

COOKING  SINCE 2000

CRU

CATERING THANKSGIVING 2023

Choose from our Thanksgiving Kit, build your own menu by choosing items from our A la Carte Menu, or do both!

Thanksgiving Kits are packaged and sold in increments of 4 servings only. More than 4 guests? Please order an additional kit.

We kindly ask that no modifications or substitutions be made to the Thanksgiving Kit.

All items will be packaged in recyclable containers, neatly packed, and labeled in a Kit Box or bags.

Items requiring reheating will come with full reheating instructions and will be packaged in oven-ready containers.

Order deadline is
Wednesday, November 15th by 2pm.
Availability is limited

Orders are available for Pick Up on
Wednesday, November 22nd between 12pm - 2pm.


**2 PICK UP
LOCATIONS:**
CRU CATERING
1784 Harmon Street, Charleston, SC 29405
THE SANDCASTLE 
1 Shipwatch Road, Kiawah, SC 29455

KIT MENU

1 KIT IS \$320
Contains 4 generous portions

BROWN BUTTER BASTED HALF TURKEY

Joyce Farms Naked Turkey,
Apple and Sweet Onion Brined

Upgrade to a Whole Turkey for an additional \$75.
This will be the only allowed sub-in/out with the kit.
Orders for 2 Kits will receive a Whole Turkey.

FALL KALE SALAD

Roasted Butternut Squash, Granny Smith Apple,
Spiced Walnuts, Goat Cheese, Dried Cranberries,
Honey-Basil-Orange Vinaigrette

HERB GRAVY

TRADITIONAL CRANBERRY COMPOTE

GREEN BEAN CASSEROLE

Cremini, Portobello, Shiitake Mushrooms,
Applewood Smoked Bacon, Tobacco Onions

ROASTED GARLIC WHIPPED POTATOES

Herb Compound Butter

LOWCOUNTRY CORN PUDDING

Candied Jalapeño Bacon

BRIOCHE STUFFING

Smoked Sausage, Sage, Caramelized Onions

FALL ROASTED VEGETABLES

Orange Blossom Honey Glaze

PUMPKIN ROLL

Praline Buttercream

BOTTLE OF SPARKLING



A LA CARTE

HALF TURKEY

6-7 lb.
(pre-cooked weight)
~ 4-5 servings

\$95

WHOLE TURKEY

12-14 lb.
(pre-cooked weight)
~ 8-10 servings

\$180



-THE FOLLOWING ITEMS SERVE 4-

CRU MAC & CHEESE

Fontina, Mozzarella, Pepperjack, Cheddar \$30

CARAMELIZED ONIONS & ROASTED BRUSSELS SPROUTS

Maple-Citrus Dressing \$30

ROASTED GARLIC WHIPPED POTATOES

Herb Compound Butter \$28

WHIPPED SWEET POTATOES

Candied Pecans \$28

BRIOCHE STUFFING

Smoked Sausage, Sage, Caramelized Onions \$30

TRADITIONAL CRANBERRY COMPOTE

\$10

HERB GRAVY

\$10

LOWCOUNTRY CORN PUDDING

Candied Jalapeño Bacon \$30

GREEN BEAN CASSEROLE

Cremini, Portobello, Shiitake Mushrooms,
Applewood Smoked Bacon, Tobacco Onions \$28

FALL ROASTED VEGETABLES

Orange Blossom Honey Glaze \$30

FALL KALE SALAD

Roasted Butternut Squash, Granny Smith Apple,
Spiced Walnuts, Goat Cheese, Dried Cranberries,
Honey-Basil-Orange Vinaigrette \$30

BAKE SHOP

JUMBO SWEET

POTATO BISCUITS

Whipped Honey Butter
(1/2 Dozen)
\$12

HOUSEMADE SOFT ROLLS

Whipped Garlic Butter
(1/2 Dozen)
\$12

SPICED BREAD PUDDING

Vanilla Crème Anglaise
(4 Servings)
\$32

EGGNOG CHEESECAKE

Gingersnap Crust
(4 Servings)
\$32

PUMPKIN ROLL

Praline Buttercream
(4 Servings)
\$32



**TO ORDER OR
IF YOU HAVE
QUESTIONS
EMAIL
HELLO@CRUCATERING.COM**

