



INDIGENIUS CUISINE

Catering and Events

Charleston SC

Phone: 843-270-0243

E-Mail: charlestonpersonalchef@gmail.com

Web: indigeniuscuisine.com



The Anti- Inflammatory & Healthy Option

\$105 per person

Please note this is a sample, other options available on our website

Prices Includes: Full service and clean-up, 2 appetizers, salad or soup, entrée, palate cleanser and dessert

Appetizers - Pick Two

- Seasonal Fruit and Vegan Cheese Platter **(VG)**
- Mediterranean, Olives, Muhammara, Hummus, Baba Ghanoush, Dolmas, Veggies, Pita
- Raw Cashew (Cheese) Ball, Fresh Herbs, Vegetable chips **(VG)**
- Crudit  with Raw Turmeric Cashew Dip **(VG, GF)**
- Grilled Vegetable Platter with Balsamic Vinaigrette
- Nachos with Kabocha Cheese, Cowboy Caviar, and Chunky Avocado Guacamole **(VG)**
- Cauliflower and Brussel Sprout Buffalo Wings with Vegan Ranch Dip **(VG)**

- Mac and Cheese Balls with Marinara and Pesto **(VG)**
- Wild Mushroom Galette with Plant-Based Parmesan **(VG)**
- Smoked Tofu Veggie Skewers **(VG)**
- Veggie Spring Rolls with Basil and Peanut Satay **(VG, GF)**
- Broccoli, Zucchini Fritters with Dill Garlic Dip **(VG)**
- Shrimp Bruschetta with Crostini

Salad/Soup - Pick One

- Garden Salad, with Fresh Local Vegetables, Balsamic Vinaigrette
- Kale Caesar Salad served with Plant-Based Parmesan and Pumpernickel Crouton
- Spinach and Berry Salad, Fresh Berries with Raw Almonds and Wild Cider Vinaigrette
- Roasted Beet and Citrus Salad with Local Greens and Pistachio Vinaigrette
- Vegan Gumbo with Wild Rice and Cilantro
- White Gazpacho with Cucumber and Green Grapes (*Can be served with lobster with \$10 Upcharge*)

Palate Cleanser - Pick One

- Matcha Green Tea Sorbet
- Minted Lemon Cucumber Sorbet
- Ginger Turmeric Carrot Sorbet

Entrée - Pick One

- Oyster Mushroom ala Mariniere, Lentils, Wild Rice, Baguette **(VG)**
- Coconut, Turmeric, Lemongrass Curry, Seasonal Vegetable, Brown Basmati (*Tofu, Chicken or Shrimp*)
- Vegan BBQ, Jackfruit Pulled sliders with Country Slaw, Collard Greens, Cashew Mac and Cheese
- Vegan Crab Cakes, Summer Succotash, Red Pepper Sauce, Sunflower Sprout (*Can substitute for Crab Cake*)
- Turmeric, Grapefruit Glazed Salmon, Quinoa, Steamed Vegetables, and Ginger Sauce

- Lovely Bowl, Avocado, Cucumber, Radish, Tomato, Scallions, Greens, Ginger (*Salmon, Tuna, Tofu*)
- Tuna or Flank Steak Niçoise Salad, Egg, Potato, Green Bean, Tomato, Olive, Onion (**Keto/Paleo**)
- Seared Salmon, Spaghetti Squash, Vegetable Ragout, Sautéed Kale (**Keto/Paleo**)

Dessert - Pick One

- Lemon Ginger Blueberry Cake with Coconut Ice Cream and Lemon Sauce
- Avocado Chocolate Mousse with Fresh Raspberries and Vanilla Bean Whip (**VG**)
- Raw Key Lime Coconut Cashew Cream Pie
- White Chocolate Macadamia Nut Cheesecake (**VG**)
- Vegan Carrot Cake

Fine Print

- A 50% nonrefundable deposit is required to hold your date/s
- Guaranteed No. of Guest must be received in writing at least 2 weeks prior to the event date, we cannot reduce numbers at the last minute.
- Remaining balances are due 7 days prior to the event
- 25% Production Fee is added to a Full-Service event, 15% Drop Off Service.
- Leftovers may be requested but will be removed and disposed of at the discretion of the chef. Expired buffet items must be thrown out in accordance with a South Carolina law and DHEC regulations.