



COOKING  SINCE 2000

CRU

CATERING

presents

Cru Café *at Home*

Missing Cru Café? Relive the flavors of the beloved restaurant with a private in-home dining experience featuring a curated four-course menu crafted from the exact recipes and signature dishes you know and love. Offered for a limited time this summer, this exclusive experience is available for parties of 4 to 18 guests at \$125 per guest.



PRIVATE DINING
*Exclusive chef-led
experience*



FOUR COURSES
*Choose from
Cru Café favorites*



AT HOME
*We bring the
restaurant to you*



HOST WITH EASE
*Perfect for
4–18 guests*



LIMITED TIME
*Available
July 21st–August 28th*



SEASONAL PRICING
*Tailored menus with
seasonal pricing*

Included with every experience:

PRIVATE CHEF & SERVER

FOUR-COURSE MENU

FAMILY-STYLE SERVICE

PLATES, FLATWARE & GLASSWARE

LINEN NAPKINS

COMPLETE SETUP & CLEANUP

Hello@CruCatering.com • 843.534.2433 • CruCatering.com

Cru Café at Home

1st Course *choose 2*

WHITE WINE TRUFFLED MUSSELS*
tomato concasse, peppers, marinara

FRIED GREEN TOMATOES
pork belly croutons, sheep's milk feta, smoked tomato caramel

SMOKED SALMON PLATE*
dill caper cream cheese, everything spice, arugula, crostini

TOMATO & PULLED MOZZARELLA
roasted red pepper, basil, aged balsamic, crostini

2nd Course *choose 1*

FRIED GOAT CHEESE SALAD
garden greens, tomato, red onion, pine nut goat cheese, balsamic vinaigrette

CRU CAESAR SALAD
parmesan, focaccia croutons, caesar dressing, cracked black pepper

BUTTER LETTUCE SALAD
poached pears, spiced walnuts, gorgonzola, honey sherry vinaigrette

3rd Course *choose 2*

THAI SEAFOOD RISOTTO
local fish, mussels, shrimp, coconut milk, soy sauce, sriracha, basil

POBLANO & MOZZARELLA FRIED CHICKEN
four cheese mac & cheese, sautéed vegetables, honey chipotle salsa

HERITAGE FARMS PORK SCHNITZEL
capellini pasta, cremini mushrooms, lemon caper cream

GRILLED FILET MIGNON*
crispy fingerling potatoes, bacon, haricots verts, herb aioli, chimichurri

4th Course *choose 1*

CRU CHEESECAKE
raspberry coulis, vanilla chantilly

STRAWBERRY, PEACH, AND WHITE CHOCOLATE BREAD PUDDING
caramel anglaise

FLOURLESS CHOCOLATE TORTE
fresh raspberries, vanilla chantilly, chocolate ganache

Customized beverage service is available upon request.

To reserve your private chef dinner, email Hello@CruCatering.com or call 843.534.2433

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