



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.

Hot Soups

CHARLESTON SHE CRAB SOUP twenty-year aged sherry, lump crab garnish

LOBSTER BISQUE roasted garlic croutons

ROASTED SHRIMP BISQUE crispy capers

ROASTED CORN CHOWDER smoked mussels

WISCONSIN BEER CHEDDAR SOUP crushed pretzel

ROASTED TOMATO BASIL basil oil

POTATO LEEK SOUP julienne wontons

CREMINI BISQUE fried leeks, crème fraîche

ROASTED CAULIFLOWER SOUP turmeric infused oil

THAI CURRY SOUP coconut, shiitake mushroom

Cold Soups

WINTER SQUASH BISQUE grilled pear salsa, nutmeg crème fraîche

SWEET COCONUT & GINGER SOUP crispy scallions

CHILLED YELLOW TOMATO GAZPACHO habanero-lime crème fraîche

CHILLED SUMMER GAZPACHO lump crab meat, balsamic reduction

CHILLED CUCUMBER-DILL SOUP crème fraîche

CHILLED MELON CONSOMME balsamic salted rim