



## Voted "Best Caterer" 2001-2020 by the Charleston City Paper

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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.

## Cold Seafood

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HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche

SHRIMP COCKTAIL wasabi cocktail sauce

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

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

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

## Hot Seafood

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MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO ROCK SHRIMP toasted cumin-orange gastrique

LOCAL CLAM & SHRIMP DUMPLING dashi broth, soy powder, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

CONCH FRITTER spicy rémoulade

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

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

## Cold Meat

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ROSEMARY ROASTED MINI POTATO   boursin cheese, lamb 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-compressed melon, balsamic reduction

## Hot Meat

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FRIED CHICKEN & WAFFLE CONES   maple bacon rémoulade, mini waffle cone

MINI CHICKEN BISCUIT   buttermilk marinated chicken, red eye gravy

DUCK CONFIT EMPANADAS   goat cheese, stone fruit salsa

CONFIT DUCK   crispy polenta cake, chili-orange gastrique

QUAIL LOLLIPOP   soy ginger 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

## Cold Vegetarian

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CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip

WATERMELON & TOMATO SKEWER champagne-shallot compressed watermelon, gouda

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, toast round

BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini

ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette

BALSAMIC GRILLED PEACH SKEWER mint crème fraîche

AVOCADO GOAT CHEESE TOAST chili-garlic glaze

## Hot Vegetarian

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CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé

CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion

ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry

SAVORY POPTART mushroom, thyme, fontina

MINI TOMATO PIE housemade pimento cheese, local tomato

SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé

## Raw Bar

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FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

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

SHRIMP COCKTAIL wasabi cocktail sauce, lemon wedges

GULF OYSTER SHOOTERS house bloody mary mix, pepper vodka in a shot glass, 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 with crostini, vegetable crudité with hummus

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 with flatbread

HOUSEMADE BISCUITS blackberry, raspberry-lemon, sweet potato, pimento cheese

## 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

## Cold Soups

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WINTER SQUASH BISQUE grilled pear salsa, nutmeg crème fraîche

SWEET COCONUT & GINGER SOUP crispy scallions

CHILLED YELLOW TOMATO GAZPACHO habanero-lime crème fraîche

CHILLED SUMMER GAZPACHO lump crab meat, balsamic reduction

CHILLED CUCUMBER-DILL SOUP crème fraîche

CHILLED MELON CONSOMME balsamic salted rim

## 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 seasonal berries, fried shallot, 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

GRILLED KALE & QUINOA SALAD crushed hazelnuts, sage, roasted vegetables

# 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

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

PAN-SEARED WRECKFISH & PETITE FILET slow roasted white truffle sweet potatoes, creole glaze

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

PAN SEARED GROUPER roasted cauliflower and red onions, roasted poblano cream sauce

SEARED LOCAL FISH dashi oyster and maitake mushrooms, bok choy, lotus root

SEARED SCALLOPS lemon parmesan risotto, citrus beurre blanc

GLAZED BONE-IN PORK CHOP farro & kale, apple country ham hollandaise

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

ramps

sweet corn

succotash

field peas

haricot verts

asparagus

baby squash

sunchoke

heirloom tomatoes

## Fall & Winter

mustard greens

swiss chard

tatsoi

cauliflower

romanesco

kohl rabi

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 local white fish, truffled citrus beurre blanc, basil & parsnip purée, roasted corn succotash

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

**SOUTHERN FRIED CAULIFLOWER** smoked & fried cauliflower, black eyed peas, plantation 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** brie & carrot fondue, herb polenta cake

**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

**BOAR RAGU** herb & cheese polenta, gremolata

**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 local 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

**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, sauteed 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** local shrimp, mussels, clams, sausage, chicken,  
saffron rice with parsley, chives, oregano

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

## Stations

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### RISOTTO CHEF STATION select from the following made-to-order risotto:

white wine & parmesan with english peas, mushrooms, lardons  
 cajun shrimp & housemade andouille sausage with peppers & onions  
 butternut squash & sage with lamb bacon  
 lobster & asparagus with melted leeks & lemon zest

### SOUP TASTING wisconsin beer cheese soup with soft pretzel bites

tomato soup with cheese straws  
 charleston she crab soup with biscuits

### TASTE OF THE CARIBBEAN curried chicken thighs, coconut jasmine rice, golden raisins, conch fritters, fried plantains, jerk aioli, grilled pineapple

## Carving Chef Station:

### PROTEIN

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pepper seared  
tenderloin of beef

grilled marinated  
shoulderloin of beef

new york strip steak

roasted rosemary  
leg of lamb

stuffed pork tenderloin

bone-in duroc pork  
chop

smoked cajun  
turkey breast

maple & brown  
sugar glazed ham

smoked pork belly

### SAUCES

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green peppercorn jus

horseradish crème  
fraiche

cognac roasted vidalia  
hollandaise

caramelized onion  
zinfandel demi glace

honey dijon jus

chimichurri

creole glaze

morel butter

vidalia onion soubise

### SIDES

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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

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rustic rolls & baguette

buttermilk biscuits

or cornbread

## Sweet Bites

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**LOWCOUNTRY TIRAMI-CHOUX** mocha pâte à choux, kahlua & whiskey mascarpone, sweet potato caramel, praline crumble

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

**CRU LIME PIE** key lime, chocolate crust, whipped cream

**PORT WINE PEAR TART** dark chocolate ganache, port reduction, cacao nibs

**TOASTED PECAN & CINNAMON MOUSSE** white chocolate-lined waffle cone, kettle corn garnish

**HOUSEMADE MACARONS** chocolate lavender, meyer lemon, strawberries & cream

**CHOCOLATE CUPS** salted caramel & peanuts, raspberry dark chocolate, cinnamon pecan mousse

**BLUEBERRY TART** roasted blueberries, almond brittle, lemon-thyme cream

**CHOCOLATE TRUFFLES** chili & smoked sea salt, hazelnut, white russian, bourbon pecan

**SWEET TEA RICE KRISPIES** lemon buttercream

**PECAN TARTS** bourbon, toasted meringue

**OLIVE OIL CAKE** fresh orange, brown butter walnuts

**ALFAJORES COOKIES** dulce de leche cream

## Masons, Skillets, & Shots

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**STRAWBERRIES & BISCUITS** sweet lemon biscuit, macerated strawberries, whipped cream

**CORNBREAD TRIFLE** blackberry coulis, berries, buttermilk cream

**IPA POUND CAKE** balsamic glazed strawberries, brown sugar cream

**CHARLESTON HONEY** honey vanilla bean pudding, orange caramel, lavender whipped cream, benne wafers

**SKILLET S'MORES** chocolate fudge brownie, salted caramel, toasted marshmallow, graham cracker

**GUAVA COCONUT PANNA COTTA** watermelon gelée, honey feta whip, coconut macaroon

**SOUTHERN BANANA PUDDING** vanilla bean pudding, banana, 'nilla wafer, whipped cream

## Stations

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**GOURMET S'MORES** candied bacon dark chocolate, oreo milk chocolate, white chocolate confetti, housemade honey grahams, housemade vanilla, cocoa, & pistachio marshmallows

**CHARLESTON-STYLE BANANAS FOSTER** bananas, butter, brown sugar, wild turkey, banana liqueur, vanilla bean ice cream, benne wafer, toasted pecans

**HOUSEMADE PUSH POPS** blood orange mimosa mousse, layered banana pudding, dark & milk chocolate mousse, inquire about custom flavors

## 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, 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 sauteed peppers & onions, jalapeño jack cheddar, pâte à choux

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

## 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

CHOCOLATE CHURROS caramel cream

HOUSEMADE DONUT HOLES dulce de leche cream

## 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

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

# cru bar packages

## Beer & Wine Bar

### PRICING

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\$10.00 per guest  
for 3 hour event  
\$3.00 per guest for  
each additional hour

### BEER

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bud light  
island coastal lager  
stella artois

### WINE

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canyon road pinot grigio  
canyon road pinot noir

### SODA

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coke  
diet coke  
sprite

## Full Bar

### PRICING

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\$13 per guest  
for 3 hour event  
\$4 per guest for  
each additional hour

### BEER

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bud light  
island coastal lager  
stella artois

### WINE

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proverb pinot grigio  
proverb pinot noir

### LIQUOR

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

## Premium Bar

### PRICING

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\$17.50 per guest  
for 3 hour event  
\$5.50 per guest for  
each additional hour

### BEER

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bud light  
island coastal lager  
stella artois

### WINE

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villa sandi pinot grigio  
edna valley pinot noir

### LIQUOR

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

## Super Premium Bar

### PRICING

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\$24 per guest  
for 3 hour event  
\$6 per guest for  
each additional hour

### BEER

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bud light  
island coastal lager  
stella artois

### WINE

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kurtatsch pinot grigio  
elouan pinot noir

### 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 \$3 per guest for our full bar wine selection, \$7 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. veuve clicquot \$17 bar | \$18 toast

**ROSÉ** matua rosé can be added to any bar package for \$3 per guest. as an additional option fleur de mer 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 - palmetto - freehouse \$2.25  
westbrook - revelry - estuary - coast \$2.50  
edmunds oast (16oz) \$3.50

### INCLUDED ALTERNATIVES:

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miller lite - michelob ultra - corona

## 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 - villa sandi - veneto, italy  
sauvignon blanc - whitehaven - marlborough, new zealand  
chardonnay - cambria estate, katherine's vineyard - santa maria valley, california  
pinot noir - bouchard - burgundy, france  
pinot noir - edna valley - edna valley, 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 - kurtatsch - 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  
pinot noir - j vineyards - russian river valley - california  
cabernet sauvignon - oberon - napa valley, california  
red blend - locations - 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!

\$3.00-\$6.00 each

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### Spring

**THE SALT LIFE** tito's vodka, st germaine, ruby red grapefruit juice, lime juice, salt rim and mint

**GARDEN MULE** cucumber mint vodka, blueberry infused simple syrup, lime juice, ginger beer, blueberry skewer, mint

**NIGHT MOVES** maker's mark, raspberry puree, lemon juice, club soda, raspberries and lemon slice

**THE SHIPWATCH** casamigos reposado tequila, cucumber, lime juice, agave, club soda, cilantro and lime wheel

**VODKA POMM COLLINS** honeysuckle vodka, pomegranate liqueur, lemon juice, club soda, pomegranate seeds and lemon wheel

### Summer

**SUMMER PEACH** beefeater gin, peach bitters, lemon juice, club soda, basil leaves and peach

**WATERMELON MARGARITA** blanco tequila, watermelon, lime juice, agave, orange liqueur, blueberries and mint

**TIKI BAR FLY** citrus rum, light rum, bitters, pineapple juice, sweet and sour, coco lopez, lime juice, mint infused syrup, topped with lemon lime soda, orange twist and mint

**LIMONCELLO SPRITZ** limoncello, prosecco, club soda on the rocks, lemon slice

**CRUZE SHIP** bourbon, ships wheel hard apple cider, lemon juice, angostura bitters, orange peel and rosemary sprig

### Fall/Winter

**PEACE AND LOVE** hendricks gin, st germaine, honey simple syrup, lemon juice, served up in a coupe, lemon twist

**IRISH COFFEE** jameson irish whiskey, coffee and topped with heavy cream

**LUCKY LOUISE** makers mark bourbon, ginger liqueur, apple cider, lemon juice, bitters, sparkling water, candied lemon peel and fresh ground nutmeg

**APPLE CRANBERRY MARGARITA** espolon blanco tequila, apple cider, cranberry juice, cointreau, lime juice, brown sugar rim and candied ginger

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

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## The Basics

### STAFFING

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\$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

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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 for parties under 35 guests

additional fees may be applied for third party bar service or client-provided bars

## John Zucker EXECUTIVE CHEF & OWNER, CRU CATERING & CRU CAFÉ

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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 the past 20 years in Charleston City Paper and he also runs two successful Charleston restaurants, Cru Café and the most recent addition to his portfolio, Purlieu. The Café opened in 2002 and remains a gem of the downtown restaurant scene, and Purlieu opened in 2018 to nationwide accolades. Zucker was named Charleston's Best Chef by the Charleston City Paper in 2019.

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.

## Cru Café

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Located at 18 Pinckney Street in a class eighteenth century Charleston single-style home, Cru Café offers the best in upscale comfort food. Guests of the restaurant enjoy indoor & outdoor porch seating, gourmet comfort food, a wine list tailored to the varied menu, and fresh, rich desserts.