



Indigenius Cuisine **Private Chef Experience**

Low Country Picnic Package: \$100 per person

*Please reference bottom page

Silver Package: \$125 per person

2 Hors D'Oeuvres

1 Salad or Soup

1 Entrée

1 Dessert

Gold Package: \$150 per person

1 Welcome Cocktail

3 Hors D'Oeuvres

1 Salad or Soup

1 Surf and Turf or Duo Entrée for all guests

1 Dessert

Appetizers

- Local Fish Ceviche**
Pickled Sweet Peppers, Citrus, Crispy Corn Tortilla
- Beef Tartar**
Deviled Egg Spread, Salmon Caviar, House Pickles
- Vanilla Roasted Carrot Crostini**
Tahitian Vanilla, Thyme, Goat Cheese, Toasted Pita
- Mini Avocado Toast**
Heirloom Baby Tomato, Pickled Red Onion, Fine Herbs
- Mini Southern Tomato Pie**
Aged Pimento Cheese, Heirloom Tomato, Basil
- Lowcountry Eggrolls**
Smoked Brisket, Collard, Sweet Pepper, Hoisin
- Single Bone Rib**
St. Louis Cut Smoked, Spiced, Sauced, Loved
- Charleston Blue Crab Cakes**
Cornbread Crumbs, Sweet Peppers, Old Bay Aioli, Citrus
- Pulled Pork Slider**
Local Oak Smoke, Chef's Famous Slaw, Chocolate BBQ Sauce
- Burnt Endz Brisket Skewers**
Hickory Brisket, Roasted Potato, Rosemary, Chocolate BBQ Sauce
- Chef Roland's Famous Smoke BBQ Wings**
Hickory Smoke, Southern Spice, Love
- Artisanal Cheese + Charcuterie Board**
Served with House Pickled Vegetables, Local Berry Jams, Fresh Fruit, Crostini
- Smoked Fish Dip**
Alder Smoke, Celery, Pickled Sweet Peppers, Pecan
- Bacon Wrapped Scallop**
Local Honey + Garlic Glaze, Citrus Aioli

- Citrus Marinated Shrimp**
Cocktail Sauce, Fennel + Cilantro Salad
- Grilled Chicken Skewers**
Sweet Tea Glaze, Lemon, Thyme
- Charleston Hot Chicken**
Low-Country Hot Sauce, House Buttermilk Ranch, Fresh Herbs
- Fried Green Tomato**
Truffle Whipped Goat Cheese, Roasted Pimento, Basil
- Beef Ribs** **+5 Per Guest*
Mesquite, Bourbon Chocolate BBQ, Love

Salad and Soup

- She Crab Soup**
Blue Crab, Roe, Sherry
- Tomato Basil Soup**
Plum Tomatoes, Basil, Olive Oil
- Farmer's Salad**
Organic Greens, Heirloom Tomato, English Cucumber, Shallot, Candied Pecan, Truffled White Balsamic Vinaigrette
- Charleston Strawberry and Greens**
Hearts of Palm, Feta, Candied Pecan, Poppy Seed Dressing
- Fried Green Tomato Wedge**
Iceberg Lettuce, Heirloom Tomato, Pickled Shallot, Pimento Cheese, Buttermilk Ranch Dressing
- Classic Caesar Salad**
Heart of Romaine, Aged Parmesan, Heirloom Tomato, Cornbread Crouton, House Caesar Dressing
- Roasted Beet Salad**
Chef's Candied Pecans, Arugula, Green Apple, Truffle Honey and Goat Cheese Mouse, Maple Vinaigrette

Entrées

Chef's choice of preparation for Entrée selection, unless specified by client.

- Fresh Salmon
- Seasonal Fresh Fish
- Charleston-Style Crab Cakes
- Shrimp and Grits **Counts as 1 Side Dish*
- Lemon & Herb Chicken, Choice of Breast or Thigh
- Southern Fried Chicken
- Mesquite Smoked Brisket, Choice of Sliced or Burnt Ends
- St. Louis Pork Ribs – Silver: ¼ Rack; Surf and Turf: 2 Bones
- Petite N.Y. Strip
- Low-Country Boil Pot - Shrimp, Andouille Sausage, New Potatoes, Corn on the Cob, Sweet Onion, Fresh Herbs

**Counts as 2 sides:*

- Add Jumbo Alaskan Snow Crab Cluster *+\$15 per guest*
- Add Whole 1.5lb Lobster *+\$25 per guest*
- Alaskan Snow Crab Cluster **+ \$15 per guest*
- Whole 1.5lb Lobster *+\$25 per guest*
- Customized Vegan or Vegetarian Entree Selection Upon Request**

Side Offerings *Select 2

- Tahitian Vanilla Glazed Baby Carrots
- French Green Beans
- Local Collards and Sweet Peppers
- Roasted Local Asparagus with Aged Parmesan
- Farro with Aged Cheddar, Sweet Peppers, Fresh Herbs

- Sautéed Broccoli with Sweet Onions and Garlic
- Creamy Truffle Whipped Potatoes
- Brisket Hash and Grits
- Aged Cheddar + Gruyere Au Gratin Potatoes
- "All the Cheeses" Macaroni and Cheese
- Brussels Sprouts + Sweet Onions
- Southern Succotash - Field Beans, Corn, Sweet Peppers
- Local Stone Ground Grits

Dessert

- Belgian Chocolate Mousse Cake**
Dark Chocolate Ganache, Fresh Sliced Berries
- Seasonal Fruit Cobbler**
Whisky Peach or Fresh Berry, Butter Cookie Crumble
- Key Lime Pie**
Fresh Whipped Cream, Lime Essence
- Charleston Honey Cake**
Local Honey, Cultured Butter, Pecan Candy, Fresh Strawberries
- N.C Honey Crisp Apple Pie**
Vanilla Ice Cream

Indigenius Cuisine: **Low-Country Picnic Experience**

Chef Setup + Drop off Style Service

*** Full-Service Staff can be added**

\$100 per person

Slider
Fixings
Entrée
Sides
Dessert
Bread

Sliders *Select 1

- Charleston Hot Honey Fried Chicken Slider
- Southern Hickory Smoked Pork Slider
- Mesquite Smoked Brisket
- Smokey Chicken Salad with Grape and Candied Pecan
- Roasted Portabella with Arugula and Pimento Jam
- Cheeseburger Slider with Aged Cheddar, House Pickle, and Smokey Tomato Ketchup

Fixings *Select 1

- House-Made Smokey Poblano Chili **Served with all the fixings*
- Farm Bean and Collard Green Casserole with Roasted Root Veggies
- "All the Cheeses" Mac with Smokey Gouda, Aged Cheddar, Gruyere, Rotini Pasta, Herbed Breadcrumbs
- Vegan Vegetable Medley with Local Honey Bourbon Glaze and Fresh Herbs

Entree

- Low Country Boil**
Shrimp, Corn on the Cob, Andouille Sausage, Potatoes, Sweet Onions
 - +\$15 Add Jumbo Alaskan Snow Large Crab Cluster**
 - +\$25 Add 1.5lb Lobster**
- Carolina Shrimp and Grits**
Butter Poached Shrimp, Stone Ground Grits, Sweet Peppers and Vidalia Onion, Brisket Hash Gravy
- Southern Fried Chicken**
Leg and Thigh. Brined, Seasoned. Fried to Perfection
- Chef's Famous Burnt Endz Brisket**
Sweet Peppers, Baby Gold Potato, Vidalia Onion, BBQ Demi Glacé
- Customized Vegan or Vegetarian Entree Selection Upon Request**

Side Offerings *Select 1

- Red Cabbage and Green Apple Slaw with Chefs Candied Pecans
- Red Skin Potato Salad with Herbed Buttermilk Vinaigrette
- Southern Cucumber and Heirloom Tomato Salad
- Local Farmer's Salad with Truffled Honey Dijon Vinaigrette

Bread *Select 1

- Honey Buttered Buttermilk Biscuit
- Maple Butter Smothered Cornbread
- Butter Glazed Dinner Rolls

Dessert *+10 per guest

*Customer's Choice; See selections on the menu above

Don't see something you desire? Inquire about custom dishes and for all dietary requests

Fine Print:

- ***Guaranteed No. of Guest must be received in writing at least 2 weeks prior to the event date. The count can go up but cannot be reduced once guaranteed***
 - ***A \$1000 minimum required for all chef services***
 - ***Per person pricing includes the chef and one server, larger groups may require additional staffing***
 - ***A 50% nonrefundable deposit is required to hold your date/s***
 - ***Remaining balances are due 7 days prior to the event***
 - ***A travel fee and 20% Production Fee is added to all events***
 - ***Local taxes to be applied to all events***
 - ***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.***
- ***Please ensure an empty dishwasher upon arrival.***

Gratuity is left up to discretion of client.

Please Tip Your Chef for Outstanding Service!!

Thank you for your business!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illnesses.