



INDIGENIUS CUISINE

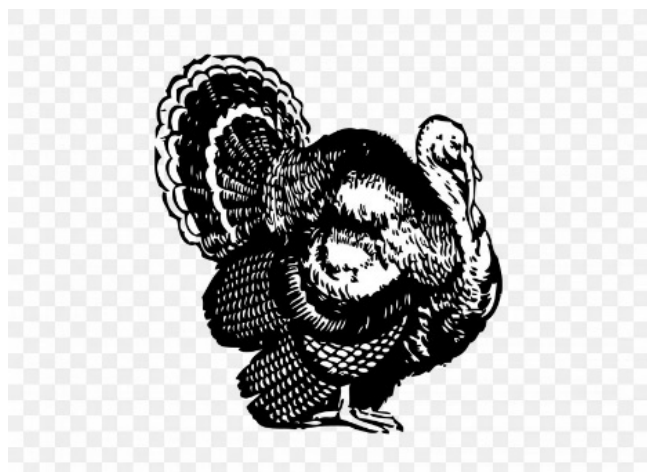
Catering and Events

Charleston SC

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Thanksgiving

Menu

\$175pp Full Service,

\$120pp Drop Off

Prices includes: 2 Appetizer, Salad or Soup, Entrées, 4 Sides, Dessert and Clean up for a Full-service event

Appetizers - Pick Two

- Artisanal Cheese and Seasonal Fruit Platter with Lime Zest and Crackers
- Mediterranean Platter, Olives, Feta, Muhammara, Hummus, Dolmas, Veggies, Pita
- Grilled Vegetable with Balsamic Vinaigrette (**GF, VG**)
- Roast Beef, Horseradish, Arugula, Rolls
- Bubbly Baked Crab Dip with Crostini
- Smoked Fish Dip with Crostini (Cold)
- Cranberry Walnut Baked Brie
- Spinach Artichoke Dip
- Citrus Marinated Shrimp with Olive Oil, Fennel, Cilantro and Sea Salt
- Crab Croquettes with Parmesan, Fresh Herbs and Spicy Aioli
- Citrus Marinated Pickled Shrimp with Fennel and EVOO

- Dijon Garlic Salmon Skewer
- Smoked Salmon Crostini, Herb Boursin Cheese, Cucumber on Crostini
- Grass-Fed Beef Tenderloin Skewers, New Potatoes, Blue Cheese and Herbs
- Beef Tartare with White Truffle Oil Served with Warm Capers, Spices and Crostini
- Lamb with Fennel, Olive, and Mint Tapenade **(GF)**
- Macaroni and Cheese Ball with Fresh Tomato Sauce (Can be Made **VG**)
- Deviled Eggs with a Hint of Horseradish (*Salmon Caviar, Optional*)

Salad or Soup – Pick One

- Garden Salad, with Fresh Local Vegetables, Balsamic Vinaigrette
- Caesar Salad 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 -

served with cornbread or rolls

- Classic Golden Roasted Turkey with Brown Gravy
- Maple Glazed Ham

Sides - Pick Four

- Creamy Garlic Mashed Potatoes
- Sweet Potato Casserole
- Green Bean Casserole with Wild Mushroom and Crispy Pork Belly
- Baked Gouda Macaroni and Cheese
- Sweet Corn Pudding
- Collards with Bacon
- Homemade Cranberry Sauce with Orange Liquor
- Cornbread stuffing with Sausage, Apples and Sage

Dessert – Pick one

- Mile High Apple Pie

- Devil Crack Pie (Spiced Sweet Potato Pie) with Chantilly Cream
- Bourbon Bacon Pecan Pie

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.