



C R Ú

FOOD & WINE BAR

group dining

Dallas, Plano, Allen, Fort Worth, Austin, Houston, The Woodlands, Lexington-KY,
Cary, NC

events@cruwinebar.com

214-564-4723 Cell 214-220-3836 Office

Lina Street - Director of Sales



RECEPTION SMALL BITES

PRICING PER PERSON

Light Option - Choose 3 and 1 pizza
(1 hour of continuous food service) **\$28**

Medium/Heavy Option – Choose 4 and 1 pizza
includes a charcuterie & cheese platter
(2 hours of continuous food service) **\$38**

VEGETARIAN

Veggie Wonton Cup

avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade

Mini Goat Cheese Beignets

Honey + cracked pepper

Mini Fig & Gorgonzola Bruschetta Bites

fresh mission figs + gorgonzola
balsamic reduction

Tomato & Mozzarella Bruschetta

vine-ripened + torn basil + evo

Crispy Arancini

fresh mozzarella + risotto + marinara

Caprese Skewers

vine tomatoes + mozzarella di bufala
basil + pesto

Tomato Basil Soup Shooters

cheese Panini

FROM THE SEA

Ahi Tartare in Wonton Cup

avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade

Mini Pan Seared Blue Crab Cakes +3/person

blue crab + red pepper remoulade

Shrimp & Lobster Fried Potstickers

roasted fresno chilies + spicy lemon sauce

Shrimp Caesar in cups

Crab Stuffed Mushrooms

blue crab + parmesan cheese + panko crumbs

APPETIZERS

CONTINUED

FROM LAND

Grilled Chicken & Veggie Skewer

Chicken Caesar in Cups

Chicken & Waffle Bites maple syrup

Wagyu Meatballs san Marzano tomato + parmesan

Sausage Stuffed Mushrooms Italian sausage + goat cheese + parmesan herb baked crumbs *vegetarian option available

Mini Napa Burger Sliders fig jam + caramelized onion + cheese Arugula

Prosciutto & Goat Cheese Crostini honey drizzle

Barolo Braised Short Rib in cups butternut squash + wild mushrooms + rosemary demi +3/person

New Zealand Lamb Lollipops balsamic demi + crispy prosciutto +8/person

STONE OVEN FIRE PIZZAS

Pear & Gorgonzola - Cru Signature comice pears + caramelized onion + basil honey + parmesan

Margherita Pizza Bites fresh mozzarella + torn basil + tomato sauce

Black Truffle chanterelle mushrooms + fontina + truffle butter + shaved black truffles

Chef's Special fresh mozzarella + prosciutto + capicola + soppressata + san marzano pizza sauce + oregano



DISPLAYS

**PRICE IS PER PERSON - Must have at least 20 guests
BASED ON A MINIMUM OF 3 STATIONS/DISPLAYS OR
COMBINATION WITH AN APPETIZER PACKAGE (pages 2-3)**

Cheese & Charcuterie Display

imported & domestic meats & cheeses, olives, fig jam
seasonal fruit and crostini
12

Ceviche

rock shrimp, white fish, salmon, tuna, tomatoes, onion,
avocado, cilantro, jalapenos
15

Mediterranean Display

assorted olives, creamy hummus, crispy herbed pita chips
grilled seasonal vegetables, rustic breads
10

Mini Slider Station

Mini brioche buns, portobello, fried chicken with slaw and
Napa burgers (fig jam, caramelized onion, humboldt fog cheese,
arugula)
18

Carving Stations

**PRICE IS PER PERSON - Must have at least 20 guests
BASED ON A MINIMUM OF 3 STATIONS/DISPLAYS**

***Add \$6/pp to add seasonal veggies & potato**

Prime Rib

accompanied by creamy horseradish sauce
au jus & homemade rolls
40

Tenderloin of Beef

herb crusted or salt crusted with fig
merlot sauce & homemade rolls
40

Loin of Pork

herb roasted with choice of roasted shallot jus or
orange balsamic glaze & homemade rolls
30

Tour of Italy

chicken piccata + barolo braised short rib
pasta with seasonal vegetables + Italian bread
38



Wine Options



Tier 1: Very Well Known Brands or Wineries & High Scoring Wines for the Super Wine Savvy guests = **\$75-\$100+/bottle** or more depending on maximum budget
One White, One Rose or White, One Light-Medium Bodied Red, One Full Bodied Red
This tier only offers bottles

Tier 2: Recognized Brands or Special Finds for Wine Knowledgeable guests
= **\$50-\$79/bottle**
or
One White, One Rose or White, One Light-Medium Bodied Red, One Full Bodied Red
2 hour package \$40/pp
*All guests will be charged since there is no way of knowing who is drinking or not

Tier 3: Wine Specials of the month for
Basic Drinkers or Wine Novice guests = **\$45-\$65/bottle**
or
One White, One Rose & One Red
2 hour package \$30/pp

***All Tiers include Craft Beer Selections**

Pellegrino, Pana, Sodas, coffee, iced tea (where applicable) for non wine drinkers

Charged on consumption, and bottles will only be opened as needed. Any open wines will be recorked and sent home with the guest.



SEATED DINNERS

20% off for Lunch - Speak to your Event Coordinator for customizing the perfect menu

Magnum Menu \$45

served with a Cru seasonal farmhouse salad and chef's seasonal desserts served family style

Main Entrée Selections (guests will choose tableside)

CHICKEN ALLA FRANCESE

Spicy garlicky broccolini + lemon caper sauce

VEGETARIAN PLATE

seasonal vegetables + risotto + mushrooms + tomato butter

HERB ROASTED SALMON

seasonal vegetables + lemon butter

Jeroboam Menu \$58

Served with 2 Chef Featured Seasonal Appetizer Bites & Cru seasonal farmhouse salad

Main Entrée Selections (guests will choose tableside)

CHICKEN ALLA FRANCESE

Spicy garlicky broccolini + lemon caper sauce

HERB ROASTED SALMON

seasonal vegetables + lemon butter

BAROLO BRAISED SHORT RIB

butternut squash risotto + roasted mushrooms + red wine sauce

Dessert (guests will choose tableside)

TIRAMISU

CHOCOLATE LAVA CAKE



Imperial Menu \$75

Served with a vine ripened tomato & burrata salad & pre-set charcuterie/cheese/fruit plates, 2 Chef Featured Seasonal Appetizer Bites

VIP \$80 (choose your own small bites for a 45 minute reception)

Main Entrée Selections (guests will choose tableside)

CAST IRON SEARED SCALLOPS

spinach parmesan risotto + heirloom tomato butter

CHEF'S CHICKEN

Topped with prosciutto + fontina cheese
seasonal vegetables + truffle potato gratin

ALLEN BROTHERS PRIME NY STRIP

truffle potato gratin + asparagus
blue cheese + fresh thyme butter

Dessert (guests will choose tableside)

TIRAMISU

CHOCOLATE LAVA CAKE

Vegetarian, Vegan and Gluten Free Entrée Requests are available

**Parties of 30+ is required to have two entrée selections*

**Parties of 41+ is required to have 1 amazing duo and 1 dessert*

Let's Do Brunch

Mimosa-Blood Peach Bellini-Bellini Cipriani \$24/Carafe

*Groups of 12+ will choose one

Taste & Share \$25

Served Family Style or Mingling Reception

AVOCADO TOAST
tomato cucumber relish + evoo

MINI BELGIAN WAFFLES
strawberry compote + vanilla whipped cream

GOAT CHEESE BEIGNETS
fresh berry compote + organic honey + chocolate sauce

MINI NAPA SLIDERS
humboldt fog + fig jam + caramelized onion + arugula

Sonoma \$28

Served with Breakfast Bread Basket & Fruit

Main Entrée Selections (guests will choose tableside)

SEASONAL FRITTATA
veggies + fontina
roasted yukon gold potatoes

COBB SALAD
grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + point reyes blue + 6 minute egg

NAPA BURGER
fig jam + caramelized onion + humboldt fog
arugula + roasted tomato + fries

Dessert (shared)

MINI BELGIAN WAFFLES
strawberry compote + chocolate + vanilla whipped cream



Napa \$38

Served with Breakfast Basket & Fruit

Main Entrée Selections (guests will choose tableside)

CRÚ CRAB CAKE BENEDICT
baby spinach + organic eggs + fresh herb hollandaise
rosemary yukon potatoes

STEAK & EGGS
petit filet + soft scrambled eggs
rosemary yukon potatoes

COBB SALAD
grilled chicken + avocado + prosciutto + marble potatoes + heirloom tomato + point reyes blue + 6 minute egg

Dessert (shared)

MINI BELGIAN WAFFLES
strawberry compote + vanilla whipped cream

GOAT CHEESE BEIGNETS
fresh berry compote + organic honey + chocolate sauce

*Parties of 30+ is required to have two entrée selections and 1 dessert

***Feel free to discuss custom menus with your Event Coordinator**

Breakfast Food Station Options

PRICE IS PER PERSON WITH A 20 PERSON MINIMUM
BASED ON A MINIMUM OF 3 STATIONS/DISPLAYS

Smoked Salmon Board

whole grain crostini + avocado cream cheese + pickled red
onions + capers + soft egg
10

Mini Waffle Station

macerated strawberries, blue berries, raspberries, peaches,
and whip
8

Scramble Station

organic eggs, baby spinach, asparagus, mushrooms,
rock shrimp, pancetta, peppers, cheddar, goat,
10

Mini Breakfast Slider Station

Mini buns, fried eggs, portobello, crispy fried chicken with
slaw or prime beef patty with mixed greens, fig jam,
caramelized onion, roasted tomato, humboldt fog cheese,
18

Breakfast Carving Stations

PRICE IS PER PERSON
BASED ON A MINIMUM OF 3 STATIONS/DISPLAYS

*Add \$6/pp to add seasonal veggies & potato

Prime Rib

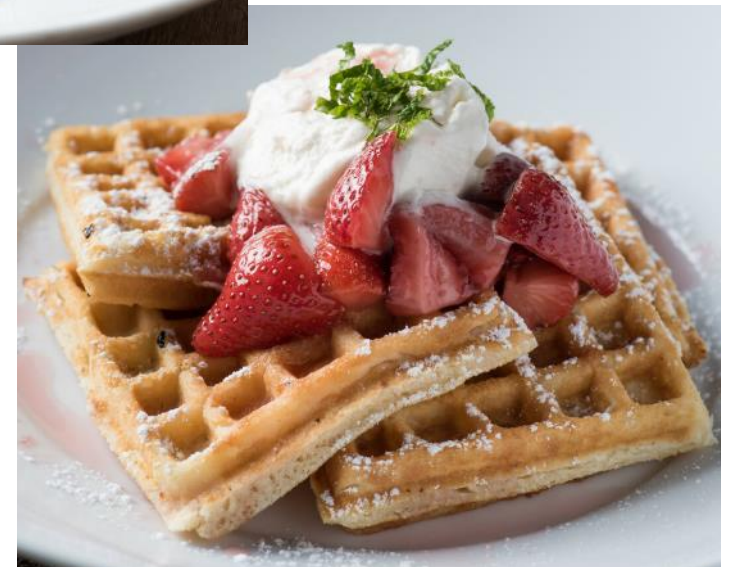
accompanied by creamy horseradish sauce
au jus & homemade rolls
40

Tenderloin of Beef

herb crusted or salt crusted with fig
merlot sauce & homemade rolls
40

Loin of Pork

herb roasted with choice of roasted shallot jus or
orange balsamic glaze & homemade rolls
30



These menu options on this page are only available in Dallas, Houston
and Austin, TX locations.

BLIND TEAM BUILDING WINE TASTING

ACTIVITY DETAILS

Length: 60-90 minutes

Capacity: 10 - 40 people

TEAM BUILDING

- The 4 wines are in a carafe/bottle before arrival allowing the wines to breathe
- Everyone gets a 2.5 oz pour of each wine
- Refer to the wines by number and keep the same order for everyone to avoid confusion.
- Interact with team members to fill out the Tasting Card Quiz
- You can discuss and taste the wines together or take turns putting tasters in the hot seat
- Do people like them? Do they have a preference?
- Take some guesses as to what you've been tasting
- Decide as a Team, the following:
 - Grape Varietal? Region? Light, Medium, or Full Body? Fruity or Dry? Name 5 Descriptors such as blackberries, charcoal, silky, tannic, etc.
- Team will submit their Tasting Card to be Scored
- Do the big reveal – announce the winners

Winning Team wins a Cru gift card for their next visit.

*We can also customize any interactive wine event such as Passport to Wine Country Wine Tasting, Around the World Wine & Food Pairings, even Wine Bingo



TERMS & CONDITIONS

Event Policies: At CRU Food & Wine Bar, we take our commitment to outstanding food and service very seriously. While we recognize that last minute change are sometimes unavoidable, providing the best guest experience requires advance planning and preparation.

Special Arrangements: We are committed to exceeding your expectations and ensuring that your upcoming gathering is executed with the highest level of guest experience. Please do not hesitate to talk to your Event Coordinator or Manager about any special accommodations.

Minimums: We have established a minimum of food and beverage dollars, excluding tax and service charges (gratuity/coordination fees), which must meet our budgetary requirements. If these minimums are not met, then room rental fees equal to the difference will be added to the final bill. When this occurs, the room fee cannot be substituted for gift cards.

Final Menu & Signed Agreement Due: Seven days before the reservation date. Final Guest Count is due 72 hours in advance.

Guarantees: The guaranteed number of people must be received by your Event Coordinator 72 hours before the function. If no final guarantee has been given, the initial estimate number of guests will be used. Guarantees and final menus are the responsibility of the host/client. We will do our best to send out reminders.

Cancellations: Cancellations must be received within 24 hours after the agreement has been approved and signed by the client to be valid for a full refund of the deposit and/or release from payment. All deposits are non-refundable. If cancellation is unavoidable, the client can postpone the date of the event within 90 days and use any paid deposits toward the rescheduled event.

Payment: For all types of functions, a signed reservation agreement and a credit card guarantee is required to completely secure the reservation. Please contact your Event Coordinator to work out any flexible terms, as needed. Full and final payment will be presented to the onsite contact and a physical credit card will be processed at the conclusion of your event.

Tax & Gratuity: Menu prices and Food and Beverage minimums are not inclusive and are subject to sales tax plus 23% Service & Coordination Fees. Tax exempt organizations must furnish a current Sales & Use Tax Exemption with the signed agreement.

Food & Beverage: All menu items are subject to availability and seasonality. If necessary, comparable substitutions will be made with no increase to the agreed menu price, including wines. Menus that are not submitted within five business days prior to the event date will be pre-selected for the group at the lowest menu price offered for the time frame the host/client would like to schedule their reservation. Food and Beverage minimums include any and all food items, and any and all types of beverages (alcoholic and non-alcoholic).

Dining Time: We have estimated your dining experience to last two and one-half (2.5) hours for dinner and two (2) hours for receptions, unless otherwise noted. A timely arrival is greatly appreciated, as a late arrival will impact the dining time allotted for your experience. Each additional minute may be subject to a Minimum Spend increase from 10-20% at the Restaurant Manager's discretion; this is to ensure that parties booked for both an early and late seating have the most enjoyable experience possible.

