INDIGENIUS CUISINE
Catering and Events

Charleston SC
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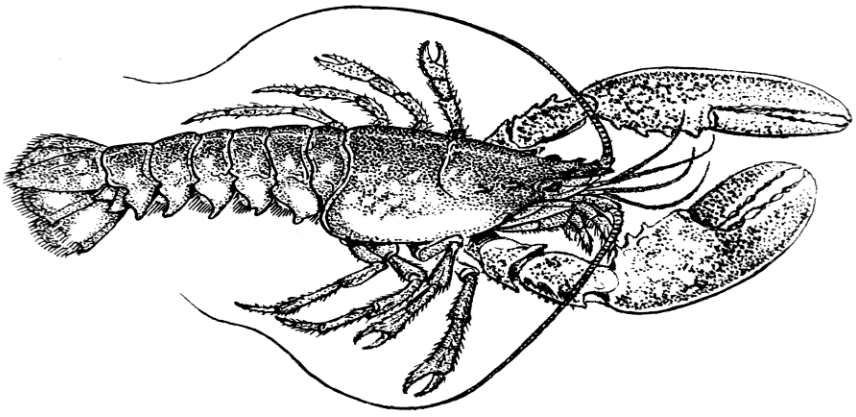
Name:
Email:
Address:
Phone:
Guests:
Event Date:
Event Time:
Event Address:
Event Type:
Order Type:

Allergies:

Referred By:



Clam & Lobster Bake

Pot-style clambake parties run about 3 hours. We arrive one hour before serving time, set up our kitchen, serving tables, condiments, and claw crackers--we bring it all.

Price $105 pp includes, Full service and clean-up, 2 appetizers, salad & chowder, entrée, and dessert

Appetizers - Pick Two

- Cheese and Charcuterie Platter with Pickled Vegetables
- Bubbly Baked Crab Dip with Crostini
- Fried Green Tomato, Red Pepper Sauce, Whipped Goat Cheese, Peppercorn, Basil -V
- Bacon-Wrapped Scallop Served with a Garlic Glaze
- Panko Fried Crab Balls with Fresh Herbs, Parmesan Cheese & Spicy Aioli Sauce
- Deviled Eggs with a Hint of Horseradish and Salmon Caviar - GF
- Shrimp Bruschetta with Fresh Local Tomatoes, Basil, Garlic with Balsamic Reduction.
- Ceviche - Sea Bass Marinated in Limon, Cilantro, Tomato, Cucumber Peppers -GF
- Scallop Tartar w/ Sweet/Spicy Dressing, Black Sesame Seed in a Cucumber Cup – GF
- Sweet Tea Chicken Skewers with Apricot and Lemon
- Southern Pulled Pork with Spicy Bread & Butter Pickles, Buttery Bun and Slaw
- Seared Salmon Skewers with Dijon Garlic Sauce
- Steamed Peel and Eat Shrimp
- Mini Tomato Pies with Pesto
- Fried Mac and Cheese Balls Served with Fresh Tomato Sauce
- Beef Tenderloin Skewer's, New Potatoes, Blue Cheese or Horseradish & Fresh Herbs
- Kielbasa Wrapped in Buttery Puff Pastry Served with Kraut and Coarse Mustard

Salad – Pick One

- Garden Salad, with fresh local vegetables, balsamic vinaigrette
- Kale Caesar Salad & served with parmesan and crouton
- Pear and candied walnut salad with, gorgonzola and Champagne vinaigrette
- Roasted beets, toasted hazelnut, arugula, whipped goat cheese and maple vinaigrette

Soup -

- New England Clam Chowder
- Local she crab soup with sherry and fresh bread

Entrée –

Pot Style Clambake

Served with cornbread, Lemons, Drawn Butter and Cocktail Sauce

- 1.25 LB Lobster (Larger Sizes Available)
- Steam Clams with Butter and Clambroth
- Steamed Mussels in Garlic and Wine
- Red Potatoes and Corn on the Cob with Garlic Butter and Parsley

Add On's

- Lemon Herb Chicken $10pp
- Burgers with Fixings $10pp
- BBQ Pork $10pp
- Beef Tenderloin $15pp

Dessert – Pick One

- Homemade Blueberry Pie with Vanilla Ice Cream
- Strawberry Shortcake Parfaits, Local Berries, Crème Anglaise & Vanilla Whipped Cream
- Blueberry Buckle with Vanilla Ice Cream and Lemon Sauce
- Key Lime Pie, Gram Cracker Crust, Key Lime Curd, Whipped Cream.
- Flourless Chocolate Cake with Fresh Raspberry and Whipped Cream
- Peach Cobbler, Topped with a Pecan Crumble with Cinnamon Ice Cream
- Blackberry Black Pepper Cheesecake, Black Pepper Brown Butter Crumb

Cost per person Travel Fee Production Fee 20% Sales Tax 9%+2% Hospitality Tax Deposit Paid	
Balance Due:	

Signature: _____

Accepted on Date: _____

- Guaranteed # Guest counts must be received in writing at least 2 weeks prior to the event date, we cannot reduce numbers last minute.
- A 50% nonrefundable deposit is required to hold your dates
- 20% service fee is added to all full-service 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 of a South Carolina law and DHEC regulations.

❖ Please Tip Your Chef for Outstanding Service!!

Thank you for your business!