



INDIGENIUS CUISINE

Catering and Events

Charleston SC

Phone: 843-270-0243

E-Mail: charlestonpersonalchef@gmail.com

Web: indigeniuscuisine.com

Classic Charleston Fall-Winter

Prices include: Full service and clean-up, 2 appetizers, salad or soup, entrée, palate cleanser and dessert

Appetizers - Select Two

Platters and Dips

- Artisanal Cheese and Charcuterie Board with Pickled Vegetables and Crostini
- Bourbon BBQ Platter (**This Counts as 2 Appetizer Selections*)
 - Consist of: Brisket, Spareribs, Drunken Chicken Wings
 - Includes: Slaw, Pickles, and Cornbread
- Mediterranean Platter, Assorted Olives, Marinated Feta, Tabouli, Muhammara, Hummus, Baba Ghanoush, Dolmas, Veggies for Dipping, and Pita
- Crudit  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 and Vegetable Chips for Dipping

Passed Hors D' Oeuvres

- Bacon Wrapped Scallop with a Garlic Glaze
- Buffalo Fried Oyster and Blue Cheese Slaw
- Broiled Oysters with Panko, Lemon Zest, Parmesan Served with Horseradish Sauce
- 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, Roasted Red Pepper, Whipped Goat Cheese, Peppercorn, Basil
- Mini Tomato Pies with Local Tomato, Pesto, Parmesan, Cheddar
- Vegan Mini Lobster Roll with Lions Mane and Miso
- 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

Soup or Salad – Select One

- Garden Salad, with Fresh Local Vegetables, Balsamic Vinaigrette
- Fried Green Tomato BLT Wedge Salad
- Kale Caesar Salad served with Plant-Based Parmesan and Pumpernickel Crouton
- Pear and Candied Walnut Salad with Gorgonzola and Champagne Vinaigrette
- Roasted Beets, Toasted Hazelnut, Arugula, Whipped Goat Cheese, Maple Vinaigrette
- Spinach and Berry Salad, Fresh Berries with Green Almonds, Wild Cider Vinaigrette
- Local She-Crab Soup with Sherry and Fresh Bread

Palate Cleanser – Chefs Choice

Entrée – Select One

Served with bread/cornbread and butter

- \$135 - Charleston Surf and Turf, Grouper and Filet
(Can be switched to any land and sea combo)
Our most popular dish served as two mini entrees
Grouper with Julienne Zucchini, Charred Tomatoes, Olive Caper Sauce and
Beef Tenderloin with Demi-Glaze, Dauphinoise Potatoes, and Broccoli
- \$115 - Ribeye, Demi-Glaze, Mashed Potato, Roasted Brussel Sprouts, Fried Onion
- \$105 - Low Country Steam Pot, Snow Crab, Shrimp, Mussels, Kielbasa, Corn, New Potatoes, Butter, Parsley
- \$105 - Local Oysters Roast, Mac and Cheese, Slaw, Steamed Corn, Hushpuppies
- \$100 – Seared Grouper with Grilled Corn and Farro Hash, and Sorghum Vinaigrette
- \$100 - Salmon with Grapefruit Turmeric Glaze, Quinoa, Kale, with Cucumber Mint Salad
- \$90 - Seared Scallops, Sea Bean, Kelp Noodle, Coconut Milk, Lemon Garlic Vinaigrette

- \$90 – Lump Crab Cakes, Wild Rice Winter Squash Pilaf, Chardonnay Rosemary Butter Sauce
- \$90 - Shrimp and Grits, Jumbo Local Shrimp in Gravy, Scallions, Parmesan, Local Grits
- \$75 – Moroccan Spiced Chicken, Muscadine Glaze, Roasted Potato, Segmented Orange, and Fresh Mint
- \$75- Southern Fried Chicken, Stewed Green Beans, Mashed Potatoes, Gravy
- \$85 - **Vegan Options: Substitute for Menus Above**
 - Grilled Portobello, Demi-Glaze, Mashed Potato, Roasted Brussel Sprouts, Fried Onion
 - Lions Mane Crab Cakes, Wild Rice and Winter Squash Pilaf, Chardonnay Rosemary Butter Sauce
 - 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

- Decadent Flourless Chocolate Cake, with Raspberries and Whip Cream
- NC Honey Crisp Apple Pie with Vanilla Ice Cream
- Smores Tartlets, Toasted Meringue, Gram Cracker Crust, Dark Chocolate Ganache
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd and Whipped Cream
- 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
- 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.