



## INDIGENIUS CUISINE

### Catering and Events

Charleston SC

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## Events Menu

**\$105** per Person (Minimum 40 Guests)

### Appetizers - Select Four

#### Platters and Dips

- Artisanal Cheese and Charcuterie Board with Pickled Vegetables and Crostini
- Bourbon BBQ: (*\*This Counts as 2 Appetizer Selections*)
  - Consist of: Beef Brisket, Spareribs, Drunken Chicken Wings
  - Includes: Slaw, Pickles and Cornbread
- Mediterranean Platter with Assorted Olives, Marinated Feta, Tabouli, Muhammara, Hummus, Baba Ghanoush, Dolmas, Veggies for Dipping and Pita
- Carved Roast Turkey Platter, Cranberry Sauce, Brie Cheese and Rolls
- Carved Roast Beef Platter, Horseradish, Arugula, Rolls
- Crudité with Raw Turmeric Cashew Dip
- Grilled Vegetable with Balsamic Vinaigrette
- Bubbly Baked Crab Dip with Crostini
- Smoked Fish Dip with Crostini (*Cold*)
- Spinach Artichoke Dip
- Raw Cashew Pate with Fresh Herbs, Vegetable Chips for Dipping

#### Sliders

- Crab Cake Sliders with Roasted Pepper and Chive Aioli
- Shrimp Salad with Dill and Baby Bibb Lettuce
- Smoked Salmon with Cucumber and Herb Cream Cheese

- Mini Classic Lobster Roll
- Chicken and Waffle Sliders with Peach Chutney, Maple Syrup and Powder Sugar
- Tarragon Chicken Salad
- Roast Beef Sliders with Swiss Cheese and Horseradish
- Grass Fed Burger Sliders with Lettuce, Tomato and Swiss cheese
- Turkey Sliders with Cranberry and Brie
- Vegan Mini Lobster Roll with Lions Mane and Miso
- Fried Green Tomato BLT Sliders
- Egg Salad Sliders with Local Micro Greens
- Veggie Burger Sliders Sautéed Mushrooms, Onions and Swiss Cheese
- Vegan BBQ Jackfruit Pulled Sliders

## Passed Hors D' Oeuvres

- Bacon Wrapped Scallop with a Garlic Glaze
- Crab Balls, Panko Fried with Parmesan, Fresh Herbs and Spicy Aioli
- Citrus Marinated Shrimp with Olive Oil, Fennel, Cilantro and Sea Salt
- Classic Shrimp Cocktail
- Shrimp Salad Wraps with Fresh Herbs, Light Dressing in Bibb Lettuce Wraps
- Chilled Avocado Soup Shooters with Local Blue Crab, Chives and Creme Fraiche
- Mini Classic Lobster Roll
- Lobster Shooter with Champagne Beurre Blanc, Grapefruit and Pea Shoots
- Smoked Salmon Crostini, Herb Boursin Cheese, Cucumber on Toasted Baguette
- Scallop Tartare, Sweet and Spicy Dressing, Black Sesame Seed in a Cucumber Cup
- Dijon Garlic Salmon Skewers
- Orange Sweet Tea Chicken Skewers with Fresh Thyme
- Nashville Hot Chicken with Buttermilk Dip
- Beef Tenderloin Skewers with Buttery New Potatoes, Blue Cheese and Fresh Herbs
- Short Rib Skewers with Caraway Rub and Blackberry Gastrique
- Beef Tartare with White Truffle Oil Served with Warm Capers, Spices and Crostini
- Smoky Bourbon and Sour Beef Rib

## Vegan/Vegetarian Options

- Fried Green Tomato with Roasted Red Pepper Sauce, Whipped Goat Cheese, Black Peppercorn, Basil

- Mini Tomato Pies with Local Tomato, Fresh House-Made Pesto, Parmesan and Cheddar
- Macaroni and Cheese Ball with Fresh House-Made Marinara
- Cauliflower and Brussel Sprout Buffalo Wings with Ranch
- Broccoli Zucchini Fritters with Dill Garlic Dip
- Smoked Tofu Veggie Skewers
- Wild Mushroom Galette with Plant-Based Parmesan
- Deviled Eggs with a hint of Horseradish and Salmon Caviar

## Salad or Soup - Select One

- Garden Salad with Fresh Local Vegetables and Balsamic Vinaigrette
- Caesar Salad with Grilled Lettuce, Parmesan and Crouton
- Fried Green Tomato BLT Wedge Salad
- Panzanella Salad with Toasted Brioche, Grilled Peaches, Heirloom Tomato, Rhubarb, Burrata, Vanilla Pink Peppercorn Vinaigrette
- Spinach and Berry Salad with Fresh Berries, Green Almonds and Wild Cider Vinaigrette
- Pear and Candied Walnut Salad with Gorgonzola and Champagne Vinaigrette
- Local She-Crab Soup with Sherry and Fresh Bread

## Entree - Select Two

Served with fresh bread/cornbread and butter

- Beef Tenderloin, Demi-Glaze, Dauphinoise Potatoes, Asparagus and Fried Onion
- Wine Braised Short Ribs, Sautéed Potatoes, Julienned Vegetable, Mushrooms, Malbec Reduction
- Low Country Steam Pot, Snow Crab, Shrimp, Mussels, Kielbasa, Corn, New Potatoes, Butter and Parsley
- Salmon with Grapefruit Turmeric Glaze, Quinoa and Kale, with Cucumber Mint Salad
- Shrimp and Grits, Jumbo Local Shrimp with Gravy, Scallions, Parmesan, Local Grits
- Lemon Herb Chicken with Mashed Potatoes, Sautéed Zucchini and Warm Herb Vinaigrette
- Southern Fried Chicken, Stewed Green Beans, Mashed Potatoes, Gravy, Mac and Cheese
- **Vegan Options: Substitute for Menus Above**

- Grilled Portobello, Demi-glace, Dauphinoise Potatoes, Asparagus and Fried Onion
- White Bean Lions Mane Gumbo in Gravy, Scallions, Parmesan, Local Grits
- Oyster Mushroom ala Mariniere, Lentils, Wild Rice, Baguette
- Vegan Fried Chicken, Stewed Green Beans, Mashed Potatoes, Gravy

## Dessert - Select One

- Flourless Chocolate Cake with Fresh Raspberry and Whipped Cream
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd, Whipped Cream
- Peach Cobbler with Vanilla Bean Ice Cream
- Blackberry Black Pepper Cheesecake, Cheesecake Mousse, Fresh Blackberry Compote and a Black Pepper Brown Butter Crumb
- NC Honey Crisp Apple Pie with Vanilla Ice Cream

## Custom Cakes Available Upon Request

### 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
- 20% Production Fee is added to a Full-Service event, 10% 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.