

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.

dessert

Sweet Bites

LOWCOUNTRY TIRAMI-CHOUX mocha pâte à choux, kahlua & whiskey mascarpone, sweet potato caramel, praline crumble

PEANUT BUTTER HI-HAT brownie, peanut butter mousse, dipped in chocolate

CRU LIME PIE key lime, chocolate crust, whipped cream

PORT WINE PEAR TART dark chocolate ganache, port reduction, cacao nibs

TOASTED PECAN & CINNAMON MOUSSE white chocolate-lined waffle cone, kettle corn garnish

HOUSEMADE MACARONS chocolate lavender, meyer lemon, strawberries & cream

CHOCOLATE CUPS salted caramel & peanuts, raspberry dark chocolate, cinnnamon pecan mousse

BLUEBERRY TART roasted blueberries, almond brittle, lemon-thyme cream

CHOCOLATE TRUFFLES chili & smoked sea salt, hazelnut, white russian, bourbon pecan

SWEET TEA RICE KRISPIES lemon buttercream

PECAN TARTS bourbon, toasted meringue

OLIVE OIL CAKE fresh orange, brown butter walnuts

ALFAJORES COOKIES dulce de leche cream

Masons, Skillets, & Shots

STRAWBERRIES & BISCUITS sweet lemon biscuit, macerated strawberries, whipped cream

CORNBREAD TRIFLE blackberry coulis, berries, buttermilk cream

IPA POUND CAKE balsamic glazed strawberries, brown sugar cream

CHARLESTON HONEY honey vanilla bean pudding, orange caramel, lavender whipped cream, benne wafers

SKILLET S'MORES chocolate fudge brownie, salted caramel, toasted marshmallow, graham cracker

GUAVA COCONUT PANNA COTTA watermelon gelée, honey feta whip, coconut macaroon

SOUTHERN BANANA PUDDING vanilla bean pudding, banana, 'nilla wafer, whipped cream

Stations

GOURMET S'MORES candied bacon dark chocoalte, oreo milk chocolate, white chocolate confetti, housemade honey grahams, housemade vanilla, cocoa, & pistachio marshmallows

CHARLESTON-STYLE BANANAS FOSTER bananas, butter, brown sugar, wild turkey, banana liqueur, vanilla bean ice cream, benne wafer, toasted pecans

HOUSEMADE PUSH POPS blood orange mimosa mousse, layered banana pudding, dark & milk chocolate mousse, inquire about custom flavors