



COOKING  SINCE 2000

CRU

CATERING

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.

Small Plates

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

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

CHICKEN SALTIMBOCCA ROULADE lemon & pea risotto, roasted garlic cream sauce, fried sage, crispy prosciutto

GENERAL TSO'S CHICKEN asian slaw, habanero crème fraîche

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

BOAR RAGU herb & cheese polenta, gremolata

SEARED SALMON spinach cream, roasted potatoes, fennel, olive tapenade

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