



Full Service Catering

Our full-service catered parties include serving tables with tablecloths, all necessary service equipment, heavy duty disposable eating and drinking utensils, trash receptacles, and the appropriate service personnel to set up, maintain the buffet and clean up in a professional manner. We offer discounts for large groups and church functions. Travel charges apply for events outside of greater Atlanta. Cooking on-site is available with all LowCountry dinners for an additional charge.

Please ask your event planner for details and a special price quotation for your event or wedding.

An 18% Service Charge Is Applied To All Full Service Events

Please apply appropriate sales tax of the county in which event is held.

Out-of-state events are tax-exempt.

LowCountry Dinner Entrées

Choose any entrée or a combination

- **LowCountry Pig Pickin' (Whole Pig on the Pit)**
- **Pulled Barbecued Pork**
- **Barbecued Pork Ribs**
- **Quartered Barbecued Chicken**
- **Deboned Smoked Chicken**
- **Smoked Chicken Salad**
- **Barbecued Beef**
- **LowCountry Shrimp Boil**
- **Grilled Fish Dinner (Salmon, Tuna or Mahi-Mahi)**
- **Grilled Steak Dinner (12 oz. Center-cut New York Strip *Certified Angus Beef)**
- **Grilled Beef Tenderlion**

LowCountry Sides

Choose any side combination desired

Hot Sides

Brunswick Stew
Barbecue Baked Beans
Vegetarian Baked Beans
White Corn Cobbettes
Home-style Green Beans
Mashed Potatoes
Macaroni & Cheese

Salads

Southern Coleslaw
Red Skin Potato Salad
Tossed Green Salad
Caeser Salad
Southern Vegetable
Platter
Pasta Salad

Extras

Sliced Dill Pickles
Snyder's Potato Chips

Breads

Sandwich Buns
Gourmet Dinner Rolls
Thick White Bread
Cornbread
*Jalapeno or Regular

Beverages

Iced Tea
Lemonade
Bottled Water
Coke Products
Coffee
Bar Set-ups Available

Please speak with your event planner regarding Children's menus, Kosher and Vegetarian options.



Appetizers

SWEET WHITE CORN IN THE HUSK- The sweetest white corn you'll ever taste! Boiled in the husk on-site and served to you fresh out of the kettle. LowCountry's presentation will delight your guests. Each kernel is a burst of pure pleasure! (Served as an appetizer or with the meal)

HOT ARTICHOKE SPINACH DIP- Artichokes and fresh spinach blended with 3 types of cheese, select spices and baked to perfection. Served with white corn tortilla chips and toast points. (Also available with sausage).

BOILED PEANUTS- A Southern Tradition. Seasoned and slow cooked in our kettles for 10 hours. Available hot or cold. Seasonal availability. Available hot or cold.

LowCountry PEEL & EAT SHRIMP- Fresh gulf shrimp boiled in special LowCountry seasonings and accompanied by our homemade cocktail sauce. Available hot or cold.

LowCountry SHRIMP COCKTAIL- Fresh gulf shrimp boiled in special LowCountry seasonings, peeled, deveined and accompanied by our homemade cocktail sauce.

CHICKEN WINGS and DRUMMETTES- Cooked with a traditional hot wing sauce. Served with celery and blue cheese dressing.

GARDEN VEGETABLE DISPLAY- Chilled julienne carrots, colorful bell peppers, celery, broccoli and cauliflower morsels, seedless cucumber and cherry tomatoes beautifully displayed. Served with garlic herb buttermilk dip, ranch and chunky Danish blue cheese dressing.

FRUIT DISPLAY- Seasonal fruit featuring honeydew, cantaloupe, watermelon, pineapple, strawberries and grapes beautifully displayed.

GOURMET CHEESE DISPLAY- Wedges of seasoned Brie surrounded by smoked Gouda, Wisconsin Cheddar and aged Lorraine Swiss, served with an assortment of gourmet crackers.

SOUTHWESTERN PLATTER- Homemade cilantro guacamole and zesty salsa served with white corn tortilla chips.

LowCountry OYSTER ROAST- An interactive event!! Fresh Apalachicola Bay Oysters roasted to perfection on our grills and displayed "Country Style" on large wooden trays. Served with Saltine crackers, melted butter, lemons, cocktail sauce and hot sauce.



LowCountry's Grilled Steak Dinner

Let LowCountry come to your event and grill our 12 oz. Center Cut New York Strip Steaks to perfection. We use only the best Certified Angus Beef.

Accompanied by Roasted Garlic Mashed Potatoes, Homemade Caesar Salad, Gourmet Dinner Rolls, Georgia Pecan Pie and Fresh Brewed Iced Tea, this a dinner you'll never forget.

LowCountry Boil

**THIS LOWCOUNTRY BARBECUE SPECIALTY
STIRS UP A GOOD TIME AT ANY EVENT!**

A combination of Jumbo Shrimp, with a choice of Snow Crab Clusters -OR- Large Crawfish, Sweet White Corn, New Potatoes and Smoked Andouille Sausage and Onions, boiled together with lemons, bay leaves, and a special mixture of seasonings and served with a homemade cocktail sauce and melted butter.

Accompanied by southern coleslaw, or tossed salad, gourmet dinner rolls, homemade key lime cake and a beverage.

This great meal is cooked on site in our large boiling kettles and served to your guests - right out of the pot!!

Please speak with your event planner regarding for a custom proposal.



LowCountry Pig Pickin' Options

*Whole pig options are available only through LowCountry Barbecue's Smyrna location
Please speak with our event specialists for a custom price proposal.*

LowCountry Pig Pickin'-Full Service

The ultimate Barbecue experience is the LowCountry Barbecue Pig Pickin'. This includes a lean 110 pound pig, pit cooked to perfection with pecan wood for 18 slow hours. We bring the Pickin' to your location with our portable pit. Stand around the pig with your friends or business associates and pick from the hams, tenderloins, shoulders and ribs. This is an experience nobody will soon forget. Your Pig Pickin' includes our famous Brunswick Stew, LowCountry Barbecue sauces, southern coleslaw or fresh Red Skin Potato salad, sliced dill pickles, barbecue bread, assorted gourmet dinner rolls and iced tea.

(Two week notice with 100 person minimum)

LowCountry Pig Pickin' Station Semi-Serviced

This option includes the same lean 110-pound pig with the portable pit, LowCountry sauces, gourmet dinner rolls, six-foot table with cover and one service person to deliver the pig and maintain our barbecue pit for four hours at your location. (Two weeks notice)

LowCountry Whole Pig - for carry out or delivery

This option includes the same lean 110-pound pig, available for carry out or delivery. Your perfectly cooked pig is presented in a stainless steel pan and is accompanied by one gallon of our LowCountry Barbecue Sauce. (Estimated 100-120 servings)



Desserts

Chocolate Walnut Brownies
Banana Pudding
Oatmeal Raisin Pecan & Chocolate Chunk Cookies
Lemon Bars
Homemade Cobblers (Peach or Apple)
Pecan Pie
Key Lime Pie

Full Service Breakfast

Let LowCountry take care of your next early morning meeting. We can prepare a made to order breakfast that includes several "Southern Specialties," like grits and whole hog sausage. All Full Service Breakfasts come with staff and equipment to set-up, maintain a buffet line and clean-up in a professional manner.

FRESH SQUEEZED JUICES

Freshly squeezed "Orchid Island" Orange and Grapefruit Juice (absolutely the best juice you've ever tasted!)

FRESH BREWED COLOMBIAN COFFEE

Regular and Decaffeinated (includes cream and sweeteners)

ASSORTED FRESH BAGELS

Plain, Raisin, Sesame, Poppy and Onion (includes butter, jam, cream cheese)

FRESH BAKED CROISSANTS

Includes butter and jam

DANISHES

Choice of cheese or apple

MUFFINS

Fresh bran, banana nut, blueberry and apple

FRESH FRUIT

Includes kiwi, honeydew, cantaloupe, grapes, pineapple and strawberries
(available sliced or as fruit salad)

SAUSAGE BISCUIT

Sausage patty on a fresh buttermilk biscuit

SAUSAGE, EGGS, GRITS AND BISCUIT BREAKFAST

Scrambled eggs, fresh pork link sausage, yellow grits and fresh buttermilk biscuits

COUNTRY SOUFFLÉ

Sausage, green peppers, onions and cheese blended together in a fluffy egg soufflé

www.lowcountrybbq.com

404-352-1121



Bar Service

BEER & WINE SET-UP- Bar table with linen cover, ice, hard plastic cups, napkins, openers, coolers and all necessary tubs starting at \$3.00 per person

FULL LIQUOR BAR SET-UP- Bar table with linen cover, all mixers, lemons, lime, ice, hard plastic cups, napkins, openers, coolers starting at \$6.00 per person

ICE- 50lb. cooler \$8.00 each

These set-ups do not include alcohol. LowCountry does not purchase or pour any alcohol, however, we are glad to provide a professional bartending service.

Helpful Bar Hints

- More people are consuming beer and wine rather than liquor.
- Approximately 60% of your guests will drink beer, 30% will drink wine, 10% will drink tea or soft drinks.
- Plan approximately 1.5 drinks per person per hour excluding the dinner hour.
- 50 lbs. of ice will either chill 1 keg, 4 cases of drinks, or fill 125-12 oz. cups.
- One bartender can efficiently serve 75-100 people.



Tables and Chairs

Tables

8 ft. Banquet Table (seats 8-10)

6 ft. Banquet Table (seats 6-8)

60" Round Table (seats 8)

48" Round Table (seats 6)

High Boys

Chairs

Black Plastic Metal Frame Folding Chair

White Plastic Metal Frame Folding Chair

White Wooden Folding Chair with Padded Seat

Natural Wooden Folding Chair with Padded Seat

Setup and Knockdown Service Available

Table Covers

LowCountry provides covers for tables of all sizes. A large variety of colors and patterns in both linen and disposable plastics are available. Please ask your event planner for available options.



Tents

Framed Tents

LowCountry can provide tents of any size to suit the needs of your particular event. Our Event Specialists can help you with size requirements and pricing structure. (Delivery and installation charges vary based on difficulty of set up and location)

Also available:

- Tent walkways
- Tent delivery
- Installation on asphalt
- Tent lighting
- Tent walls

Same day installation and knockdown of tents will be subject to additional charges.

Miscellaneous:

- P.A. System
- Power Generators
- Outdoor LP gas heater
- Extension cords
- Tiki torches (with Citronella fluid, setup and knockdown)
- Votive table candles
- Beverage tray-stainless steel, wood border (holds 8-10 cases)
- Porta Johns and executive restroom trailers
- China service