



INDIGENIUS CUISINE

Catering and Events

Charleston SC

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The Champagne and Caviar Brunch

Guests:

10-50 \$75 per Person
51-100 \$60 per Person
101-200 \$55 per Person
200-500 \$50 per Person

Appetizers ~ Select Two or Three Without Dessert

- Simple Pastry Buffet with Assorted Muffins, Cinnamon Rolls, Scones, and Danish
- Yogurts with Granola and Seasonal Fruits
- Crudit  Platter with Fresh Local Vegetables and Basil Hummus
- Lox Display with Caviar, Red Onion, Capers, Tomato and Bagels (*Counts as 2)
- Artisanal Cheese and Charcuterie Board with Pickled Vegetables and Crostini
- Seasonal Fruit Display with Lime Zest and Crackers
- Buttermilk Waffles with Fresh Berries, Whipped Cream and Maple Syrup
- Deviled Eggs with a Hint of Horseradish and Salmon Caviar
- Citrus Champagne Marinated Shrimp
- Assorted Mini Quiche

- Mini Tomato Pies with Local Tomato, House-Made Pesto, Parmesan and Cheddar

Salad – Select One

- Fried Green Tomato BLT Wedge Salad
- Quinoa Cucumber Mint Salad
- Spinach and Berry Salad with Fresh Berries, Breen Almonds and Wild Cider Vinaigrette
- Summer Salad with Rice, Fresh Seasonal Vegetables and Minty Dressing

Entrée – Select One

- Scrambled Eggs with Turkey Bacon, Home Fry Potatoes, Biscuits and Gravy
- Omelet Station with Various Veggies, Meats and Cheese Fillings, Home Fries or Grits
*(*Not available for Drop-Off)*
- Shrimp and Grits, Jumbo Local Shrimp with Gravy, Scallions, Parmesan, Local Grits
- Carved Turkey Biscuit Bar, Pimento Cheese, Gravy, Mustards, Chutneys, Preserves
- Breakfast Casserole with Turkey Sausage, Potatoes and White Cheddar
- Finger Sandwich Platter *(Choose 4 options)*
 - Fried Green Tomato BLT Sliders
 - Grilled Goat Cheese with Olive Tapenade, and Cherry Tomato
 - Roast Beef with Swiss Cheese and Horseradish
 - Turkey with Cranberry and Brie
 - Tarragon Chicken Salad
 - Jumbo Creek Shrimp Salad with Watercress, Dill, Bibb Lettuce Wrap
 - Mini Classic Lobster Roll
 - Mini Vegan Lobster Roll with Lions Mane and Miso
 - Smoked Salmon, Cucumber and Herb Cream Cheese
 - Egg Salad with Caviar
 - Vegan BBQ Jackfruit Pulled Sliders

Dessert – Select One

- Champagne-Soaked Mixed Berry Parfait, Butter Cake and Whipped Cream
- Banana Pudding Parfait
- Smores Tartlets, Toasted Meringue, Gram Cracker Crust, Smooth Dark Chocolate Ganache
- Flourless Chocolate Cake Bites with Fresh Raspberry
- Strawberry Shortcake Shooters with Whipped Cream and Crème Anglaise
- French Toast Bread Pudding
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd and Whipped Cream

Disposables Option: \$5.00 Per Person

Plates	Napkins	Flatware
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Mimosa Bar: \$55.00 Per Person for 2 Hours – \$15.00 Per Person Each Additional Hour

Champagne	Fresh Fruit	Orange Juice
Pink Lemonade	Peach Juice	Cranberry Juice

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.