



How it works:

All Pit Cru Items will be delivered & set up by Cru Catering using disposable paper goods, plasticware, & serviceware. Disposable holding chafers & sternos available for an additional charge of \$12.00 each. Client is responsible for all rentals, tables, replenishing of food, and trash removal. 10% operating fee & minimum 72 hours notice. Availability, delivery times, and fees may fluctuate during peak times.

Looking for more?

If you're intersted in hosting a whole pig roast, lowcountry boil, oyster roast, or more, please contact our full-service Cru Catering division. We'd love to work with you to create a custom menu!

Meat & Two Sides

prices per person, 15 person minimum. includes
2 sauces, fresh buns, cold tea, all paper goods &
plasticware

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- PULLED PORK hickory wood smoked \$13.95
 - PULLED CHICKEN ancho rubbed, roasted \$13.95
 - ROASTED CHICKEN herbs & garlic \$13.95
 - GRILLED KABOBS beef, chicken, or shrimp.
choice of one meat, two kabobs per person \$14.95
 - HICKORY BRISKET hickory wood smoked \$16.50
 - SHORT RIBS hickory wood smoked \$16.50
 - BABY BACK RIBS dry rubbed \$17.00

Two Meat & Two Sides

prices per person, 15 person minimum. includes
2 sauces, fresh buns, cold tea, all paper goods &
plasticware

Add to Our SIGNATURE PULLED PORK

- PULLED CHICKEN \$13.95
- ROASTED CHICKEN \$14.95
- HICKORY BRISKET \$16.95
- SHORT RIBS or BABY BACK RIBS \$17.95

Add to Our ROASTED CHICKEN

- HICKORY BRISKET \$17.95
- SHORT RIBS or BABY BACK RIBS \$18.95

CHOICE OF 2 KABOBS \$14.95

Sauces

pint: \$4.95, serves 4-6

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|----------------|------------------------|
| SC MUSTARD | HONEY BOURBON BBQ |
| NC VINEGAR | SMOKED TOMATO
CAMEL |
| WHITE BBQ | BLACKJACK |
| SWEET CHIPOTLE | |

Appetizers

15 person minimum

\$2.00 per person

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- BOILED PEANUTS
 - PICKLED VEGETABLES
 - JALAPENO CORNBREAD
 - BUTTERMILK BISCUITS
 - BAGGED CHIPS

Two for \$4.75 per person
Three for \$6.00 per person

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- HUMMUS with flatbread
 - SALSA with tortilla chips
 - PIMENTO CHEESE with flatbread

Two for \$6.00 per person
Three for \$8.00 per person

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- VEGETABLE CRUDITE with ranch dressing
 - DOMESTIC CHEESE PLATTER with assorted crackers
 - FRESH SEASONAL FRUIT

\$6.00 per person

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- SHRIMP COCKTAIL 3 per person, with cocktail sauce
& lemons

Drinks

Gallon: \$12.00
includes 8oz. plastic cups

\$1.75 each

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- SWEET TEA
 - UNSWEET TEA
 - LEMONADE
 - ARNOLD PALMER

ASSORTED SODAS
BOTTLED WATER

Hot Sides

Half Pan: \$18.50 Full Pan: \$35.00
serves 15 serves 30

PIT BAKED BEANS applewood smoked bacon
CAJUN RED RICE sausage, tomatoes, peppers, onions
BRAISED GREENS ham hock
SMASHED RED POTATOES
CHEDDAR GRITS
SAUTEED GREEN BEANS

Half Pan: \$25.00 Full Pan: \$48.00
serves 15 serves 30

SOUTHERN MAC & CHEESE CASSEROLE
MEXICAN STREET CORN chipotle mayo, queso fresco
GREEN BEAN CASSEROLE tobacco fried onions
SWEET POTATO CASSEROLE toasted marshmallow
GRILLED VEGETABLES balsamic marinated

Cold Sides

Pint: \$4.95
serves 15

POTATO SALAD Boiled egg, red onion, whole grain mustard
BOWTIE PASTA SALAD feta, olives, tomatoes, red onion
BUTTERMILK COLESLAW
SEASONAL FRUIT SALAD

Salads

\$4.75 per person
15 person minimum

VINE RIPE TOMATO & ONION baby arugula, cucumber, sherry vinaigrette
CAESAR SALAD shaved parmesan, brioche croutons
ICEBERG SALAD corn, tomato, onion, bleu cheese, ranch
MIXED GREEN SALAD tomato, red onion, balsamic vinaigrette

Desserts

\$18.00 per dozen

TRIPLE FUDGE BROWNIES
ASSORTED COOKIES

\$22.00 per dozen

MINI BOURBON PECAN TARTS
MINI CINNAMON APPLE TARTS
MINI PEANUT BUTTER TARTS

\$25.00 family style
serves 15

BANANA PUDDING vanilla wafers, whipped cream
STRAWBERRY SHORTCAKE TRIFLE pound cake, whipped cream