

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 | **Interactive Stations**
2 NIGHTS ADDED 8/16 + 8/17
DUE TO HIGH DEMAND
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

-Tickets: \$180 + taxes

-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

TAKE NOTE OF