

LETS CONNECT!

 @crucafenewport

 @crucafe

 @cru_newport

Come join us,
#partofthecru. Stop in for a tasteful bite to eat and a delicious cup of CRU BRU. Located in Newport, Rhode Island, CRU Cafe is a purveyor of craft cafe dining utilizing all fresh and local ingredients when possible. CRU is a Russell Morin Group managed company established in 2015. Serving our local community one cup at a time.

#crucafenewport

experience@crucafenewport.com



POLO PAVILION

MENU



 one casino terrace. newport. ri
 we accept all major credit cards

www.crucafenewport.com

...whatta' spread

...between bread & beyond

...beverages

PLATTERS

All platters served with mini brioche, fontina, cheddar and gruyere cheese garnished with house-made pickles.

Small Platter (serves up to 6-8 people)

Large Platter (serves up to 10-15 people)

Roasted Tenderloin Platter \$95.00 | \$125.25

With onion top chimichurri, horseradish crema, fresh watercress and arugula

Low & Slow Turkey Platter \$72.00 | \$84.25

Served with cranberry mustard, roasted garlic aioli and fresh greens

Garden Grill Platter \$59.00 | \$67.75

Assorted grilled vegetables with herb pistou, white bean hummus and fresh watercress

Gulf Shrimp Platter \$93.00 | \$120.00

Chunk fresh lobster salad platter, flavored with fresh lemon on a soft house slider roll with Boston lettuce

CRU Artisan Cheese Platter (serves 10) \$78.00

Local cheeses served up with Aquidneck honey, chutney, assorted breads and crackers

SWEETEN THE TABLE

Cru Café House-made Cookie Platter \$25.50

One dozen house assortment cookies displayed on a platter

CAFE HOURS

M-S 7:30a-5:00p Su 7:30a-3:00p

HANDCRAFTED ARTISAN SANDWHICHES

Assorted handcrafted mini baguette sandwiches served with Cru-made pickles. 2 sandwiches per guest.

Roast Beef Baguette

Pickeled onions, watercress, rye-oli

Garden Grill

Grilled seasonal veggies, chimichurri and white bean hummus

Chatalan Chicken

Grilled sherry marinated chicken with pimento aioli, piquillo relish

Madeira Portobello

Sauerkraut, fontina cheese, roasted garlic aioli

Low & Slow Turkey

Arugula pesto, garlic mayo and tomato confit

Small Platter (serves up to 8 people) \$92.50

Medium Platter (serves up to 15 people) \$165.75

Large Platter (serves up to 20 people) \$227.25

Xlarge Platter (serves up to 30 people) \$330.15

CRU CAFE ARTISAN BOXED LUNCHES

Choice of any of our handcrafted sandwiches accompanied with side of sweet cabbage slaw, Cape Cod Chips and your choice of house baked sugar or chocolate chip cookie. Minimum order of 15 required.

Roast Beef Baguette

Pickeled onions, watercress, rye-oli

Garden Grill

Grilled seasonal veggies, chimichurri and white bean hummus

Chatalan Chicken

Grilled sherry marinated chicken with pimento aioli, piquillo relish

Madeira Portobello

Sauerkraut, fontina cheese, roasted garlic aioli

Low & Slow Turkey

Arugula pesto, garlic mayo and tomato confit

Per Person

\$16.00

GROUP BEVERAGES

Group Beverages (3 quart container) \$15.00
Iced Tea, Green Tea, Lemonade, Half & Half



POLO CATERING GUIDELINES

Orders should be placed 72 hours in advance.

Orders placed under 72 hours are based on availability.

\$100 Ordering minimum for delivery.

Delivery orders subject to 20% admin.

For groups smaller than 6 or for orders less than \$100, please visit our website for additional menu options, for pickup.

www.crucafenewport.com

401.314.0500