



INDIGENIUS CUISINE

Catering and Events

Charleston SC

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The Oyster Roast Menu

10-25 guests \$75 Full Menu, \$60 Oyster or Low Country Boil only
26-50 guests \$65 Full Menu, \$50 Oyster or Low Country Boil only
51-100 guests \$55 Full Menu, \$40 Oyster or Low Country Boil only
100+ guests \$45 Full Menu, \$30 Oyster or Low Country Boil only

Full Menu

- Fresh Oysters or Low Country Boil, Steamed on-site
- Saltine Crackers, Mignonette, Lemons, Cocktail
Sauce, Hot Sauce

- Dark Bean Chili with Fixings
- Southern Pulled Pork Sliders
- Baked Gouda Mac and Cheese
 - Southern Cornbread
 - Housemade Slaw

Oysters are cooked and served for up to 2 hours. Includes removing of shells (Shells are Recycled), Table Setup, Oyster Knives, and Hand Towels

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.