



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.

Stations

CRU SHRIMP & GRITS fontina, mozzarella, cheddar, pepper jack
garlic seared shrimp, andouille sausage, apple smoked bacon,
tomato, peppers, white wine butter sauce

MAC & CHEESE award winning four cheese macaroni
fontina, cheddar, monterey jack, mozzarella
with apple smoked bacon & scallions
upgrade your station with the following additional toppings:
lobster meat, jumbo crab meat, bay scallops, fried chicken bites

BAJA STATION select from the following tacos:
citrus marinated local fish with shredded cabbage & chipotle sour cream
rioja braised short rib with jicama-papaya salsa & lime-habanero crème fraîche
pork al pastor with chimichurri & granny smith apple slaw

HAND-ROLLED SUSHI spicy tuna roll, california roll, dragon roll, vegetarian roll
edamame & carrot salad
pickled ginger, wasabi, soy sauce

HOUSEMADE PIZZA all pizzas are prepared with fontina & mozzarella cheeses:
italian sausage, roma tomato, asiago cheese, basil
housemade smoked salmon, chives, caramelized onions, dill crème fraîche
pancetta, shiitake mushrooms, sweet peppers, parmesan
spicy chicken, spinach, ricotta, tomato, oregano

OYSTER ROAST steamed market oysters, saltine crackers, hot sauce, cocktail sauce, and lemon wedges

HIBACHI ACTION STATION select from the following proteins: chicken, shrimp, beef, tofu
with fried rice, sauteed zucchini, squash, onions, baby corn, & snow peas
japanese aioli, ginger glaze, toasted sesame seeds

SLIDERS select from the following options:
mini angus hamburger, cheddar, ketchup, mustard, pickle
fried green tomato, roasted jalapeño pimento cheese
pulled short rib, smoked gouda, king's hawaiian roll
pulled adobo pork, apple slaw, sc & nc vinegar
southern fried chicken & waffles, maple-bacon aioli, waffle bread
open-faced crab cake slider, caper rémoulade

LOWCOUNTRY BOIL shrimp, corn, red potato, smoked sausage
jalapeño corn muffins and tahini butter

TRADITIONAL SPANISH PAELLA local shrimp, mussels, clams, sausage, chicken,
saffron rice with parsley, chives, oregano

PIG ROAST smoked suckling pig
nc vinegar, sc mustard, and honey bourbon bbq sauce
select from the following: stewed okra & tomatoes, lowcountry coleslaw, baked beans
cornbread bites, rolls, whipped butter

Stations

RISOTTO CHEF STATION select from the following made-to-order risotto:

white wine & parmesan with english peas, mushrooms, lardons

cajun shrimp & housemade andouille sausage with peppers & onions

butternut squash & sage with lamb bacon

lobster & asparagus with melted leeks & lemon zest

SOUP TASTING wisconsin beer cheese soup with soft pretzel bites

tomato soup with cheese straws

charleston she crab soup with biscuits

TASTE OF THE CARIBBEAN curried chicken thighs, coconut jasmine rice, golden raisins, conch fritters, fried plantains, jerk aioli, grilled pineapple

Carving Chef Station:

PROTEIN

pepper seared
tenderloin of beef

grilled marinated
shoulderloin of beef

new york strip steak

roasted rosemary
leg of lamb

stuffed pork tenderloin

bone-in duroc pork
chop

smoked cajun
turkey breast

maple & brown
sugar glazed ham

smoked pork belly

SAUCES

green peppercorn jus

horseradish crème
fraiche

cognac roasted vidalia
hollandaise

caramelized onion
zinfandel demi glace

honey dijon jus

chimichurri

creole glaze

morel butter

vidalia onion soubise

SIDES

four cheese macaroni

parmesan whipped
potatoes

roasted garlic whipped
potatoes

farro & baby kale

grilled vegetable platter

crispy brussels sprouts

roasted garlic haricot
verts

roasted corn succotash

inquire about seasonal
sides

BREADS

rustic rolls & baguette

buttermilk biscuits

or cornbread