



COOKING  SINCE 2000

# CRU

CATERING

## Voted "Best Caterer" 2001-2019 by the Charleston City Paper

---

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.

## 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

**BREAKFAST FLATBREADS** serrano ham, fontina, quail egg, short rib, sweet potato, quail egg

**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** cru 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, vedka vodka, sparkling wine, white wine, pickled vegetables, olives, hot sauce, orange slices  
\$10.25 per person, based on three hours