



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.

## Small Plates

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**FRESH OFF THE BOAT** pan seared local white fish, truffled citrus beurre blanc, basil & parsnip purée, roasted corn succotash

**FORK-ONLY SHORT RIB WELLINGTON** 48-hour braised painted hill short ribs & root vegetables, zinfandel reduction, yukon gold potato purée

**BEET CARBONARA** beet cellophane noodles, lardons, english pea purée, fried quail egg, parmesan beurre blanc

**SOUTHERN FRIED CAULIFLOWER** smoked & fried cauliflower, black eyed peas, plantation rice, pepper jelly

**STEAK FRITES** angus new york strip, sliced to order parmesan truffle fries, tomato-bacon jam

**CRU CRAB CAKE** new england-style crab cake, caper rémoulade, brussels sprout slaw with red onion & pork belly lardons

**SEARED DUCK BREAST** brie & carrot fondue, herb polenta cake

**FROGMORE STEW SKILLET** corn spoonbread, smoked sausage & sweet potato hash, grilled shrimp, old bay butter

**GENERAL TSO'S CHICKEN** asian slaw, habanero crème fraîche

**SOBA NOODLE SALAD** shrimp tempura, served in chinese take out box

**QUAIL & GRITS** cru four cheese grits, boneless quail, onions, au jus

**BOAR RAGU** herb & cheese polenta, gremolata

**CEDAR PLANK SALMON** horseradish & celery root purée, citrus beurre blanc

**TASTE OF THE LOWCOUNTRY** mini fried green tomato with pimento cheese, chipotle braised pork belly, summer succotash, shrimp & grits in a demitasse cup

**THAI SEAFOOD RISOTTO** shrimp, fish, scallop, mussels, coconut milk, soy, sriracha, basil, & carnaroli rice