



## 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 \$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.

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## 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

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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<br>CAMEL |
| WHITE BBQ      | BLACKJACK              |
| SWEET CHIPOTLE |                        |

## Appetizers

15 person minimum

\$2.00 per person

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- BOILED PEANUTS
  - PICKLED VEGETABLES
  - JALAPEÑO 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 CRUDITÉ 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

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      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: \$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