



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.

Raw Bar

FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

ASSORTED CHILLED OYSTERS ON THE HALFSHELL select singles, JAM vinegar mignonette, mini tabasco bottles, lemon wedges

SHRIMP COCKTAIL wasabi cocktail sauce, lemon wedges

GULF OYSTER SHOOTERS house bloody mary mix, pepper vodka in a shot glass, cucumber-yuzu mignonette, vodka, lime, in a shot glass

CHILLED LOBSTER TAIL old bay rémoulade, lemon wedges

HOUSE SMOKED SALMON red onion, caper, crème fraîche, crostini

CHILLED CAROLINA CRAB DIP grilled flatbread, lemon confit

PICKLED SHRIMP old bay, red chili glaze

Cured Meats & Cheeses

ANTIPASTI PLATTER chef's selection of cured meats, fresh mozzarella, roasted peppers, castelvetro olives, pickled vegetables, crostini, mustard

CHARCUTERIE PLATTER country pâté, pork rilette, duck liver mousse, chef's selection of cured meats, mustard, crostini

FARMER'S TABLE chef's selection of cured meats, artisanal cheeses with crostini, vegetable crudité with hummus

ASSORTED CRUDITÉ caramelized fennel-mushroom dip

FRESH SEASONAL FRUIT sliced, orange blossom crema

ARTISANAL CHEESES assorted rustic breads & crackers, seasonal fruit, candied nuts, honey

TRIO OF LOWCOUNTRY DIPS black eyed pea hummus, collard green dip, & pimento cheese with flatbread

HOUSEMADE BISCUITS blackberry, raspberry-lemon, sweet potato, pimento cheese