



Our event planning and catering company provides gracious Southern service, and our commitment to your event is apparent from our first conversation. Through the planning and later the all-important detailed service execution, LowCountry is assured to exceed your expectations!

## FULL-SERVICE CATERING

**Let us do all the work!**

Our full-service provides everything you need for an event, including:

**SERVICE STAFF**

**BUFFET EQUIPMENT**

**VENUE SOURCING**

**RENTALS**

**Call us for pricing\* on your next event!**

*\*Full Service pricing varies based off event minimums, guest count, and availability.*

## DELIVERY

- Punctual and professional
- Orders must be placed **72 hours** in advance\*
- \*Orders not guaranteed if requested within the 72 hour window.*
- Delivery charges apply based upon location
- Minimum order for delivery - \$500

## CARRYOUT

Professionally packaged in disposable containers based on your individual needs.

## CARRYOUT HOURS

9:00 AM – 4:00 PM (Monday-Friday)  
By Appointment Only (Saturday)

## BARBECUE BUFFET

LOWCOUNTRY'S BARBECUE BUFFET (orders placed in 5-person increments.) All buffets come with your choice of meat, TWO (2) fresh side dishes, a combination of fresh buns and King's Hawaiian rolls, our signature barbecue sauces, choice of sliced dill pickles or Ruffles potato chips, plus ECO friendly utensils, compostable plates and napkins.

### ONE MEAT

Pulled Pork Barbecue or  
Pulled Smoked Chicken  
**\$12.95 PER PERSON**

### TWO MEAT

Pulled Pork Barbecue and  
Pulled Smoked Chicken  
**\$14.95 PER PERSON**

### BEEF BRISKET

**MKT PRICE**

## SIDES

Baked Beans  
Vegetarian Baked Beans  
Brunswick Stew

Mac & Cheese  
Green Beans  
Pasta Salad

Coleslaw  
Summer Salad  
Potato Salad

## BARBECUE A LA CARTE

STRAIGHT FROM THE PIT. Buy our tasty products in conveniently packaged containers for pick up! In general, 1 pound of our tasty product equals 4 servings.

<b>Pulled Barbecue Pork</b>	\$13.50 per lb.
<b>Pulled Smoked Chicken</b>	\$13.50 per lb.
<b>Sliced Beef Brisket</b>	Mkt Price per lb.
<b>St. Louis Style Pork Ribs</b>	\$26.00 per rack
<b>Smoked Chicken Salad</b> (5 lb. minimum)	\$12.00 per lb.

## SIDES BY THE POUND

1 lb. equals 4 servings \$7.00 per lb.

<b>Baked Beans</b>	<b>Coleslaw</b>
<b>Vegetarian Baked Beans</b>	<b>Summer Salad</b>
<b>Brunswick Stew</b>	<b>Potato Salad</b>
<b>Green Beans</b>	
<b>Pasta Salad</b>	

### MAC & CHEESE

Half pan serves 12-15 guests	\$30.00
Full pan serves 25-30 guests	\$50.00

## FRESH FROM THE GARDEN

### GARDEN SALAD

Romaine and iceberg lettuce tossed with season-ripe tomatoes, shredded organic carrots and sliced cucumbers. balsamic vinaigrette and LowCountry ranch dressing.

Small bowl serves 15-20 sides	\$26.95
Large bowl serves 30-40 sides	\$49.95

### ROASTED SEASONAL VEGETABLES ON FOCACCIA BREAD

Minimum of 5 sandwiches	\$8.95 each
-------------------------	-------------

## FRESH BAKED BREADS

<b>Martin's Sandwich Buns</b> (8 pack)	\$5.25
<b>King's Hawaiian Dinner Rolls</b> (per 2 dozen)	\$8.50
<b>Homemade Cornbread</b> (half pan serves 12-15)	\$19.95
<b>Homemade Cornbread</b> (full pan serves 25-30)	\$40.00
<b>Martin's Slider Buns</b> (12 pack)	\$5.75

## SIGNATURE SAUCES & CONDIMENTS

Our legendary vinegar or tomato based BBQ sauces.

<b>Pint Bottle</b>	\$5.95
<b>½ Gallon</b>	\$16.00
<b>1 Gallon</b>	\$28.00
<b>LowCountry's Habanero Hot Sauce</b>	
5 oz. bottle	\$5.75

## COMFORT FOOD SPECIALTIES

### MEAT OR ROASTED VEGGIE LASAGNA

Our meaty version uses fresh lean ground beef, and our vegetarian utilizes locally grown farm fresh roasted veggies.

Half pan serves 10-12 guests	\$39.95
Full pan serves 20-25 guests	\$79.95

### SIGNATURE - CHICKEN POT PIE

Our traditional comfort food with a modern twist! Roasted chicken, caramelized pearl onions, organic carrots, shitake mushrooms and seasonal field peas in a velvety cream sauce, topped with a buttery crust.

Half pan serves 10-12 guests	\$39.95
Full pan serves 20-25 guests	\$79.95

## DESSERTS

<b>Nell's Chocolate Walnut Brownies</b>	\$16.00 per dozen
<b>Lemon Bars</b>	\$18.00 per dozen
<b>Fresh Baked Cookies*</b>	\$16.00 per dozen

\* choice of chocolate chunk, oatmeal raisin or white chocolate macadamia

### FRESH PAN DESSERTS

<b>LowCountry Banana Pudding</b>	
Half pan serves 12-15 guests	\$27.00
Full pan serves 25-30 guests	\$45.00
<b>Bourbon Bread Pudding</b>	
Half pan serves 12-15 guests	\$27.00
Full pan serves 25-30 guests	\$45.00
<b>Warm Georgia Peach Cobbler</b>	
Half pan serves 12-15 guests	\$33.00
Full pan serves 25-30 guests	\$58.00

## BEVERAGES

<b>BY THE PERSON</b> - includes cups, ice, lemons, sweeteners <b>Sweet Tea, Unsweet Tea, or Lemonade</b> (1.5 servings per guest)	\$2.00 per person
<b>BY THE GALLON</b> - does NOT includes cups, ice, lemons, sweeteners (1 gallon pours 12 glasses) <b>Sweet Tea, Unsweet Tea, or Lemonade</b>	\$7.00 per gallon
<b>Arnold Palmer (Unsweet Tea with Lemonade)</b> - does NOT include cups, ice, lemons or sweeteners	\$8.00 per gallon
<b>Canned Coca-Cola, Diet Coke, Sprite or Dasani Bottled Water</b>	\$1.50 each

## COMFORT FOOD APPETIZERS

### BARBECUE BEEF MEATBALLS, COCKTAIL SIZE

Tossed in our signature tomato-based  
barbecue sauce. (6 dozen)

\$75.00

### ARTICHOKE PARMESAN SOUFFLE

Baked to perfection, served with pita crisps.  
(serves 20-30 guests)

\$45.00

### DIPS AND SPREADS

Aunt Virginia's pimento cheese, sun-dried  
tomato hummus, spinach dip, organic carrot  
& celery sticks, pita chips and assorted  
gourmet crackers.

(serves 75-100 guests)

\$195.00

### DICED SEASONAL FRUIT

Accompanied by a yogurt dipping sauce.  
(serves 25 to 30 guests)

\$34.95

### SIGNATURE - HOUSE SMOKED CHICKEN WINGS

Choose from either a medium heat buffalo  
sauce or our signature tomato-based barbecue  
sauce. Served with celery and carrot sticks with  
your choice of blue cheese or ranch dressing.

(125 count)

\$145.00

### LOWCOUNTRY SHRIMP PLATTER

Wild caught, peeled & deveined and cooked  
to perfection with our special spice blend.

Accompanied by house made cocktail sauce.

10 lbs. - approximately 23 shrimp per lb.

(serves 50 to 60 guests at 4 per person)

\$275.00

### SMOKED SALMON SIDE

Fresh Atlantic Salmon slow smoked to  
perfection over aromatic hardwood coals.  
Served with lemon dill cucumber sauce and  
accompanied by house made crostinis.

(serves 15 to 20 guests)

\$65.00