bean purée, white truffle oil, local honey, flavored oils  
option to add cured meats

### ROASTED WHOLE PIG TACO BAR

pastor-brined and smoked whole pig, tortillas pressed and grilled to order,  
chimichurri sauce, chipotle sour cream, guacamole, chopped onions and cilantro, lime wedges, red cabbage

### PORK BELLY CORNDOG STATION

confit pork belly dipped in corndog batter and fried to order,  
warm honey mustard cream, smoked tomato caramel, spicy green curry sauce cascading down an art canvas

## Carving Chef Station:

### PROTEIN

pepper seared  
tenderloin of beef

grilled marinated  
center cut sirloin

roasted rosemary  
leg of lamb

grilled pork tenderloin

bone-in duroc pork  
chop

smoked turkey breast

maple & brown  
sugar glazed ham

smoked pork belly

herb grilled  
rack of lamb

### SAUCES

green peppercorn jus

horseradish crème  
fraîche

cognac roasted vidalia  
hollandaise

caramelized onion  
zinfandel demi glace

honey dijon jus

chimichurri

morel butter

vidalia onion soubise

au poivre cream

white truffle aioli

port wine demi-glace

### SIDES

four cheese macaroni

parmesan whipped  
potatoes

roasted garlic whipped  
potatoes

farro & baby kale

grilled vegetable platter

crispy brussels sprouts

roasted garlic haricot  
verts

roasted corn succotash

inquire about seasonal  
sides

### BREADS

rustic rolls & baguette

buttermilk biscuits

cornbread

garlic & rosemary  
focaccia

brioche rolls

## Masons

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BANANA PUDDING banana pudding, nilla wafers, bananas, vanilla whipped cream

STRAWBERRY SHORTCAKE pound cake or lemon biscuit, macerated strawberries, vanilla whipped cream

BLUEBERRY MEYER LEMON lemon olive oil cake, lemon curd, blueberry coulis, fresh blueberries

CANDIED ALMOND CHERRY almond chiffon cake, vanilla whipped cream, cherry compote

BLACK FOREST CAKE chocolate cake, cherry compote, whipped cream, chocolate shavings

## Shooters

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CHARLESTON HONEY honey vanilla pudding, orange caramel, lavender whipped cream, benne wafer

CARAMEL COCOA TEMPTATION salted caramel, chocolate pudding, caramel cream, caramel corn

HONEYED MASCARPONE DREAM honey mascarpone mousse, graham cracker, rosemary

TRIPLE CHOCOLATE MOUSSE layered white, milk, and dark chocolate mousse, fresh berries

TROPICAL SUNSET passionfruit curd, mango mousse, coconut whipped cream

## Cru Bakeshop:

### MACARONS

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strawberries & cream

apple pie

pistachio

lemon

chocolate

### TRUFFLES

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passionfruit

butterscotch

bourbon pecan

white russian

hazelnut

### RICE KRISPIES

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sweet tea lemon

chocolate peanut butter

blueberries & cream

double chocolate

strawberry white chocolate

### COOKIES

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strawberry white chocolate

lemon poppy seed linzer

almond joy

cowboy

snickerdoodles

### BARS & BLONDIES

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toffee chocolate chip

seasonal cheesecake

key lime pie

dark chocolate brownie

meyer lemon bars

southern pecan blondies

### SKILLETS\*

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fudge brownie

salted chocolate chip cookie

seasonal cobbler or crisp

s'mores brownie

seasonal bread pudding

### PAVLOVAS

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strawberry rose

blueberry lemon

s'mores

mocha espresso

peach basil

chocolate chip

triple chocolate

ginger molasses

*\*option to serve warm with ice cream*

## Sweet Bites

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LOWCOUNTRY TIRAMI-CHOUX mocha pâte à choux, kahlúa mascarpone, caramel, candied pecans

PEANUT BUTTER HI-HAT brownie, peanut butter mousse, dipped in chocolate

CRU LIME PIE key lime, chocolate crust, whipped cream

FRESH FRUIT TART vanilla pastry cream

CHOCOLATE CUPS raspberry mousse, salted caramel, milk chocolate mousse

BLUEBERRY TART blueberry jam, lemon thyme cream, fresh blueberries

S'MORES TART chocolate ganache, toasted merigue, graham crust

BOURBON PECAN TART toasted meringue

CHOCOLATE CAKE BITE chocolate buttercream, cocoa nibs

CHEESECAKE original, chocolate, fruit swirl, pumpkin, oreo

BANANA PUDDING TART banana pudding, whipped cream, nilla wafer

LEMON MERINGUE lemon curd, toasted meringue

GINGERBREAD CAKE honey mascarpone, cooked cinnamon apples

LEMON PÂTE À CHOUX lemon mousse, toasted meringue, lemon curd

SEASONAL PIE streusel topping

## Stations

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S'MORES BAR housemade marshmallows and graham crackers, hershey's chocolate bars

CHARLESTON-STYLE BANANAS FOSTER bourbon, benne waffers

TWINKIE ACTION STATION flavored housemade twinkies, "painted" with fruit purées

PRALINE MAKING STATION selection of traditional and specialty paralines made to order on marble slabs

LIQUID NITROGEN FROZEN CHEESECAKE flavored cheesecake folded with chocolate, cinnamon, fruit, vanilla, and caramel - cereals and popcorns, cooked to order with liquid nitrogen

FLAMING DOUGHNUTS vesey's bourbon whiskey, vanilla bean ice cream, candied pecans

SUNDAE BAR two flavors of ice cream, 11 toppings of your choice

CREPES STATION savory or sweet crepes made to order

## Savory

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CHICKEN & WAFFLES mini cones or sliders, maple bacon rémoulade

MINI CHICAGO DOGS poppyseed bun, yellow mustard, white onion, pickle relish, sport peppers, tomatoes, dill pickle spear, celery salt

SMOKED PORK BELLY CORN DOG jufran hot banana sauce

MINI QUESADILLAS lime crème fraîche

FRENCH FRIES cajun seasoned fries, truffle parmesan fries, or sea salted fries with mini ketchup bottles, served in bamboo cones

POPCORN CONES truffled popcorn, cheddar popcorn, kettle corn or margarita popcorn with lime zest, chili powder, cilantro, served in bamboo cones

MINI BÁNH MÌ pork belly, steam bun

MINI PHILLY CHEESESTEAK sautéed peppers & onions, jalapeño jack cheddar, pâte à choux

MINI MUFFALETTA pork loin pastrami, smoked turkey, sharp provolone, pepperoncini & black olive tapenade

MINI PIZZAS pepperoni or mozzarella

## Sweet

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SWEET CORN CORNETTES popcorn mousse, caramel corn, mini waffle cone

FRENCH TOAST BITES bourbon crème anglaise

MINI ROOT BEER FLOATS vanilla bean ice cream

ADULT MILKSHAKES kahlúa & chocolate, brandy alexander

VANILLA BEAN CHURROS caramel cream

HOUSEMADE DONUT HOLES dulce de leche cream

# brunch

## Display

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**YOGURT PARFAITS** vanilla yogurt, housemade granola, fresh berries, served in a rocks glass

**SMOKED SALMON PLATTER** savory bagels, red onion, whipped cream cheese, capers, tomatoes, lemon wedges

**TEA SANDWICHES ON SOFT WHITE BREAD** cucumber-dill, egg salad, shrimp salad, radish & mint, tomato & house mayonnaise

**MIXED PASTRIES** chef's seasonal muffins, mini cinnamon rolls, bacon & cheddar scones

**HOUSEMADE POPTARTS** strawberry & white chocolate, nutella & hazelnuts, blueberry & lemon

**CHICKEN BISCUITS** red eye gravy, house pickle

**HASHBROWN CASSEROLE** yukon gold potatoes, eggs, onions, cheddar cheese

**BREAKFAST SANDWICHES** english muffin, egg, cheese, sausage or bacon

**STUFFED FRENCH TOAST** white chocolate mascarpone, macerated strawberries, maple syrup

**FRITATTA** lobster, roasted pepper, & fontina | roasted vegetables & pico de gallo

**MINI QUICHE** spinach, scallion, & fontina | sundried tomato & spicy shrimp | mushroom, swiss, & bacon

**SEASONAL FRUIT SALAD** mixed berries, melon, basil, honey-lime dressing

## Stations

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**BISCUIT BAR** sweet potato, cheddar, & buttermilk biscuits, sliced ham, apple butter, local honey, pepper jelly, hot sausage gravy

**CHEF OMELET STATION** sausage, bacon, shrimp, peppers, mushrooms, onions, tomatoes, spinach, asparagus, shredded cheddar & swiss cheeses, made-to-order

**HUEVOS RANCHEROS** black beans, crispy tortilla round, avocado, fried quail egg, pico de gallo, cilantro

**MINI CRAB CAKE EGGS BENEDICT** cru crab cake, quail egg, hollandaise, toast

**PORK BELLY WAFFLE** maple crème anglaise

## Beverages

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### BRUNCH BEVERAGE STATION

water, fresh squeezed orange juice, assorted hot tea, regular & decaf coffee, half & half, assorted sweeteners

\$5.75 per person

### BLOODY MARY & MIMOSA BAR

fresh squeezed orange juice, bloody mary mix, club soda, coke, diet coke, sprite, svedka vodka, sparkling wine, white wine, pickled vegetables, olives, hot sauce, orange slices

\$12.25 per person, based on three hours



Cru Bar has been servicing clients and events for nineteen years. We love to match cocktails to the celebrations our clients are planning for their guests and family to enjoy alike. Our mixologists can create signature cocktails and memorable experiences, please inquire with your Catering Director about the endless possibilities!

**INCLUDED WITH EACH BAR PACKAGE:**

**SODAS** coca-cola, diet coke, sprite, ginger ale, tonic, club soda

**MIXERS** sweet & sour mix, bloody mary mix, triple sec, lime juice, grenadine, sweet vermouth, dry vermouth, bitters

**JUICES** orange, cranberry, grapefruit, pineapple

**GARNISHES** limes, lemons, olives, cherries, specialty garnishes available upon request

**WEDDING PACKAGES** one bottle of complimentary prosecco for the bride & groom

**STAFFING:**

\$190 for each bartender, based on a 3 hour event includes 2 hours of set up and necessary breakdown time additional hours are \$40 per bartender per hour out-of-town staffing fees and bar manager costs may apply

**ADDITIONAL INFORMATION:**

tables, table linens, glassware, and other rentals are not included pricing based on one bar location per 75 guests. additional bar setups may incur fees \$250 bar set up fee included on invoice 22% operating fee | 11% sales tax small bar fees: \$150 for parties under 50 guests | \$225 under 35 guests additional fees may be applied for third party bar service or client-provided bars

# cru bar packages

## Beer & Wine Bar

### PRICING

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\$10.75 per guest  
for 3 hour event  
\$3.50 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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proverb pinot grigio  
proverb pinot noir

### SODA

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coke  
diet coke  
sprite

## Full Bar

### PRICING

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\$14 per guest  
for 3 hour event  
\$5 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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proverb pinot grigio  
proverb pinot noir  
wycliff sparkling

### LIQUOR

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svedka vodka  
new amsterdam gin  
bacardi rum  
jim beam bourbon  
famous grouse scotch  
montezuma silver tequila

## Premium Bar

### PRICING

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\$18.50 per guest  
for 3 hour event  
\$6.50 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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dipinti pinot grigio  
carmel road pinot noir  
pascual toso brut

### LIQUOR

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tito's vodka  
beefeater gin  
lunazul blanco tequila  
flor de caña light rum  
maker's mark bourbon  
johnnie walker red scotch

## Super Premium Bar

### PRICING

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\$26 per guest  
for 3 hour event  
\$8 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois  
local house selection

### WINE

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girlan pinot grigio  
evolution pinot noir  
sonoma-cutrer chardonnay  
routestock cabernet

### LIQUOR

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ketel one vodka  
bombay sapphire gin  
mount gay rum  
espolòn blanco tequila  
bulleit bourbon  
glenlivet scotch single malt 12 yr

## The Extras

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**PROSECCO** benvolio prosecco can be added to any of our bar packages for \$3.00 per guest, \$3.50 per guest for a passed or served toast.

**DOMESTIC SPARKLING** piper sonoma sparkling blanc de blanc or sparkling rosé can be added to any bar packages for \$6 per guest and \$7 per guest for a passed or served toast.

**POURED WINE SERVICE** have a red or white option poured tableside by our servers during your seated dinner for an additional \$4 per guest for our full bar wine selection, \$8 for the premium bar wine selection and \$10 for the super premium bar wine selection.

**FRENCH CHAMPAGNE** piper-heidsieck 1785 cuvée brut can be added to any bar package for \$10 per guest and \$11 per guest for a passed or served toast.

**ROSÉ** as an additional option peyrassol la croix rosé can be added for \$5 per guest.

## Beer Options

all of our bar packages include bud light, island coastal lager, and stella artois. please feel free to inquire about substituting your favorite domestic, import, craft or local beer. in most cases domestic and imported beer substitutions can be made at no additional fee however local and craft brews usually come with an additional fee, depending on how they are added to your bar package. we've listed some of our favorite local charleston beers below:

### LOCAL YEAR ROUND BREW SUGGESTIONS:

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holy city - lofi - freehouse \$2.50  
westbrook - revelry - estuary - coast \$3.00  
edmunds oast (16oz) \$4.50

### INCLUDED ALTERNATIVES:

~~~~~  
miller lite - bud light - corona - coors light

## Wine Options

each bar includes one red and one white wine from its respective tier.  
additional wines may incur additional charges.

### FULL BAR

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pinot grigio, sauvignon blanc, chardonnay - proverb - california  
pinot noir, cabernet sauvignon, merlot, rosé - proverb - california

### PREMIUM BAR

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pinot grigio - dipinti - alto adige, italy  
sauvignon blanc - whitehaven - marlborough, new zealand  
chardonnay - cambria estate, katherine's vineyard - santa maria valley, california  
pinot noir - carmel road - monterey, california  
tempranillo - altos ibéricos - rioja, spain  
cabernet sauvignon - william hill - central coast, california  
red blend - perrin villages - côtes du rhône - france

### SUPER PREMIUM BAR

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pinot grigio - giralan - alto adige, italy  
sauvignon blanc - groth - napa valley, california  
sauvignon blanc - saint clair - marlborough, new zealand  
chardonnay - sonoma cutrer - russian river valley, california  
pinot noir - elouan - oregon  
cabernet sauvignon - oberon - napa valley, california  
cabernet sauvignon - routestock - napa valley, california

## Bloody Mary/Mimosa Add Ons

add all of the following items to your bar package for \$7 per guest

charleston bold and spicy bloody mary mix, svedka vodka, a selection of house made pickled vegetables, pepperoncini's, olives, horseradish, worcestershire and hot sauces.  
freshly squeezed orange juice, benvolio prosecco

# specialty cocktails

## Specialty Cocktails

these options may be passed during cocktail hour or available at the bar. keep in mind that these are just some options we have curated but we'd love to craft a unique cocktail just for you!

\$5.00-\$7.00 each

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### Vodka

ESPRESSO MARTINI vodka or tequila, freshly brewed espresso, coffee liqueur, vanilla syrup, coffee beans

CUCUMBER BASIL SMASH cucumber infused vodka, muddled fresh basil, lime juice, simple syrup, cucumber ribbon

GOLDEN GINGER SPRITZ vodka, fresh lemon juice, turmeric ginger honey syrup, sparkling water, mint sprig

SPICY TAMARIND WATERMELON COOLER tamarind and watermelon vodka, watermelon juice, lime juice, tajin rim, watermelon wedge

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### Tequila

HIBISCUS PALOMA tequila, fresh grapefruit juice, lime juice, hibiscus syrup, sparkling grapefruit soda, pink salt rim, edible hibiscus flower

SPICY PINEAPPLE MARGARITA tequila, muddled pineapple, jalapeño, lime juice, agave syrup, chili salt rim, pineapple wedge

YUZU MARGARITA tequila, yuzu juice, cointreau, lime juice, agave nectar, chili salt rim, lime wheel

AÑEJO OLD FASHIONED añejo tequila, bitters, agave nectar, orange peel, luxardo cherry

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### Gin

LAVENDER GIN FIZZ gin, lavender syrup, fresh lemon, egg white, club soda, thyme

HONEY ELDERFLOWER MARTINI gin, elderflower liqueur, honey syrup, lemon juice, lemon twist

BLACKBERRY BRAMBLE gin, fresh lemon juice, simple syrup, crème de mûre, blackberries, mint

GARDEN GIN & TONIC gin, tonic water, fresh lime, rosemary, juniper berries, cucumber ribbon

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### Rum

THAI BASIL MOJITO rum, thai basil, mint leaves, lime juice, sugar, club soda

GUAVA DAIQUIRI rum, guava purée, lime juice, simple syrup, edible flower

PAINKILLER rum, pineapple juice, orange juice, coconut cream, nutmeg, pineapple leaf

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### Bourbon

MAPLE OLD FASHIONED bourbon, angostura bitters, maple syrup, orange peel, luxardo cherry

NEW YORK SOUR bourbon, lemon juice, simple syrup, red wine float, lemon wheel

BLACKBERRY BOURBON SMASH bourbon, blackberries, mint, lemon juice, honey syrup

HONEY THYME WHISKEY SOUR bourbon, honey syrup, lemon juice, egg white, aromatic bitters, thyme

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### Mocktails

CUCUMBER MINT COOLER cucumber, mint, lime juice, elderflower syrup, sparkling water

ROSEMARY GRAPEFRUIT SPRITZ grapefruit juice, rosemary syrup, tonic water

HIBISCUS GINGER FIZZ hibiscus tea, ginger syrup, lemon, club soda

TROPICAL COCONUT COOLER pineapple juice, coconut water, lime juice, orgeat syrup

BERRY BASIL SMASH strawberries, blueberries, basil, honey, lemon juice, ginger ale

MULLED APPLE & LEMON CIDER FIZZ apple cider, lemon, spices (hot or cold)

## John Zucker OWNER, CRU CATERING & OLD WIDE AWAKE

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For more than two decades, Executive Chef and Owner John Zucker has been bringing his vision to life in the lowcountry of South Carolina. His award-winning catering company has been voted Best Caterer for over two decades in the Charleston City Paper. Zucker was also named Charleston's Best Chef by the Charleston City Paper in 2019.

Cru Café, opened in 2002, was a beloved fixture of Charleston's dining scene for nearly two decades. Purlieu, launched in 2018 to national acclaim, enjoyed a celebrated run of its own. Though both have since closed, select dishes and flavors from each live on at events today.

In addition to his culinary ventures, Zucker is now the owner of Old Wide Awake, a historic estate in Hollywood, South Carolina. While the property remains open to other caterers, it stands as one of the area's most cherished event venues and a place where Cru Catering proudly creates unforgettable celebrations.

As the number one graduate in his class from Le Cordon Bleu in Paris, Chef Zucker trained under and worked with celebrity chef Wolfgang Puck at Spago in Las Vegas. From there, he became sous chef for the opening of Canoe, which was a semi-finalist in the "Best New Restaurant of the Year" category by the James Beard Foundation. Additionally, Chef Zucker is a sought-after restaurant consultant in the Southeast.

Chef Zucker is active in the nonprofit community and served as Vice President of Charleston Chefs Feed the Need organization. Over nearly two decades he has contributed both time and donations to the March of Dimes, Lowcountry Food Bank, Ryan White Program, and Lowcountry Local First, among other organizations.