



Southern

Cajun/Creole

Classic

Gullah

2014 Food and Menu Guide

843 425 9965

Lowcountry Creole Culinaire

Pricing and Quotes

Price per person includes food pricing.

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 with a 50% deposit paid by emailed invoice. Final is due on the first day of the month of your catering or 2 weeks before.

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.

Event Coordinator

Laura

843 437 8071

Lowcountry Creole Culinaire is fortunate to offer you a full service planning option. Our event coordinator can provide day of coordination, setup through breakdown services, and of course unsurpassed professionalism.

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.



Corporate Lunches

Po Boys

\$12

Charleston Cuban Po Boy

6 in roll stuffed with ham, Mojo pulled pork, dill and sweet pickles, creole mustard and Cuban Mayo.

Veggie Po Boy

Sub stuffed with Grilled veggies squash, zucchini, sweet onions, sweet bell peppers, lettuce, tomato topped with chefs dill mayo.

Cajun Tuna Po Boy

Tuna salad with lettuce, tomato. in a wheat or white roll.

Caribbean Curry Chicken Salad Po Boy

Curry chicken salad stuffed in a roll with lettuce, tomato

Muffuletta Po Boy

Italian meat cheese, topped with an Olive salad, Creole mustard, and Cajun Mayo

Poor man Spam Po Boy

Seared spam topped with lettuce, tomato ,pickle, Cajun Mayo, Creole mustard

Charleston Shrimp Salad

Shrimp simmered in Lowcountry boil tossed with lite mayo onions, celery, dill, and Gullah spices on top of fresh greens.

Bayou Salads

Fresh lettuce mix with red onion, cucumber tomato, topped with blacken chicken or Lowcountry boiled shrimp

Garden salad

Lettuce, tomato, onion, cucumber, carrot, peppers, celery, and cheese.

Dressing,

Bread: wheat or white Sub.

Box lunch served with, chips, mint., fruit

**BOXED LUNCH ITEMS AVAILABLE FOR PICKUP
OR DELIVERY.**

Box Lunchs

Starting at \$12 Per Person



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





Entrees

Shrimp Creole

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

\$16 pp

Chicken Creole

Blackened chicken simmered in a red sauce in fussed with
Herbs, holly trinity served with rice

10 pp

Crawfish Boil

Smoked Sausage, Corn Cob, Red Potatoes, Crawfish,
Garlic Bread. Green Salad

\$18 pp

Jambalaya

Smoked Sausage and chicken

10 pp add shrimp \$5

Charleston Creole Okra Gumbo or File Gumbo

Stew full of onions, carrots, bell peppers, celery serve with Rice

Shrimp and Sausage or Chicken & sausage

Beef or Pork Sausage

15 pp

12 pp

Crawfish and Clam Etouffee

Stew with carrots, onions, bell peppers, celery dill, and fresh

Herbs and spices

Crawfish Stew over rice

14 pp

Sides

Dirty Rice. Collards, Green beans, Fried Corn, Green Salad

Desserts

Beignets

French Fried Doughnuts, Powdered Sugar, Honey

Bread Pudding

Charleston Chewy

Bountiful Bayou



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

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

Share the taste of
Charleston
Nawlins' with
family, friends,
Kids!

Make your menu
1 entrée 1 side
Desserts additional
\$5 PP



Display platter



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

\$4 PP

Grilled Bourbon Street wings

Wings grilled and simmered in bourbon BBQ
sauce

\$4 PP

Home-style Chicken tenders

Served with BBQ, honey mustard

\$2.50

Lowcountry BBQ Shrimp

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

\$8 PP



Charleston
MENUS Package
Starting at \$18 Per Person

Charleston YaYa

Lowcountry fried and baked Chicken

Marinated bone-in chicken tossed in a seasoned flour and fried to perfection. Chicken can also be baked half and half.

Southern Collards

Fresh collards cooked with spices, and smoked turkey

Country Green Beans

Grand moms green beans simmered with onions, and tomatoes,

Charleston Red Rice

Moms Mac and Cheese

Rolls

Beverage station



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





Chuck town Fried Chicken

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

Low country Shrimp Boil

Fresh local shrimp head on (seasonal) sausage, potato, corn, French bread year around.

Okra stewed

Okra stewed with smoked meat

Creole Gullah Shrimp Gravy and Grits

Grits topped with a shrimp gravy and Tasso ham

Southern Collards

Collards slow cooked with Tasso Smoked Ham

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

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

Charleston Crab Rice

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

Charleston Red Rice

Rice infused with tomatoes onions, bell peppers and sausage

Mt Pleasant Chicken Fried Steak

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

James Island Salmon Patties

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

Gullah

Starting at \$18 Per Person

Choice of 1 meat 2 sides desert, beverage station



Oyster Roast

Fresh oyster steamed to perfection



Lowcountry Creole Culinaire

Caribbean Jerk Chicken



Charleston Caribbean

Starting at \$18 Per Person

Choice of 1 meat 2 sides desert, beverage station

