

***Low Country Boil***

***AKA***

***Frogmore Stew***

*Local shrimp, Old Bay, corn on the cob, andouille sausage, baby red skin potatoes*

*Cocktail sauce, drawn butter, horseradish*

*Homemade cornbread*

*Choice of any side*

*(grilled vegetables, hush puppies, charleston red rice are recommended)*

***Oyster Roast***

***Only available September - April***

***(Market price)***

*Hand picked local oysters from Low Country Oyster Co.*

*Towels, shuckers, tables*

*Saltine crackers, hot sauce, cocktail sauce*

*Choice of any side*

*(Hoppin john & collard greens are recommended)*

***Additional side options can be discussed with the Chef during your consultation.***

***Add the wood fired grill / rotisserie for that extra WOW factor to the event!***

***(Pizza and bbq items can be added with this grill)***

***Price is determined per person and decreases as party size increases.***

***(example: \$20 per person @ 25 people = \$500 total***

***\$15 per person @ 35 people = \$525 total )***