



OYSTER ROAST

From late September to mid March we are lucky enough to enjoy some of the tastiest oysters on the East Coast! The Low Country oysters that we serve are plump, salty, and plucked fresh from the Folly River. Delicious as they are though, pulling off an oyster roast on your own is a lot of work. Well Crazy Dutchman Catering has you covered... just assemble your guests and we'll do the rest!

We'll bring everything you need for a traditional Charleston oyster roast, including cleaned local select oysters, tables, knives, towels, lemons, saltines, cocktail sauce, and labor and equipment to cook them. We'll even take the shells with us when we leave. Starting at \$350 + the cost of oysters (market value).

Oyster roasts are no longer limited to casual backyard gatherings. Below we've listed a small selection of past menus that incorporate a traditional oyster roast into a variety of events and settings. Allow us to help you custom tailor an oyster roast that fits your vision!

REHEARSAL DINNER OYSTER ROAST

- > Cleaned, Local Select Oysters
- > Cocktail Sauce, Lemons, Saltines, and Hot Sauce
- > Boiled Peanuts
- > Marinated Vegetables
- > Assorted Cheese and Crackers
- > Herb Crusted Pork Tenderloin Medallions
- > Lemon Pepper Roasted Chicken Quarters
- > Garlic Mashed Potatoes
- > Charleston Red Rice with Sausage
- > Sautéed Fresh Green Beans with Bacon and Almonds
- > Mini Key Lime Pies and Mini Pecan Pies

About this event: This semi-casual rehearsal dinner for 150 guests was held at the Cooper River Room at the new Mt. Pleasant Visitor's Center. Guests began the evening with Oysters and boiled peanuts on the covered outdoor patio while enjoying spectacular views of the Cooper River and downtown Charleston. Assorted cheeses and marinated vegetables accompanied a full open bar, complete with liquor, domestic beers, and wine. The dinner buffet was followed by coffee and dessert. In addition to providing the food and bar, we assisted this client in coordinating their linen order as well.

HOLIDAY PARTY OYSTER ROAST

- > Cleaned, Local Select Oysters
- > Cocktail Sauce, Lemons, Saltines, and Hot Sauce
- > Cider Pulled Pork BBQ with Sandwich Buns and two Sauces
- > Marinated Grilled Chicken Skewers
- > Macaroni and Cheese
- > Traditional Green Beans with Bacon and Almonds
- > Vidalia Onion Coleslaw

About this event: This oyster roast was part of a holiday celebration hosted by a local company for their employees and families at Edistow Hall in James Island County Park. Adding to the cheerful nature of this gathering was the annual 'Holiday Festival of Lights' display within the park. Although the weather was a bit chilly (perfect weather for eating oysters!), we coordinated the rental of 3 propane heaters, that when positioned around the oyster tables, made the outside space quite comfortable. During this event, the oysters were served simultaneously throughout the night along with the dinner buffet. Guests were invited to bring their own beer and wine, however fresh brewed sweet tea and lemonade were provided as well.

CHURCH FUNDRAISER OYSTER ROAST

- > Cleaned, Local Select Oysters
- > Cocktail Sauce, Lemons, Saltines, and Hot Sauce
- > Gourmet All Beef Hot Dogs (Ketchup, Mustard, Relish)
- > Homemade Beef and Bean Chili (Sour Cream & Shredded Cheese)
- > Mac and Cheese
- > White Rice and Black Beans
- > Tossed Salad with Ranch and Vinaigrette Dressings
- > Fresh Baked Corn Bread Muffins with Honey Butter

About this event: This fundraising event for a local church was held Gold Bug Island in Mt. Pleasant. Following Sunday morning Mass, parishioners headed over to Gold Bug for a fun afternoon of oysters, great food, and even a beer and wine bar. This was a family event, so menu items were selected that would be casual and work well for both kids and adults alike. There were a number of vegetarians in attendance, so the black beans and white rice made for a delicious and substantial meat-free option.

