



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.

Savory

CHICKEN & WAFFLES mini cones or sliders, maple bacon rémoulade

MINI CHICAGO DOGS poppyseed bun, yellow mustard, white onion, pickle relish, peppers, tomatoes, dill pickle spear, celery salt

SMOKED PORK BELLY CORN DOG jufran hot banana sauce

MINI QUESADILLAS lime crème fraîche

FRENCH FRIES cajun seasoned fries, truffle parmesan fries, or sea salted fries with mini ketchup bottles, served in bamboo cones

POPCORN CONES truffled popcorn, cheddar popcorn, kettle corn or margarita popcorn with lime zest, chili powder, cilantro, served in bamboo cones

MINI BÁNH MÌ pork belly, steam bun, pickle slaw

MINI PHILLY CHEESESTEAK sauteed peppers & onions, jalapeño jack cheddar, pâte à choux

MINI MUFFALETTA pork loin pastrami, smoked turkey, sharp provolone, pepperoncini & black olive tapenade

Sweet

SWEET CORN CORNETTES popcorn mousse, caramel corn, mini waffle cone

FRENCH TOAST BITES bourbon crème anglaise

MINI ROOT BEER FLOATS vanilla bean ice cream

ADULT MILKSHAKES kahlúa & chocolate, brandy alexander

CHOCOLATE CHURROS caramel cream

HOUSEMADE DONUT HOLES dulce de leche cream