



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.

## Cold Seafood

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HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche

SHRIMP COCKTAIL wasabi cocktail sauce

LOCAL CEVICHE citrus, avocado, cilantro, chili pepper, in spoon

AHI POKE soy, scallion, sesame seeds, serrano chili, cilantro

TUNA SASHIMI house-pickled vegetables, yuzu aioli on crispy rice cake

LUMP CRAB SALAD cucumber cup, cilantro, lime

LOBSTER & GRANNY SMITH APPLE avocado mousse, toasted fennel seed on cucumber

RAZOR CLAM SALAD braised fennel, lemon confit, in spoon

LOBSTER ROLL pâte à choux, lemon aioli, tarragon-whole grain mustard

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

## Hot Seafood

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CHARRED OCTOPUS lime, sweet chili aioli, pistachio

MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO ROCK SHRIMP toasted cumin-orange gastrique

LOCAL CLAM & SHRIMP DUMPLING dashi broth, soy powder, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

CONCH FRITTER spicy rémoulade

CRAWFISH EMPANADA goat cheese, chives, old bay cream

CRU CRAB CAKE new england-style, caper rémoulade

BUTTERMILK FRIED OYSTER cajun rémoulade

BAKED OYSTERS CAROLINA roasted shallots, sherry-creamed greens, parmesan cheese

MINI OYSTER PO' BOY soft rémoulade bun, fried oyster, sliced tomato, arugula

## Cold Meat

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ROSEMARY ROASTED MINI POTATO boursin cheese, lamb bacon

MINI SWEET POTATO BOMB sweet potato, walnut-cinnamon cream cheese, lardons

FOIE GRAS CONES seasonal berry jam, pop rocks, mini waffle cone

DEVILED EGG crispy chicken skin, honey hot sauce

MINI LAMB BACON BLT arugula, tomato vinaigrette, marbled rye crisp

ANGUS BEEF TENDERLOIN horseradish crème fraîche, brioche toast

PROSCUITTO & MELON prosecco-compressed melon, balsamic reduction

## Hot Meat

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FRIED CHICKEN & WAFFLE CONES maple bacon rémoulade, mini waffle cone

MINI CHICKEN BISCUIT buttermilk marinated chicken, red eye gravy

CHICKEN POT PIE CONES peas, carrots, mini savory cone

DUCK CONFIT EMPANADAS goat cheese, stone fruit salsa

MINI DUCK CONFIT PIE english peas, caramelized onions, smashed potatoes, mini mason jar

CONFIT DUCK crispy polenta cake, chili-orange gastrique

QUAIL LOLLIPOP soy ginger glaze

MINI BRAISED PORK BISCUIT bourbon-peach jam

CRU CAFE'S FRIED GREEN TOMATO sheep's milk feta, smoked tomato caramel, pork belly crouton

COLLARD GREEN WONTON cream cheese, ham hock, green tomato marmalade

STUFFED MUSHROOMS housemade italian sausage, goat cheese

SWEET & SOUR MEATBALLS toasted sesame seeds, scallions

RIOJA BRAISED SHORT RIB WONTON avocado crema

MINI STEAK TACO chimichurri, cilantro, julienne onion, served in lime wedge

LAMB LOIN BITES hazelnut-parmesan pesto

## Cold Vegetarian

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- CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip
- EDAMAME HUMMUS sesame-chili jam, flatbread
- WATERMELON & TOMATO SKEWER champagne-shallot compressed watermelon, gouda
- DEVILED EGG TOAST deviled egg yolk spread, cornichon, pumpernickel, fines herbes
- CAPRESE SKEWERS fresh pulled mozzarella, grape tomato, pesto
- PIMENTO CHEESE BISCUIT pepper jelly, whipped goat cheese
- PORT WINE POACHED PEARS cinnamon mascarpone on brioche
- GREEN TOMATO BRUSCHETTA buratta, fresh basil, smoked sea salt, grilled baguette
- MACERATED STRAWBERRY TOAST pea shoots, sheep's milk feta cream, toast round
- BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini
- PICKLED PEACHES goat cheese, fresh basil, crostini
- ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette
- BALSAMIC GRILLED PEACH SKEWER mint crème fraîche
- AVOCADO GOAT CHEESE TOAST chili-garlic glaze

## Hot Vegetarian

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- CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé
- CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion
- TANDOORI SPICED MINI VEGETABLE KABOBS beech mushrooms, baby zucchini & pattypan squash, pearl onion, tahini-mint yogurt
- ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry
- SAVORY POPTART mushroom, thyme, fontina
- CARAMELIZED TOFU miso glaze, black sesame seeds
- MINI TOMATO PIE housemade pimento cheese, local tomato
- SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé

## Raw Bar

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FRESH SNOW CRAB CLAWS horseradish black vinegar aioli

ASSORTED CHILLED OYSTERS ON THE HALFSHELL select singles, JAM vinegar mignonette, mini tabasco bottles, lemon wedges

SHRIMP COCKTAIL wasabi cocktail sauce, lemon wedges

GULF OYSTER SHOOTERS house bloody mary mix, pepper vodka in a shot glass, cucumber-yuzu mignonette, vodka, lime, in a shot glass

CHILLED LOBSTER TAIL old bay rémoulade, lemon wedges

HOUSE SMOKED SALMON red onion, caper, crème fraîche, crostini

CHILLED CAROLINA CRAB DIP grilled flatbread, lemon confit

PICKLED SHRIMP old bay, red chili glaze

## Cured Meats & Cheeses

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ANTIPASTI PLATTER chef's selection of cured meats, fresh mozzarella, roasted peppers, castelvetro olives, pickled vegetables, crostini, mustard

CHARCUTERIE PLATTER country pâté, pork rilette, duck liver mousse, chef's selection of cured meats, mustard, crostini

FARMER'S TABLE chef's selection of cured meats, artisanal cheeses with crostini, vegetable crudité with hummus

ASSORTED CRUDITÉ caramelized fennel-mushroom dip

FRESH SEASONAL FRUIT sliced, orange blossom crema

ARTISANAL CHEESES assorted rustic breads & crackers, seasonal fruit, candied nuts, honey

TRIO OF LOWCOUNTRY DIPS black eyed pea hummus, collard green dip, & pimento cheese with flatbread

HOUSEMADE BISCUITS blackberry, raspberry-lemon, sweet potato, pimento cheese

## Hot Soups

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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

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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

## Salads

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SOUTHERN ARUGULA SALAD candied pecans, local grape tomatoes, tobacco onions, honey-sherry vinaigrette

BUTTER LETTUCE SALAD candied pears, walnuts, gorgonzola, honey-sherry vinaigrette

LOWCOUNTRY PANZANELLA buttermilk biscuit, heirloom tomatoes, cucumber, buttermilk vinaigrette

SWEETBAY LETTUCE shaved fennel, hazelnut dust, goat cheese, watermelon radish, tarragon-parmesan vinaigrette

CONFIT BEET SALAD arugula pesto, buratta, shaved asparagus, olive oil

TOMATO & WATERMELON SALAD buratta, heirloom tomatoes, mint, sherry vinegar, saba jus

BABY SPINACH SALAD seasonal berries, fried shallot, bacon vinaigrette

GRILLED LOCAL PEACH SALAD thinly sliced country ham, mixed greens, goat cheese, toasted almonds, brown butter vinaigrette

MESCLUN GREENS SALAD pine nut fried goat cheese, local grape tomato, red onion, aged balsamic vinaigrette

DUCK CONFIT ARUGULA SALAD local tomatoes, caramelized pecans, fried onions, port wine vinaigrette

CHINESE CHICKEN SALAD slow roasted chicken, daikon, peppers, napa cabbage fried wontons, honey-ginger dressing

HEIRLOOM CAPRESE fresh mozzarella, basil, heirloom tomatoes, aged balsamic reduction, basil oil

GRILLED KALE & QUINOA SALAD crushed hazelnuts, sage, roasted vegetables

# main course

CREATE YOUR OWN MAIN COURSE: choose an entree, then choose a vegetable in season during your event! vegetables will be prepared based on our chef's recommendations for the best pairing for your entree.

## Entrée

ROASTED BEEF TENDERLOIN & CRU CRAB CAKE garlic whipped potatoes, cognac-roasted shallot hollandaise

PAN-SEARED WRECKFISH & PETITE FILET slow roasted white truffle sweet potatoes, creole glaze

PEPPER SEARED NEW YORK STRIP FILET roasted fingerling potatoes, caramelized onion zinfandel demi glaze

PAN SEARED GROUPER roasted cauliflower, shishito pepper relish

VERMILION SNAPPER roasted sunchokes, toasted pecan, plumped golden raisins, leek fumet

SEARED SCALLOPS lemon parmesan risotto, citrus beurre blanc

GLAZED BONE-IN PORK CHOP farro & kale, apple country ham hollandaise

HONEY-BOURBON BBQ GLAZED QUAIL chili whipped sweet potatoes, roasted corn succotash, bourbon pepper jelly glaze

ROASTED CHICKEN coconut carrot purée, vidalia onion soubise

PRALINE ENCRUSTED SAGE CHICKEN dill smashed potatoes, gorgonzola cream

HERB GLAZED CORNISH HEN creamy polenta, caramelized fennel

RICOTTA GNOCCHI oyster mushrooms, broccolini, pecorino romano, truffle oil

CHICKPEA TAGINE jasmine rice, cumin, coriander, almonds, spinach, lemon, mint raita, grilled flatbread

## Spring & Summer

spinach

ramps

sweet corn

succotash

field peas

haricot verts

asparagus

baby squash

sunchokes

heirloom tomatoes

## Fall & Winter

mustard greens

swiss chard

tatsoi

cauliflower

romanesco

kohl rabi

local mushrooms

baby carrots

root vegetables

hearty squash



cru catering is a partner of the south carolina aquarium's good catch program. throughout the year certain seafood items may become unavailable. our commitment to provide the freshest ingredients may lead to minor changes in product availability.

## 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

## 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

## Sweet Bites

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**LOWCOUNTRY TIRAMI-CHOUX** mocha pâte à choux, kahlua & whiskey mascarpone, sweet potato caramel, praline crumble

**PEANUT BUTTER HI-HAT** brownie, peanut butter mousse, dipped in chocolate

**CRU LIME PIE** key lime, chocolate crust, whipped cream

**PORT WINE PEAR TART** dark chocolate ganache, port reduction, cacao nibs

**TOASTED PECAN & CINNAMON MOUSSE** white chocolate-lined waffle cone, kettle corn garnish

**HOUSEMADE MACARONS** chocolate lavender, meyer lemon, strawberries & cream

**CHOCOLATE CUPS** salted caramel & peanuts, raspberry dark chocolate, cinnamon pecan mousse

**BLUEBERRY TART** roasted blueberries, almond brittle, lemon-thyme cream

**CHOCOLATE TRUFFLES** chili & smoked sea salt, hazelnut, white russian, bourbon pecan

**SWEET TEA RICE KRISPIES** lemon buttercream

**PECAN TARTS** bourbon, toasted meringue

**OLIVE OIL CAKE** fresh orange, brown butter walnuts

**ALFAJORES COOKIES** dulce de leche cream

## Masons, Skillets, & Shots

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**STRAWBERRIES & BISCUITS** sweet lemon biscuit, macerated strawberries, whipped cream

**CORNBREAD TRIFLE** blackberry coulis, berries, buttermilk cream

**IPA POUND CAKE** balsamic glazed strawberries, brown sugar cream

**CHARLESTON HONEY** honey vanilla bean pudding, orange caramel, lavender whipped cream, benne wafers

**SKILLET S'MORES** chocolate fudge brownie, salted caramel, toasted marshmallow, graham cracker

**GUAVA COCONUT PANNA COTTA** watermelon gelée, honey feta whip, coconut macaroon

**SOUTHERN BANANA PUDDING** vanilla bean pudding, banana, 'nilla wafer, whipped cream

## Stations

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**GOURMET S'MORES** candied bacon dark chocolate, oreo milk chocolate, white chocolate confetti, housemade honey grahams, housemade vanilla, cocoa, & pistachio marshmallows

**CHARLESTON-STYLE BANANAS FOSTER** bananas, butter, brown sugar, wild turkey, banana liqueur, vanilla bean ice cream, benne wafer, toasted pecans

**HOUSEMADE PUSH POPS** blood orange mimosa mousse, layered banana pudding, dark & milk chocolate mousse, inquire about custom flavors

## Savory

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CHICKEN & WAFFLES mini cones or sliders, maple bacon rémoulade

MINI CHICAGO DOGS poppyseed bun, yellow mustard, white onion, pickle relish, peppers, tomatoes, dill pickle spear, celery salt

SMOKED PORK BELLY CORN DOG jufran hot banana sauce

MINI QUESADILLAS lime crème fraîche

FRENCH FRIES cajun seasoned fries, truffle parmesan fries, or sea salted fries with mini ketchup bottles, served in bamboo cones

POPCORN CONES truffled popcorn, cheddar popcorn, kettle corn or margarita popcorn with lime zest, chili powder, cilantro, served in bamboo cones

MINI BÁNH MÌ pork belly, steam bun

SMOKED CHICKEN WINGS smoked tomato bbq sauce, served in paper boats

MINI PHILLY CHEESESTEAK sauteed peppers & onions, jalapeño jack cheddar, pâte à choux

MINI MUFFALETTA pork loin pastrami, smoked turkey, sharp provolone, pepperoncini & black olive tapenade

## Sweet

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SWEET CORN CORNETTES popcorn mousse, caramel corn, mini waffle cone

FRENCH TOAST BITES bourbon crème anglaise

MINI ROOT BEER FLOATS vanilla bean ice cream

ADULT MILKSHAKES kahlúa & chocolate, brandy alexander

CHOCOLATE CHURROS caramel cream

HOUSEMADE DONUT HOLES dulce de leche cream

## Display

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**YOGURT PARFAITS** vanilla yogurt, housemade granola, fresh berries, served in a rocks glass

**SMOKED SALMON PLATTER** savory bagels, red onion, whipped cream cheese, capers, tomatoes, lemon wedges

**TEA SANDWICHES ON SOFT WHITE BREAD** cucumber-dill, egg salad, shrimp salad, radish & mint, tomato & house mayonnaise

**MIXED PASTRIES** chef's seasonal muffins, mini cinnamon rolls, bacon & cheddar scones

**HOUSEMADE POPTARTS** strawberry & white chocolate, nutella & hazelnuts, blueberry & lemon

**BREAKFAST FLATBREADS** serrano ham, fontina, quail egg, short rib, sweet potato, quail egg

**CHICKEN BISCUITS** red eye gravy, house pickle

**HASHBROWN CASSEROLE** yukon gold potatoes, eggs, onions, cheddar cheese

**BREAKFAST SANDWICHES** english muffin, egg, cheese, sausage or bacon

**STUFFED FRENCH TOAST** white chocolate mascarpone, macerated strawberries, maple syrup

**FRITATTA** lobster, roasted pepper, & fontina, roasted vegetables & pico de gallo

**MINI QUICHE** spinach, scallion, & fontina, sundried tomato & spicy shrimp, mushroom, swiss, & bacon

**SEASONAL FRUIT SALAD** mixed berries, melon, basil, honey-lime dressing

## Stations

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**BISCUIT BAR** sweet potato, cheddar, & buttermilk biscuits, sliced ham, apple butter, local honey, pepper jelly, hot sausage gravy

**CHEF OMELET STATION** sausage, bacon, shrimp, peppers, mushrooms, onions, tomatoes, spinach, asparagus, shredded cheddar & swiss cheeses, made-to-order

**HUEVOS RANCHEROS** black beans, crispy tortilla round, avocado, fried quail egg, pico de gallo, cilantro

**MINI CRAB CAKE EGGS BENEDICT** cru crab cake, quail egg, hollandaise, toast

**PORK BELLY WAFFLE** maple crème anglaise

## Beverages

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### BRUNCH BEVERAGE STATION

water, fresh squeezed orange juice, assorted hot tea, regular & decaf coffee, half & half, assorted sweeteners

\$5.75 per person

### BLOODY MARY & MIMOSA BAR

fresh squeezed orange juice, bloody mary mix, club soda, coke, diet coke, sprite, vodka, sparkling wine, white wine, pickled vegetables, olives, hot sauce, orange slices

\$10.25 per person, based on three hours



Cru Bar has been servicing clients and events for sixteen years. We love to match cocktails to the celebrations our clients are planning for their guests and family to enjoy alike. Our mixologists can create signature cocktails and memorable experiences, please inquire with your Catering Director about the endless possibilities!

Included with each bar package:

**SODAS** coca-cola, diet coke, sprite, ginger ale, tonic, club soda

**MIXERS** sweet & sour mix, bloody mary mix, triple sec, lime juice, grenadine, sweet vermouth, dry vermouth, bitters

**JUICES** orange, cranberry, grapefruit, pineapple

**GARNISHES** limes, lemons, olives, cherries

**BAR EQUIPMENT** coolers, ice, ice scoops, beverage napkins, straws, cocktail shakers, pour spouts, strainers, trash cans, liners, standard bar equipment, post-event trash removal

**WEDDING PACKAGES** one bottle of complimentary prosecco for the bride & groom

# cru bar packages

## Beer & Wine Bar

### PRICING

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\$8.75 per guest  
for 3 hour event  
\$2.00 per guest for  
each additional hour

### BEER

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bud light  
yuengling  
stella artois

### WINE

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canyon road pinot grigio  
canyon road pinot noir

### SODA

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coke  
diet coke  
sprite

## Full Bar

### PRICING

---

\$10.25 per guest  
for 3 hour event  
\$2.50 per guest for  
each additional hour

### BEER

---

bud light  
yuengling  
stella artois

### WINE

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canyon road pinot grigio  
canyon road pinot noir

### LIQUOR

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svedka vodka  
seagram's gin  
bacardi rum  
jim beam bourbon  
famous grouse scotch

## Premium Bar

### PRICING

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\$13.50 per guest  
for 3 hour event  
\$3.50 per guest for  
each additional hour

### BEER

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bud light  
yuengling  
stella artois

### WINE

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benvolio pinot grigio  
bouchard pinot noir

### LIQUOR

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tito's vodka  
bombay gin  
captain morgan rum  
bacardi light rum  
maker's mark bourbon  
johnny walker red scotch

## Super Premium Bar

### PRICING

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\$18.75 per guest  
for 3 hour event  
\$4.50 per guest for  
each additional hour

### BEER

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bud light  
yuengling  
stella artois

### WINE

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emmolo sauvignon blanc  
elouan pinot noir

### LIQUOR

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ketel one vodka  
bombay sapphire gin  
mount gay rum  
bacardi light rum  
bulleit bourbon  
glenlivet scotch

## The Extras

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**PROSECCO** \$2.50 per person added to bar package, \$3.00 per person for a passed & served toast pour

**DOMESTIC CHAMPAGNE** \$6.00 per person added to bar package, \$7.00 per person for toast

**FRENCH CHAMPAGNE** \$12.00 per person added to bar package, \$15.00 per person for toast

**POURED WINE SERVICE** one red & one white wine poured tableside by servers during the meal, \$2.50 per person with full bar, \$4.00 per person with premium bar, \$6.00 per person with super premium bar

# cru bar packages

## Beer Options

all bars include 2 domestic and 1 import beers.

we recommend bud light, yuengling, & stella artois but are happy to offer the following alternatives and upgrades.

### ALTERNATIVE SELECTIONS:

substitute with no additional charge

#### DOMESTICS

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budweiser  
miller light  
coors light  
michelob ultra

#### IMPORTS

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amstel light  
corona  
blue moon  
heineken

### LOCAL UPGRADES:

substitute your import beer for a local favorite

#### PALMETTO BREWING

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\$1.25 per guest  
per selection  
lowcountry pilsner  
amber  
huger street ipa  
session white ipa

#### WESTBROOK BREWING

---

\$3.00 per guest  
per selection  
india pale ale  
white thai  
one claw rye pale ale

## Wine Options

each bar includes one red and one white wine from its respective tier.

additional wines may incur additional charges.

### FULL BAR

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pinot grigio, sauvignon blanc, chardonnay - canyon road - california  
pinot noir, cabernet sauvignon, merlot - canyon road - california

### PREMIUM BAR

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pinot grigio - primaterra - veneto, italy  
sauvignon blanc - starborough - marlborough, new zealand  
chardonnay - william hill - central coast, california  
pinot noir - bouchard - burgundy, france  
malbec - alamos - mendoza, argentina  
cabernet sauvignon - william hill - central coast, california

### SUPER PREMIUM BAR

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pinot gris - r. stuart "big fire" - oregon  
sauvignon blanc - emmolo - napa valley, california  
chardonnay - macmurray ranch - russian river valley, california  
pinot noir - elouan - oregon  
shiraz - nine stones - barossa valley, australia  
cabernet sauvignon - oberon - napa valley, california

## Specialty Cocktails

may be passed during cocktail hour or available at the bar  
many more options are available. we'd love to craft a unique cocktail just for you!  
\$2.00-\$4.00 each

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SPARKLING CHARLESTON    prosecco, pear juice, orange juice, lemon

THE SALT LIFE    vodka, st. germain, pink grapefruit juice, lime, salt, mint

SOUTH & PINE    gin, JAM beverage co. peach vinegar, lemon, mint, soda

STRAWBERRY MOON    firefly moonshine, iced tea, strawberry pureé

CRU-CUMBER MULE    cucumber-infused gin, lime juice, ginger beer

LOWCOUNTRY BLOODY MARY    vodka, charleston bold & spicy mix, pickled shrimp

FIREFLY & LEMONADE    firefly sweet tea vodka, lemonade, lemon wheel

CHERRY BOURBONADE    bourbon, lemonade, grenadine, soda water

## The Basics

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### STAFFING

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\$150 for each bartender, based on a 3 hour event  
includes 2 hours of set up and necessary breakdown time  
additional hours are \$20 per bartender per hour  
out-of-town staffing fees may apply

### ADDITIONAL INFORMATION

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tables, table linens, glassware, and other rentals are not included  
pricing based on one bar location per 75 guests. additional bar setups may incur fees  
bartenders are not included in the bar package price  
20% operating fee | 11% sales tax  
small bar fees: \$150 for parties under 50 guests, \$225 for parties under 35 guests  
additional fees may be applied for third party bar service or client-provided bars

## John Zucker EXECUTIVE CHEF & OWNER, CRU CATERING & CRU CAFÉ

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For more than two decades, Executive Chef and Owner John Zucker has been bringing his vision to life in the lowcountry of South Carolina. His award-winning catering company has been voted Best Caterer for the past 19 years in Charleston City Paper and he also runs two successful Charleston restaurants, Cru Café and the most recent addition to his portfolio, Purlieu. The Café opened in 2002 and remains a gem of the downtown restaurant scene, and Purlieu opened in 2018 to nationwide accolades. Zucker was named Charleston's Best Chef by the Charleston City Paper in 2019.

As the number one graduate in his class from Le Cordon Bleu in Paris, Chef Zucker trained under and worked with celebrity chef Wolfgang Puck at Spago in Las Vegas. From there, he became sous chef for the opening of Canoe, which was a semi-finalist in the "Best New Restaurant of the Year" category by the James Beard Foundation. Additionally, Chef Zucker is a sought-after restaurant consultant in the Southeast.

Chef Zucker is active in the nonprofit community and served as Vice President of Charleston Chefs Feed the Need organization. Over nearly two decades he has contributed both time and donations to the March of Dimes, Lowcountry Food Bank, Ryan White Program, and Lowcountry Local First, among other organizations.

## Cru Café

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Located at 18 Pinckney Street in a class eighteenth century Charleston single-style home, Cru Café offers the best in upscale comfort food. Guests of the restaurant enjoy indoor & outdoor porch seating, gourmet comfort food, a wine list tailored to the varied menu, and fresh, rich desserts.

## Purlieu

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A welcoming neighborhood bistro and eatery Purlieu pulls inspiration from both traditional European cooking and from the culinary traditions of the Lowcountry. Situated on the edge of Charleston's Westside neighborhood, the name "Purlieu" pays homage to both the French definition – "a piece of land on the edge of a forest," as well as the Lowcountry dish, pilau, pronounced "per-loo" in Gullah culture. The rotating menus highlight seasonally dishes and flavors and are paired with a curated list of French wines.