



Lowcountry Creole Culinaire



Creative

Cajun/Creole
Southern

American
Caribbean

Gullah
Soul Food
Food Truck

Food and Menu Guide

843 425 9965

Lowcountry Creole Culinaire

Pricing and Quotes

Price per person includes food cost only.

Staffing, taxes, and service charges and other applicable fees are based on number of guests.

Each menu presented provides a sample of what each category of cuisine has to offer.

Quotes are gladly provided. Once a quote has been made, feel free to adjust menu options according to your needs to ensure you receive a menu that you and your guests will enjoy.

Once a quote has been accepted we will move forward.

Tastings are available if you like for you and up to 3 other guests at \$50 charge. If booked the this will be deducted from your catering.

Staffing

Our staff has been trained and will be supervised by the on site event coordinator for every event. They will assist you with all aspects of your event from the time we arrive until breakdown. Cake cutting fee is a complimentary service offered by our company.

To Hire the Charleston Caribbean Food Truck

\$250 service fee \$500 for 50 people or less and you will have the choice of 5 entrée only menu items from the truck menu over 50 people \$10 pp. Oxtails will be extra charge. To add any appetizers or other menu items are addition fee per person and to add anything that is not on the menu also extra fee.

About Chef Frisco

I personally take the time to meet and speak with each client regarding their menu and cuisine for events. I spend much time selecting only the best ingredients for your palate to ensure a successful event every time. It is my job to take your event personally, thus, I will always allow for adequate staffing, preparation, and event day planning so that we are able to take the worry from you for your event day. We refuse to overbook ourselves to ensure our clients get superior service, quality food, and receive our personal touch.



Food stations

Charleston Shrimp and grits station

Shrimp and grits serve with toppings- Cheese, bacon, green onion, tomatoes, Jalapenos, hot sauce

Baked or Mash Potato Station

Sweet and white potatoes served with topping: butter, chives, cheddar, bacon, sour cream. Brown sugar, raisins, cinnamon, marshmallows

Lowcountry Mini Seafood Sliders

Charleston Crab cakes and Charleston Salmon patties inside slider roll served with Southern Dill tartar.

Sub Shop Station

6 in hoagie rolls served with choice of Meat ham, peperoni, turkey, salami, Tuna salad

Toppings (tomato, olives, pepperoncini jalapeno, onions, bell peppers, lettuce cheese, vinaigrette, mayo, mustard comes with chips

Po Boys Station

Catfish or tilapia, shrimp, Blackened chicken, side lettuce, tomato, pickle, creole tartar, creole mustard with 6in roll.
Side of Chips

The Philly Cheese steak Station

Meat

Chicken – Steak

(Optional Gator market price)

Toppings

Onions, bell peppers, mushrooms, lettuce, Jalapeno,
Cheese === Cheddar = Provolone

Beignets station

French Fried Doughnuts, Powdered Sugar, Honey

Spanish seafood paella Station

Chef cooks saffron rice tossed with fresh mixed seafood
Served with rolls



(Southern Fried Chicken, Buttermilk Cornbread ,Fried Cabbage) pictured above



Pasta Station

Choice of 2 pastas White sauce and Red sauces

Served with mushrooms, assorted vegetables, sausage, peperoni, shrimp, cheese, garlic bread

Pulled Pork Station

Pork butt pulled served with rolls and Chef's BBQ sauce Jerk BBQ, Bourbon Street, and slaw



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Entrees

Shrimp Creole, Chicken Creole

Shrimp or chicken simmered in a red sauce in fussed with Herbs, holly trinity served over rice

Crawfish Boil (seasonal)

Smoked Sausage, Corn Cob, Red Potatoes, Crawfish, Garlic Bread

Creole Fried Catfish

Southern Fried Softs shell Crab

Jambalaya

Smoked Sausage, Chicken or shrimp.

Okra Gumbo or File Gumbo

Seafood or Chicken & sausage

Crawfish and Clam Etouffee

Crawfish Stew over rice

Italian Creole Red Beans & Sausage Over Rice

Choice of 2 types of sausage pork or beef red beans stew

Sides

Dirty Rice, Collards, Green beans, Fried Corn

Desserts

Beignets

French Fried Doughnuts, Powdered Sugar, Honey

Bread Pudding

Bountiful Creole Bayou



(Seared Squab, Zucchini and Squash Shoestring Spaghetti, Blanched Spinach, Raspberry) pictured above

Cajun /Creole dishes are not hot. Spicy request only.

Share this taste of Lowcountry Creole with family, friends, Kids!

Make your menu



Display platter

Mini assorted sandwich's

Turkey, ham, cheese cucumber

Fruit platter

Seasonal fruit

Cheese Platter

Assorted cheese chef choice

Vegetable platter

Celery, cherry tomatoes, carrots, broccoli,
ranch dipping sauce

Smoked salmon platter

Onions, capers, lemon

Southern Salad Platter

Tuna, Chicken, and Egg salad served with
crackers and rolls

Mini Muffuletta Subs

Genoa, smoked ham. Provolone, olive
tapenade

Pimento Cheese dip and toast points

Charleston Cheese spread

Southern Caviar

Black eye peas tossed with onions, bell
peppers, celery, tomato, and olive oil
vinaigrette

Lowcountry Grilled vegetable platter

Squash, zucchini, onions, portabella
mushrooms, bell peppers grilled and topped
with fresh crack pepper and Charleston sea
salt

Artichoke Cheese Dip

Artichoke and cheese serve with toast points

Creole Potato Wedges

Potato wedges served with spice ranch

Charleston Bloody Mary Shrimp Cocktail

Child shrimp served with cocktail sauce
bloody Mary

Lite finger bits

Appetizers

Creole Meatballs

Meatballs simmered in 5 hour red creole sauce
laced in red wine and fresh herbs and spices
topped with mozzarella

Grilled Bourbon Street wings

Wings grilled and simmered in bourbon BBQ
sauce

Home-style Chicken tenders

Served with BBQ, honey mustard

African Baked Banana leaf Salmon

Side of salmon baked in banana leaves and topped
with a coconut curry sauce

Lowcountry BBQ Shrimp

Shrimp blackened then simmered in lemon, and
garlic butter served with toast points

Hors d'oeuvre Pass

Cucumber smoked salmon canapés

Cucumber topped with cream cheese, salmon
and fresh dill

Lowcountry Blackened Shark bits

Seasonal mini local shark bites topped with
Jalapeno dill tartar sauce

Gator sausage Canapés

Smoked gator sausage on top of Baguette and
topped with Creole mustard sauce

Southern Gator Skewer

Marinated gator seasoned and fried to perfection
and served on a stick

Mini Crab Cakes

Crab meat tossed with spices and topped with
dill tartar

Curry chicken salad on endive

Roasted chicken tossed with a cream curry mayo
onions, celery, bell peppers

Charleston mini salmon cakes

Salmon tossed with herbs spices and a lite
dusting of bread crumbs

Conch Fritter

Conch tossed with a batter and fried to mini
balls



Creole Fried Turkey

16lbs turkey marinated and fried to perfection

Georgia Cola Glazed Ham

Smoked ham slow roasted and basted with Cola and ginger sooooo good.

Cajun Fried Whole Chicken

Chicken injected with a creole marinated and fried whole

Southern Rosemary Roasted
beef

Slow roasted beef

TURDUCKEN

This is a famous classic Southern holiday meal. 15lbs Turkey stuffed with, duck, chicken, and your choice of:

1. Creole Pork sausage cornbread
2. Creole Pork sausage
3. Jambalaya crawfish and shrimp

\$350.00

Turducken Roll

\$275.00

Holiday Menus
Drop offs and pick ups

Full service is available
Dressing included

Pick 1 meat with 2 sides
\$250.

Feeds 10 to 15
Pick 2 meat with 2 sides
\$350

Add additional sides \$15

Add meats call for pricing

Sides

Southern Collards

Green beans

Mac and Cheese

Charleston Fried Corn

Fried Cabbage

Red Rice



MENUS Package.

#1 Seller

Starting at \$10 Per Person

Charleston YaYa Package 2

\$15 PP

Lowcountry Chicken 2 ways

Bone-in chicken thigh and legs or Boneless
 This Chicken can be made two ways your choice.
 Southern Fried BBQ Grilled Herb Jerk Southern
 Baked

Southern Collards

Fresh collards cooked with spices, and smoked turkey

Country Green Beans

Grand moms southern green beans simmered with
 smoked turkey and spices

Charleston Red Rice

Charleston classic rice dish with traditional sausage or
 vegetarian

Moms Baked Mac and Cheese

Cornbread

Pineapple upside down biscuits



(Smore's Cake, Marshmallow Crème, Dark Chocolate Glaze)
 pictured above

The Charleston Package 1

\$10 pp.

Chicken

Fried, stewed, Herb baked, Grilled

Lowcountry Red Rice

**Collard Greens or Southern smoked
 turkey green beans**

Rolls



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Protein Selection

Chuck town Fried Chicken

An assortment of white and dark meat chicken or fried leg quarters marinated and fried to perfection

Grilled Herb Chicken

Grilled Chicken dry rubbed with our Gullah Herb spice.

Mt Pleasant Chicken Fried Steak

Cubed steak marinated and fried to perfection topped with Masala mushroom veal gray.

Gullah Rice

Chicken and shrimp with sausage simmered with yellow rice onions, bell peppers

Charleston Oxtail Stew

Beef oxtails slow cooked with Gullah spice carrots, onions, bell peppers

Lowcountry Baked Turkey wings

Turkey wings seasoned and served with Gravy

Seafood

Charleston Steam local Crabs Boil (seasonal)

Blue crab steamed with chef's crab boil or Fried shell and all Charleston delicacy

Lowcountry Shrimp Boil

Shrimp head on or off sausage, potato, corn, French bread year around.

James Island Salmon Patties

Salmon tossed with Gullah herbs and spice formed in patties and pan seared.

Oyster Roast

Fresh oyster steamed to perfection

Creole Gullah Shrimp Gravy and Grits

Grits topped with a shrimp gravy and Local Grits.

Lowcountry Conch Fritters

Tender conch marinated and tossed in a seasoned batter filled with Gullah spices and fried to perfection.

Charleston Fish Fry

Charleston favorite fish Whiting

Charleston Crab Rice

Locale Blue Crab sautéed with onions, bell Peppers, and layered on top of Charleston Seasoned rice

Gullah

Starting at \$18 Per Person

Choice of 1 meat 2 sides desert, beverage station



Southern Collards

Collards slow cooked with Tasso Smoked Ham or smoked turkey

Charleston Fried Cabbage

Cabbage sautéed with onions, garlic, and Italian sausage

Seasoned green beans

Season green beans cooked with smoked meat

Fried Corn

Corn sautéed with onions, sweet bell peppers, garlic and Gullah spice

Smoked Gouda Mac and Cheese

Gouda cheese and cheddar tossed with pasta and slow cooked with cheese goodness.

Okra Rice

Okra cooked in rice and Chicken and other Spices

Hoppin Johns

Black eye peas tossed with white rice, and collards

Chicken Perlou

Chicken flavored rice with Gullah spices and Blackened chicken



Chef's BBQ & Fish Fry Starting at \$10 Per Person

Choice of 1 meat 2 sides beverage station
(1) BBQ Package

Chucktown Pulled Pork

Served with rolls and southern sweet BBQ
and Chefs Bourbon BBQ

BBQ Smoked Spare Ribs

True southern ribs grilled and basted with
Chefs signature Bourbon BBQ

Pulled BBQ Brisket

Brisket dry rubbed with Creole spice and
Grilled to perfection

Bourbon Street BBQ Leg Quarters

Leg quarters marinated and grilled with
Chefs Bourbon BBQ

Holly City BBQ Spaghetti

Spaghetti tossed with Chef BBQ marinara
and topped with Meatballs or Italian sausage

Chefs Signature Grilled Creole Crab lags

Alaskan crab legs grilled and basted with
garlic, and creole butter

Market price

Roasted Whole Pig

\$500.00 feeds 50 pp.

Sides

BBQ Baked beans – Mac and Cheese
Collards – Southern Green beans
Charleston Potato Salad, Slaw, Green salad
Grilled corn on the cob, Pasta salad Mayo or
Italian, Macaroni salad, Southern Black-eyed
pea salad,



Charleston Fish Fry Starting @ \$10 pp.

Fried Whiting

Charleston traditional fried fish

Catfish

(market price)

Fried Soft Shell Crab

(market price)

Fried Shrimp

Choice of sides



Chef's Creole Italian

menu

Chicken Masala Creole

Chicken thigh breaded and pan fried simmered in a wild mushroom Marsala gravy

Gnocchi in garlic cream sauce with crawfish

Potato Gnocchi simmered in seafood garlic cream sauce with spinach

Chicken Cacciatore, Creole-Style

Boneless chicken breast simmered in a red sauce with fresh herbs, root vegetables, and Andouille sausage and creole spices.

Shrimp Spinach Penne

Shrimp tossed with a warm white wine olive oil vinaigrette tossed with wilted spinach and Penne pasta and aged parmesan cheese

Chicken Parnassian Creole

Chicken thigh lightly floured and baked serve with pasta topped with Creole marinara, parmesan, mozzarella cheese

Baked spaghetti New Orleans

Pasta tossed with a homemade marinara, ground sweet Italian sausage, Cajun sausage, peperoni, cheese and fresh herbs and baked to perfection

Baked Ziti French Quarter

Ziti pasta tossed with fresh mozzarella cheese, red wine marinara, choice of Blackened shrimp, or chicken onions, bell peppers,

Creole Cioppino

Crawfish, catfish, clams, shrimp in a seafood broth

Appetizers

Creole meatballs

Hand formed Ground beef stuffed with fresh Pram, onions, bells, garlic, creole sausage

Fried Tortellini

Cheese tortellini fried in to perfection and served with a creole cream sauce or creole red sauce.



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Meat Choices
Charleston Papaya Jerk Chicken

Bone-in or Breast of chicken marinated in Chef's award winning Best jerk in Charleston Jerk marinade 2015

Afro Cuban Ropa Vieja
(Braised Beef Brisket Stew)

Shredded Brisket stewed with garlic, fresh herbs, and root veggies Cuban spices and Caribbean rum.

Puerto Rican Pernil
(Roasted Pulled Pork)

Pulled pork roasted in Garlic fresh herbs, and Caribbean love.

Curry Goat.

Goat stewed with Caribbean curry, herbs, spices, Root veggies

Charleston Caribbean Oxtails.

This tasty stew is a meal from the gods. Beef oxtail stewed, all night in fresh herbs, root veggies, Caribbean rum.

Spanish seafood paella

Saffron rice tossed with fresh seafood

Coconut Curry Chicken

Boneless Thigh simmered in a Caribbean Curry

Vegetarian Rasta Pasta

Penne with red, yellow, and green peppers, onions and tossed in a basil cream sauce with Parmesan cheese.

Coconut Shrimp

Shrimp tossed in a coconut batter and fried to perfection and served with bourdon Jerk sauce

Chef's Charleston Caribbean

Starting at \$18 Per Person

Choice of 1 meat 2 sides desert, beverage station



Side Dishes
Coconut Rice

Rice infused with coconut, carrot, kidney beans

Arroz con Gandules

Puerto Rican style of rice yellow rice with pigeon peas, spices, olives, and capers

Charleston Caribbean Rice and beans

Mixed black beans and pinto beans simmered with Caribbean spices

Tostones

Fried Plantains

Maduros

Sweet plantains



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LUAU

Shoyu Chicken

Chicken marinated in a soy sauce marinade then grilled

Hawaiian Banana Leaf baked Salmon

Salmon marinated in pineapple and soy and baked to perfection

Sesame Crusted Mahi Mahi with Soy Shiso

Ginger Butter Sauce

encrusted with black and white sesame seeds, and pan seared. The sauce is rich and creamy, and flavored with soy, ginger, shallots, and shiso

Kailua Pig

Banana Roasted Pig. Pork butt smoked and roasted in Banana leaf

Luau Fried Rice

Rice stir fried with soy veggies, spam

Hawaiian Coleslaw

Slaw mixed with pineapple spices and mayo

Tropical Salad with Pineapple Vinaigrette

Fresh greens, tossed with, pineapple, bacon bits, nuts and toasted coconut.

Chef's Luau

Starting at \$18 Per Person



Appetizers

Poke

Salmon or tuna marinated in soy and sesame oil and seeds onions

Pineapple Chicken kabobs

Chicken marinated and served on sticks with pineapple chunks

Kailua Pork Sliders

Kailua pulled pork stuffed in Hawaiian rolls

Spam Musubi

Spam Musubi is a popular snack in Hawaii. It is a type of sushi that has marinated cooked spam.