

# Today's Restaurant

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## LowCountry Barbecue: Over 25 years in Georgia



LowCountry Barbecue is a leader in the corporate catering industry servicing the entire Atlanta-metro area. "We take great satisfaction in removing the worry and stress from our clients during their important business meetings and outings so that the focus is on doing business, says LowCountry Barbecue founder and President Bennett A. Brown III.

"With over 25 years in the business, we are prepared to offer the most professional approach to making your event a reality. We take our business as serious as we take your business. Let us show you what we can do with your next event, either a luncheon, corporate retreat, employee picnic, business summit or multi-million dollar luncheon. Just like you, we are an Atlanta business and we know what people want to eat: the best food possible. Corporate Catering in Atlanta is in our blood and is something we do well."

becue, and its exceptional flavors that make our product truly stand out. Mose's recipes originated in West Africa over 300 years ago, and they have remained synonymous with the LowCountry ever since. Over the years, the Brown family cooked together and perfected what is now some of our secret recipes and techniques.

One summer, when Brown was 11, his father and mother held a party to celebrate the end of summer. They wanted to show their Atlanta friends the real taste of 'Carolina LowCountry cuisine. Brown and his father stayed up all night pit-cooking a whole pig. This night is where Brown learned the secrets and techniques to cooking a whole pig, and what is now the foundation of LowCountry Barbecue. The lucky guests enjoyed the pit-cooked pig and homemade southern sides so much that the event became the "must attend" event of the summer at the Brown's home.

"For over 25 years, we have made it our business to serve the highest quality fresh food to Atlanta-area businesses. Our corporate clients often praise us for our commitment to the success of their event; we pride ourselves on simply being a piece of the puzzle. We want your next corporate outing to be a memorable event, not something that causes you strife and worry. Let us handle the details, you focus your energy on the business of entertaining the people that matter most to your business. Our attention to detail and careful planning will allow your event to be the great success you envision. We specialize in Atlanta corporate catering so that you can recruit, retain and reward employees, potential clients, current customers and the like." 

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The LowCountry is known for its unique cuisine, thanks to the Gullah way of cooking. These methods were passed down to the Brown family from an old family friend, "Mose." Mose shared with Brown's Aunt Virginia what is now our 70-year-old vinegar-based sauce recipe. Today, this is the foundation for their famous Carolina style bar-

LowCountry Barbecue is located at 2000 South Pioneer Dr SE in Smyrna, Georgia. They can be reached at 404.352.1121.

SPRING HAS SPRUNG!  
TO CELEBRATE LOWCOUNTRY IS OFFERING A  
**FREE APPETIZER**  
WITH YOUR NEXT ORDER

COUPON CODE: SPRINGCHICKEN

Expires May 1, 2011.  
Some restrictions apply.