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
ACHI 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

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
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

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

CUCUMBER BOWL   vegetable crudité, caramelized fennel-mushroom dip
WATERMELON & TOMATO SKEWER   champagne-shallot compressed watermelon, gouda
DEVILED EGG TOAST   deviled egg yolk spread, cornichon, rye side, 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

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

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

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 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           julienned 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, 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
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 glace

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

**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

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

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, sautéed zucchini, squash, onions, baby corn, & snow peas
japanese aioli, ginger glaze, toasted sesame seeds

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

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

TRADITIONAL SPANISH PAELLA  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:

<table>
<thead>
<tr>
<th>PROTEIN</th>
<th>SAUCES</th>
<th>SIDES</th>
<th>BREADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>pepper seared</td>
<td>green peppercorn jus</td>
<td>four cheese macaroni</td>
<td>rustic rolls &amp; baguette</td>
</tr>
<tr>
<td>tenderloin of beef</td>
<td>horseradish crème fraiche</td>
<td>parmesan whipped potatoes</td>
<td>buttermilk biscuits</td>
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<tr>
<td>grilled marinated</td>
<td>cognac roasted vidalia</td>
<td>roasted garlic whipped</td>
<td>or cornbread</td>
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<tr>
<td>shoulderloin of beef</td>
<td>hollandaise</td>
<td>potatoes</td>
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<tr>
<td>new york strip steak</td>
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<tr>
<td>roasted rosemary leg</td>
<td>caramelized onion</td>
<td>farro &amp; baby kale</td>
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<tr>
<td>of lamb</td>
<td>zinfandel demi glace</td>
<td>grilled vegetable platter</td>
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</tr>
<tr>
<td>stuffed pork tenderloin</td>
<td>honey dijon jus</td>
<td>crispy brussels sprouts</td>
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<tr>
<td>bone-in duroc pork</td>
<td>chimichurri</td>
<td>roasted garlic haricot</td>
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<tr>
<td>chop</td>
<td>creole glace</td>
<td>verts</td>
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<tr>
<td>smoked cajun turkey</td>
<td>morel butter</td>
<td>roasted corn succotash</td>
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<tr>
<td>breast</td>
<td>vidalia onion soubise</td>
<td>inquire about seasonal</td>
<td></td>
</tr>
<tr>
<td>maple &amp; brown sugar</td>
<td></td>
<td>sides</td>
<td></td>
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<tr>
<td>glazed ham</td>
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<td></td>
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<tr>
<td>smoked pork belly</td>
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</tr>
</tbody>
</table>
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, grahams 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 graham s'mores, 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

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

MINI MUFFALETTE 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

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   crú 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
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

<table>
<thead>
<tr>
<th>Pricing</th>
<th>Beer</th>
<th>Wine</th>
<th>Soda</th>
</tr>
</thead>
<tbody>
<tr>
<td>$10.00 per guest for 3 hour event</td>
<td>bud light, island coastal lager, stella artois</td>
<td>canyon road pinot grigio, canyon road pinot noir</td>
<td>coke, diet coke, sprite</td>
</tr>
</tbody>
</table>

### Full Bar

<table>
<thead>
<tr>
<th>Pricing</th>
<th>Beer</th>
<th>Wine</th>
<th>Liquor</th>
</tr>
</thead>
<tbody>
<tr>
<td>$13 per guest for 3 hour event</td>
<td>bud light, island coastal lager, stella artois</td>
<td>proverb pinot grigio, proverb pinot noir</td>
<td>svedka vodka, new amsterdam gin, bacardi rum, jim beam bourbon, famous grouse scotch</td>
</tr>
</tbody>
</table>

### Premium Bar

<table>
<thead>
<tr>
<th>Pricing</th>
<th>Beer</th>
<th>Wine</th>
<th>Liquor</th>
</tr>
</thead>
<tbody>
<tr>
<td>$17.50 per guest for 3 hour event</td>
<td>bud light, island coastal lager, stella artois</td>
<td>albino armani pinot grigio, le colline pinot noir</td>
<td>tito's vodka, beefeater gin, espolòn blanco tequila, flor de caña light rum, maker's mark bourbon, johnnie walker red scotch</td>
</tr>
</tbody>
</table>

### Super Premium Bar

<table>
<thead>
<tr>
<th>Pricing</th>
<th>Beer</th>
<th>Wine</th>
<th>Liquor</th>
</tr>
</thead>
<tbody>
<tr>
<td>$24 per guest for 3 hour event</td>
<td>bud light, island coastal lager, stella artois</td>
<td>kurtatsch pinot grigio, elouan pinot noir</td>
<td>ketel one vodka, bombay sapphire gin, mount gay rum, espolòn blanco tequila, bulleit bourbon, glenlivet scotch, single malt 12 yr</td>
</tr>
</tbody>
</table>

### 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. 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.

**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.
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 - palmetto - freehouse $2.25
- westbrook - revelry - estuary - coast $2.50
- edmunds oast (16oz) $3.50

INCLUDED ALTERNATIVES:

- 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

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

PREMIUM BAR

- pinot grigio - albino armani - valdadige, italy
- sauvignon blanc - whitehaven - marlborough, new zealand
- chardonnay - cambria estate, katherine’s vineyard - santa maria valley, california
- pinot noir - bouchard - burgundy, france
- pinot noir - le colline - delle venezie, italy
- 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 - 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

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

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  espolòn 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

The Basics

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 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.