

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.