



Cru Catering
1784 Harmon Street
Charleston, SC 29405

843-534-CHEF (2433)
www.crucatering.com

Voted "Best Caterer" 2001-2013 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 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.



Hors D'oeuvres

Hot Passed Menu Items

Duck Confit Won Tons

Goat Cheese and Scallions

Smoked Chicken and Fontina Won Tons

Honey Poblano Vinaigrette

Southern Collard Green Won Tons

Cream Cheese, Roasted Shallots, Green Tomato Marmalade

Mini Tacos

Steak with Chimichurri or BBQ Shrimp

Lump Crab and Fontina Won Tons

Wasabi Cocktail Sauce

Marinated Grilled Shrimp

Tomato Cucumber Salsa on Crispy Tortilla

Apple Smoked Bacon Wrapped Shrimp

Stuffed with Chipotle Cream Cheese

Coconut Skewered Shrimp

Pear Marmalade

Beer Battered Jalapeno Shrimp

Toasted Cumin-Orange Gastrique

Garlic Seared Shrimp

Grit Cake with Mango Chutney

Shrimp Empanada

Fontina, Sambol Barbeque Sauce

Duck Confit Empanada

Goat Cheese, Jicama-Papaya Salsa

Crawfish Empanada

Goat Cheese

Lamb Souvlaki Skewers

Tzatziki Dipping Sauce

Lamb Lollipops

Herb Encrusted New Zealand Lamb Chop

Rosemary Zinfandel Reduction

Apple Smoked Bacon Wrapped Quail

Honey-Bourbon Barbecue Sauce

Fried Quail Lollipops

Plum Wine Sauce

Rioja Braised Osso Bucco Tostada

Jicama Papaya Salsa, Lime Habañero Crème Fraîche

Rioja Braised Short Rib Tostada

Jicama-Papaya Salsa, Lime Habañero Crème Fraîche

Gorgonzola Stuffed Meatballs

Spicy Tomato Coulis

Mini Philly Cheese Steaks

Sautéed Peppers, Onions and

Jalapeno Jack Cheddar on a Pate Choux

Mini Sheppard's Pie

Seared Ground Beef, English Peas, Carrots, Caramelized Onions

Stuffed Mushrooms

House made Italian Sausage Goat Cheese

Crab with Avocado

Painted Hill Braised Short Ribs

Crispy Won Ton with Hoisin Barbeque Sauce

Crispy Chipotle Pork Belly

Honey-Chipotle Salsa on Toast Point

Adobe Hand Pulled Pork

Honey Chipotle Salsa, Guacamole on Tortilla Round

Panko Encrusted Pork Lollipops

Honey Bourbon Barbeque Sauce and Mascarpone Cheese

Beef, Chicken or Shrimp Satay

Thai Cashew Sauce

Cru Crab Cake

Whole Grain Mustard Creole or Caper Remoulade

Crab Stuffed Mushrooms

Avocado Salsa

Buttermilk Fried Oyster in Oyster Shell

Wasabi Cocktail Sauce

Garlic Seared Scallop Lollipops

Chambord Gastrique

Fried Green Tomato

Hand pulled Mozzarella, Basil and Extra Virgin Olive Oil

Charleston's Fried Green Tomato

Melted Housemade Pimento Cheese and Balsamic Reduction

Panko Fried Mini Brie

Pear Chutney

Smoked Mozzarella Potato Blintzes

Wild Mushroom and White Truffle

Mini Black Forest Ham Biscuits

Honey Dijon Aioli



Hors D'oeuvres

Cold Passed Menu Items

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

Horseradish Crème Fraîche on Toast Points

Angus Tenderloin of Beef Tartare

Crispy Gaufrette

Sliced Center Cut Yellowfin Tuna Tartare

Honey-Poblano Sauce and Fried Won Tons

Shrimp or Whitefish Escabeche

Lime, Avocado, Cilantro and Habañero in Scallop Shell

Mini Shrimp Cocktails

Wasabi Cocktail Sauce

Lobster, Avocado and Granny Smith Apple

Cucumber Bowls with Toasted Fennel Seed

Mini Pickled Shrimp BLT's

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

Lump Crab Meat

Fried Shallots, Jalapeno on Endive Leaf

Center Cut Seared Yellow Fin Tuna

Micro Greens and Soy Vinaigrette
Crispy Wonton or served in Asian Spoon

House Smoked Lavender Salmon

Potato Galette with Lemon Dill Crème Fraîche

Sushi Grade Tuna Tartare

Capers, Scallion, Lime Juice served on Fried Won Ton

Center Cut Seared Yellow Fin Tuna

Micro Greens and Soy Vinaigrette
Crispy Wonton or served in Asian Spoon

Slow Roasted Red Bliss Potato

Stuffed with Mascarpone and Chives
Topped with Pancetta

Skewered Melon & Prosciutto

Balsamic Drizzle

Boiled Peanut Hummus

Flatbread

White Truffle Deviled Eggs

Pink Hawaiian Sea Salt

Endive Duo

Choice of 2:

White Truffle Mushroom Duxelle, Goat Cheese
Clemson Blue Cheese Mousse and Candied Pecan
Olive Tapenade with Scallion, Shrimp Salad

Skewered Cherry Tomato, Basil and Mozzarella

Balsamic Reduction Drizzle

Low Country Pimento Cheese

Crispy Flatbread or Cucumber

Cucumber Bowl

Vegetable Crudités, White Truffle Artichoke Dip



Hors D'oeuvres

Displayed

RAWBAR/ SEAFOOD DISPLAY

Fresh Stone Crab Claws
Horseradish Black Vinegar Aioli

Assorted Chilled Oysters on the Half Shell
Gulf or Cold Water, Champagne Mignonette
Mini Tabasco Bottles, Lemon Wedges

Shrimp Cocktail
Wasabi Cocktail Sauce and Lemon

Carolina Crab Dip
Cold or Warm, Grilled Flatbread

Gulf Oyster Shooter
Wasabi Cocktail Sauce, Vodka, Served in Shot Glasses

House made Lavender Smoked Salmon
Red Onion, Caper Crème Fraîche on Gauffret

Ceviche
Tuna, Scallop, Shrimp or Grouper
Assorted Preparations

Chilled Sautéed Mussels and Clams
White Wine, Garlic and Herbs

Peel & Eat Shrimp
Cajun Spice

ANTIPASTI DISPLAY

Antipasti Platter
Salami, Capocollo, Prosciutto, Fresh Mozzarella, Roasted Peppers

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

Pâté de Foie Gras
Honey Whole Grain Mustard

Assorted Bruschetta
Fresh Mozzarella and Basil, Olive Tapenade
Julienne Tomato, Cucumber and Red Onion

Warmed Baked Brie in Puff Pastry
Cranberry Compote

Fresh Seasonal Fruit
Caramel Cream or Melted Chocolate

Grilled Vegetables and Crudité
White Truffle Artichoke Dip

Domestic and Imported Artisan Cheese
Assorted Rustic Breads and Crackers

Fresh Seasonal Fruit
Caramel Cream or Melted Chocolate



Soups

Seated Meal, Passed or Station

Acorn Squash Bisque
Roasted Garlic Crostini

Wisconsin Beer Cheddar Soup
Topped with Crushed Pretzel

Charleston She Crab Soup
20yr Aged Sherry

Chilled Cauliflower Soup
Spiced Vinegar

Chilled Cucumber Dill Soup
Crème Fraîche

Chilled Melon and Strawberry Soup
Fresh Mint

Brunswick Stew
Fried Okra Chip

Cremini Bisque and Fried Leeks
Crème Fraîche

Lobster Bisque
Roasted Garlic Croutons

Potato Leek Soup
Julienne Won Tons

Roasted Corn Chowder
Smoked Mussels

Seafood Chowder
Parmesan Croutons

Roasted Shrimp Bisque
Crispy Capers

Sun-dried Tomato and Asparagus Soup
Shaved Parmesan

Sweet Coconut and Ginger Soup
Crispy Scallions

Roasted Tomato Bisque
Basil Oil

Roasted Two Pepper Soup
Sambuca Crème Fraîche

Italian Wedding Soup
House made Meatballs



Salads

Seated Meal, Station or Display

Arugula Salad

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

Baby Arugula Salad

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

Baby Spinach Salad

Warm Apple Smoked Bacon Vinaigrette, Feta Cheese

Butter Lettuce Salad

Candied Pears, Walnuts, Gorgonzola
Honey-Sherry Dressing

Caprese Salad

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

Chinese Chicken Salad

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

Classic or Goat Cheese Caesar Salad

Shaved Parmesan and Brioche Croutons

Duck Confit Arugula Salad

Caramelized Pecans, Tomato, Fried Onions
Port Wine Vinaigrette

Grilled Portobello Mushrooms

Roasted Vegetables and Baby Greens

Local Field Greens

Julienne Tomato, Red Onion and Aged Balsamic Vinaigrette

Pine Nut Fried Goat Cheese Salad

Mesclun Greens, Julienne Tomato, Red Onion
Aged Balsamic Vinaigrette

Roasted Beets and Goat Cheese

Arugula dressed with Lemon Juice, Olive Oil, and Truffle Oil

Vine Ripened Tomatoes and Grilled Vidalia Onions

Fresh Basil and Honey-Sherry Vinaigrette

Tomato and Watermelon Salad

Shredded Gouda, Feta or Goat Cheese and Champagne-Shallot
Vinaigrette

Tomato, Cucumber and Bread Salad

Sourdough or Cornbread, Red Wine Vinaigrette

Beef Carpaccio

Arugula or Pea Shoots (Seasonal)
Taro Root Crisp with Lemon Dill Aioli



Main Course

Seated Meal Entrée

Garlic Marinated Angus Sirloin
Grilled Endive Halves, Herbed Fingerling Potatoes
Salsa Verde

Duo of Garlic Roasted Beef Tenderloin
& Cru Crab Cake

Garlic Mashed Potatoes, Sautéed Haricot Vert
Cognac-Vidalia Onion Hollandaise

Ginger Seared East Coast Halibut

Carrot-Ginger Puree, Hearts of Palm, Shaved White Asparagus
Fried Ginger, Five Spice Glaze

Grilled Mahi Mahi & Petite Filet Mignon

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

Cedar Plank Smoked Salmon

Horseradish and Celery Root Purée, Melted Leek Haricot Vert
Citrus Beurre Blanc

Herb and Cornmeal Encrusted Grouper

Dill Smashed Potatoes, Grilled Okra
Port Wine Demi-Glaçe

Honey-Bourbon Glazed Quail

Roasted Corn Succotash, Chipotle Mashed Potatoes
Bourbon-Pepper Jelly Glaze

Pan Seared Maple Leaf Duck Breast

Duck Confit, Crab Fried Rice, Plum Wine Reduction

Roasted Chicken and Jumbo Shrimp

Roasted Garlic Mashed Potato, Mustard Greens
Caper Remoulade

Praline Crusted Sage Chicken

Haricot Vert, Dill Smashed Potatoes, Gorgonzola Cream

Poblano and Mozzarella Fried Chicken

Potato Gratin, Seasonal Winter Vegetables, Honey-Chipotle Salsa

Roasted Lavender Cornish Hen

Sweet Tasso Cornbread Stuffing, Vegetable Potato Gratin
Herbed Beurre Blanc

Ropa Vieja

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

Seared Atlantic Salmon or Scallops

Lemon Parmesan Risotto, Poached Asparagus
Truffled Nage

Shrimp and Grits

Garlic Seared Shrimp, Andouille Sausage, Apple Smoked Bacon,
Tomato and Peppers finished with White Wine Butter Sauce
Four Cheese Grits

Seared Stuffed Pork Tenderloin

Arugula, Gorgonzola and Apple Smoked Bacon Stuffing
Coconut Sweet Potatoes and Port Wine Demi-Glaçe

Grilled Sunburst Squash & Portobello

Zucchini, Parmesan Mashed Potato
Smoked Tomato Coulis

Israeli Cous Cous

Marinated Tomatoes, Oven Roasted Brussel Sprouts
Herbed Oil



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
Stuffed Pork Tenderloin

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

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

MAC AND CHEESE DISPLAY STATION

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

CRAB CAKE CHEF STATION

Action, Display or Chef Attended
Cru Catering Crab Cakes paired with your choice of:
Lowcountry Coleslaw, Seasonal Mixed Greens, Sauteed Kale
Caper Remoulade, Whole Grain Creole Mustard or Chili-Lime Aioli

CRU SHRIMP N'GRITS

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

MADE TO ORDER CREPE STATION

Sautéed Mushrooms, Chicken, Ratatouille
Mornay Sauce & Fresh Tomato Sauce
Spinach and Fontina

TACO CHEF STATION

Choice of Soft or Hard Taco Shells
Choice of Meats:
Chicken, Beef, Fish or Shrimp
Veggies:
Red & Green Peppers, Onions, Jalapeños, Black Beans
2 Salsas:
Grilled Pineapple and Cilantro Pico de Gallo
Sour Cream, Shredded Cheddar Cheese, Lime Wedges

SUSHI CHEF STATION

Varieties of Sushi Hand Rolled to Order
Spicy Tuna Roll, California Roll, Dragon Roll, Vegetarian Roll
Served with Fresh Ginger, Wasabi, and Soy Sauce

Sea Salted Edamame Salad with Yuzu Ponzu

POMME FRITES STATION

Choose 3:
Sweet Potato Fries, Cajun Seasoned Fries, Sea Salted Fries
Parmesan Truffle Fries
Served with
Ketchup and Malt Vinegar

KABOB DISPLAY STATION

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

SOUP CHEF STATION

Choose from Any of the Soups in our Soup Section
-or-
Pair with a Mini Sandwich or Pizza to compliment!

FLATBREAD PIZZA DISPLAY

All Pizzas prepared with Fontina and Mozzarella Cheeses

Italian Sausage, Roma Tomato, Asiago Cheese, Basil
Housemade Smoked Salmon, Chives,
Caramelized Onions and Dill Crème Fraîche
Pancetta, Shiitake Mushrooms, Sweet Peppers, Parmesan
Roasted Vegetable, Sun Dried Tomato, Pine Nuts, Sage
Spicy Chicken, Spinach, Ricotta, Tomato, Oregano
Four Cheese:
Fontina, Parmesan, Pepper jack and Mozzarella Cheese

MASHED POTATO DISPLAY

Choose Two:
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,
Poached Broccoli, Cheddar Cheese, Truffle Butter
Candied Pecans, Mini Marshmallows

SPANISH CHEF STATION

Traditional Spanish Paella;
Local Shrimp, Mussels, Clams,
Sausage, Chicken, Saffron Rice

PIG ROAST CHEF STATION

Roasted Suckling Pig with Guava Glaze and Adobo Spice
Guacamole and Jicama-Papaya Salsa
Trio BBQ Sauces:
NC, SC & Honey Bourbon

Choices of Sides:
Stewed Okra and Tomatoes, Lowcountry Coleslaw, Baked Beans
Cornbread Bites, Rolls and Whipped Butter

SLIDER DISPLAY STATION

Mini Angus Hamburgers
Pepper jack or Cheddar Cheese
Ketchup, Mustard, and Pickle on Kaiser Rolls

Cru Crab Cake Slider
Caper Rémoulade or Chili-Lime Aioli

Fried Green Tomato Slider
Roasted Jalapeno Pimento Cheese

House ground Lamb Burger
Roma Tomato, Lettuce and Cucumber Mayonnaise

General Tsao's Glazed Chicken Burger
Asian Slaw and Habañero Lime Crème Fraîche

Pulled Adobo Pork Belly Slider South Carolina Mustard Sauce

Southern Fried Chicken and Waffles
Maple-Bacon Aioli

Pair with French Fries for a Great Small Plate!

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

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)

TUSCAN STATION

Fresh Made Ravioli: Smoked Chicken, Cheese, or Mushroom
Linguini Clams & Bacon
Basil Gnocchi, Lump Crab Sage Brown Butter
Garlic Seared Broccoli Rabe
Garlic Foccacia with Olive Tapenade and Marinated Tomatoes



Small Plates

Chef Attended & Served, Tapas-Style

Choose 3-4 as your 'dinner'

TASTE OF THE LOWCOUNTRY

Mini Fried Green Tomato with Pimento Cheese

Chipotle Braised Pork Belly

Served over Lump Crab Meat and Summer Succotash

Shrimp and Grits served in Demitasse Cup

FISH & CHIPS

Tempura Fried White Fish

Crispy Steak Fries

Tartar Sauce, Ketchup, Malt Vinegar on the side

Pair with a creamy Belgium White Ale

STEAK FRITES

Certified Angus NY Strip, Sliced to Order

Shoestring Fries or Parmesan Truffle Fries

Demi Glace

Pair with a Cellar Temperature Pinot Noir

TASTE OF THE BOARDWALK

Fresh Poached Lobster Roll with Celery Salt

Housemade Potato Chips, Served in Paper Boats

Pair with Cold Local Westbrook IPA

CRAB THREE WAYS

Cru Crab Cake, She Crab Shooter, Lump Crab Salad on Endive

Served on Rectangular Plate

Pair with a Loire Valley White Wine

CEVICHE SMALL PLATE

Choice of 2 or 3 Made to Order:

Sushi Grade Tuna, Avocado, Cilantro

Grouper, Pineapple, Scallion, Coconut Milk, Jalapeno

Scallop, Grapefruit Juice, Red Fresno Chili, Red Onion, Lime Zest

Served in Shot Glasses (to be included in rentals)

Pair with Champagne or Sauvignon Blanc

COBB SMALL PLATE

Iceberg & All the Fixins

Tossed to Order by Cru Chef's

Buttermilk Ranch Dressing, Blue Cheese

Served in Small Bowls

RISOTTO SMALL PLATE

Thai Seafood Risotto

Shrimp, Fish, Scallop, Mussels

Coconut Milk, Soy, Sriracha, Basil and Carnaroli Rice



Desserts

Served, Passed or Displayed

Apricot Glazed Apple Torte
Vanilla Ice Cream and Cinnamon Twist

Assorted Petit Fours
Madelaines, Coconut Macaroons, Chocolate Truffles

Assorted Truffles
Oreo, Crispy Wafer, Coconut, Confetti Sparkles

Bourbon Pecan Pie
Vanilla Bean Whipped Cream

Banana Pudding
Homemade Pudding, Nilla Wafers, Whipped Cream

Bread Pudding
White Chocolate and Strawberry

Carrot Cake
Cream Cheese Icing

Chocolate Flourless Torte
Caramel Cream and Fresh Berries

Layered Dark and Milk Chocolate Mousse
Fresh Berries (Served in a Shot Glass)

Cru Lime Pie
Oreo Cookie Crust, Whipped Cream

Assorted Cookies
Chocolate Chip, Snicker Doodle, White Chocolate Macadamia Nut
Peanut Butter, Oatmeal Raisin

Vanilla Short Cake
Macerated Strawberries and Coffee Cream

Double Chocolate Cake
Chocolate Ganache Glaze

Double Fudge Brownies
Sea Salted Caramel Cream

Meyer Lemon Squares
Shortbread Crust

Mini Cannoli's
Crushed Toffee and Chocolate Chips

Fresh Seasonal Berry Profiteroles
Vanilla Cream and Chocolate Sauce

Cru's Cheesecake
Strawberry Purée

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

Grand Marnier Strawberry Shortcake
Macerated Strawberries and Vanilla Bean Whipped Cream

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



Dessert Stations

S'MORES STATION

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

CREPE CHEF STATION

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

BANANAS FOSTER CHEF STATION

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

UPSCALE COFFEE STATION

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

Late Night Passers

Choose 1 to Pass on the Dance Floor

Chicken and Waffles
Maple Bacon Remolaude

French Toast Bites
Bourbon Anglaise

Mini Chicago Dogs
Poppy Seed Bun & All the Fixins

House Made Corn Dogs
Mustard & Ketchup

Short Rib Sliders
Choice of BBQ Sauce

Mini Quesadillas

Mini Root Beer Floats
Bluebell Ice Cream

Adult Milkshakes

Tater Tot Skewers
Mustard

Truffled Popcorn

Housemade Donut Holes
Dulche De Leche Cream

Fried Mac N Cheese Bites
Tomato Coulis

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