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.

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

1784 Harmon Street, Charleston, South Carolina 29405 • 843-534-CHEF (2433) • www.crucatering.com

hors d'oeuvres

Cold Seafood

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

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

hors d'oeuvres

Cold Proteins

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

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

hors d'oeuvres

Cold Vegetarian

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

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)

displays

Raw Bar

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

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

CHARCUTERIE PLATTER country pâté, pork rillette, 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

* Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness.

soup

Hot Soups

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

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

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

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

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

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, sqaush, 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

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

dessert

Masons

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

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

strawberries & cream

apple pie

pistachio

lemon

chocolate

TRUFFLES

passionfruit

butterscotch

bourbon pecan

white russian

hazelnut

RICE KRISPIES

sweet tea lemon

chocolate peanut butter

blueberries & cream

double chocolate

strawberry white chocolate

COOKIES

strawberry white chocolate

lemon poppy seed linzer

almond joy

cowboy

snickerdoodles

chocolate chip

triple chocolate

ginger molasses

BARS & BLONDIES

toffee chocolate chip

seasonal cheesecake

key lime pie

dark chocolate brownie

meyer lemon bars

southern pecan blondies

SKILLETS*

fudge brownie

salted chocolate chip cookie

seasonal cobbler or crisp

s'mores brownie

seasonal bread pudding

**option to serve warm with ice cream*

PAVLOVAS

strawberry rose

blueberry lemon

s'mores

mocha espresso

peach basil

dessert

Sweet Bites

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

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 pralines 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

late night

Savory

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

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

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

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

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

COOKING SINCE 2000

CRU BAR

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

1784 Harmon Street, Charleston, South Carolina 29405 • 843-534-CHEF (2433) • www.crucatering.com

cru bar packages

Beer & Wine Bar

PRICING	BEER	WINE	SODA
$10.75 per guest for 3 hour event $3.50 per guest for each additional hour	michelob ultra island coastal lager stella artois	proverb pinot grigio proverb pinot noir	coke diet coke sprite

Full Bar

PRICING	BEER	WINE	LIQUOR
$14 per guest for 3 hour event $5 per guest for each additional hour	michelob ultra island coastal lager stella artois	proverb pinot grigio proverb pinot noir wycliff sparkling	svedka vodka new amsterdam gin bacardi rum jim beam bourbon famous grouse scotch montezuma silver tequila

Premium Bar

PRICING	BEER	WINE	LIQUOR
$18.50 per guest for 3 hour event $6.50 per guest for each additional hour	michelob ultra island coastal lager stella artois	dipinti pinot grigio carmel road pinot noir pascual toso brut	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	BEER	WINE	LIQUOR
$26 per guest for 3 hour event $8 per guest for each additional hour	michelob ultra island coastal lager stella artois local house selection	girlan pinot grigio evolution pinot noir sonoma-cutrer chardonnay routestock cabernet	ketel one vodka bombay sapphire gin mount gay rum espolòn blanco tequila bulleit bourbon glenlivet scotch single malt 12 yr

The Extras

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.

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.

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.

cru bar packages

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:

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

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

PREMIUM BAR

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

pinot grigio - girlan - 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

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

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

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

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

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

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)

chef john zucker

John Zucker OWNER, CRU CATERING & OLD WIDE AWAKE

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.