



## 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. \$120 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 (serves 12)

<b>Tuna Tartare</b>	<b>48</b>
<i>Togarashi, crispy wonton (GF)</i>	
<b>Warm Pork-Fried Marcona Almonds</b>	<b>24</b>
<i>Applewood smoked bacon, ancho chile dust, sea salt, lime</i>	
<b>Blackened Octopus</b>	<b>48</b>
<i>Lemon mustard aioli, fennel and olive salad.</i>	
<b>Wild Mushroom Bruschetta</b>	<b>27</b>
<i>shaved parmesan, tomatoes, micro greens</i>	
<b>Southern Fried Chicken Wings</b>	<b>36</b>
<i>with house made goat cheese ranch dressing</i>	
<b>Truffle Mac n Cheese</b>	<b>30</b>
<i>Gouda, ricotta, sottocenere</i>	
<b>Cru Sliders</b>	<b>44</b>
<i>Grilled burgers with Cheddar cheese</i>	
<b>Roasted Baby Carrots</b>	<b>33</b>
<i>Ginger, miso, basil chimichurri, macadamia</i>	
<b>Corn Fritters</b>	<b>28</b>
<i>Sweet corn, spiced honey mustard</i>	
<b>Cheese Curds</b>	<b>33</b>
<i>With goat cheese ranch</i>	
<b>Roasted Cauliflower</b>	<b>36</b>
<i>Lemon zest &amp; fresh herbs</i>	
<b>Poached Shrimp with Preserved Lemon</b>	<b>49</b>
<i>served chilled</i>	

## Flatbreads

<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>Spinach &amp; Artichoke Flatbread</b>	<b>42</b>
<i>With mozzarella and parmesan</i>	

## Salads

<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>	

## Cheeses & Charcuterie

<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>	

## Desserts

<b>Deep Dark Cookies</b>	<b>30</b>
<i>Two-bite sized chocolate cookies</i>	
<b>Birthday Cake</b>	
<i>Starting at \$40</i>	
<b>Delivery &amp; Set-Up Fee is \$50</b>	
<b>Small orders may be picked up at Cru.</b>	

Email [events@crucellarstampa.com](mailto:events@crucellarstampa.com) to start planning!

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