



COOKING  SINCE 2000

CRU

CATERING

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

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

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

LUMP CRAB SALAD cucumber cup, cilantro, lime

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

RAZOR CLAM SALAD braised fennel, lemon confit, in spoon

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

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

Hot Seafood

CHARRED OCTOPUS lime, sweet chili aioli, pistachio

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

ROSEMARY ROASTED MINI POTATO boursin cheese, lamb bacon

MINI SWEET POTATO BOMB sweet potato, walnut-cinnamon cream cheese, lardons

FOIE GRAS CONES seasonal berry jam, pop rocks, mini waffle cone

DEVILED EGG crispy chicken skin, honey hot sauce

MINI LAMB BACON BLT arugula, tomato vinaigrette, marbled rye crisp

ANGUS BEEF TENDERLOIN horseradish crème fraîche, brioche toast

PROSCUITTO & MELON prosecco-compressed melon, balsamic reduction

Hot Meat

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

MINI CHICKEN BISCUIT buttermilk marinated chicken, red eye gravy

CHICKEN POT PIE CONES peas, carrots, mini savory cone

DUCK CONFIT EMPANADAS goat cheese, stone fruit salsa

MINI DUCK CONFIT PIE english peas, caramelized onions, smashed potatoes, mini mason jar

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

- CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip
- EDAMAME HUMMUS sesame-chili jam, flatbread
- 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
- PORT WINE POACHED PEARS cinnamon mascarpone on brioche
- GREEN TOMATO BRUSCHETTA buratta, 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
- PICKLED PEACHES goat cheese, fresh basil, 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

- CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé
- CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion
- TANDOORI SPICED MINI VEGETABLE KABOBS beech mushrooms, baby zucchini & pattypan squash, pearl onion, tahini-mint yogurt
- ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry
- SAVORY POPTART mushroom, thyme, fontina
- CARAMELIZED TOFU miso glaze, black sesame seeds
- MINI TOMATO PIE housemade pimento cheese, local tomato
- SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé

Raw Bar

FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

ASSORTED CHILLED OYSTERS ON THE HALFSHELL select singles, JAM vinegar mignonette, 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

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

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 julienne wontons

CREMINI BISQUE fried leeks, crème fraîche

ROASTED CAULIFLOWER SOUP turmeric infused oil

THAI CURRY SOUP coconut, shiitake mushroom

Cold Soups

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

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, buratta, shaved asparagus, olive oil

TOMATO & WATERMELON SALAD buratta, 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

DUCK CONFIT ARUGULA SALAD local tomatoes, caramelized pecans, fried onions, port wine 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, shishito pepper relish

VERMILION SNAPPER roasted sunchokes, toasted pecan, plumped golden raisins, leek fumet

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

HERB GLAZED CORNISH HEN creamy polenta, caramelized fennel

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

sunchokes

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

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

BEET CARBONARA beet cellophane noodles, lardons, english pea purée, fried quail egg, parmesan beurre blanc

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

FROGMORE STEW SKILLET corn spoonbread, smoked sausage & sweet potato hash, grilled shrimp, old bay butter

GENERAL TSO'S CHICKEN asian slaw, habanero crème fraîche

SOBA NOODLE SALAD shrimp tempura, served in chinese take out box

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

BOAR RAGU herb & cheese polenta, gremolata

CEDAR PLANK SALMON horseradish & celery root purée, citrus beurre blanc

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

THAI SEAFOOD RISOTTO shrimp, fish, scallop, mussels, coconut milk, soy, sriracha, basil, & carnaroli rice

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 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

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

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

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

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

or cornbread

Sweet Bites

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

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

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

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

SMOKED CHICKEN WINGS smoked tomato bbq sauce, served in paper boats

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

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

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

BREAKFAST FLATBREADS serrano ham, fontina, quail egg, short rib, sweet potato, quail egg

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, vedka vodka, sparkling wine, white wine, pickled vegetables, olives, hot sauce, orange slices
\$10.25 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

BAR EQUIPMENT coolers, ice, ice scoops, beverage napkins, straws, cocktail shakers, pour spouts, strainers, wrapped trash cans, liners, standard bar equipment, post-event trash removal

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

cru bar packages

Beer & Wine Bar

PRICING

\$9.00 per guest
for 3 hour event
\$2.00 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

SODA

coke
diet coke
sprite

Full Bar

PRICING

\$11.75 per guest
for 3 hour event
\$2.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

LIQUOR

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

Premium Bar

PRICING

\$14.75 per guest
for 3 hour event
\$3.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

villa sandi pinot grigio
edna valley pinot noir

LIQUOR

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

Super Premium Bar

PRICING

\$20.75 per guest
for 3 hour event
\$4.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

j vineyards pinot gris
elouan pinot noir

LIQUOR

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 \$2.50 per guest, \$3.00 per guest for a passed or served toast.

DOMESTIC SPARKLING piper sonoma sparkling brut 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, \$5 for the premium bar wine selection and \$7 for the super premium bar wine selection.

FRENCH CHAMPAGNE piper-heidsieck champagne brut can be added to any bar package for \$12 per guest and \$15 per guest for a passed or served toast. veuve clicquot \$16 | \$18

ROSÉ bellula rosé can be added to any bar package for \$2 per guest. as an additional option fleur de mer rosé can be added for \$4 per guest.

Beer Options

all of our bar packages include bud light, island coastal lager, and stella artois served in bottles. 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 UPGRADE SUGGESTIONS:

add any to your bar for an additional \$2 per guest

coast kolsch	munkle pilsner
revelry lefty loosey ipa	lo-fi lager
westbrook white thai	holy city pluff mud porter

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 - canyon road - california
pinot noir, cabernet sauvignon, merlot - canyon road - california

PREMIUM BAR

pinot grigio - villa sandi - veneto, italy
sauvignon blanc - starborough - marlborough, new zealand
chardonnay - william hill - central coast, california
pinot noir - bouchard - burgundy, france
pinot noir - edna valley - edna valley, california
malbec - kaiken - mendoza, argentina
cabernet sauvignon - william hill - central coast, california

SUPER PREMIUM BAR

pinot gris - j vineyards - russian river valley, california
sauvignon blanc - groth - napa valley, california
sauvignon blanc - loveblock - marlborough, new zealand
chardonnay - sonoma cutrer - russian river valley, california
pinot noir - elouan - oregon
pinot noir - sokol blosser evolution - willamette valley, oregon
cabernet sauvignon - oberon - napa valley, california
blend - lyeth estate, fleur de lyeth, 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!

\$2.00-\$4.00 each

Spring

THE SALT LIFE vodka, st. germain, pink grapefruit juice, lime, salt, mint

GARDEN MULE cucumber & mint vodka, fresh lime juice, barritt's ginger beer, blueberries and mint

PIMM'S CUP pimm's no 1, lemon lime soda, lemonade, garnished with orange, mint, strawberry and a cucumber slice

BLUEBERRY BOURBON SMASH bourbon, blueberry simple syrup, fresh lemon, garnished with mint and blueberries

Summer

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

WATERMELON MARGARITA fresh watermelon, espolon blanco tequila, fresh lime juice, agave, blueberries, mint

ROSÉ SANGRIA rosé, aperol, triple sec, fresh citrus fruit

JALAPEÑO PALOMA silver tequila, jalapeño simple syrup, fresh grapefruit juice, chili powder and salt rim, jalapeño slice

BLUEBERRY LEMONADE skyy infusions pacific blueberry vodka, lemonade, blueberries, lemon slice

Fall/Winter

CIDER PUNCH flora de caña rum, apple cider, fresh nutmeg and cinnamon, apple slices, served hot or on the rocks

BOURBON PERRY bulleit bourbon, bitters, lemon, hard pear cider, rosemary sprig and lemon twist

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

LOWCOUNTRY BLOODY MARY vodka, charleston bold & spicy mix, pickled shrimp

GINGER APPLE MULE vodka, ginger beer, apple cider in a copper mug with apple slices and candied ginger

The Basics

STAFFING

\$160 for each bartender, based on a 3 hour event

includes 2 hours of set up and necessary breakdown time

additional hours are \$20 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

20% 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



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

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.

Purlieu

A welcoming neighborhood bistro and eatery Purlieu pulls inspiration from both traditional European cooking and from the culinary traditions of the Lowcountry. Situated on the edge of Charleston's Westside neighborhood, the name "Purlieu" pays homage to both the French definition – "a piece of land on the edge of a forest," as well as the Lowcountry dish, pilau, pronounced "per-loo" in Gullah culture. The rotating menus highlight seasonally dishes and flavors and are paired with a curated list of French wines.