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**SWEET WHITE CORN IN THE HUSK**

Boiled in the husk to seal in the farm to table freshness and served to you right out of the kettle.  
Dipped in melted butter and seasoned with salt and pepper.

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**BOILED PEANUTS**

This Southern delicacy is perfectly seasoned and slow simmered in our kettle for 10 hours.  
*Served hot or cold.*

**LOWCOUNTRY SHRIMP COCKTAIL**

Jumbo Georgia white shrimp peeled, deveined then cooked with our LowCountry seasonings. Accompanied by homemade cocktail sauce and lemon wedges.

**LOWCOUNTRY PICKLED SHRIMP**

Large Georgia white shrimp marinated with lemons, capers, onions and pickling spices.

**SMOKED SALMON**

Cold smoked thinly sliced Atlantic salmon served with capers, diced red onions, hard boiled eggs, cream cheese and assorted crackers and crostini.

**CHICKEN WINGS**

Baked with our traditional hot wing sauce. Served with celery, carrots, ranch and blue cheese dressing.

**SMOKED CHICKEN SALAD**

Slow smoked premium chicken, blended with pecans, onions and celery. Served with carrots, celery and assorted crackers.

**CRUDITÉ**

Carrots, bell peppers, celery, yellow squash, broccoli & cauliflower florets, zucchini and grape tomatoes.  
Served with ranch and blue cheese dressing.

**SLICED SEASONAL FRUIT**

Seasonal fruit including honeydew, cantaloupe, pineapple, strawberries and grapes. Served with creamy yogurt sauce.

**GOURMET CHEESE BOARD**

Chef's selection of cheese may include Brie, Smoked Gouda, Wisconsin Cheddar, Pepper Jack and Swiss. Accompanied by strawberries, grapes and assorted crackers.

**LOWCOUNTRY GRILLED WINGS**

Seasoned and grilled to perfection at your location.  
Served with celery, carrots, ranch and blue cheese dressing.





**VIDALIA ONION TARTLETS**

Caramelized sweet Vidalia onions baked in a crisp pasty shell and garnished with chèvre cheese.

**BACON WRAPPED DATES**

Dates wrapped in Applewood smoked bacon and stuffed with goat cheese.

**BACON WRAPPED SCALLOPS**

Pan seared sea scallops wrapped in Applewood smoked bacon.

**ASSORTED SAUSAGE BITES**

Andouille, mild Italian and Bratwurst sliced and served with a trio mustard sampler of honey, grain and Dijon horseradish.

**LOWCOUNTRY BARBECUE MEATBALLS**

Slow cooked to perfection and served in our LowCountry tomato based barbecue sauce.

**SOUTHWEST DIPPING STATION**

Made from scratch guacamole and fresh zesty salsa served with tortilla chips.

**PIMENTO CHEESE DIP**

Aunt Virginia's Southern pimento cheese dip. Served with carrots, celery and assorted crackers.

**HOT ARTICHOKE AND SPINACH DIP**

Artichokes and spinach blended with three types of cheese, select spices and baked to perfection. Served with white corn chips and crostini. *Also available with lean whole hog ground sausage.*

**SLIDER STATION**

Pulled pork, pulled smoked chicken, sliced beef brisket, smoked chicken salad, pimento cheese dip or grilled quail breasts. Served on fresh slider buns with a variety of toppings and condiments.

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**LOWCOUNTRY'S CROSTINI SELECTION**

**PULLED PORK**

Lean, hand pulled pork lightly sauced and topped with Southern coleslaw and our vinegar based barbecue sauce.

**SMOKED CHICKEN SALAD**

LowCountry's chicken salad garnished with dried cranberries.

**MARINATED & GRILLED QUAIL**

Tender, sliced quail breast topped with raspberry compote and balsamic reduction.

**BEEF TENDERLOIN**

Sliced tenderloin garnished with red onion confit and a touch of creamy horseradish sauce.

**SMOKED SALMON**

Cold smoked thinly sliced Atlantic salmon garnished with capers, onions and cream cheese.

