



# LOWCOUNTRYBOIL

Whether you call it Low Country Boil, Beaufort Stew, or Frogmore Stew, nothing quite compares to that delicious combination of shrimp, sausage, fresh corn on the cob, and new potatoes. We use only the freshest ingredients and our own signature blend of spices to cook this Lowcountry favorite right on site, ensuring optimal quality and a beautiful presentation.

Although delicious on its own, it's quite common to pair this dish with a second, non-seafood, item such as chicken or BBQ. Add a couple of our scrumptious sides and you've got a menu with something for everyone that is adaptable enough for a multitude of occasions! Check out some of our past menus below, or come up with something totally original... this is YOUR event!

Packages starting at \$13 per person.

## LOW COUNTRY BOIL DINNER

100 People

- > Low Country Boil (Shrimp, Sausage, Fresh Corn, New Potatoes – Cooked on Site)
- > Lemon Pepper Roasted Chicken Quarters
- > Macaroni and Cheese
- > Big Flavor Black Beans with White Rice
- > Sautéed Summer Veggies
- > Mini Pecan Pies

*About this event: A Lowcountry Boil was the perfect centerpiece for this summer rehearsal dinner at the Isle of Palms Exchange Club. Locals and visitors alike enjoyed observing their dinner being cooked right on site as the sun set over the Intercostal Waterway. This event also included a beer and wine bar with 4 domestic beers and house red and white wines.*

## CASUAL LOW COUNTRY BOIL RECEPTION

140 Guests

- > Tomato and Basil Bruschetta
- > Assorted Cheese and Cracker Tray
- > Fresh Cut Fruit Tray
- > Low Country Boil (Shrimp, Sausage, Fresh Corn, New Potatoes – Cooked on Site)
- > BBQ Basted Chicken Skewers
- > Cider Pulled Pork Sliders with 2 BBQ Sauces
- > Charleston Red Rice with Sausage
- > Macaroni and Cheese
- > Traditional Green Beans with Bacon and Almonds
- > Vidalia Onion Coleslaw
- > Fresh Baked Cornbread Muffins with Honey Butter

*About this event: By the end of April the weather in Charleston is already beginning to heat up, so Bruschetta, fresh fruit, and assorted cheeses were an ideal combination of light, yet satisfying, fare for the cocktail hour during this casual outdoor wedding at the Maritime center downtown. Opting for chicken skewers and BBQ sliders gave this menu a slightly more upscale feel, while macaroni and cheese, red rice, and fresh cornbread muffins rounded out this menu of Lowcountry favorites.*

