

COOKING  SINCE 2000

CRU

CATERING THANKSGIVING 2022

Choose from our Thanksgiving Kit, build your own menu by choosing items from our A la Carte Menu, or do both!

Thanksgiving Kits are packaged and sold in increments of 4 servings only. More than 4 guests? Please order an additional kit.

We kindly ask that no modifications or substitutions be made to the Thanksgiving Kit.

All items will be packaged in recyclable containers, neatly packed, and labeled in a Kit Box or bags.

Items requiring reheating will come with full reheating instructions and will be packaged in oven-ready containers.

Orders are available for Pick Up on Wednesday, November 23rd between 12pm - 2pm.

 **2 PICK UP LOCATIONS:**

CRU CATERING
1784 Harmon Street, Charleston, SC 29405

THE SANDCASTLE 
1 Shipwatch Road, Kiawah, SC 29455

KIT MENU

1 KIT IS \$300
Contains 4 generous portions

BROWN BUTTER BASTED HALF TURKEY

Joyce Farms Naked Turkey,
Apple and Sweet Onion Brined

Upgrade to a Whole Turkey for an additional \$75. This will be the only allowed sub-in/out with the kit. Orders for 2 Kits will receive a Whole Turkey.

BABY ARUGULA AND SHAVED BRUSSELS SALAD

Crispy Bacon, Dried Cranberries,
Goat Cheese, Pepitas, Burnt Orange Vinaigrette

HERB GRAVY

CHAMBORD CRANBERRY COMPOTE

CREAM CHIEF CASSEROLE

Portobello, Shiitake Mushrooms,
Applewood Smoked Bacon, Tobacco Onions

ROASTED GARLIC WHIPPED POTATOES

Herb Compound Butter

LOWCOUNTRY CORN PUDDING

Candied Jalapeño Bacon

BRIOCHE STUFFING

Smoked Sausage, Sage, Caramelized Onions

FALL ROASTED VEGETABLES

Orange Blossom Honey Glaze

PUMPKIN SPICED CAKE ROLL

Maple Cream Cheese Frosting

BOTTLE OF MARQUÉS DE CÁCERES CAVA BRUT



A LA CARTE

HALF TURKEY

6-7 lb.
(pre-cooked weight)
~ 4-5 servings
\$95

WHOLE TURKEY

12-14 lb.
(pre-cooked weight)
~ 8-10 servings
\$180



-THE FOLLOWING ITEMS SERVE 4-

CRU MAC & CHEESE

Fontina, Mozzarella, Pepperjack, Cheddar
\$30

CARAMELIZED ONIONS & ROASTED BRUSSELS SALAD

Herb Dressing
\$30

ROASTED GARLIC WHIPPED POTATOES

Herb Compound Butter
\$30

CREAM CHIEF CASSEROLE

Portobello, Shiitake Mushrooms,
Smoked Sausage, Sage, Caramelized Onions
\$30

CHAMBORD CRANBERRY COMPOTE

Herb Dressing
\$10

HERB GRAVY

\$10

LOWCOUNTRY CORN PUDDING

Candied Jalapeño Bacon
\$30

GREEN BEAN CASSEROLE

Cremini, Portobello, Shiitake Mushrooms,
Applewood Smoked Bacon, Tobacco Onions
\$28

FALL ROASTED VEGETABLES

Orange Blossom Honey Glaze
\$30

BABY ARUGULA AND SHAVED BRUSSELS SALAD

Crispy Bacon, Dried Cranberries,
Goat Cheese, Pepitas, Burnt Orange Vinaigrette
\$30

BAKE SHOP

JUMBO SWEET POTATO BISCUITS

Whipped Honey Butter
(1/2 Dozen)
\$12

HOUSEMADE SOFT ROLLS

Whipped Garlic Butter
(1/2 Dozen)
\$12

CRANBERRY WHITE CHOCOLATE CHEESECAKE BAR

Pecan Crust
(Individual Servings)
\$32

CARAMEL APPLE PIE

Brown Butter Streusel Topping
(1/2 Dozen - 4 Inch Servings)
\$32

PUMPKIN SPICED CAKE ROLL

Maple Cream Cheese Frosting
(4 Servings)
\$32



TO ORDER OR IF YOU HAVE QUESTIONS EMAIL HELLO@CRUCATERING.COM

-The items you want to order

-Pick up location

-Pick up time

