

# Catering Menu

(For 20 guests or more)

Have it here or take it home! Let us host your event for a no stress/no mess occasion or tell us when and we will have it ready for you to pick up!

House Smoked Pulled Pork	\$7/person
Served w/slider buns & slaw	
Classic BLT with herb mayo	\$7/person
Chicken Salad Sandwiches	\$6/person
Chicken Tenders	\$6/person
Pimento Cheese	\$3.5/person
w/crackers, grapes and nuts	
Mixed Green Salad	\$3/person
w/ranch dressing	
Stone Ground Grits	\$3/person
Coleslaw	\$3/person
Potato Salad	\$3/person
Collards	\$3/person
Mac and Cheese	\$3/person
Red Rice	\$3/person

\*Tax, Gratuities and Beverages are NOT included in pricing\*

## Caroline's Lowcountry Kitchen

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### Special Events Menu



Rehearsal, Wedding & Anniversary Dinners  
Business Meetings\* Bridal & Baby Showers  
Birthday Parties\* Corporate Events

9800 Dorchester Rd  
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[www.carolineslowcountrykitchen.com](http://www.carolineslowcountrykitchen.com)

## Private Lunch/Dinner Menu

### Three Options

Option #1 2 Courses for \$15/person

Option #2 3 Courses for \$17/person

Option #3 4 Courses for \$19/person

(Tax, gratuities and beverages are NOT included in pricing)

### Appetizers (Choose 1 for your menu)

#### **Hushpuppies**

Scratch made sweet corn fritters served with a whipped praline butter

#### **Mac and Cheese Lollipops**

Creamy mac and cheese and house smoked pork cooked to deep fried deliciousness, served with BBQ

#### **Low Country Egg Rolls**

House smoked pork, collards, mustard BBQ

#### **Okra-Tomato Soup**

Topped with rice and scallions

### Salads (Choose 1 for your menu)

#### **Mixed Green Salad**

Mixed greens tossed with tomato, cucumber, onion & biscuit croutons

#### **Wedge Salad**

Iceberg wedge, diced tomato, bacon & blue cheese dressing

## Private Lunch/Dinner Menu

### Entrees (Choose 3 for your menu)

#### **Shrimp and Grits**

Shrimp, tomato and scallion over creamy stone ground grits, topped with a tasso ham gravy

#### **Backyard Burger**

All beef patty with lettuce, tomato, onion and cheddar cheese, served with French fries

#### **Blackened Catfish**

Cast-iron cooked blackened catfish served with red rice and collard greens

#### **Frogmore Stew**

Shrimp, smoked sausage, red potatoes, and corn on a bed of rice in a savory tomato broth, topped with scallions and served with cornbread

#### **Country Fried Steak**

Hand breaded country fried steak topped with a classic pepper gravy, served with stone ground grits and seasonal vegetables

#### **Creole Vegetable Cassoulet**

Slow cooked casserole of creole seasoned vegetables, served with cornbread

### Desserts (Choose 1 for your menu)

#### **Banana Pudding**

#### **Chocolate Brownie Trifle**

(Served in small mason jars as the perfect sweet bite to end the night!)