

CRU

PIT CRU

MEAT & TWO SIDES

Prices per person, 15 person minimum
Includes 2 sauces, fresh buns, cold tea,
all paper goods & plasticware.

- PULLED PORK Hickory wood smoked **\$9.95**
- PULLED CHICKEN Ancho rubbed, roasted **\$9.95**
- ROASTED CHICKEN Herbs & garlic **\$9.95**
- GRILLED KABOBS Beef, Chicken, or Shrimp **\$10.95**
Choice of one meat, two kabobs per person
- HICKORY BRISKET Hickory wood smoked **\$13.95**
- SHORT RIBS Dry rubbed **\$14.95**
- BABY BACK RIBS Dry rubbed **\$14.95**

TWO MEATS & TWO SIDES

Prices per person, 15 person minimum
Includes 2 sauces, fresh buns, cold tea,
all paper goods & plasticware.

- Add to our SIGNATURE PULLED PORK
 - PULLED CHICKEN **\$13.95**
 - ROASTED CHICKEN **\$14.95**
 - HICKORY BRISKET **\$16.95**
 - SHORT RIBS or BABY BACK RIBS **\$17.95**
- Add to our ROASTED CHICKEN
 - HICKORY BRISKET **\$17.95**
 - SHORT RIBS or BABY BACK RIBS **\$18.95**
- CHOICE OF 2 KABOBS **\$14.95**

SAUCES

PINT: \$4.95

Serves 4-6

- SC MUSTARD
- NC VINEGAR
- WHITE BBQ
- SWEET CHIPOTLE
- HONEY BOURBON BBQ
- SMOKED TOMATO CARAMEL
- BLACKJACK

APPETIZERS

15 person minimum

\$1.50 PER PERSON

- BOILED PEANUTS
- PICKLED VEGETABLES
- JALAPENO CORNBREAD
- BUTTERMILK BISCUITS
- BAGGED CHIPS

TWO FOR \$2.75 PER PERSON
THREE FOR \$3.25 PER PERSON

- HUMMUS with flatbread
- SALSA with tortilla chips
- PIMENTO CHEESE with flatbread

ONE FOR \$3.00 PER PERSON
THREE FOR \$5.25 PER PERSON

- VEGETABLE CRUDITE
with ranch dressing
- DOMESTIC CHEESE PLATTER
with assorted crackers
- FRESH SEASONAL FRUIT

\$4.00 PER PERSON

SHRIMP COCKTAIL, 3 per person
with cocktail sauce & lemons

DRINKS

GALLON: \$12.00

Includes 8 oz. Plastic Cups

- SWEET TEA
- UNSWEET TEA
- LEMONADE
- ARNOLD PALMER
- \$1.75 EACH**
- ASSORTED SODAS
- BOTTLED WATER

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HOT SIDES

HALF PAN: \$18.50
Serves 15

FULL PAN: \$35.00
Serves 30

PIT BAKED BEANS Applewood smoked bacon
CAJUN RED RICE Sausage, tomatoes, peppers, onions
BRAISED GREENS Ham hock
SMASHED RED POTATOES
CHEDDAR GRITS
SAUTEED GREEN BEANS

HALF PAN: \$25.00
Serves 15

FULL PAN: \$48.00
Serves 30

SOUTHERN MAC & CHEESE CASSEROLE
MEXICAN STREET CORN Chipotle mayo, queso fresco
GREEN BEAN CASSEROLE Tobacco fried onions
SWEET POTATO CASSEROLE Toasted marshmallow
GRILLED VEGETABLES Balsamic marinated

COLD SIDES

PINT: \$4.95
Serves 4-6

POTATO SALAD Boiled egg, red onion, whole grain mustard
BOWTIE PASTA SALAD Feta, olives, tomatoes, red onion
BUTTERMILK COLESLAW
SEASONAL FRUIT SALAD

SALADS

\$3.95 PER PERSON
15 person minimum

VINE RIPE TOMATO & ONION
Baby arugula, cucumber, sherry vinaigrette
CAESAR SALAD
Shaved parmesan, brioche croutons
ICEBERG SALAD
Corn, tomato, onion, bleu cheese, ranch
MIXED GREEN SALAD
Tomato, red onion, balsamic vinaigrette

DESSERTS

\$18.00 PER DOZEN

TRIPLE FUDGE BROWNIES
ASSORTED COOKIES

\$22.00 PER DOZEN

MINI BOURBON PECAN TARTS
MINI CINNAMON APPLE TARTS
MINI PEANUT BUTTER TARTS

\$25.00 FAMILY STYLE
Serves 15

BANANA PUDDING
Vanilla wafers, whipped cream
STRAWBERRY SHORTCAKE TRIFLE
Pound cake, whipped cream

HOW IT WORKS

All Pit Cru Items will be delivered & set up by Cru Catering using disposable paper goods, plasticware, & serviceware. Disposable holding chafers & sternos available for an additional charge of \$12.00 each. Client is responsible for all rentals, tables, replenishing of food, and trash removal. 10% operating fee & minimum 72 hours notice. Availability, delivery times, and fees may fluctuate during peak times.

LOOKING FOR MORE?

If you're interested in hosting a whole pig roast, lowcountry boil, oyster roast, or more, please contact our full-service Cru Catering division. We'd love to work with you to create a custom menu!

CRU CATERING

1784 Harmon Street, Charleston, SC 29405

WEB www.crucatering.com **PHONE** (843) 534-2433 **FAX** (843)724-3515