LOWCOUNTRY BARBECUE
— ESTD 1986 —

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 event minimum - $3,500

DELIVERY & CARRYOUT

Orders must be placed ***72 business hours*** in advance*

**Orders are not guaranteed if requested within the 72 hour window.*

Minimum order for delivery - $500

Delivery and carryout subject to availability on our event calendar.

CARRYOUT HOURS

9:00 AM - 4:00 PM (Monday-Friday)
By appointment only (Saturday & Sunday)

BARBECUE BUFFET

All buffets come with your choice of meat, TWO (2) fresh side dishes, a combination of fresh buns and rolls, our signature barbecue sauces, sliced dill pickles, plus disposable plates, napkins, eating, and serving utensils.

ONE MEAT GF

Pulled Pork Barbecue or Pulled Smoked Chicken

$15.50 PER PERSON

TWO MEAT GF

Pulled Pork Barbecue & Pulled Smoked Chicken

$17.00 PER PERSON

Sliced beef brisket (GF) substitute +$7
Pulled jackfruit (PB)(GF) substitute +$2

SIDES

BBQ Baked Beans (GF)
Vegan Baked Beans (PB)(GF)
Brunswick Stew (GF)
Mac & Cheese (V)
Green Beans with Ham (GF)
Vegan Green Beans (PB)(GF)
Coleslaw (V)(GF)
Tomato, Cucumber & Onion Salad (PB)(GF)
Potato Salad (V)(GF)
Collard Greens with Country Ham (GF)
Collard Greens (PB)(GF)
Creamy Corn Salad (V)(GF)
Chilled Macaroni Salad (V)

SLIDER BAR

Includes two (2) proteins (pulled pork, pulled chicken, chopped brisket, or pulled jackfruit), signature barbecue sauces, slider buns, sliced dill pickles, ruffles potato chips, cocktail plates, napkins, eating and serving utensils.

$12.00 PER PERSON

V - Vegetarian PB - Plant Based GF - Gluten Free

BARBECUE A LA CARTE

STRAIGHT FROM THE PIT. Order your barbecue favorites by the pound, conveniently packaged for pickup. As a general guide, 1 pound serves approximately 4 people.

Pulled Barbecue Pork (GF)	$15.50 per lb.
Pulled Smoked Chicken (GF)	$16.95 per lb.
Sliced Beef Brisket (GF)	$34.00 per lb.
Pulled Barbecue Jackfruit (PB)(GF)	$18.00 per lb.
St. Louis Style Pork Ribs (GF)	$34.00 per rack
Smoked Chicken Salad (GF)	$12.00 per lb.

SIDES BY THE POUND

1 lb. equals 4 servings — $10.00 per lb.

BBQ Baked Beans (GF)
Vegan Baked Beans (PB)(GF)
Green Beans with Ham (GF)
Vegan Green Beans (PB)(GF)
Coleslaw (V)(GF)
Potato Salad (V)(GF)
Tomato, Cucumber & Onion Salad (PB)(GF)
Collard Greens with Country Ham (GF)
Collard Greens (PB)(GF)
Creamy Corn Salad (V)(GF)
Chilled Macaroni Salad (V)

Brunswick Stew (GF) (5 lb. minimum) $16.00 per lb.

MAC & CHEESE (V)

Half pan serves 15-20 guests	$60.00
Full pan serves 35-40 guests	$122.00

FRESH BAKED BREADS

Martin's Sandwich Buns (8 pack)	$6.20
Martin's Slider Buns (12 pack)	$6.50
Martin's Sweet Dinner Rolls (per 1 dozen)	$7.00
Homemade Cornbread (served with or without jalapenos)	
Half pan serves 12-15	$24.00
Full pan serves 25-30	$48.00
Jalapeno Cheddar Cornbread Muffins (1 dozen)	$14.00

FRESH FROM THE GARDEN

GARDEN SALAD

Mixed greens tossed with Roma tomatoes, shredded carrots and sliced cucumbers. Balsamic vinaigrette and LowCountry ranch dressing.

Small bowl serves 15-20 sides	$35.00
Large bowl serves 30-40 sides	$60.00

ROASTED SEASONAL VEGETABLES ON FOCACCIA BREAD

Roasted vegetables, provolone, nut free pesto.

Minimum of 5 sandwiches — $10.50 each

DICED SEASONAL FRUIT

Serves 25 to 30 guests — $105.00

SIGNATURE SAUCES & CONDIMENTS GF

Our legendary vinegar or tomato based BBQ sauces.

Pint Bottle	$7.50
Quart	$14.00
½ Gallon	$24.00
1 Gallon	$45.00
LowCountry's Habanero Hot Sauce (5 oz. bottle)	$7.50

DESSERTS

Aunt Nell's Chocolate Brownies	$29.00 per dozen
Lemon Bars	$46.00 per dozen
Fresh Baked Cookies*	
(one flavor per dozen)	$24.00 per dozen

* choice of chocolate chunk, triple chocolate red velvet, oatmeal raisin and sugar

FAMILY STYLE DESSERTS

LowCountry Banana Pudding	
Half pan serves 15-20 guests	$52.00
Full pan serves 35-40 guests	$105.00
Bourbon Bread Pudding	
Half pan serves 15-20 guests	$48.00
Full pan serves 35-40 guests	$85.00
Warm Georgia Peach Cobbler	
Half pan serves 15-20 guests	$52.00
Full pan serves 35-40 guests	$105.00

BEVERAGES

BY THE GALLON - includes cups, ice, lemons, sweeteners — $12.00 per gallon
Sweet Tea, Unsweet Tea, or Lemonade (1.5 servings per guest)

Canned Coca-Cola, Diet Coke, Sprite or Dasani Bottled Water — $2.50 each

COMFORT FOOD APPETIZERS

ARTICHOKE PARMESAN SOUFFLE

Baked to perfection, served with pita crisps.
(Half pan serves 25-30 guests)

$90.00

CHEESE AND CHARCUTERIE

Chef's selection of cheese and charcuterie, jam, and assorted gourmet crackers.

$11.00 per guest

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 50-60 guests)

$225.00

WHISKEY GLAZED BEEF TENDERLOIN PLATTER

Served with Dijon horseradish cream and yeast rolls.
(3-4 lb. average serves 12-16)

$275.00

LOWCOUNTRY SHRIMP PLATTER

Served with house made cocktail sauce.
(Sold in 2.5 lb increments)

$75.00

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)

$160.00

BARBECUE BEEF MEATBALLS, COCKTAIL SIZE

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

$75.00