

main course

CREATE YOUR OWN MAIN COURSE: choose an entree, then choose a vegetable in season during your event! vegetables will be prepared based on our chef's recommendations for the best pairing for your entree.

Entrée

ROASTED BEEF TENDERLOIN & CRU CRAB CAKE garlic whipped potatoes, cognac-roasted shallot hollandaise

PAN-SEARED WRECKFISH & PETITE FILET slow roasted white truffle sweet potatoes, creole glaze

PEPPER SEARED NEW YORK STRIP FILET roasted fingerling potatoes, caramelized onion zinfandel demi glaze

PAN SEARED GROUPER roasted cauliflower and red onions, roasted poblano cream sauce

SEARED LOCAL FISH dashi oyster and maitake mushrooms, bok choy, lotus root

SEARED SCALLOPS lemon parmesan risotto, citrus beurre blanc

GLAZED BONE-IN PORK CHOP farro & kale, apple country ham hollandaise

HONEY-BOURBON BBQ GLAZED QUAIL chili whipped sweet potatoes, roasted corn succotash, bourbon pepper jelly glaze

ROASTED CHICKEN coconut carrot purée, vidalia onion soubise

PRALINE ENCRUSTED SAGE CHICKEN dill smashed potatoes, gorgonzola cream

RICOTTA GNOCCHI oyster mushrooms, broccolini, pecorino romano, truffle oil

CHICKPEA TAGINE jasmine rice, cumin, coriander, almonds, spinach, lemon, mint raita, grilled flatbread

Spring & Summer

spinach

ramps

sweet corn

succotash

field peas

haricot verts

asparagus

baby squash

sunchoke

heirloom tomatoes

Fall & Winter

mustard greens

swiss chard

tatsoi

cauliflower

romanesco

kohl rabi

local mushrooms

baby carrots

root vegetables

hearty squash



cru catering is a partner of the south carolina aquarium's good catch program. throughout the year certain seafood items may become unavailable. our commitment to provide the freshest ingredients may lead to minor changes in product availability.