

Cru Catering

FULL SERVICE CUSTOMIZED CUISINE



Cru Catering
1784 Harmon Street
Charleston, SC 29405

Voted “Best Caterer” 2001-2010 by the *Charleston City Paper*

“Thinking Outside the Box”

At Cru Catering we understand the work that goes into planning an event, making it a unique and one of a kind experience for all of your guests. We feel that the menu should reflect those efforts.

Using only the freshest ingredients available, Cru’s culinary experts and catering directors work together to design a menu that embodies the personality of your event.

From intimate dinners with a personal chef to large scale meetings, receptions, private parties, or extravagant galas; Cru Catering offers fully tailored services with a classic touch for any occasion.

More than just a catering service, we present a team of event specialists and culinary experts who will assist you in creating the ultimate experience.

Following are some of our innovative and unique menu selections with what we call Eclectic Modern Cuisine. These dishes are inspired by a host of culinary genres, including French, Italian, Asian, Southern, Southwestern, and Caribbean flavor and spices.



843-543-CHEF (2433)

www.crucatering.com

Hors D'oeuvres

Hot Menu Items

Yellowfin Tuna Ginger Won Tons
with Orange Chili Sauce

Duck Confit Won Tons
with Goat Cheese and Scallions

Smoked Chicken and Fontina Won Tons
with Honey Poblano Vinaigrette

Southern Collard Green Won Tons
stuffed Cream Cheese, Roasted Shallots
topped with Green Tomato Marmalade

Spinach Fried Won Tons
with Montrachet Goat Cheese
and Honey-Orange-Chili Drizzle

Lump Crab and Fontina Won Tons
with Wasabi Cocktail Sauce

Marinated Grilled Shrimp
with Yellow Tomato Cucumber Salsa on
Fried Tortilla Round

Apple Smoked Bacon Wrapped Shrimp
stuffed with Chipotle Cream Cheese

Tempura Rock Shrimp
Orange-Chile Glaze in Puff Pastry

Coconut Skewered Shrimp
with Pear Marmalade

Beer Battered Jalapeno Shrimp
with Toasted Cumin-Orange Gastrique

Orange Chili Glazed Rock Shrimp
with Julienne Fried Taro Root on a Skewer

Garlic Seared Shrimp
served on Grit Cake with Mango Chutney

Shrimp and Goat Cheese Empanada
with Sambol Barbeque Sauce

Duck Confit and Goat Cheese Empanada
with Jicama-Papaya Salsa

Crawfish, and Goat Cheese, Empanada

Chorizo and Mozzarella Empanada

Lamb Shank
Toasted Pita with a Mint-Currant Coulis

Lamb Souvlaki Skewers
with a Tzatziki Dipping Sauce

Lamb Lollipops
Herb Encrusted New Zealand Lamb Chop
with a Rosemary Zinfandel Reduction

Apple Smoked Bacon Wrapped Quail
with a Honey-Bourbon Barbecue Sauce

Fried Quail Lollipops
with Plum Wine Sauce

Rioja Braised Osso Bucco Tostada
Jicama- Papaya Salsa Lime- Habañero
Crème Fraîche

Hoison Barbecue Smoked Baby Back Ribs

Rioja Braised Short Rib Tostada
Jicama- Papaya Salsa Lime- Habañero Crème Fraîche

Gorgonzola Stuffed Meatballs
with Spicy Tomato Coulis

Mini Thai Beef Wellington

Mini Cheeseburger Sliders
Pepper Jack Cheese, Housemade Pickles

Mini Philly Cheese Steaks
with Sautéed Peppers, Onions and
Jalapeno Jack Cheddar on a Pate Choux

Mini Sheppard's Pie
Seared Ground Beef, English Peas, Sautéed Carrots
and Caramelized Onions

House made Italian Sausage
and Goat Cheese Stuffed Mushrooms

Painted Hill Braised Short Ribs
on a Crispy Won Ton with Hoison Barbeque Sauce

Crispy Chipotle Pork Belly
Honey-Chipotle Salsa and Achote Corn Chutney

Adobe Hand Pulled Pork
Honey- Chipotle Salsa, Guacamole on Tortilla Round

Panko Encrusted Pork Lollipops
with Honey Bourbon Barbeque Sauce and
Mascarpone Cheese

Beef, Chicken or Shrimp Satay
with a Thai Cashew Sauce

Braised Pork Pâte a Choux
with a Bourbon Peach Chutney

Mini Black Forest Ham Biscuits
with Honey Dijon Aioli

Baked Aged Provolone Crisps
with Prosciutto and Bresaola

Jerk Chicken Satay
with a Mango Rum Glaze

Chicken Tikka Kabob
with a Tahini Streaker

Crab, Lamb, Shrimp, Beef, or Vegetable
Spring Rolls
served with Ponzu Streaker

Assortment of Mini Quiches
Sun- Dried Tomato and Spicy Shrimp
Spinach, Scallions and Fontina
Smoked Salmon and Roasted Shallot

Mini Lobster Grilled Cheese

Lobster Bisque
with Roasted Garlic Croutons in a Demitasse Cup

Cru Crab Cake

with a Whole Grain Mustard Creole or Caper Remoulade

Crab Stuffed Mushrooms

with Avocado Salsa

Charleston She Crab Soup

with Aged Sherry in a Demitasse Cup

Buttermilk Fried Oyster in Oyster Shell

with Wasabi Cocktail Sauce

Garlic Seared Scallop Lollipops

with a Chambord Gastrique

Fried Green Tomato

with Hand pulled Mozzarella, Basil and Extra Virgin Olive Oil

Charleston's Fried Green Tomato

with Melted Housemade Pimento Cheese and Balsamic Reduction

Fried Panko Mini Brie

with Pear Chutney

Smoked Mozzarella Potato Blintzes

with Wild Mushroom and White Truffle

Warmed Baked Brie in Puff Pastry

with Cranberry Compote



Hors D'oeuvres

Cold Menu Items

Orange Seared Duck Breast

Crepes with Goat Cheese and Grand Marnier Aioli

Duck Confit

and Oregano Goat Cheese in Pâte a Choux

Smoked Maple Leaf Duck Breast Crepe

Fried Shallot, Roasted Red Pepper and Mascarpone
Cheese
topped with Grilled Pineapple Salsa

Roasted Garlic Seared Tenderloin of Beef

with Horseradish Crème Fraîche on a Mini Brioche

Beef Carpaccio

with a Lemon Dill Aioli on Taro Root Crisp

Angus Tenderloin of Beef Tartare

served on a Crispy Gaufrette

Smoked Chicken and Poached Pear

with Maple Glazed Walnuts on Endive

Grouper, Scallop and Shrimp Escabeche

Lime, Cilantro and Habanero in Scallop Shell

Scallop Ceviche

with Mango Chutney in a Scallop Shell

Mini Shrimp Cocktails

with Wasabi Cocktail Sauce

Cucumber Rounds

Garlic Seared Shrimp and Smoked Salmon Mousse

Lobster, Avocado and Granny Smith Apple

Cucumber Bowls with Toasted Fennel Seed

Mini Shrimp BLT's

Seared Shrimp, Apple Smoked Bacon,
Vine Ripe Tomato and Julienne Lettuce

Lump Crab Meat

with Wasabi Cocktail Sauce and Fried Shallots in
Savory Pastry

Gulf Oyster Shooter

Wasabi Cocktail Sauce and Vodka

House Smoked Lavender Salmon

Potato Galette with Lemon Dill Crème Fraîche

Varieties of Sushi

served with Wasabi, Ponzu Sauce and Ginger

Sushi Grade Tuna Tartare

served on Fried Won Tons
with Shallot Honey Poblano Marinade

Center Cut Seared Yellow Fin Tuna

with Micro Greens and Soya Vinaigrette
served in Asian Spoon

Slow Roasted Red Bliss Potato

stuffed with Mascarpone and Chives
topped with Pancetta

Skewered Prosecco Macerated Melon

wrapped with Serrano Ham

White Truffle Deviled Eggs

with Hawaiian Sea Salt

Endive Duo

White Truffle Mushroom Duxelle, Goat Cheese

or

Clemson Blue Cheese Mousse and Candied Pecan

Skewered Cherry Tomato, Basil and Mozzarella

with a Balsamic Reduction Drizzle

Low Country Pimento Cheese

on a Crispy Lavash with Balsamic Reduction

Cucumber Bowl

stuffed with Vegetable Crudités and White Truffle Artichoke Dip

Chilled Yellow Tomato Gazpacho

Habañero- Lime Crème Fraîche served in Demitasse Cup

Assorted Bruschetta Tapenade

Fresh Mozzarella and Basil,
Julienne Tomato, Cucumber and Red Onion,
Marinated Mushrooms



Hors D'oeuvres

Displayed

Black Pepper and Coriander Rare Tuna
served with Ponzu, Wasabi and Pickled Ginger

Sliced Center Cut Yellowfin Tuna Tartare
with Honey-Poblano Sauce and Fried Won Tons

Chilled Sautéed Local Clams
with White Wine, Garlic and Herbs

**Chilled Sautéed Prince Edward
Island Mussels**
White Wine, Garlic and Herbs

Chilled Sautéed Mussels and Clams
with White Wine, Garlic and Herbs

Fresh Stone Crab Claws
with a Horseradish Black Vinegar Aioli

Housemade Lavender Smoked Salmon
with Red Onion, Caper Crème Fraîche
and Brioche Toast Points

Assorted Chilled Oysters on the Half Shell
with Champagne Mignonette

Steamed Shrimp
with Wasabi Cocktail Sauce and Candied Lemon

Warm Carolina Crab Dip
with Grilled Flatbread

Grilled Vegetables and Crudité
with White Truffle Artichoke Dip

Domestic and Imported Cheese
with Assorted Rustic Breads and Crackers

Fresh Seasonal Fruit
with Caramel Cream or Melted Chocolate

Housemade Potato and Plantain Chips
with Choice of Sauce

Country Pork Pâté on Brioche
with Sweet Onion Relish

Pâté de Foie Gras
with Honey Whole Grain Mustard

Charcuterie Platter
Country Pâté, Pork Rilette, Duck Liver Mousse
Assortment of Cured Meats

Seafood Terrine
with Haricots Verts and Champagne-Strawberry
Sauce

Smoked Chicken Pâté
with Port Wine Blackberry Preserve

Antipasti Platter
Salami, Capocollo, Prosciutto, Fresh Mozzarella,
Roasted Peppers and Tomato
Aged Balsamic Marinated Cremini Mushroom

Soups

Seated Meal, Station or Display

Acorn Squash Bisque
with Roasted Garlic Crostini

Wisconsin Beer Cheddar Soup
Topped with Crushed Pretzel

Charleston She Crab Soup
with Aged Sherry

Chilled Cauliflower Soup
with Spiced Vinegar

Chilled Cucumber Dill Soup
with Crème Fraîche

Chilled Melon and Strawberry Soup
with Fresh Mint

Chilled Turnip Soup
with Fried Basil

Beef Consommé
with Vegetable Won Tons

Cream of Cauliflower Soup
with Turmeric Infused Oil

Cream of Spinach and White Truffle Soup

Cremini Bisque and Fried Leeks

Lobster Bisque
with Roasted Garlic Croutons

Potato Leek Soup
with Julienne Won Tons

Roasted Corn Chowder
with Smoked Mussels

Roasted Zucchini Soup
with Parmigiano-Reggiano

Seafood Chowder
with Parmesan Croutons

Roasted Shrimp Bisque

Sun-dried Tomato and Asparagus Soup
with Shaved Parmesan

Sweet Coconut and Ginger Soup

Roasted Tomato Bisque

Roasted Two Pepper Soup
Topped Sambuca Crème Fraîche

Stracciatella
Italian Egg Drop Soup



Salads

Seated Meal, Station or Display

Arugula Salad

Crisp Pancetta, Candied Pecans, Local Plum, Gorgonzola
with Rose Vinaigrette over Grilled Italian Crouton

Baby Arugula Salad

Candied Pecans, Vine Ripe Tomatoes, Tobacco Onions
Honey-Sherry Vinaigrette

Baby Spinach Salad

with a Warm Apple Smoked Bacon Vinaigrette and Feta Cheese

Butter Lettuce Salad

with Candied Pears, Walnuts, Gorgonzola
and Honey-Sherry Dressing

Caprese Salad

Fresh Mozzarella, Basil and Vine-Ripened Tomato
garnished with an Aged Balsamic Reduction and Basil Oil

Chinese Chicken Salad

Slow Roasted Tamarind Chicken with Daikon, Peppers,
Napa Cabbage and Fried Won Tons with a Honey-Ginger Dressing

Classic Caesar Salad

with Shaved Parmesan and Brioche Croutons

Duck Confit Arugula Salad

Caramelized Pecans, Tomato, Fried Onions
and Port Wine Vinaigrette

Goat Cheese Caesar Salad

with Roasted Garlic Brioche Croutons

Grilled Portobello Mushrooms

with Roasted Vegetables and Baby Greens

Local Field Greens

with Julienne Tomato, Red Onion and Aged Balsamic Vinaigrette

Mesclun Green Salad

with Pine Nut Fried Goat Cheese, Julienne Tomato, Red Onion
and Aged Balsamic Vinaigrette

Mixed Green Salad with Roasted Beets and Goat Cheese

dressed with Lemon Juice, Olive Oil, and Truffle Oil

Mixed Green Salad with Roasted Beets and Goat Cheese

dressed with Lemon Juice, Olive Oil, and Truffle Oil

Super Chilled Iceberg Salad

with Grilled Baby Artichoke, Lump Crab,
Bleu Cheese and Black Vinegar Dressing

Vine Ripened Tomatoes and Grilled Vidalia Onions

with Fresh Basil and Honey-Sherry Vinaigrette

Tomato and Watermelon Salad

Shredded Gouda and Champagne-Shallot Vinaigrette

Tomato, Cucumber and Bread Salad

with a Balsamic Glaze



Main Course

Seated Meal Entrée

Ancho Chile Brined Skirt Steak

with a Smoked Tomato Demi-Glaçe

Asian Marinated Angus Sirloin

with Caramelized Onion Galette

Sautéed Snow Peas and Carrots with Port Wine Demi-Glaçe

Black Pepper and Coriander Rare Tuna

with Sautéed Spinach and Carrots, Maine Lobster Cake,
and Orange-Chile Sauce

Blackened Tilapia

with Jicama-Papaya Salsa and Dill Crème Fraîche

Duo of Garlic Roasted Beef Tenderloin and Cru Crab Cake

Ginger Seared East Coast Halibut

Wasabi Mash, Carrot Ginger Puree,
Hearts of Palm, Shaved White Asparagus, Fried Ginger

Grilled Basil Marinated Shrimp

with Kielbasa, Peas, and Orecchiette Pasta

Grilled Mahi Mahi & Petite Filet Mignon

with Slow Roasted White Truffle Sweet Potatoes,
Grilled Asparagus and a Port Wine Reduction

Grilled Marinated Chicken Breast

Herb Roasted Fingerling Potatoes, Grilled Asparagus
with a Pomegranate Balsamic Glaze

Grilled Smoked Salmon

over Horseradish and Celery Root Purée
with Melted Leek Haricot Verts

Herb and Cornmeal Encrusted Grouper

with Wasabi Mashed Potato, Grilled Asparagus
and Port Wine Demi-Glaçe

Honey-Balsamic Glazed Squab

with Roasted Corn and Shiitake Mushroom Risotto
and Cranberry Spaghetti Squash

Jumbo Seared Scallops

over Lobster Parmesan Risotto
with Balsamic Marinated Grilled Asparagus

Oven Roasted Grouper

with Spiced Vinegar Lentils and Arugula Garni

Pan Seared Cornish Hen

Pomegranate Glaze with Roasted Corn and Portobello Stuffing
Sweet Potato Puree, Haricots Verts and Cherry Tomato
Herbed Beurre Blanc

Pan Seared Maple Leaf Duck Breast

served with Duck Confit, Crab Fried Rice
and Plum Wine Reduction

Pepper Seared Shoulder Tenderloin of Beef and Pan Seared Wreck Fish

Double Blanched Haricots Verts, Garlic Smashed Red Potatoes
and Port Wine Reduction

Poblano and Mozzarella Fried Chicken

Potato Gratin, Assortment of Winter Vegetables, Honey-Chipotle Salsa

Balsamic Marinated Portobello, Grilled Sunburst Squash and Zucchini

with Parmesan Mashed Potato

Praline Crusted Sage Chicken

with Gorgonzola Cream

Roasted Lavender Cornish Hen

stuffed with a Sweet Tasso Cornbread
with Spring Vegetable Potato Gratin

Ropa Vieja

Cumin and Chili Braised Skirt with Green Olives, Tomatoes,
and Roasted Peppers with Black Beans and Rice

Rum Glazed Duck Breast

Island Rice with Hearts of Palm and Glazed Baby Carrots

Seared Atlantic Salmon

served over Lemon Risotto and Mixed Vegetables
finished with a Ginger Glaze

Garlic Seared Shrimp, Andouille Sausage, Apple Smoked Bacon,

Tomato and Peppers finished with White Wine Butter Sauce
on top Four Cheese Grits

Smoked Pork Loin

Sweet Potato Hash, Double Blanched Garlic Haricot Verts
and Caramelized Zinfandel Sauce
Seared Stuffed Pork Tenderloin

Arugula, Gorgonzola and Apple Smoked Bacon Stuffing

with Coconut Sweet Potatoes and Port Wine Demi-Glace

Thai Beef Wellington

with White Truffle Mushroom Duxelle, Double Blanched Garlic Beans
and Chipotle Mashed Potatoes



Desserts

Served, Passed or Displayed

Apricot Glazed Apple Torte
with Vanilla Ice Cream and Cinnamon Twist

Assorted Chocolate Cups with Berries
and Whipped Cream

Assorted Petit Fours

Assorted Truffles

Banana Cream Cake

Bourbon Pecan Pie
with Vanilla Bean Whipped Cream

White Chocolate
and Strawberry Bread Pudding

Carrot Cake
with Cream Cheese Icing

Chocolate Flourless Torte
with Caramel Cream and Fresh Berries

Layered Dark and Milk Chocolate

Mousse
with Fresh Berries
(Served in a Shot Glass)

Cru Lime Pie
with an Oreo Cookie Crust
and Bourbon Marinated Vanilla Bean
Whipped Cream

Assorted Cookies

Vanilla Short Cake
with Macerated Strawberries and Coffee Cream

Housemade Vanilla Ice Cream
and Cinnamon Twist

Double Chocolate Cake

Double Fudge Brownies

Meyer Lemon Squares

Mini Cannoli's
with Crushed Toffee and Chocolate Chips

Fresh Seasonal Berry Profiteroles
with Vanilla Cream and Chocolate Sauce

Cru's Cheesecake
with Strawberry Purée

Duo of Cru's Mini Cheesecakes
Strawberry Cheesecake on Graham Cracker,
Oreo Cheesecake on Chocolate Wafer.

Grand Marnier Strawberry Shortcake
with Macerated Strawberries and Vanilla Bean
Whipped Cream

Trio of Sorbet:
Raspberry, Mango, and Lemon
Served with a Vanilla Macaroon and a Benne
Wafer

Stations

Chef Attended, Action Stations and Displays

CARVING CHEF STATION*

Southern Style BBQ Brisket
Balsamic Glazed Seared Pork Loin
Black Pepper Encrusted Turkey Breast
Roasted Rosemary Leg of Lamb
New York Strip
Pepper Seared Tenderloin of Beef
Oven Roasted Pork Tenderloin
Seared Marinated Teres Major of Beef
Sliced Maple and Brown Sugar Glazed Ham
Slow Roasted Dijon Turkey Breast
Slow Roasted Prime Rib
Smoked Cajun Turkey Breast
Stuffed Pork Tenderloin

*Choose a Protein and your Catering Director will help choose a complimentary sauce, side and bread selection.

MAC AND CHEESE DISPLAY STATION

Award Winning Four Cheese Mac
with Fontina, Cheddar, Monterey Jack and Mozzarella
topped with your choice of:
Lobster Meat, Jumbo Crab Meat, Scallops, Apple Smoked Bacon, and Scallions

CRAB CAKE CHEF STATION

Cru Catering Crab Cakes
made to order served with
Caper Remoulade, Whole Grain Creole Mustard or Chili-Lime Aioli

CRU SHRIMP N'GRITS CHEF STATION

Cru Shrimp and Grits
with Fontina, Mozzarella, Cheddar, Pepperjack
and Garlic Seared Shrimp, Andouille Sausage, Apple Smoked Bacon, Tomato and Peppers
finished with White Wine Butter Sauce

PASTA CHEF STATION

Choose from the Items Below to Create Your Pasta Station

Pasta: Beggar's Purse, Farfalle Pasta, Gnocchi, Linguini, Penne Pasta, Ravioli

Protein: Garlic Marinated Seared Scallops, Garlic and Thyme Marinated Grilled Chicken Breast, Grilled Skirt Steak, Herb Seared Shrimp, Housemade Italian Sausage, Little Neck Clams, Lobster, Lump Crab Meat, Prince Edward Mussels, Grilled Smoked Kielbasa

Sauce: Beurre Noisette, Herbed Marinara, Parmesan Basil Cream, Roasted Garlic Cream, Sautéed Summer Vegetables, Toasted Hazel Nuts and Buerre Noisette, Vodka Cream Rose, Wild Mushrooms, Onions, Roasted Peppers and Sun-dried Tomato Ragu

TACO CHEF STATION

Choice of Soft or Hard Taco Shells

Meats: Chicken, Beef, Fish or Shrimp

Veggies: Red, Yellow and Green Peppers, Onions, Jalapeños and Black Beans

2 Salsas: Grilled Pineapple and Cilantro Pico de Gallo
served with Sour Cream and Shredded Cheddar Cheese

SUSHI CHEF STATION

Varieties of Sushi

hand rolled to order

served with Fresh Ginger, Wasabi, and Soy Sauce

CREPE CHEF STATION

SAVORY

Sautéed Mushrooms, Chicken, Ratatouille
with Mornay Sauce & Fresh Tomato Sauce

SWEET

Nutella, Strawberries, Blueberries, Whipped Cream, Toasted Coconut, Banana Butter Rum,
Toasted Almond Slices, and Powder Sugar

POMME FRITES STATION

Sweet Potato Fries, Cajun Seasoned Fries,
and Sea Salted Fries

Served with

Ketchup and Malt Vinegar

KABOB DISPLAY STATION

Basil and Garlic Marinated Grilled Beef, Chicken, Shrimp or Scallop Kabobs
Red Onion, Bell Peppers, Cremini Mushrooms
with a Soy-Mango Chutney

SOUP CHEF STATION

Choose from Any of the Soups in our Soup Section

-or-

Pair with a Mini Sandwich to compliment the Soup Station

PIZZA DISPLAY STATION

Choices Listed Below

Housemade Italian Sausage, Roma Tomato, Asiago Cheese and Basil
with Fontina and Mozzarella Cheeses

Housemade Lavender Smoked Salmon, Chives, Caramelized Onions and Dill Crème Fraiche
with Fontina and Mozzarella Cheeses

Pancetta, Shiitake Mushrooms, Sweet Peppers and Parmesan
with Fontina and Mozzarella Cheeses

Roasted Vegetable, Sun Dried Tomato, Pine Nuts and Sage
with Fontina and Mozzarella Cheeses

Spicy Chicken, Spinach, Ricotta, Tomato and Oregano
with Fontina and Mozzarella Cheeses

Four Cheese:

Fontina, Parmesan, Pepperjack and Mozzarella Cheese

MASH POTATO DISPLAY STATION

Choices and Toppings Listed Below

Chipotle Mash Potato

Parmesan Mash Potato

Roasted Garlic Mash Potato

Wasabi Mash Potato

Whipped Sweet Potato

Toppings:

Apples Smoked Bacon, Scallions, Lobster Meat, Lump Crab Meat, Seared Scallops,
Candied Pecans or Mini Marshmallows

PIG ROAST CHEF STATION

Roasted Suckling Pig with Guava Glaze
and Adobo Spice
with Guacamole and Jicama-Papaya Salsa

SLIDER DISPLAY STATION

Choices Listed Below

Mini Angus Hamburgers
topped with your choice of Pepper jack or Cheddar Cheese
with Ketchup, Mustard, and Pickle on Kaiser Rolls

Cru Crab Cake Slider
with a Caper Remoulade or Chili-Lime Aioli

Fried Green Tomato Slider
with Hand Pulled Mozzarella, Black Eyed Pea Chow Chow
and Balsamic Reduction

House ground Lamb Burger
with Roma Tomato, Julienne Romaine and Mint Mayonnaise

Orange Chili Glazed Ahi Tuna Burger
with Asian Slaw and Habañero Lime Crème Fraîche

Pineapple Glazed Chicken Slider
with a Black Bean-Roasted Tomato Salsa

Pulled Adobo Pork Slider
with South Carolina Mustard Sauce on Kaiser Rolls

SPANISH CHEF STATION

Traditional Spanish Paella
Local Shrimp, Mussels, Clams,
Sausage and Chicken

MIDDLE EASTERN STATION

Baba Ganoush, Traditional Hummus, Stuffed Grape Leaves,
Assorted Olives, Peppers, Tomatoes, Feta Cheese Crumbles and Manchego,
Grapes, Figs, Dates and Pita Triangles

DUO SALAD CHEF STATION

Chinese Chicken Salad
Slow Roasted Tamarind Chicken with Daikon, Peppers,
Napa Cabbage and Fried Won Tons with a Honey-Ginger Dressing
and
Marinated Vegetable Soba Noodle Salad with General Tso's Shrimp
(SERVED IN CHINESE TO GO BOX WITH CHOPSTICKS)

S'MORES STATION

Nestle Chocolates, Marshmallows, and Graham Crackers
with Wooden Sticks
(fire to be supplied by client)

BANANAS FOSTER CHEF STATION

Traditional New Orleans Style Bananas Foster
made to order with
Bananas, Butter, Cinnamon and Brown Sugar
with Brandy, Banana Liqueur, and Vanilla Bean Ice Cream

UPSCALE COFFEE STATION

Fresh Ground Regular and Decaf Soiree Coffee
Housemade Whipped Cream with Chocolate Shavings, Mini Biscotti's,
Sugar Demitasse Stir Sticks, Cinnamon Sticks and Chocolate Mousse



Lunch

Sandwiches/Wraps, Hot Lunches and Sides

BLT

Bacon, Lettuce, Vine Ripened Tomato and Pepperjack Cheese

Roasted Black Forest Ham

with Melted Brie, Baby Arugula, Vine Ripened Tomato, Onion and Mayonnaise

Roasted Black Forest Ham

with Swiss Cheese, Lettuce, Vine Ripened Tomato, Onion and Honey Dijon

Egg Salad and Vine Ripened Tomato

with Julienne Romaine and Red Onion

Grilled Marinated Chicken Breast,

Apple Smoked Bacon, Fontina Cheese with Vine Ripened Tomato

Balsamic Marinated Grilled Vegetable

Herb Goat Cheese, Roasted Red Peppers

Grilled Chicken Salad

with Sprouts, Vine Ripened Tomato and Julienne Red Onion

Shrimp BLT Wrap

Apple Smoked Bacon, Vine Ripened Tomato and Julienne Romaine

Slow Roasted Dijon Turkey Wrap

with Romaine, Shaved Onion, Chervil Mayonnaise and Cranberry Compote

Marinated Grilled Chicken Breast

with Orange Chili Glaze

Balsamic Glazed Seared Pork Loin

with Apple Demi-Glaze

Basil Marinated Grilled Salmon

with Caper Crème Fraîche

Garlic and Thyme Marinated Grilled Chicken Breast

Sage and Apple Smoked Bacon wrapped Seared Chicken

Basil Penne Pasta Salad

with Sun-dried Tomato, Toasted Pine Nuts and Country Ham

Side of Fresh Seasonal Fruit Medley

Lowcountry Cole Slaw

Roasted Yukon Gold Potato Salad

with Apple Smoked Bacon and Scallions



Bar Service

Beer, Wine & Spirits

Mixer Bar \$ 6.50 per person

Includes all Mixers, Soft Drinks, Fruit, Napkins, Set Ups & Ice

Beer and Wine Only Bar \$ 8.50 per person

Includes Sodas and Mixers plus 2 Domestic Beers, 1 Imported Beer and House Wines.
(Bud, Bud Light., Amstel Light, and Heineken)

Full Bar \$ 9.50 per person

Includes Sodas and Mixers plus 2 Domestic Beers, 1 Imported Beer and House Wines.
(Bud, Bud Light., Amstel Light, and Heineken)

Liquor selections:

Smirnoff Vodka- Seagram's Gin- Bacardi Rum
Jim Beam Bourbon- Famous Grouse Scotch

Premium Bar \$ 12.25 per person

Includes Sodas and Mixers plus 2 Domestic Beers, 1 Imported Beer and Premium Wines.
(Bud, Bud Light., Amstel Light, and Heineken)

Liquor selections:

Absolut Vodka- Bombay Gin- Captain Morgan Rum
Makers Mark Bourbon - Johnny Walker Red Scotch

Super Premium Bar \$ 18.50 per person

Includes Mixer bar plus 2 Domestic Beers, 2 Imported Beers and Super Premium Wines.
(Bud, Bud Light., Amstel Light, and Heineken)

Liquor selections:

Ketel One Vodka- Tanqueray Gin- Mt. Gay Rum
Knob Creek Bourbon- Glenlivet Scotch

All bars can be customized to fit your needs and will be priced accordingly.

If you would like to have something that is not on this list, just ask!

All bar pricings are based on a 3 hour function

Extras:

Additional Hours:

FULL BAR: \$2.50 per person based on the final guest count

PREMIUM: \$3.00 per person based on the final guest count

SUPER: \$3.50 per person based on the final guest count

Martini Bars, Champagne Toast & Specialty Drinks Available Upon Request.

Specialty Drink Examples:

Spiked Arnold Palmer

Sweet Tea, Vodka, Lemonade

Mint Julep

Bourbon, Mint Syrup, Water

Mojito

Rum, Mint Syrup, Lime, Soda Water

Deep Blue

Vodka, Blue Curacao, Pineapple Juice

Honeymoon Cocktail

Apple Brandy, Benedictine, Lemon Juice

Inquire about Customized Specialty Drinks.

Wine Service and Beer-Wine Upgrade Selections Available Upon Request.

Tables, Table Linens, Glassware and Other Rentals are NOT Included.

Bartenders are NOT included in the bar price,
Standard Staffing Fees will be applied.

20% Service Charge and 9½% Sales Tax will be applied.

Wine lists are based on availability and are subject to change.

Planning Your Event

A Helpful Worksheet for Planning your Event

Type of Event _____

Event Date/Time _____

Venue/Location _____

Number of Guests _____

Menu Notes

pairing this helpful guide along with Cru's Menu options will aid in an easy menu design process

Meal Style: (Please Circle)

Sit Down

Stations

Buffet

Themed

Passed Hors D'oeuvres

Cru Tip: Remember your Guests

Try to choose a mix of hot & cold items, proteins & vegetables and a diverse color range.

Displays

Cru Tip: Think about the Season

Think about the time of year your event is being held-
Would Seasonal Vegetables or Fruit be more Appealing to your Guests?

Stations, Buffet or Entrée Choices

Cru Tip: Stick to a Theme

Whether a traditional menu or a completely unique design consider who will be eating this food and if it fits the theme of the event you are hosting.

Desserts

Cru Tip: Cake or No Cake

Sometimes a mix of desserts is a nice treat to finish off with for all of your guests.

John Zucker

John Zucker

Executive Chef & Owner, Cru Catering & Cru Café

“When it comes to food, I like to play the field,”

says John Zucker, owner of Cru Catering and Cru Café. “That’s that makes the combination of a catering business and a restaurant perfect for me...

-I can’t be loyal to just one genre.”

Following graduation from Le Cordon Bleu, Paris Zucker studied under Wolfgang Puck at Spago in Las Vegas, NV, where he adopted Puck’s rigid standards, “Do it right and use the best possible ingredients.” From there, he became Sous Chef for the opening of Canoe (Atlanta, GA), which was nominated “best new restaurant of the year,” by the James Beard Society. A long list of consulting jobs followed.



Zucker’s background is what makes his expertise so valuable to would-be restaurateurs and restaurant-goers alike. The #1 graduate of his class from Le Cordon Bleu in Paris, Zucker has twenty years experience in the hospitality industry. At one time or another, he has held virtually every job in a restaurant – he literally knows the business inside and out.

Formerly Executive Chef for Sonoma Café and Wine Bar in Charleston, today John Zucker is one of the most sought-after restaurant consultants in the Southeast. He returned to Charleston to open Cru Catering, a full-service, customized catering company - then Cru Café, featuring upscale comfort food. Cru Catering has now been in business and growing for 12 years and the Café for 10 years.

“I’ve coordinated catering at all the restaurants where I’ve worked,” says Zucker, “One of my favorite things about being a chef is working directly with people – sitting down one-on-one to create a custom menu that is interesting and innovative.”

Zucker has served as a restaurant consultant for McCrady’s, 39 Rue de Jean and Fish, in Charleston, SC and Nona’s Italian Kitchen in Atlanta.

Today, Zucker’s expertise is focused on Cru Catering and Café, which feature Eclectic Modern American Cuisine (so called because of the Italian, Asian, Southern, Southwestern, and Caribbean influences).



Cru Café - Located at 18 Pinckney Street, in a classic 18th century Charleston single-style home, Cru Café offers the best in upscale comfort food. Guests of the restaurant enjoy indoor and outdoor porch seating; gourmet comfort food; a wine list tailored to the varied menu; and rich, satisfying desserts

LUNCH
Tue-Sat 11a - 3p

DINNER
Tue-Thur 5p - 10p
Fri & Sat 5p - 11p

Reservations: 843.534.2434
www.crucatering.com