



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 & sterno's available for an additional charge of \$18.00 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 interested 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

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

SC MUSTARD	HONEY BOURBON BBQ
NC VINEGAR	SMOKED TOMATO CARMEL
WHITE BBQ	BLACKJACK
SWEET CHIPOTLE	

Appetizers

15 person minimum

\$2.00 per person

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

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

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

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

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

\$6.00 per person

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

Drinks

Gallon: \$12.00 \$1.75 each
includes 8oz. plastic cups

SWEET TEA	ASSORTED SODAS
UNSWEET TEA	BOTTLED WATER
LEMONADE	
ARNOLD PALMER	

Hot Sides

Half Pan: \$18.50
serves 15

Full Pan: \$35.00
serves 30

PIT BAKED BEANS applewood smoked bacon

CAJUN RED RICE sausage, tomatoes, peppers, onions

BRAISED GREENS ham hock

SMASHED RED POTATOES

CHEDDAR GRITS

SAUTÉED GREEN BEANS

Half Pan: \$25.00
serves 15

Full Pan: \$48.00
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: \$7.95
serves 5

POTATO SALAD Boiled egg, red onion, whole grain mustard

BOWTIE PASTA SALAD feta, olives, tomatoes, red onion

BUTTERMILK COLESLAW

SEASONAL FRUIT SALAD

Salads

\$5.75 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