

COOKING  SINCE 2000**CRU**

CATERING



PRIVATE DINNER SCHEDULE:

SOLD OUT

07/12 + 07/13

Farm to Table

Explore Charleston's heritage with locally-sourced small plates and spirits, celebrating the flavors of the Lowcountry

SOLD OUT

07/19 + 07/20

2 NIGHTS ADDED 8/16 + 8/17
DUE TO HIGH DEMAND

Interactive Stations

Join us for a culinary adventure starring 8 unique interactive chef-attended stations

07/26 + 07/27

Tour of Italy

Chefs Todd and Alicia share their Italian culinary travels in the form of 7 courses paired with regional Italian wines

08/09 + 08/10

Sabor & Spirits: A Tequila Tour

Elevated regional Mexican cuisine alongside a tequila & mezcal tasting featuring 9 unique offerings

08/16 + 08/17

Interactive Stations

Join us for a culinary adventure featuring 8 unique interactive chef-attended stations

08/23 + 08/24

Bourbon, Bourbon, Bourbon

Food and beverage voyage dedicated to all things grain & mash

08/30 + 08/31

Last Taste of Summer

Embrace the changing of seasons with a vibrant celebration, saying farewell to Summer and welcoming the crisp flavors of Fall

TAKE NOTE OF

-Tickets: \$225 per person

-Large groups welcome, limited to 20 guests each night

-Location: Cru Catering, 1784 Harmon Street, North Charleston, SC 29405

-All events start promptly at 6pm

-These are highly curated limited-time experiences this summer

-Drink pairings included for all events

-Call or email to reserve your spot | 843.534.2433 | jenna@cru catering.com