

COOKING  SINCE 2000**CRU**

CATERING



PRIVATE DINNER SCHEDULE:

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| 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 |
| SOLD OUT
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 |
| 08/16 + 08/17 | Sabor & Spirits: A Tequila Tour
Elevated regional Mexican cuisine alongside a tequila & mezcal tasting featuring 9 unique offerings |
| 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: \$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@crucatering.com