



COOKING



SINCE 2000

# CRU

## CATERING

At Cru Catering, we understand the work that goes into planning an event, and making it a unique, one-of-a-kind experience for all of your guests.

We feel that your 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.



Voted "Best Caterer" 2001-2017 by the Charleston City Paper

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Charleston, South Carolina 29405

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[www.crucatering.com](http://www.crucatering.com)



# hors d'oeuvres

## ***cold seafood***

HOUSE SMOKED SALMON	potato galette, lemon-dill crème fraîche
SHRIMP COCKTAIL	wasabi cocktail sauce
LOCAL CEVICHE	citrus, avocado, cilantro, chili pepper, in spoon
AHI POKE	soy, scallion, sesame seeds, serrano chili, cilantro
TUNA SASHIMI	house-pickled vegetables, yuzu aioli on crispy rice cake
LUMP CRAB SALAD	cucumber cup, cilantro, lime
LOBSTER & GRANNY SMITH APPLE	avocado mousse, toasted fennel seed on cucumber
RAZOR CLAM SALAD	braised fennel, lemon confit, in spoon
LOBSTER ROLL	pâte à choux, lemon aioli, tarragon-whole grain mustard
CAVIAR BLISS POTATO BITES	chervil, lemon fromage blanc, caviar

## ***hot seafood***

CHARRED OCTOPUS	lime, sweet chili aioli, pistachio
MINI SHRIMP TACO	bbq shrimp, pineapple salsa
LOWCOUNTRY SHRIMP TOAST	pickled okra slaw
BEER BATTERED JALAPEÑO ROCK SHRIMP	toasted cumin-orange gastrique
LOCAL CLAM & SHRIMP DUMPLING	dashi broth, soy powder, bamboo shooter
SCALLOP LOLLIPOPS	golden beet, chili, & brie fondue
CONCH FRITTER	spicy rémoulade
CRAWFISH EMPANADA	goat cheese, chives, old bay cream
CRU CRAB CAKE	new england-style, caper rémoulade
BUTTERMILK FRIED OYSTER	cajun rémoulade
BAKED OYSTERS CAROLINA	roasted shallots, sherry-creamed greens, parmesan cheese
MINI OYSTER PO' BOY	soft rémoulade bun, fried oyster, sliced tomato, arugula

## ***cold meat***

ROSEMARY ROASTED MINI POTATO	boursin cheese, lamb bacon
MINI SWEET POTATO BOMB	sweet potato, walnut-cinnamon cream cheese, lardons
FOIE GRAS CONES	seasonal berry jam, pop rocks, mini waffle cone
DEVILED EGG	crispy chicken skin, honey hot sauce
MINI LAMB BACON BLT	arugula, tomato vinaigrette, marbled rye crisp
ANGUS BEEF TENDERLOIN	horseradish crème fraîche, brioche toast
PROSCUITTO & MELON	prosecco-compressed melon, balsamic reduction

## ***hot meat***

FRIED CHICKEN & WAFFLE CONES	maple bacon rémoulade, mini waffle cone
MINI CHICKEN BISCUIT	buttermilk marinated chicken, red eye gravy
CHICKEN POT PIE CONES	peas, carrots, mini savory cone
DUCK CONFIT EMPANADA	goat cheese, stone fruit salsa
MINI DUCK CONFIT PIE	english peas, caramelized onions, smashed potatoes, mini mason jar
CONFIT DUCK	crispy polenta cake, chili-orange gastrique
QUAIL LOLLIPOP	soy ginger glaze
MINI BRAISED PORK BISCUIT	bourbon-peach jam
CRU CAFE'S FRIED GREEN TOMATO	sheep's milk feta, smoked tomato caramel, pork belly crouton
COLLARD GREEN WONTON	cream cheese, ham hock, green tomato marmalade
STUFFED MUSHROOMS	housemade italian sausage, goat cheese
SWEET & SOUR MEATBALLS	toasted sesame seeds, scallions
RIOJA BRAISED SHORT RIB WONTON	avocado crema
MINI STEAK TACO	chimichurri, cilantro, julienne onion, served in lime wedge
LAMB LOIN BITES	hazelnut-parmesan pesto



## ***cold vegetarian***

CUCUMBER BOWL	vegetable crudité, caramelized fennel-mushroom dip
EDAMAME HUMMUS	sesame-chili jam, flatbread
WATERMELON & TOMATO SKEWER	champagne-shallot compressed watermelon, gouda
DEVILED EGG TOAST	deviled egg yolk spread, cornichon, pumpernickel, fines herbes
CAPRESE SKEWERS	fresh pulled mozzarella, grape tomato, pesto
PIMENTO CHEESE BISCUIT	pepper jelly, whipped goat cheese
PORT WINE POACHED PEARS	cinnamon mascarpone on brioche
GREEN TOMATO BRUSCHETTA	buratta, fresh basil, smoked sea salt, grilled baguette
MACERATED STRAWBERRY TOAST	pea shoots, sheep's milk feta cream, toast round
BUTTERNUT SQUASH BRUSCHETTA	ricotta, sage, crostini
PICKLED PEACHES	goat cheese, fresh basil, crostini
ROASTED BABY BEET BRUSCHETTA	whipped ricotta, toasted hazelnuts, crisp baguette
BALSAMIC GRILLED PEACH SKEWER	mint crème fraîche
AVOCADO GOAT CHEESE TOAST	chili-garlic glaze

## ***hot vegetarian***

CRISPY MINI BRIE	panko breadcrumbs, pear chutney purée
CHARLESTON'S FRIED GREEN TOMATO	pimento cheese, balsamic reduction, scallion
TANDOORI SPICED MINI VEGETABLE KABOBS	beech mushrooms, baby zucchini & pattypan squash, pearl onion, tahini-mint yogurt
ROASTED GRAPE & BRIE TARTLET	local honey drizzle, fresh thyme, puff pastry
SAVORY POPTART	mushroom, thyme, fontina
CARAMELIZED TOFU	miso glaze, black sesame seeds
MINI TOMATO PIE	housemade pimento cheese, local tomato
SOUTH BY SAMOSAS	sweet potato, peas, goat cheese, coriander & watercress puree





# displays

## **raw bar**

FRESH SNOW CRAB CLAWS	horseradish black vinegar aioli
ASSORTED CHILLED OYSTERS ON THE HALFSHELL	select singles, JAM vinegar mignonette, mini tabasco bottles, lemon wedges
SHRIMP COCKTAIL	wasabi cocktail sauce, lemon wedges
GULF OYSTER SHOOTERS	house bloody mary mix, peppar vodka in a shot glass cucumber-yuzu mignonette, vodka, lime, in a shot glass
CHILLED LOBSTER TAIL	old bay rémoulade, lemon wedges
HOUSE SMOKED SALMON	red onion, caper, crème fraîche, crostini
CHILLED CAROLINA CRAB DIP	grilled flatbread, lemon confit
PICKLED SHRIMP	old bay, red chili glaze

## **cured meats & cheeses**

ANTIPASTI PLATTER	chef's selection of cured meats, fresh mozzarella, roasted peppers, castelvetrano olives, pickled vegetables crostini, mustard
CHARCUTERIE PLATTER	country pâté, pork rilette, duck liver mousse, chef's selection of cured meats, mustard, crostini
FARMER'S TABLE	chef's selection of cured meats artisanal cheeses with crostini vegetable crudité with hummus
ASSORTED CRUDITÉ	caramelized fennel-mushroom dip
FRESH SEASONAL FRUIT	sliced, orange blossom crema
ARTISANAL CHEESES	assorted rustic breads & crackers, seasonal fruit, candied nuts, honey
TRIO OF LOWCOUNTRY DIPS	black eyed pea hummus, collard green dip, & pimento cheese with flatbread
HOUSEMADE BISCUITS	blackberry, raspberry-lemon, sweet potato, pimento cheese



# soup

## **hot soups**

CHARLESTON SHE CRAB SOUP	twenty-year aged sherry, lump crab garnish
LOBSTER BISQUE	roasted garlic croutons
ROASTED SHRIMP BISQUE	crispy capers
ROASTED CORN CHOWDER	smoked mussels
WISCONSIN BEER CHEDDAR SOUP	crushed pretzel
ROASTED TOMATO BASIL	basil oil
POTATO LEEK SOUP	julienne wontons
CREMINI BISQUE	fried leeks, crème fraîche
ROASTED CAULIFLOWER SOUP	turmeric infused oil
THAI CURRY SOUP	coconut, shiitake mushroom

## **cold soups**

WINTER SQUASH BISQUE	grilled pear salsa, nutmeg crème fraîche
SWEET COCONUT & GINGER SOUP	crispy scallions
CHILLED YELLOW TOMATO GAZPACHO	habanero-lime crème fraîche
CHILLED SUMMER GAZPACHO	lump crab meat, balsamic reduction
CHILLED CUCUMBER-DILL SOUP	crème fraîche
CHILLED MELON CONSOMME	balsamic salted rim



SOUTHERN ARUGULA SALAD	candied pecans, local grape tomatoes, tobacco onions, honey-sherry vinaigrette
BUTTER LETTUCE SALAD	candied pears, walnuts, gorgonzola, honey-sherry vinaigrette
LOWCOUNTRY PANZANELLA	buttermilk biscuit, heirloom tomatoes, cucumber, buttermilk vinaigrette
SWEETBAY LETTUCE	shaved fennel, hazelnut dust, goat cheese, watermelon radish, tarragon-parmesan vinaigrette
CONFIT BEET SALAD	arugula pesto, buratta, shaved asparagus, olive oil
TOMATO & WATERMELON SALAD	buratta, heirloom tomatoes, mint, sherry vinegar, saba jus
BABY SPINACH SALAD	seasonal berries, fried shallot, bacon vinaigrette
GRILLED LOCAL PEACH SALAD	thinly sliced country ham, mixed greens, goat cheese, toasted almonds, brown butter vinaigrette
MESCLUN GREENS SALAD	pine nut fried goat cheese, local grape tomato, red onion, aged balsamic vinaigrette
DUCK CONFIT ARUGULA SALAD	local tomatoes, caramelized pecans, fried onions, port wine vinaigrette
CHINESE CHICKEN SALAD	slow roasted chicken, daikon, peppers, napa cabbage, fried wontons, honey-ginger dressing
HEIRLOOM CAPRESE	fresh mozzarella, basil, heirloom tomatoes, aged balsamic reduction, basil oil
GRILLED KALE & QUINOA SALAD	crushed hazelnuts, sage, roasted vegetables



# main course

create your own main course: choose an entree, then choose a vegetable in season during your event!  
vegetables will be prepared based on our chef's recommendations for the best pairing for your entree.

## *entrée*

ROASTED BEEF TENDERLOIN & CRU CRAB CAKE	garlic whipped potatoes, cognac-roasted shallot hollandaise
PAN-SEARED WRECKFISH & PETITE FILET	slow roasted white truffle sweet potatoes, creole glaze
PEPPER SEARED NEW YORK STRIP FILET	roasted fingerling potatoes, caramelized onion zinfandel demi glaze
PAN SEARED GROUPEL	roasted cauliflower, shishito pepper relish
VERMILION SNAPPER	roasted sunchoke, toasted pecan, plumped golden raisins, leek fumet
SEARED SCALLOPS	lemon parmesan risotto, citrus beurre blanc
GLAZED BONE-IN PORK CHOP	farro & kale, apple country ham hollandaise
HONEY-BOURBON BBQ GLAZED QUAIL	chili whipped sweet potatoes, roasted corn succotash, bourbon pepper jelly glaze
ROASTED CHICKEN	coconut carrot purée, vidalia onion soubise
PRALINE ENCRUSTED SAGE CHICKEN	dill smashed potatoes, gorgonzola cream
HERB GLAZED CORNISH HEN	creamy polenta, caramelized fennel
RICOTTA GNOCCHI	oyster mushrooms, broccolini, pecorino romano, truffle oil
CHICKPEA TAGINE	jasmine rice, cumin, coriander, almonds, spinach, lemon, mint raita, grilled flatbread

## *spring & summer*

spinach  
ramps  
sweet corn  
succotash  
field peas  
haricot verts  
asparagus  
baby squash  
sunchoke  
heirloom tomatoes

## *fall & winter*

mustard greens  
swiss chard  
tatsoi  
cauliflower  
romanesco  
kohl rabi  
local mushrooms  
baby carrots  
root vegetables  
hearty squash



cru catering is a partner of the south carolina aquarium's good catch program. throughout the year certain seafood items may become unavailable. our commitment to provide the freshest ingredients may lead to minor changes in product availability.



# small plates

FRESH OFF THE BOAT	pan seared local white fish, truffled citrus beurre blanc basil & parsnip purée, roasted corn succotash
FORK-ONLY SHORT RIB WELLINGTON	48-hour braised painted hill short ribs & root vegetables, zinfandel reduction, yukon gold potato purée
BEET CARBONARA	beet cellophane noodles, lardons, english pea purée, fried quail egg, parmesan beurre blanc
SOUTHERN FRIED CAULIFLOWER	smoked & fried cauliflower, black eyed peas, plantation rice, pepper jelly
STEAK FRITES	angus new york strip, sliced to order parmesan truffle fries, tomato-bacon jam
CRU CRAB CAKE	new england-style crab cake, caper rémoulade brussels sprout slaw with red onion & pork belly lardons
SEARED DUCK BREAST	brie & carrot fondue, herb polenta cake
FROGMORE STEW SKILLET	corn spoonbread, smoked sausage & sweet potato hash, grilled shrimp, old bay butter
GENERAL TSO'S CHICKEN	asian slaw, habanero crème fraîche
SOBA NOODLE SALAD	shrimp tempura, served in chinese take out box
QUAIL & GRITS	cru four cheese grits, boneless quail, onions, au jus
BOAR RAGU	herb & cheese polenta, gremolata
CEDAR PLANK SALMON	horseradish & celery root purée, citrus beurre blanc
TASTE OF THE LOWCOUNTRY	mini fried green tomato with pimento cheese chipotle braised pork belly, summer succotash shrimp & grits in a demitasse cup
THAI SEAFOOD RISOTTO	shrimp, fish, scallop, mussels coconut milk, soy, sriracha, basil, & carnaroli rice



**CRU SHRIMP & GRITS** fontina, mozzarella, cheddar, pepper jack  
garlic seared shrimp, andouille sausage, apple smoked bacon,  
tomato, peppers, white wine butter sauce

**MAC & CHEESE** award winning four cheese macaroni  
fontina, cheddar, monterey jack, mozzarella  
with apple smoked bacon & scallions  
upgrade your station with the following additional toppings:  
lobster meat, jumbo crab meat, bay scallops, fried chicken bites

**BAJA STATION** select from the following tacos:  
citrus marinated local fish with shredded cabbage & chipotle sour cream  
rioja braised short rib with jicama-papaya salsa & lime-habanero crème fraîche  
pork al pastor with chimichurri & granny smith apple slaw

**HAND-ROLLED SUSHI** spicy tuna roll, california roll, dragon roll, vegetarian roll  
edamame & carrot salad  
pickled ginger, wasabi, soy sauce

**HOUSEMADE PIZZA** all pizzas are prepared with fontina & mozzarella cheeses:  
italian sausage, roma tomato, asiago cheese, basil  
housemade smoked salmon, chives, caramelized onions, dill crème fraîche  
pancetta, shiitake mushrooms, sweet peppers, parmesan  
spicy chicken, spinach, ricotta, tomato, oregano

**OYSTER ROAST** steamed market oysters  
saltine crackers, hot sauce, cocktail sauce, and lemon wedges

**HIBACHI ACTION STATION** select from the following proteins:  
chicken, shrimp, beef, tofu  
with fried rice, sauteed zucchini, squash, onions, baby corn, & snow peas  
japanese aioli, ginger glaze, toasted sesame seeds

**SLIDERS** select from the following options:  
mini angus hamburger, cheddar, ketchup, mustard, pickle  
fried green tomato, roasted jalapeño pimento cheese  
pulled short rib, smoked gouda, king's hawaiian roll  
pulled adobo pork, apple slaw, sc & nc vinegar  
southern fried chicken & waffles, maple-bacon aioli, waffle bread  
open-faced crab cake slider, caper remoulade

**LOWCOUNTRY BOIL** shrimp, corn, red potato, smoked sausage  
jalapeño corn muffins and tahini butter

TRADITIONAL SPANISH PAELLA	local shrimp, mussels, clams, sausage, chicken, saffron rice with parsley, chives, oregano
PIG ROAST	smoked suckling pig nc vinegar, sc mustard, and honey bourbon bbq sauce select from the following: stewed okra & tomatoes, lowcountry coleslaw, baked beans cornbread bites, rolls, whipped butter
RISOTTO CHEF STATION	select from the following made-to-order risotto: white wine & parmesan with english peas, mushrooms, lardons cajun shrimp & housemade andouille sausage with peppers & onions butternut squash & sage with lamb bacon lobster & asparagus with melted leeks & lemon zest
SOUP TASTING	wisconsin beer cheese soup with soft pretzel bites tomato soup with cheese straws charleston she crab soup with biscuits
TASTE OF THE CARIBBEAN	curried chicken thighs, coconut jasmine rice, golden raisins conch fritters, fried plantains, jerk aioli, grilled pineapple

#### CARVING CHEF STATION

##### ***protein***

pepper seared tenderloin of beef  
grilled marinated shoulderloin of beef  
new york strip steak  
roasted rosemary leg of lamb  
stuffed pork tenderloin  
bone-in duroc pork chop  
smoked cajun turkey breast  
maple & brown sugar glazed ham  
smoked pork belly

##### ***sauces***

green peppercorn jus  
horseradish crème fraîche  
cognac roasted vidalia hollandaise  
caramelized onion zinfandel demi glace  
honey dijon jus  
chimichurri  
creole glace  
morel butter  
vidalia onion soubise

##### ***sides***

four cheese macaroni  
parmesan whipped potatoes  
roasted garlic whipped potatoes  
farro & baby kale  
grilled vegetable platter  
crispy brussels sprouts  
roasted garlic haricot verts  
roasted corn succotash  
inquire about seasonal sides

***bread***s rustic rolls & baguette, buttermilk biscuits, or cornbread





# dessert

## *sweet bites*

LOWCOUNTRY TIRAMI-CHOUX	mocha pâte à choux, kahlua & whiskey mascarpone, sweet potato caramel, praline crumble
PEANUT BUTTER HI-HAT	brownie, peanut butter mousse, dipped in chocolate
CRU LIME PIE	key lime, chocolate crust, whipped cream
PORT WINE PEAR TART	dark chocolate ganache, port reduction, cacao nibs
TOASTED PECAN & CINNAMON MOUSSE	white chocolate-lined waffle cone, kettle corn garnish
HOUSEMADE MACARONS	chocolate lavender, meyer lemon, strawberries & cream
CHOCOLATE CUPS	salted caramel & peanuts raspberry dark chocolate cinnamon pecan mousse
BLUEBERRY TART	roasted blueberries, almond brittle, lemon-thyme cream
CHOCOLATE TRUFFLES	chili & smoked sea salt hazelnut white russian bourbon pecan
SWEET TEA RICE KRISPIES	lemon buttercream
PECAN TARTS	bourbon, toasted meringue
OLIVE OIL CAKE	fresh orange, brown butter walnuts
ALFAJORES COOKIES	dulce de leche cream

## *masons, skillets, & shots*

STRAWBERRIES & BISCUITS	sweet lemon biscuit, macerated strawberries, whipped cream
CORNBREAD TRIFLE	blackberry coulis, berries, buttermilk cream
IPA POUND CAKE	balsamic glazed strawberries, brown sugar cream
CHARLESTON HONEY	honey vanilla bean pudding, orange caramel, lavender whipped cream, benne wafer
SKILLET SMORES	chocolate fudge brownie, salted caramel, toasted marshmallow, graham cracker
GUAVA COCONUT PANNA COTTA	watermelon gelée, honey feta whip, coconut macaroon
SOUTHERN BANANA PUDDING	vanilla bean pudding, banana, 'nilla wafer, whipped cream

## *stations*

GOURMET S'MORES	candied bacon dark chocolate oreo milk chocolate white chocolate confetti housemade honey grahams housemade vanilla, cocoa, & pistachio marshmallows
CHARLESTON-STYLE BANANAS FOSTER	bananas, butter, brown sugar, wild turkey, banana liqueur, vanilla bean ice cream, benne wafer, toasted pecans
HOUSEMADE PUSH POPS	blood orange mimosa mousse layered banana pudding dark & milk chocolate mousse inquire about custom flavors



# late night

## **savory**

CHICKEN & WAFFLES	mini cones or sliders, maple bacon rémoulade
MINI CHICAGO DOGS	poppysseed bun, yellow mustard, white onion, pickle relish, peppers, tomatoes, dill pickle spear, celery salt
SMOKED PORK BELLY CORN DOG	jufran hot banana sauce
MINI QUESADILLAS	lime crème fraîche
FRENCH FRIES	cajun seasoned fries, truffle parmesan fries, or sea salted fries with mini ketchup bottles served in bamboo cones
POPCORN CONES	truffled popcorn, cheddar popcorn, kettle corn or margarita popcorn with lime zest, chili powder, cilantro served in bamboo cones
MINI BÁNH MÌ	pork belly, steam bun
SMOKED CHICKEN WINGS	smoked tomato bbq sauce, served in paper boats
MINI PHILLY CHEESESTEAK	sauteed peppers & onions, jalapeño jack cheddar, pâte à choux
MINI MUFFALETTA	pork loin pastrami, smoked turkey, sharp provolone, pepperoncini & black olive tapenade

## **sweet**

SWEET CORN CORNETTES	popcorn mousse, caramel corn, mini waffle cone
FRENCH TOAST BITES	bourbon crème anglaise
MINI ROOT BEER FLOATS	vanilla bean ice cream
ADULT MILKSHAKES	kahlúa & chocolate brandy alexander
CHOCOLATE CHURROS	caramel cream
HOUSEMADE DONUT HOLES	dulce de leche cream



# brunch

## *display*

YOGURT PARFAITS	vanilla yogurt, housemade granola, fresh berries, served in a rocks glass
SMOKED SALMON PLATTER	savory bagels, red onion, whipped cream cheese, capers, tomatoes, lemon wedges
TEA SANDWICHES ON SOFT WHITE BREAD	cucumber-dill, egg salad, shrimp salad, radish & mint, tomato & house mayonnaise
MIXED PASTRIES	chef's seasonal muffins, mini cinnamon rolls, bacon & cheddar scones
HOUSEMADE POPTARTS	strawberry & white chocolate nutella & hazelnuts blueberry & lemon
BREAKFAST FLATBREADS	serrano ham, fontina, quail egg short rib, sweet potato, quail egg
CHICKEN BISCUITS	red eye gravy, house pickle
HASHBROWN CASSEROLE	yukon gold potatoes, eggs, onions, cheddar cheese
BREAKFAST SANDWICHES	english muffin, egg, cheese, sausage or bacon
STUFFED FRENCH TOAST	white chocolate mascarpone, macerated strawberries, maple syrup
FRITATTA	lobster, roasted pepper, & fontina roasted vegetables & pico de gallo
MINI QUICHE	spinach, scallion, & fontina sundried tomato & spicy shrimp mushroom, swiss, & bacon
SEASONAL FRUIT SALAD	mixed berries, melon, basil, honey-lime dressing

## *stations*

**BISCUIT BAR**  
sweet potato, cheddar, & buttermilk biscuits  
sliced ham, apple butter, local honey,  
pepper jelly, hot sausage gravy

**CHEF OMELET STATION**  
sausage, bacon, shrimp  
peppers, mushrooms, onions,  
tomatoes, spinach, asparagus,  
shredded cheddar & swiss cheeses  
made-to-order

**HUEVOS RANCHEROS**  
black beans, crispy tortilla round, avocado,  
fried quail egg, pico de gallo, cilantro

**MINI CRAB CAKE EGGS BENEDICT**  
cru crab cake, quail egg, hollandaise, toast

**PORK BELLY WAFFLE**  
maple crème anglaise

## *beverages*

**BRUNCH BEVERAGE STATION**  
water, fresh squeezed orange juice, assorted hot tea  
regular & decaf coffee, half & half, assorted sweeteners  
\$5.75 per person

**BLOODY MARY & MIMOSA BAR**  
fresh squeezed orange juice, bloody mary mix,  
club soda, coke, diet coke, sprite  
svedka vodka, sparkling wine, white wine  
pickled vegetables, olives, hot sauce, orange slices  
\$10.25 per person, based on three hours



COOKING



SINCE 2000

# CRU

## BAR

Cru Bar has been servicing clients and events for sixteen years. We love to match cocktails to the celebrations our clients are planning for their guests and family to enjoy alike. Our mixologists can create signature cocktails and memorable experiences, please inquire with your Catering Director about the endless possibilities!

### *included with each bar package*

SODAS coca-cola, diet coke, sprite, ginger ale, tonic, club soda

MIXERS sweet & sour mix, bloody mary mix, triple sec, lime juice, grenadine, sweet vermouth, dry vermouth, bitters

JUICES orange, cranberry, grapefruit, pineapple

GARNISHES limes, lemons, olives, cherries

BAR EQUIPMENT coolers, ice, ice scoops, beverage napkins, straws, cocktail shakers, pour spouts, strainers, trash cans, liners, standard bar equipment, post-event trash removal

WEDDING PACKAGES one bottle of complimentary prosecco for the bride & groom



## ***eru bar packages***

### ***beer & wine bar***

PRICING \$8.75 per guest for 3 hour event  
\$2.00 per guest for each additional hour

BEER bud light  
yuengling  
stella artois

WINE canyon road pinot grigio  
canyon road pinot noir

SODA coke  
diet coke  
sprite

### ***full bar***

PRICING \$10.25 per guest for 3 hour event  
\$2.50 per guest for each additional hour

BEER bud light  
yuengling  
stella artois

WINE canyon road pinot grigio  
canyon road pinot noir

LIQUOR svedka vodka  
seagram's gin  
bacardi rum  
jim beam bourbon  
famous grouse scotch

### ***premium bar***

PRICING \$13.50 per guest for 3 hour event  
\$3.50 per guest for each additional hour

BEER bud light  
yuengling  
stella artois

WINE benvolio pinot grigio  
bouchard pinot noir

LIQUOR tito's vodka  
bombay gin  
captain morgan rum  
bacardi light rum  
maker's mark bourbon  
johnny walker red scotch

### ***super premium bar***

PRICING \$18.75 per guest for 3 hour event  
\$4.50 per guest for each additional hour

BEER bud light  
yuengling  
stella artois

WINE emmolo sauvignon blanc  
elouan pinot noir

LIQUOR ketel one vodka  
bombay sapphire gin  
mount gay rum  
bacardi light rum  
bulleit bourbon  
glenlivet scotch

### ***the extras***

PROSECCO \$2.50 per person added to bar package  
\$3.00 per person for a passed & served toast pour

DOMESTIC CHAMPAGNE \$6.00 per person added to bar package, \$7.00 per person for toast

FRENCH CHAMPAGNE \$12.00 per person added to bar package, \$15.00 per person for toast

POURED WINE SERVICE one red & one white wine poured tableside by servers during the meal  
\$2.50 per person with full bar  
\$4.00 per person with premium bar  
\$6.00 per person with super premium bar



## ***beer options***

all bars include 2 domestic and 1 import beers.

we recommend bud light, yuengling, & stella artois but are happy to offer the following alternatives and upgrades.

### ALTERNATIVE SELECTIONS

substitute with no additional charge

DOMESTICS budweiser  
miller light  
coors light  
michelob ultra

IMPORTS amstel light  
corona  
blue moon  
heineken

### LOCAL UPGRADES

substitute your import beer for a local favorite

PALMETTO BREWING \$1.25 per guest per selection  
lowcountry pilsner  
amber  
huger street ipa  
session white ipa

WESTBROOK BREWING \$3.00 per guest per selection  
india pale ale  
white thai  
one claw rye pale ale

## ***wine options***

each bar includes one red and one white wine from its respective tier.

additional wines may incur additional charges.

FULL BAR pinot grigio, sauvignon blanc, chardonnay - canyon road - california  
pinot noir, cabernet sauvignon, merlot - canyon road - california

PREMIUM BAR pinot grigio - primaterra - veneto, italy  
sauvignon blanc - starborough - marlborough, new zealand  
chardonnay - william hill - central coast, california  
pinot noir - bouchard - burgundy, france  
malbec - alamos - mendoza, argentina  
cabernet sauvignon - william hill - central coast, california

SUPER PREMIUM BAR pinot gris - r. stuart "big fire" - oregon  
sauvignon blanc - emmolo - napa valley, california  
chardonnay - macmurray ranch - russian river valley, california  
pinot noir - elouan - oregon  
shiraz - nine stones - barossa valley, australia  
cabernet sauvignon - oberon - napa valley, california

## ***specialty cocktails***

may be passed during cocktail hour or available at the bar  
many more options are available. we'd love to craft a unique cocktail just for you!  
\$2.00-\$4.00 each

SPARKLING CHARLESTON	prosecco, pear juice, orange juice, lemon
THE SALT LIFE	vodka, st. germain, pink grapefruit juice, lime, salt, mint
SOUTH & PINE	gin, JAM beverage co. peach vinegar, lemon, mint, soda
STRAWBERRY MOON	firefly moonshine, iced tea, strawberry puree
CRU-CUMBER MULE	cucumber-infused gin, lime juice, ginger beer
LOWCOUNTRY BLOODY MARY	vodka, charleston bold & spicy mix, pickled shrimp
FIREFLY & LEMONADE	firefly sweet tea vodka, lemonade, lemon wheel
CHERRY BOURBONADE	bourbon, lemonade, grenadine, soda water

## ***the basics***

STAFFING	\$150 for each bartender, based on a 3 hour event includes 2 hours of set up and necessary breakdown time additional hours are \$20 per bartender per hour out-of-town staffing fees may apply
ADDITIONAL INFORMATION	tables, table linens, glassware, and other rentals are not included pricing based on one bar location per 75 guests. additional bar setups may incur fees bartenders are not included in the bar package price 20% operating fee   11% sales tax small bar fees: \$150 for parties under 50 guests, \$225 for parties under 35 guests additional fees may be applied for third party bar service or client-provided bars





***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 & Cru Café. “That’s what makes the combination of a catering business & a restaurant perfect for me— I can’t be loyal to just one genre.”

As the number one 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, and knows the business inside and out. “I’ve coordinated catering at all the restaurants where I’ve worked. 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 studied under Wolfgang Puck at Spago in Las Vegas, Nevada where he adopted Puck’s rigid standards of “Do it right and use the best possible ingredients.” From there, he became Sous Chef for the opening of Canoe in Atlanta, Georgia which was nominated “Best New Restaurant of the Year” by the James Beard Society. In Charleston, as Executive Chef for Sonoma Café & Wine Bar, John Zucker honed his style of cuisine, best defined as Eclectic Modern America (a harmonious mix of Italian, Asian, Southern, Southwestern, and Caribbean influences).

In 2000, Zucker created Cru Catering, a full-service, customized catering company. A year later, he opened the famed Cru Café, featuring upscale comfort food. Today John Zucker is one of the most sought after restaurant consultants in the Southeast. Zucker has served as a restaurant consultant in Charleston, South Carolina for McCrady’s, 30 Rue de Jean, and Fish, and in Atlanta, Georgia for Nona’s Italian Kitchen.

After sixteen years in business, Cru Catering has consistently been voted Charleston’s Best Caterer by the Charleston City Paper due to Zucker’s passion for the industry.

***cru café***

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



COOKING  SINCE 2000

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