



Stations

Pad Thai

Seasoned, Chicken Shrimp Or Pork, And Stir-Fried Rice Noodles Combined With Egg, Bean Sprouts, Peanuts, And Thai Spices. Paired With Fresh Steamed White Or Brown Rice And A Tamarind Thai Sauce On The Side.

South Of The Border

Quesadillas Made With Black Beans Or Chicken.

Empanadas With Your Choice of Filling

Beef, Chicken or Shrimp Fajitas With Tortillas

Hard or Soft Tacos With Your Choice of Meat

All Accompanied with Mexican Rice, Queso Dip & Chips, Guacamole, Sour Cream, Salsa and Jalapenos.

Chef Attended Carving Station

Country Ham

Glazed Ham

Leg of Lamb

Rack of Lamb

Beef Tenderloin

Flank Steak

Strip Loin

Brisket

Corned Beef

Turkey (Baked/Smoked)

Top Round

Pork Tenderloin

Prime Rib

**All Served With Appropriate Condiments*

Selection of Fresh, Fried Local Seafood

Ocean Fresh Shrimp, Scallops, Fish And Oysters. Seasoned, Battered And Lightly Fried to Order.

Lowcountry Shrimp And Edisto Island Grits

Sautéed Local Shrimp and Creamy Stone Ground Edisto Island Grits Served with Aris's Famous Southern Bacon Gravy.

Lowcountry Eats Signature Chef Station

A Three Sided Chef Station, That Is Truly A Sensation For All The Senses, As LCE's Chefs Put On A Show For You And Your Guests, Cooking Duck, Quall, Lamb, Crab Cakes, Shrimp, Oysters And Scallops.

Cooked To Order Grill Station

Chicken, Beef, Lamb, And Seafood



Little Italy

Mushroom Ravioli And Penne Pasta Tossed With Tomato and Alfredo Sauces, Grilled Chicken, Sautéed Vegetables And Italian Sausage. With Course Grated Parmesan Cheese.

Pizza Parlor

Wood Fired Pizzas with Handmade Crust and a Variety of Sauces Including Traditional Marinara, And Artichoke Spread, And Toppings of Olives, Peperoni, Tomatoes, Italian Sausage and many more!

Taste Of Italy

An Authentic Italian Experience With Handmade Fried Ravioli, Al Dente Penne And Bow Tie Noodles. Custom Made To Order By Our Chefs. With Your Choice Of Homemade Pesto, Marinara, And Alfredo Sauces. Served With Market Fresh Local Vegetables, Grilled Chicken, Fried Calamari, And Italian Sausage And Your Choice of Chicken Veal or Eggplant Parmesan. Accompanied With Pear And Gorgonzola Crostinis And Crispy Garlic Bread

That's A Wrap

A Wrap Station That Can Accommodate Just About Everyone, Allowing You And Your Guests To Make Anything From Chicken Caesar Wraps, To A Classic Italian. You Have Your Choice Of Wheat, White, Spinach Or Savory Red Pepper Wrap. And Your Choice Of Meats: Chicken, Roast Beef With Sautéed Peppers And Onions, Turkey, Ham, Salami, Or Pepperoni. Then Pile On As Much Fresh Veggies As You Like. Add A Little Bit Of Assorted Cheeses. Then Finish With Your Favorite Condiments.

Chicken And Waffles

Seasoned And Breaded Chicken Strips On A Crispy Waffle Topped With Sweet Maple Syrup.

Fish Tacos

Fried Or Grilled Mahi-Mahi Fillets, Served With Corn and Flour Tortillas, Shredded Green Cabbage And Chipotle Mayonnaise

North Carolina Blue Crab Cakes

A Lowcountry Eats Special Recipe Made With Ocean Fresh North Carolina Blue Crab, Stone Ground Mustard, Farm Fresh Celery, Spices, And Lightly Breaded In Panko Flakes. Served With A Rich And Creamy Homemade Creole Remoulade Sauce

Po-Boy Station

Classic Fried Shrimp, Oysters And Green Tomatoes Served On Crusty Submarine Buns. With Shredded Lettuce, Tartar Sauce, Remolaude Sauce, And Cajun Mayo

Paella

Spanish Rice Dish With Chorizo, Chicken, Shrimp And Mussels
**Can Also Be Served Separately*

Shrimp Scampi

Scampi: Local Shrimp Sautéed in Butter, Garlic, Lemon And Parsley



Mini Southern Tacos

Smoked White Fish, And LCE's Own Hand Pulled Pit Cooked Chicken . Served With Mini Hard Taco Shells, Lowcountry Caviar, Lemon Cole Slaw, Watermelon Salsa, Sharp Cheddar & Pimento Sour Cream.

White Potato Bar

Homemade Creamy Potatoes Served with Sour Cream, Chives, Butter, Grated Cheeses And Bacon Bits, To Create Your Own Masterpiece.

Sweet Potato Bar

Whipped Sweet Potatoes With Toppings to Include Toasted Coconut, Raisins, Brown Sugar, And Pecans.

Traditional Jewish Latkes

Potato Pancakes Served With Apple Sauce And Sour Cream

De-Constructed Ham Biscuits

Bakery Fresh Biscuits, Along with Sliced Country Ham. Served With an Assortment of Mustards & Pimento Cheese.

Sweet Or Savory Biscuit Bar

Sweet: Homemade Flaky Biscuits Served With Whipped Butter, Seasonally Farm Fresh Strawberries, Sweet Whipped Cream, Golden Honey, Assorted Flavorful Fruit Jellies, And Jams.

Savory: Cheddar Cheese And Chive Biscuits With Country Ham, Sausage Gravy And Assorted Mustards



Dessert Stations

Lowcountry Eats Fried Pies

Housemade Fried Pies With An Assortment Of Fruit Filling

Crepes

Stuffed With Sweet Cream Cheese Filling and Assorted Flavored Mousses And Finish It Off With Various Fruit Toppings, Powdered Sugar and Flavored Syrups

Bananas Foster

Traditional New Orleans Style Bananas Foster Make For A Very Entertaining Chef Station And Is Perfect To Pair With Our Cherries Jubilee Station

Cherries Jubilee

Traditional Cherries Jubilee Flambéed Cooked To Order. Pair It With Our Bananas Foster Station For An Exciting And Delicious Dessert

Build Your Own Cupcake

Delicious Cupcakes Iced Around the Edges With a Spot in the Center For You to Pile on Delicious Toppings like Fresh Fruit and Chocolate Shavings

S'Mores

Everyone's Favorite Campfire Snack with Hershey's Chocolate, Graham Crackers and Yummy Marshmallows