

CRU CELLARS

Contact Kathleen to start planning today!

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Wine Parties & Catering

Office Parties, Corporate Events & Meetings, Wine Pairing Dinners, Birthday Parties, Anniversary Parties, Holiday Parties, Family Reunions, Baby Showers, Bridal Showers, Rehearsal Dinners, Engagement Parties & more

We offer full-service wine-tastings or open bar with our knowledgeable Somms pouring and chatting about the wines!

We specialize in wine & food events from ten to fifty guests. For over fifty guests, we focus on wine & cheese pairings.

Need a simple drop-off of food and wine for a more informal event? We can take care of that, too!



Wine Tasting & Mingling-Style Events

Chef Sloane's menu reads like a perfect evening—delicious, shareable apps & cheese/charcuterie service, expertly paired with a fun wine selection sure to impress wine novices & experts alike!

Choose a Wine-Tasting Package, along with 5-7 different dishes from the kitchen menu on the next page. We can help you with quantities to ensure there is enough food to go around, and we can pair the wines with your chosen menu!

Chef's Wine Dinners

Work with Chef Sloane to create a custom five-course dinner, and then have our Somm pair wine with each course! Theme ideas include old world vs new world, Tour de France, and New California!

Pricing for this starts at \$65 / person for food. Wine pairing options are priced per bottle.

Wine Tasting Packages for

Catering Events

Minimum of twelve guests required to do a wine package. Wine Packages include unlimited wine for two hours.

Additional hours may be added. Includes a Cru Somm plus off-site alcohol licensing and insurance.

Premier Cru Package - \$35 per person

Includes a selection of some of our favorite bottles, including some of our favorites from our glass list!

Grand Cru Package - \$50 per person

Includes a selection of some of our special bottles.

Wine Classes

Freshman Wine Class - \$50 per person

Includes a taste of six different wines and instruction for an hour. Learn the steps of tasting wine, how to describe wines, and the differences between the major varietals.

Regional Wine Class - \$50+ per person

Pick a wine-producing region, and learn all about their terroir, grapes, and wine styles! Includes a taste of six wines!

Plates for Sharing

(12 pieces per order)

Available for drop off or full-service events
Custom Menus are available, please inquire.

Tuna Tartare	48
<i>Togarashi, crispy wonton (GF)</i>	
Warm Pork-Fried Marcona Almonds	24
<i>Applewood smoked bacon, ancho chile dust, sea salt, lime</i>	
Blackened Octopus	48
<i>Lemon mustard aioli, fennel and olive salad.</i>	
Wild Mushroom Bruschetta	27
<i>shaved parmesan, tomatoes, micro greens</i>	
Southern Fried Chicken Wings	36
<i>With house made goat cheese ranch dressing</i>	
Truffle Mac n Cheese	30
<i>Gouda, pecorino, sottocenere</i>	
Cru Sliders	44
<i>Grilled burgers with Cheddar cheese</i>	
Roasted Baby Carrots	30
<i>Ginger, miso, basil chimichurri, macadamia</i>	
Corn Fritters	28
<i>Sweet corn, spiced honey mustard</i>	
Poached Shrimp with Preserved Lemon	49
<i>Served chilled</i>	
Olive Tapenade	28
<i>Castelvetrano, fresh herb crostini</i>	
Fresh Veggie Crudité	22
<i>With house jalapeño ranch</i>	
Herbed Ricotta	36
<i>Artichoke, red onion, olives, parsley</i>	

Flatbreads

Fig Jam & Prosciutto	39
<i>With Bleu Cheese and Arugula</i>	
Roasted Mushrooms	36
<i>With Pesto, Parmesan and Goat Cheese</i>	
Cru Caprese	40
<i>Vine-ripened tomatoes, mozzarella, parmesan mornay sauce, fresh basil</i>	
Spinach & Artichoke Flatbread	42
<i>With mozzarella and parmesan</i>	

Salads

Cru Salad	29
<i>Mixed greens, crispy chickpeas, carrots, grape tomatoes, radish, honey mustard vinaigrette (add grilled chicken +12 / steak +18 / shrimp +24)</i>	
Beet Salad	36
<i>Mixed greens, chevre, pepitas, fennel, balsamic vinaigrette</i>	

Cheeses & Charcuterie

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

Dessert

Deep Dark Cookies	30
<i>Two-bite sized chocolate cookies</i>	
Birthday Cake	
<i>Starting at \$40</i>	

Minimums

Drop-off Food/Beverage Minimum is \$300. Drop off/set up fee is \$50. Gratuity is not included or added to drop off orders.

Food & Beverage Minimum for staffed off-site events is \$750. An on-site Chef is required for full service parties, and is \$25 per hour with a four hour minimum. This includes time to set up and break down. Some events may require more than one chef. A Cru Somm is included in the wine tasting package.

Prices do not include tax (8.5%). Gratuity for full-service private events will be added (20%). Credit Card is required to hold the date.