

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, herb butter sauce

PAN-SEARED WHITE FISH & PETITE FILET* slow-roasted sweet potatoes, port wine demi, beurre blanc

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

PAN-SEARED WHITE FISH roasted potato medley, wilted spinach, roasted poblano cream sauce, corn and radish salad

SEARED WHITE FISH shiitake and maitake mushrooms, ginger miso broth, bok choy, lotus root, micro basil

SEARED SCALLOPS lemon parmesan risotto, citrus beurre blanc

SEARED ATLANTIC SALMON* roasted fingerlings, oven-dried roma tomatoes, fennel, cipollini onions, spinach-garlic cream

GRILLED BONE-IN PORK CHOP* farro with shallots, grilled kale, roasted heirloom carrots, blackberry gastrique

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

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

sweet corn

succotash

field peas

haricot verts

asparagus

baby squash

heirloom tomatoes

Fall & Winter

mustard greens

swiss chard

brussels sprouts

cauliflower

romanesco

kohlrabi

local mushrooms

baby carrots

root vegetables

heartly 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.

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.