
CHEF STATIONS

ACTION STATION

Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.

Anson Mills Grits Skillet

Grits cooked to order with fillings of your choice

\$28 per guest

Fillings: South Carolina Shrimp, Pulled Pork,
Applewood Smoked Bacon, Goat Cheese,
Cheddar Cheese, Jalapeno, Green Onions, Tomatoes,
Roasted Mushrooms

Sauces: Creole Sauce, Lemon Butter

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

Gullah-Spiced Broth Served
with Baby Potatoes

Corn and Andouille Sausage

Cajun Remoulade, Cocktail Sauce

\$32 per guest

(limited to outside venues)

Sea Pines Oyster Roast

Hand-Selected Oysters Steamed Over Hot Coals

Cocktail Sauce, Horseradish,
Hot Sauces and Lemons

\$42 per guest

(limited to outside venues;
based on six pieces per person)

Minimum of 15 guests.

A 24 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.