



INDIGENIUS CUISINE

Catering and Events

Charleston SC

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The Spa Menu & Bachelorette

Appetizers - Select One

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
- 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

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
- 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

Palate Cleanser – Chefs Choice

Entrée – Select One

Served with bread/cornbread and butter

- \$125 - Charleston Surf and Turf, Grouper and Filet
Our Most Popular Dish! Served as Two Mini Entrees
Grouper with Julienne Zucchini, Charred Tomatoes, Olive Caper Sauce and Beef Tenderloin, Demi-Glace, Dauphinoise Potatoes and Asparagus
- \$105 - Low Country Steam Pot, Snow Crab, Shrimp, Mussels, Kielbasa, Corn, New Potatoes, Butter, Parsley
- \$80 - Lump Crab Cakes, Grilled Succotash, Chardonnay Vinaigrette, Baby Sorrel
- \$80 - Shrimp and Grits, Jumbo Local Shrimp, Gravy, Scallions, Parmesan, Local Grits
- \$90 - Local Grouper with Grilled Corn and Farro Hash, and Sorghum Vinaigrette
- \$90 - Salmon with Grapefruit Turmeric Glaze, Quinoa, Kale, with Cucumber Mint Salad
- \$70 - Lemon Herb Chicken, Mashed Potatoes, Zucchini and Warm Herb Vinaigrette
- \$75 - **Vegan Options: Substitute for Menus Above**
 - Lions Mane Crab Cakes, Pea Sprouts, Avocado, and Herb Aioli served with Rice
 - White Bean Lions Mane Gumbo with Gravy, Scallions, Parmesan, Local Grits
 - Oyster Mushroom ala Mariniere, Lentils, Wild Rice, Baguette

Dessert – Select One

- Flourless Chocolate Cake with Fresh Raspberry and Whipped Cream
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd, Whipped Cream (**V** by request)
- 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

Wine & Mimosa Bar - additional \$55 per person

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.