



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.

Salads

SOUTHERN ARUGULA SALAD candied pecans, local grape tomatoes, tobacco onions, honey-sherry vinaigrette

BUTTER LETTUCE SALAD candied pears, walnuts, gorgonzola, honey-sherry vinaigrette

LOWCOUNTRY PANZANELLA buttermilk biscuit, heirloom tomatoes, cucumber, buttermilk vinaigrette

SWEETBAY LETTUCE shaved fennel, hazelnut dust, goat cheese, watermelon radish, tarragon-parmesan vinaigrette

CONFIT BEET SALAD arugula pesto, buratta, shaved asparagus, olive oil

TOMATO & WATERMELON SALAD buratta, heirloom tomatoes, mint, sherry vinegar, saba jus

BABY SPINACH SALAD seasonal berries, fried shallot, bacon vinaigrette

GRILLED LOCAL PEACH SALAD thinly sliced country ham, mixed greens, goat cheese, toasted almonds, brown butter vinaigrette

MESCLUN GREENS SALAD pine nut fried goat cheese, local grape tomato, red onion, aged balsamic vinaigrette

DUCK CONFIT ARUGULA SALAD local tomatoes, caramelized pecans, fried onions, port wine vinaigrette

CHINESE CHICKEN SALAD slow roasted chicken, daikon, peppers, napa cabbage fried wontons, honey-ginger dressing

HEIRLOOM CAPRESE fresh mozzarella, basil, heirloom tomatoes, aged balsamic reduction, basil oil

GRILLED KALE & QUINOA SALAD crushed hazelnuts, sage, roasted vegetables