



INDIGENIUS CUISINE

Catering and Events

Charleston SC

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Holiday Party Menu

(minimum 25 guests)

25-50 Guests: \$105pp

51-100 Guests: \$100pp

101-150 Guests: \$95pp

151-200+ Guests: \$90pp

Appetizers - Pick Two

- Artisanal Cheese and Charcuterie with Pickled Vegetables and Crostini
- Mediterranean Platter, Olives, Feta, Muhammara, Hummus, Dolmas, Veggies, Pita
- Crudité with Raw Turmeric Cashew Dip (**GF, VG**)
- Carved Roast Turkey Platter, Quinoa, Roasted Winter Squash, Dried Fruit, Shaved Kale.
- Roast Beef, Horseradish, Arugula, Rolls
- Bubbly Baked Crab Dip with Crostini (**GF**)
- Smoked Fish Dip with Crostini (Cold)
- Cranberry Walnut Baked Brie
- Spinach Artichoke Dip
- Raw Cashew Pate, Fresh Herbs, Vegetable Chips for Dipping (**VG**)
- Crab Cake Sliders with Roasted Pepper and Chive Aioli
- Shrimp Salad with Dill and Baby Bibb
- Chicken and Waffle Slider with Peach Chutney, Maple Syrup and Powder Sugar
- Fried Green Tomato BLT Sliders
- Roast Beef, Swiss and Horseradish
- Turkey, Cranberry and Brie
- Mini Classic Lobster Roll

- Smoked Salmon, Cucumber and Herb Cream Cheese
- Tarragon Chicken Salad
- Egg Salad with Local Micro Greens **(V)**
- Grass Fed Burger Sliders with Lettuce, Tomato and Swiss cheese
- Veggie Burger Sliders, Sautéed Mushrooms, Onions and Swiss Cheese **(V)**
- Vegan Mini Lobster Roll with Lions Mane and Miso
- Citrus Marinated Shrimp with Olive Oil, Fennel, Cilantro and Sea Salt
- Buffalo Fried Oyster and Blue Cheese Slaw
- Broiled Oysters with Panko, Lemon Zest, Parmesan Served with Horseradish Sauce
- Crab Croquettes with Parmesan, Fresh Herbs and Spicy Aioli
- Citrus Marinated Pickled Shrimp with Fennel and EVOO
- Dijon Garlic Salmon Skewer **(GF)**
- Scallop Tartare, Sweet and Spicy Dressing, Black Sesame Seed in a Cucumber Cup **(GF)**
- Smoked Salmon Crostini, Herb Boursin Cheese, Cucumber on Toasted Baguette
- Snow Crab Cocktail, Lemon Beurre Monte, Frisee **(GF)**
- Sweet Tea Chicken Skewers with Apricot and Lemon **(GF)**
- Nashville Hot Chicken with Buttermilk Dip
- Orange Sweet Tea Chicken Skewers with Fresh Thyme
- Grass-Fed Beef Tenderloin Skewers, Buttery New Potatoes, Blue Cheese and Fresh Herbs **(GF)**
- Short Rib Skewers with Caraway Rub and Blackberry Gastrique **(GF)**
- Beef Tartare with White Truffle Oil Served with Warm Capers, Spices and Crostini
- Smoky Bourbon and Sour Short Rib
- Balsamic Beet Tartar with Horseradish Cashew Cheese and Walnuts
- Macaroni and Cheese Ball with Fresh Tomato Sauce *(Can be Made VG)*
- Cauliflower and Brussel Sprout Buffalo Wings with Ranch
- Broccoli Zucchini Fritters with Dill Garlic Dip **(VG)**
- Raw Cashew (cheese) Ball, Fresh Herbs, Vegetable Chips **(VG)**
- Wild Mushroom Galette with Plant-Based Parmesan **(VG)**
- Deviled Eggs with a Hint of Horseradish *(Optional: Salmon Caviar)* **(GF)**

Salad/ Soups – Pick One

- Garden Salad, with Fresh Local Vegetables, Balsamic Vinaigrette
- Caesar Salad and served with Parmesan and Crouton
- Pear and Candied Walnut Salad with, Gorgonzola and Champagne Vinaigrette
- Roasted Beets, Toasted Hazelnut, Arugula, Whipped Goat Cheese and Maple Vinaigrette
- Local She-Crab Soup with Sherry and Fresh Bread

Entrée – Pick Two

Served with bread or cornbread

- Beef Tenderloin with Demi-Glace, Dauphinoise Potatoes, and Broccoli
- Local Oysters Roast, Gouda Mac and Cheese, Slaw, Steamed Corn, Hushpuppies
- Shrimp and Grits, Jumbo Local Shrimp in Gravy, Scallions, Parmesan, Local Grits
- Moroccan Spiced Chicken, Muscadine Glaze, Roasted Potato, Segmented Orange and Fresh Mint
- Southern Fried Chicken, Stewed Green Beans, Mashed Potatoes, Gravy

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.