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 glace

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

**PAN SEARED GROPER**  
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

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### Spring & Summer

- spinach
- ramps
- sweet corn
- succotash
- field peas
- haricot verts
- asparagus
- baby squash
- sunchookes
- heirloom tomatoes

### Fall & Winter

- mustard greens
- swiss chard
- tatsoi
- cauliflower
- romanesco
- kohl rabi
- local mushrooms
- baby carrots
- root vegetables
- hearty squash

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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.