



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!

Have a Cru Somm come pour wine for your event! We are fully licensed and insured. \$100 per hour, with a two-hour minimum.

Drop-Off Menu

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

Plates for Sharing

Seared Tuna	48
<i>Radish, turnip, kale, boquerones (GF)</i>	
Pork belly	45
<i>Char siu, bok choy, black trumpet mushroom</i>	
Blackened Octopus	48
<i>Lemon mustard aioli, fennel and olive salad.</i>	
Toasted Ravioli (15 pieces)	33
<i>Merguez sausage, parmesan, arrabiata sauce</i>	
Shrimp Ceviche	45
<i>Cucumber, lime, cilantro, tortilla chips</i>	
Wild Mushroom Bruschetta	27
<i>shaved parmesan, tomatoes, micro greens</i>	
Pumpkin Gnocchi	36
<i>harissa, mint, lemon, pepitas, yogurt</i>	
Southern Fried Chicken Wings	36
<i>with house made goat cheese ranch dressing</i>	
Truffle Mac n Cheese	30
<i>Gouda, ricotta, sottocenere</i>	
Cru Sliders	43
<i>Grilled burgers with Cheddar cheese</i>	
Smoked Brisket Sliders	42
<i>Karst cheese sauce, garlic pickled shallot</i>	
Roasted Baby Carrots	33
<i>Ginger, miso, basil chimichurri, macadamia</i>	
Corn Fritters	28
<i>Sweet corn, spiced honey mustard</i>	
Roasted Brussels Sprouts	45
<i>Smoked mushroom 'sausage', taleggio fondue</i>	

Flatbreads

Fig Jam & Prosciutto	37
<i>With Bleu Cheese and Arugula</i>	
Roasted Mushrooms	37
<i>With Pesto, Parmesan and Goat Cheese</i>	
Cru Caprese	40
<i>Vine-ripened tomatoes, mozzarella, parmesan mornay sauce, fresh basil</i>	
BBQ Shrimp Flatbread	43
<i>Smokey BBQ Shrimp, coleslaw and arugula served on top</i>	

Salads

Cru Salad	24
<i>Organic spinach, candied walnuts, grape tomatoes, feta, lemon mustard vinaigrette (add grilled chicken +12 / steak +18 / shrimp +24)</i>	
Apple & Beet Salad	33
<i>fuji apple, red beet, smoked cider vinaigrette, frisee, pecorino, crispy prosciutto (GF)</i>	

Cheeses & Charcuterie

Cru Farmer's Platter	
9 / person	
<i>Chef's selection of our artisanal cheeses and cured meats, paired with your wines</i>	

Desserts

Assorted Petit Fours	30
<i>Assorted bite-sized desserts</i>	
Birthday Cake	
<i>Starting at \$40</i>	

Delivery & Set-Up Fee is \$50
Small orders may be picked up at Cru.

Email Jen to start planning:
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