# CHEF STATIONS

## **ACTION STATION**

Requires one chef attendant per 75 guests at \$125 per hour. Based on 90 minutes of continuous service.

#### Shrimp and Grits Iron Skillet

Coastal Creole-Style Shrimp

Stone-Ground Grits

Toppings to Include: Green Onion, Goat Cheese, Cheddar Cheese, Jalapeños, Applewood-Smoked Bacon and Pepper Jam

\$25 per guest

### **Lowcountry Shrimp Boil**

South Carolina Coast Shrimp
Gullah-Spiced Broth Served
with Baby Potatoes
Corn and Andouille Sausage
Cajun Remoulade, Cocktail Sauce

#### \$28 per guest

(limited to outside venues)

#### **Lowcountry Oyster Roast**

Hand-Selected Oysters Steamed Over Hot Coals

Cocktail Sauce, Horseradish,

Hot Sauces and Lemons

#### \$35 per guest

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

Minimum of 15 guests.

A 23 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.