



INDIGENIUS CUISINE

Catering and Events

Charleston SC

Phone: 843-270-0243

E-Mail: [charlestonpersonalchef@gmail.com](mailto:charlestonpersonalchef@gmail.com)

Web: [indigeniuscuisine.com](http://indigeniuscuisine.com)

## 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

2 Sides

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

2 Sides

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

"Chateaux Style" Fillet Mignon

Rosemary Lamb Chops

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
- Cider-Braised Local Collards
- Roasted Local Asparagus with Aged Parmesan
- Farro with Aged Cheddar, Sweet Peppers, Fresh Herbs
- Sauteed Broccolini 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

**Chilis, Casseroles and Pies \*Select 1**

- Smokey Brisket and 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

- Smokey Vegetarian Chili
- Southern Heirloom Tomato Pie
- Broccoli & Wild Rice Casserole
- Chef's Famous Brisket Hash & Grits

## **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**

- Honey Buttered Smothered Cornbread

## **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 food minimum required for all chef services***
- ***Per person pricing includes the chef; additional staffing will be added to groups of more than 6***
- ***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.