



COOKING SINCE 2000

CRU

PIT CRU

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. 12% 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 \$17.95
- ROASTED CHICKEN \$17.95
- HICKORY BRISKET \$20.95
- SHORT RIBS or BABY BACK RIBS \$21.95

Add to Our ROASTED CHICKEN

- HICKORY BRISKET \$21.95
- SHORT RIBS or BABY BACK RIBS \$22.95

CHOICE OF 2 KABOBS \$18.95

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

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- ASSORTED SODAS
 - BOTTLED WATER

Hot Sides

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

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- 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

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- 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

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- 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

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- 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

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- TRIPLE FUDGE BROWNIES
 - ASSORTED COOKIES

\$22.00 per dozen

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

\$25.00 family style
serves 15

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