
CHEF STATIONS

ACTION STATION

Requires one chef attendant per 75 guests at \$150 per hour.
Based on 90 minutes of continuous service.

Shrimp and Grits

Grits cooked to order with fillings of your choice

\$30 per guest

Fillings: South Carolina Shrimp,
Applewood Smoked Bacon, Goat Cheese,
Cheddar Cheese, Jalapeño, Green Onions,
Roasted Tomatoes, Cremini Mushrooms

Sauces: Creole Sauce, Lemon Butter

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

Gullah-Spiced Broth Served
with Baby Potatoes

Corn and Andouille Sausage

Cajun Remoulade, Cocktail Sauce

\$34 per guest

(limited to outside venues)

Lighthouse Raw Bar

Local Oysters, Poached Shrimp, Crab Claws, PEI Mussels
and Clams

Parmesan Baked Oysters with Pernod Butter

Cocktail Sauce, Fried Saltines, Horseradish,
Hot Sauces, Melted Butter and Lemons

\$50 per guest

(limited to outside venues;
based on six pieces per person)

Minimum of 15 guests.

A 25 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.