



COOKING  SINCE 2000

CRU

CATERING

Voted "Best Caterer" 2001-2020 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, eggs, 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

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, vodka, sparkling wine, white wine, pickled vegetables, olives, hot sauce, orange slices
\$12.25 per person, based on three hours