

Casual Lunch Menu

All Lunches Come Disposable Plates, Napkins, and Utensils

10-24 Guests \$65 Per Person
25-50 Guests \$60
51-100 Guests \$55
101-200 Guests \$50

Basic Lunch Includes -

German Potato Salad Garden Salad
Anti-Pasto Salad Cookies and Brownies

Assorted Sandwich/Wrap Platters - Choose 4

Jumbo Shrimp Salad with Local Greens
Roast Beef and Horseradish
Turkey, Cranberry and Brie
Reuben, Rye, Corned Beef, Swiss, Sauerkraut, Thousand Island Dressing
Smoked Salmon, Cucumber and Herb Cream Cheese
Tarragon Chicken Salad
Egg Salad

Basic Hot Lunches -

***Includes Basic Chaffers
10-24 Guests \$75 Per Person
25-50 Guests \$70
51-100 Guests \$65
101-200 Guests \$60

El Jefe -

Salsas, Guacamole, and Chips
Spanish rice
Re-fried Beans

La Tabla -

Focaccia
Caprese Skewers
Cesar Salad

Carne Asada
Tequila Lime Chicken
Tortillas and Taco fixings
Tres Leches Sheet Cake

Minestrone
Pasta with Sauce Meatballs
Chicken Marsala
Sautéed Vegetables

BBQ ~

Beef Brisket
BBQ Chicken
Buttermilk Cornbread
Coleslaw
Gouda Mac and Cheese
Baked Beans
Garden Salad with Balsamic and
Buttermilk Herb Dressing

Southern Eats ~

Fried Chicken
Meat Loaf with Mashed Potatoes
and Gravy
Corn on the Cob and Green Beans
Garden Salad
Cornbread
Peach Cobbler

Cookout or Picnic

10-24 Guests \$50 Per Person
25-50 Guests \$45
51-100 Guests \$40
101- 200 Guests \$35

Includes ~

| | | | |
|------|---------|---------|--------|
| Buns | Lettuce | Pickles | Onions |
| Mayo | Ketchup | Mustard | |

Choice of 3 Entrees ~

1/3 lb. Hamburgers and Cheeseburgers
Brats with Onions and Peppers
All Beef Hot Dogs
BBQ Chicken
Veggie Burgers

Choice of 3 Sides ~

American or German Potato Salad
Baked Beans
Cole Slaw
Corn on the Cob
Fresh Fruit Salad

Garden Salad
Pasta Salad

Dessert ~

Key Lime Pie, Gram Cracker Crust, Key Lime Curd, Whipped Cream (**V** by request)

Premier Tier Lunches

10-24 Guests \$80 Per Person
25-50 Guests \$75
51-100 Guests \$70
101-200 Guests \$65

Premier Hot Lunch Includes:

Appetizer, Salad and Dessert

Appetizers ~

Artisanal Cheese and Charcuterie with Pickled Vegetables and Crostini

Mediterranean Platter, Assorted Olives, Marinated Feta, Tabouli, Hummus, Baba Ghanoush, Stuffed Grape Leaves, Veggies for Dipping, and Pita

Bubbly Baked Crab Dip with Crostini

Fried Green Tomato, Roasted Red Pepper Sauce, Whipped Goat Cheese, Black Peppercorn, Basil (**V**)

Panko Fried Crab Balls with Fresh Herbs, Parmesan Cheese and Spicy Aioli Sauce

Deviled Eggs with Smoked Paprika (**GF**)

Deviled Eggs with a hint of Horseradish and Salmon Caviar (**GF**)

Sweet Roasted Beet and Whipped Goat Cheese with Arugula and Balsamic in a Toasted Baguette (**V**)

Gazpacho Shrimp Shooter, Local Heirloom Tomato Gazpacho Shooter served with Shrimp (**GF**)

Classic Summer Bruschetta with Fresh Local Tomatoes, Basil and Garlic with Balsamic Reduction. (Can be served as a platter with burrata cheese and crostini) (**V**)

Ceviche, Gorgeous White Sea Bass marinated in Limon, Cilantro, Tomato, Cucumber Peppers
(GF)

Fresh Scallop Tartar with Sweet/Spicy Dressing, Black Sesame Seed served in a Cucumber
Cup **(GF)**

Avocado Mousse Toasts with Shrimp and Bacon

Sweet Tea Chicken Skewers with Apricot and Lemon

Seared Salmon Skewers with Dijon Garlic Sauce

Citrus Marinated Shrimp Cocktails with Fennel and Cilantro

Short Rib Skewers with Caraway Rub and Blackberry Gastrique

Mini Tomato Pies with Pesto

Panko Fried Mac and Cheese Balls served with Fresh Tomato Sauce

Beef Tenderloin Skewers with Buttery New Potatoes, Blue Cheese or Horseradish and Fresh
Herbs

Beef Tartare with White Truffle Oil served warm with Capers, Spices, and Crostini

Salad ~

Garden Salad, with Fresh Local Vegetables, Balsamic Vinaigrette

Grilled Caesar Salad, Baby Little Gem Lettuce grilled and served with Parmesan and Crouton

Roasted Beet and Citrus Salad with Ricotta and Pistachio Vinaigrette

Lobster, Fennel and Grilled Grape Salad, with Baby Lettuce, Dill, Tarragon and Basil and

Citrus Star Anise Vinaigrette *(\$10 up charge)*

Chilled Blue Crab and Avocado Soup

German Potato Salad

Anti-Pasto Pasta Salad

Entrée Salad Add an Additional Appetizer ~

Chicken or Shrimp Cesar Salad with Parmesan and Crouton

Carved Filet Salad with Baby Lettuces, Tomato, Red Onion and a Horseradish Dressing

Niçoise Salad with Seared Tuna, Fingerling Potatoes, Green Beans, Eggs, Olives,

Cabernet Vinaigrette

Hot Entrée -

Beef Tenderloin with Gorgonzola Herb Butter Mashed Potatoes and Broccoli

Grass-Fed Burgers with Grilled Onions, Mushrooms, Assorted Cheeses, Buns, Lettuce, Tomatoes, Pickles served with French Fries

Low-Country Shrimp and Grits, Jumbo Local Shrimp in Gravy, Scallions, Parmesan, Local Grits

Fried Chicken with Mashed Potatoes and Green Beans

BBQ Ribs with Aged Whiskey Sauce, Mac and Cheese and Collard Greens

Low Country Boil with Corn Bread, Kielbasa, Corn, New Potatoes, Local Shrimp and Snow Crab

Crispy Lemon Chicken Breast with Fresh Herbs, Cauliflower Mashed, Sautéed Zucchini
(GF)

Dessert – Pick One

- Decadent Flourless Chocolate Cake, with Raspberries and Whip Cream **(GF)**
- NC Honey Crisp Apple Pie with Vanilla Ice Cream
- Devil Crack Pie (Spiced Sweet Potato Pie) with Chantilly Cream
- Smores Tartlets with Toasted Meringue, Gram Cracker Crust with Smooth Dark Chocolate Ganache and Fire Toasted Swiss Meringue
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd and Whipped Cream **(can be made Vegan)**
- Assorted Holiday Cookies with Milk

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.



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