

CHEF STATIONS

ACTION STATION

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

Shrimp and Grits

Grits cooked to order with fillings of your choice.

\$30 per guest

*Fillings: South Carolina Shrimp,
Applewood Smoked Bacon, Goat Cheese,
Cheddar Cheese, Jalapeño, Green Onions,
Roasted Tomatoes, Cremini 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

\$34 per guest

(limited to outside venues)

Lighthouse Raw Bar

Local Oysters, Poached Shrimp, Crab Claws,
PEI Mussels and Clams

Parmesan-Baked Oysters with Pernod Butter

Cocktail Sauce, Fried Saltines, Horseradish,
Hot Sauces, Melted Butter and Lemons

\$50 per guest

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

Minimum of 15 guests.

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