



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.

## Stations

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**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

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**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

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- 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

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- 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

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- 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

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- rustic rolls & baguette
- buttermilk biscuits
- or cornbread