



COOKING  SINCE 2000

**CRU**

**CATERING**

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

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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.

## Cold Seafood

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HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche

SHRIMP COCKTAIL wasabi cocktail sauce

LOCAL CEVICHE citrus, avocado, cilantro, chili pepper, in spoon

AHI POKE soy, scallion, sesame seeds, serrano chili, cilantro

TUNA SASHIMI house-pickled vegetables, yuzu aioli on crispy rice cake

LUMP CRAB SALAD cucumber cup, cilantro, lime

LOBSTER & GRANNY SMITH APPLE avocado mousse, toasted fennel seed on cucumber

RAZOR CLAM SALAD braised fennel, lemon confit, in spoon

LOBSTER ROLL pâte à choux, lemon aioli, tarragon-whole grain mustard

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

## Hot Seafood

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CHARRED OCTOPUS lime, sweet chili aioli, pistachio

MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO ROCK SHRIMP toasted cumin-orange gastrique

LOCAL CLAM & SHRIMP DUMPLING dashi broth, soy powder, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

CONCH FRITTER spicy rémoulade

CRAWFISH EMPANADA goat cheese, chives, old bay cream

CRU CRAB CAKE new england-style, caper rémoulade

BUTTERMILK FRIED OYSTER cajun rémoulade

BAKED OYSTERS CAROLINA roasted shallots, sherry-creamed greens, parmesan cheese

MINI OYSTER PO' BOY soft rémoulade bun, fried oyster, sliced tomato, arugula

## Cold Meat

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ROSEMARY ROASTED MINI POTATO boursin cheese, lamb bacon

MINI SWEET POTATO BOMB sweet potato, walnut-cinnamon cream cheese, lardons

FOIE GRAS CONES seasonal berry jam, pop rocks, mini waffle cone

DEVILED EGG crispy chicken skin, honey hot sauce

MINI LAMB BACON BLT arugula, tomato vinaigrette, marbled rye crisp

ANGUS BEEF TENDERLOIN horseradish crème fraîche, brioche toast

PROSCUITTO & MELON prosecco-compressed melon, balsamic reduction

## Hot Meat

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FRIED CHICKEN & WAFFLE CONES maple bacon rémoulade, mini waffle cone

MINI CHICKEN BISCUIT buttermilk marinated chicken, red eye gravy

CHICKEN POT PIE CONES peas, carrots, mini savory cone

DUCK CONFIT EMPANADAS goat cheese, stone fruit salsa

MINI DUCK CONFIT PIE english peas, caramelized onions, smashed potatoes, mini mason jar

CONFIT DUCK crispy polenta cake, chili-orange gastrique

QUAIL LOLLIPOP soy ginger glaze

MINI BRAISED PORK BISCUIT bourbon-peach jam

CRU CAFE'S FRIED GREEN TOMATO sheep's milk feta, smoked tomato caramel, pork belly crouton

COLLARD GREEN WONTON cream cheese, ham hock, green tomato marmalade

STUFFED MUSHROOMS housemade italian sausage, goat cheese

SWEET & SOUR MEATBALLS toasted sesame seeds, scallions

RIOJA BRAISED SHORT RIB WONTON avocado crema

MINI STEAK TACO chimichurri, cilantro, julienne onion, served in lime wedge

LAMB LOIN BITES hazelnut-parmesan pesto

## Cold Vegetarian

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- CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip
- EDAMAME HUMMUS sesame-chili jam, flatbread
- WATERMELON & TOMATO SKEWER champagne-shallot compressed watermelon, gouda
- DEVILED EGG TOAST deviled egg yolk spread, cornichon, pumpernickel, fines herbes
- CAPRESE SKEWERS fresh pulled mozzarella, grape tomato, pesto
- PIMENTO CHEESE BISCUIT pepper jelly, whipped goat cheese
- PORT WINE POACHED PEARS cinnamon mascarpone on brioche
- GREEN TOMATO BRUSCHETTA buratta, fresh basil, smoked sea salt, grilled baguette
- MACERATED STRAWBERRY TOAST pea shoots, sheep's milk feta cream, toast round
- BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini
- PICKLED PEACHES goat cheese, fresh basil, crostini
- ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette
- BALSAMIC GRILLED PEACH SKEWER mint crème fraîche
- AVOCADO GOAT CHEESE TOAST chili-garlic glaze

## Hot Vegetarian

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- CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé
- CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion
- TANDOORI SPICED MINI VEGETABLE KABOBS beech mushrooms, baby zucchini & pattypan squash, pearl onion, tahini-mint yogurt
- ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry
- SAVORY POPTART mushroom, thyme, fontina
- CARAMELIZED TOFU miso glaze, black sesame seeds
- MINI TOMATO PIE housemade pimento cheese, local tomato
- SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé