



## Catering Drop-off Menu

Bring your favorite Cru dishes to your home or office party! These items can be dropped off and set up by our staff. Add a selection of our wines to make it the best party in town!

## Cru Cellars Retail Wines

Cru has the best selection of small – production wines that over-deliver for the price! Prices per bottle start as low at \$10, and we can help you select the right quantity for your guest list!

## Drop-Off Menu

*Each platter serves 12. We can help you Order the right quantities for your event!*

<b>Tuna Crudo</b>	<b>49</b>
<i>Seared tuna, roasted cauliflower, pine nuts, Citrus vinaigrette</i>	
<b>Pork belly</b>	<b>40</b>
<i>House-made kimchi, togarshi, ginger glaze</i>	
<b>Blackened Octopus</b>	<b>49</b>
<i>Lemon mustard aioli, fennel and olive salad.</i>	
<b>Cru Hummus</b>	<b>25</b>
<i>Roasted red pepper, garlic, tomato, cucumber, feta, baguette</i>	
<b>Toasted Ravioli (15 pieces)</b>	<b>34</b>
<i>Merguez sausage, parmesan, arrabiata sauce</i>	
<b>Rock Shrimp Ceviche</b>	<b>46</b>
<i>Cucumber, lime, cilantro, tortilla chips</i>	
<b>Wild Mushroom Bruschetta</b>	<b>28</b>
<i>shaved parmesan, tomatoes, micro greens</i>	
<b>Short Rib Bruschetta</b>	<b>34</b>
<i>Roasted tomatoes, pickled onion</i>	
<b>Southern Fried Chicken Wings</b>	<b>37</b>
<i>with house made goat cheese ranch dressing</i>	
<b>Truffle Mac n Cheese</b>	<b>31</b>
<i>Gouda, ricotta, sottocenere</i>	
<b>Cru Sliders</b>	<b>44</b>
<i>Grilled burgers with Cheddar cheese</i>	
<b>Pork Belly Reuben Sliders</b>	<b>46</b>
<i>Marbled rye, 1000 island, sauerkraut</i>	
<b><u>Flatbreads</u></b>	
<b>Fig Jam &amp; Prosciutto</b>	<b>37</b>
<i>With Bleu Cheese and Arugula</i>	

<b>Roasted Mushrooms</b>	<b>37</b>
<i>With Pesto, Parmesan and Goat Cheese</i>	
<b>Cru Caprese</b>	<b>40</b>
<i>Vine-ripened tomatoes, mozzarella, parmesan mornay sauce, fresh basil</i>	
<b>BBQ Shrimp Flatbread</b>	<b>43</b>
<i>Smokey BBQ Shrimp, coleslaw and arugula served on top</i>	
<b><u>Salads</u></b>	
<b>Cru Salad</b>	<b>24</b>
<i>Organic spinach, candied walnuts, grape tomatoes, feta, lemon mustard vinaigrette (add grilled chicken +12 / steak +18 / shrimp +24)</i>	
<b>Smoked Salmon &amp; Roasted Beets</b>	<b>40</b>
<i>Chevre crumbles, vegetable ash</i>	
<b><u>Cheeses &amp; Charcuterie</u></b>	
<b>Cru Farmer's Platter</b>	<b>9 / person</b>
<i>Chef's selection of our artisanal cheeses and cured meats, paired with your wines!</i>	
<b><u>Desserts</u></b>	
<b>Assorted Petit Fours</b>	<b>30</b>
<i>Assorted bite-sized desserts</i>	
<b>Birthday Cake</b>	
<i>Starting at \$40</i>	
<i>Delivery &amp; Set-Up Fee is \$50</i>	
<i>Small orders may be picked up at Cru.</i>	

Email Jen to start planning:

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