

FOR THE KIDS

- Grilled Beef Hotdogs (5 order minimum) \$3.95 ea
includes buns & condiments
- Baked Chicken Tenders (5 order minimum) \$3.95 ea
includes honey mustard & barbecue sauce

BEVERAGES

- Sweet and Unsweet Tea or Lemonade \$1.00 pp
includes ice, ice scoop, lemons, sugar and Sweet & Low as needed
- Tea & Lemonade by the gallon (serves 10) \$5.95 per gal.
you provide the ice
- Canned Coke, Diet Coke & Sprite, Bottled Water \$1.50 pp

BREAKFAST 20 Person Minimum

- Continental Breakfast \$7.95 pp
Bagels, Danishes, Muffins, Juices & Coffee
- Hot Country Breakfast \$8.95 pp
Scrambled Eggs, Grits, Sausage or Bacon, Biscuits, Juices & Coffee

For FULL SERVICE or HOLIDAY CATERING
Call us at 404-352-1121

LowCountry Barbecue has been Atlanta's leading barbecue caterer for over 25 years providing FULL SERVICE turn-key event planning that includes staffing, tents, tables, chairs, event locations, decor and entertainment. We are experienced at planning enjoyable and memorable events from 10 to 10,000.

Since 1986 our succulent meats have been slow cooked with pecan and hickory wood for over 18 hours in our custom brick pit. We pride ourselves in providing the finest barbecue, southern cuisine and exceptional service.

Directions:

- Take 285 to exit 15, S. Cobb Dr.
- Turn onto S. Cobb Dr. heading outside the perimeter.
- Go .3 of a mile. Turn left onto Highlands Parkway.
- At the first light turn left onto Oakdale Rd.
- Go .4 of a mile. Turn left onto S. Pioneer Dr.
- We are the 2nd building on the right.



2000 South Pioneer Dr., Smyrna, GA 30082
404.352.1121 www.lowcountrybbq.com



The South's True 'Cue



404-352-1121
Order Online
www.lowcountrybbq.com

Express Catering
Menu

BARBECUE BUFFET

Minimum delivery order - \$150.00 (Food & Beverage)



*All buffets include your choice of meat(s), sides, bread and both our barbecue sauces. Includes 3 compartment plates, eating and serving utensils. Delivery fee applies.

Pulled Pork Barbecue	\$9.95
Deboned Smoked Chicken	\$9.95
Pulled Pork & Deboned Smoked Chicken	\$10.95
Barbecue Pork Ribs	\$13.95
Pork Ribs and Deboned Chicken Combo	\$13.95

For the Barbecue Buffet select one item from each of the following categories:

1. Brunswick Stew, Barbecued Baked Beans, Corn Coblettes or Green Beans
2. Southern Coleslaw or Red Skin Potato Salad
3. Sliced Dill Pickles or Potato Chips
4. Sandwich Buns or Dinner Rolls (white or wheat)

'STRAIGHT FROM THE PIT

Pulled Pork Barbecue (serves 4)	\$11.95 per lb
Deboned Smoked Chicken (serves 4)	\$11.95 per lb
Quartered Barbecued Chicken (serves 4)	\$10.95 per bird
Grilled Chicken Salad (serves 4)	\$8.95 per lb
Pulled Beef Barbecue (serves 4)	\$12.95 per lb
Rack of Pork Ribs (12 bones per rack)	\$18.95 per rack

Straight from the Pit items do not include plates, eating and serving utensils or sauce.

SIDES BY THE POUND

Brunswick Stew (serves 4)	\$4.95 per lb
Barbecue Baked Beans (serves 4)	\$4.95 per lb
Veggie Baked Beans (serves 4)	\$4.95 per lb
Green Beans w/Smoked Ham (serves 4)	\$4.95 per lb
White Corn Coblettes (min. order 10)	\$.95 ea
Red Skin Potato Salad (serves 4)	\$4.95 per lb
Southern Coleslaw (serves 4)	\$3.95 per lb
Sliced Dill Pickles (serves 20)	\$2.95 per lb
Potato Chips (serves 20)	\$4.95 per bag
Macaroni & Cheese (serves 25-30)	\$44.95 per pan
	\$24.95 half pan

LOWCOUNTRY'S SIGNATURE SAUCE

(Vinegar & Tomato Based Sauces)

1 pint (serves 15)	\$4.95
1/2 gallon (serves 50-60)	\$15.00
1 gallon (serves 100)	\$25.00
5 oz Hot Sauce	\$3.95

BREADS

Kaiser Buns	\$3.95 per dozen
Wheat or White Dinner Rolls	\$3.95 per dozen
Homemade Cornbread (serves 32)	\$19.95 per pan
	\$11.95 half pan
Add Jalapenos	\$2.00

BOXED LUNCHES 20 Person Minimum

Sandwich, chips, cookie	\$6.95 pp
Sandwich, slaw, chips, cookie	\$8.25 pp
(Sandwich choices are Pork, Chicken, Smoked Chicken Salad or Roasted Veggie)	

VEGGIE OPTIONS

Fresh Garden Salad (serves 12-15) (accompanied by ranch and italian dressing)	\$32.50
Veggie Lasagna (serves 18-20)	\$62.95 per pan
	\$34.95 half pan
Roasted Veggie Sandwich	\$5.95

DESSERTS

Gourmet Cookies chocolate chunk or oatmeal raisin	\$12.00 per dozen
Chocolate Walnut Brownies	\$12.00 per dozen
Banana Pudding (serves 25-30)	\$35.95 per pan
	\$19.95 half pan
Cobbler (serves 25-30) (apple or peach)	\$48.95 per pan
	\$24.95 half pan
Pecan Pie	\$14.95 per pie
Key Lime Pie	\$18.95 per pie

APPETIZERS

(all appetizers accompanied by 6" plates, napkins, all serving and eating utensils)

- Artichoke Dip** - Served with white tortilla chips.
(full pan serves 40) **\$59.95 Full Pan \$29.95 Half Pan**
- Artichoke Spinach Dip** - Served with white tortilla chips.
(full pan serves 40) **\$59.95 Full Pan \$29.95 Half Pan**
- Artichoke Sausage Dip** - Served with white tortilla chips.
(full pan serves 40) **\$59.95 Full Pan \$29.95 Half Pan**
- Pimento Cheese Dip** - Aunt Virginia's Southern Recipe. Served with carrots, celery & assorted crackers.
(platters serve 18 - 20) **\$24.95 per platter.**
- Chicken Wings & Drumettes** - Served with celery & blue cheese dressing (full pan - 100 count) **\$74.50 Full Pan \$42.50 Half Pan**
- Grilled Chicken Salad Platter** - Accompanied by gourmet crackers
(1 lb serves 10-12) **\$11.95 per pound**
- Boiled Peanuts** - A Southern Tradition
(5 lbs serves 20) **\$29.95 per 5 lbs**
- Southwestern Platter** - Guacamole and zesty salsa served with white tortilla chips (serves 25-30) **\$38.50 per platter**
- Garden Vegetable Display** - Served with homemade ranch and chunky Danish blue cheese dressings
(full tray serves 50-60) **\$62.50 Full Tray \$34.50 Half Tray**
- LowCountry Shrimp Platters** - Served with homemade cocktail sauce
(30-35 count) **Peel & Eat \$17.95 per lb**
 Peeled & Deveined \$24.95 per lb



Starting at \$18.00 per person

A combination of jumbo shrimp, large crawfish, white corn, new potatoes and smoked andouille sausage, boiled together with lemons, bay leaves and a special mixture of seasonings and served with homemade cocktail sauce. Accompanied by southern coleslaw or a tossed salad, bread of your choice and a beverage.

*Includes all eating, drinking and serving utensils.

Express Catering does not include staff or equipment.