



Lowcountry Creole Culinaire



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 tasting for you and up to 3 other guests at no charge.

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.

Event Coordinator

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.



Chef Attendant Bar & Stations

Starting at \$12 Per Person

Food stations

Charleston Shrimp and grits station

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

Baked Potato Station

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

Crab Cake sliders

Crab cakes in side slider roll served with
tartar,

Sub Shop Station

6 in hoagie rolls served with choice of:
Meat (ham, peperoni, turkey, salami,
Toppings (tomato, olives, pepperoncini
jalopeno, onions, bell peppers, lettuce
cheese, vinaigrette, mayo, mustard

Kids Station

Chicken tenders, slider burger, fries, fruit
cups, mac and cheese, juice

Po Boys Station

Catfish or tilapia, shrimp, Blackened
chicken sides are lettuce, tomato, pickle,
creole tartar, creole mustard



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





Southern Iced Sun Tea – Chef's water

Appetizers

Gator Bits, Southern frog legs, Gator Sausage Sticks
Muffuletta Platter

Entrees

Shrimp Creole

Chicken Creole

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

Crawfish Boil

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

Jambalaya

Smoked Sausage, Andouille Sausage, Chicken

Okra Gumbo or File Gumbo

Seafood or Chicken & sausage or Rabbit

Crawfish and Clam Etouffee

Crawfish Stew over rice

Red Beans & Sausage Over Rice

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

Sides

Dirty Rice

Collards

Green beans

Corn

Jalapeno Coleslaw

Shredded Cabbage, Jalapenos, Chef's Secret Mix

Desserts

Beignets

French Fried Doughnuts, Powdered Sugar, Honey

Bread Pudding

Bountiful Bayou

Starting at \$25 Per Person



(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

Tuna and Chicken salad crackers

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 leafs 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 Beget 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



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

Cornbread

Pineapple upside down biscuits

Beverage station



(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

Rolls



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Gullah

Starting at \$18 Per Person

Choice of 1 meat 2 sides desert, beverage station



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

Chuck town Fried Chicken

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

Charleston Steam local Crabs and Fried (seasonal)

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

Low country Shrimp Boil

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

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.

Wando Whole Fried Flounder

One of Charleston favorite fish
Flounder fried whole fall of the bone

Oyster Roast

Fresh oyster steamed to perfection

Creole Gullah Shrimp Gravy and Grits

Grits topped with a shrimp gravy and Tasso ham

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

Hoppin Johns

Black eye peas tossed with white rice, and collards

Mommas Okra stewed

Okra stewed with smoked meat and tomatoes

Charleston Red Rice

Rice infused with tomatoes onions, bell peppers and sausage

Chicken Perlou

Chicken flavored rice with Gullah spices and Blackened chicken