



LowCountry Catering

SINCE
1986

Delivery & Carryout Menu

We provide gracious Southern service and our commitment to your event is apparent from our first conversation.

Through the planning and later the all-important detailed service execution, LowCountry is assured to exceed your expectations!



DELIVERY TO YOU

Orders must be placed 48 hours in advance.

- Delivery and setup on your schedule 7 days a week
- Your food is delivered in eco-wise disposable containers for your convenience.
 - Delivery charges apply based on your location.
 - Minimum order for delivery - \$500

CARRYOUT

- Professionally packaged in disposable containers based on your individual needs.
 - Side dishes are placed in easy to cleanup containers.
 - Weekdays 9 am – 4 pm, Saturdays 9 am – 12 pm

Carryout Location:

2000 South Pioneer Road SE • Smyrna, GA 30082
Pick up times: 9:00 AM – 4:00 PM • Monday – Friday

SERVICED DELIVERY

LowCountry staff member to stay on site for 4 hours to help setup, manage the food service, and cleanup. Staffing requirements are based on the event details, logistics involved and any special requests.

Serving Southern Culture™



barbecue buffet

LOWCOUNTRY'S SMOKIN' HOT BARBECUE BUFFET Minimum 5 guests
All buffets come with your choice of meat, TWO (2) fresh side dishes, fresh buns OR soft rolls, our signature barbecue sauces, choice of sliced pickles or potato chips plus all compostable plates, utensils and napkins.

PULLED PORK BARBECUE	\$13.95 per guest
PULLED SMOKED CHICKEN	\$13.95 per guest
SIGNATURE SPECIALTY - PULLED PORK & SMOKED CHICKEN COMBO	\$14.95 per guest
PULLED PORK & SLICED BEEF BRISKET	\$17.95 per guest

FRESH AND TASTY SIDE DISHES
PICK (2) SIDE DISHES TO ACCOMPANY YOUR BUFFET:

BARBECUE BAKED BEANS
VEGETARIAN BAKED BEANS
MAC & CHEESE
SOUTHERN STYLE GREEN BEANS with or without ham
BROCCOLI SLAW with almonds & golden raisins
PASTA SALAD
RED SKIN POTATO SALAD
SOUTHERN COLESLAW

We offer a variety of excellent salads, appetizers and desserts to round out your buffet!
Please ask your catering representative for suggestions!



barbecue a la carte

STRAIGHT FROM THE PIT

Buy our tasty products in conveniently packaged containers for pick up!
In general, 1 pound of our tasty product serves 3 - 4 happy guests.
Items do not include serving, eating utensils or plates.

PULLED BARBECUE PORK	\$13.50 per pound
PULLED SMOKED CHICKEN	\$13.50 per pound
SLICED BEEF BRISKET	\$19.00 per pound
ST. LOUIS STYLE PORK RIBS	\$26.00 per rack
SMOKED CHICKEN SALAD	\$12.00 per pound

fresh tasty side dishes

SIDES BY THE POUND \$6.95 per pound
(1) lb equals 3 - 4 Servings

BARBECUE BAKED BEANS
VEGETARIAN BAKED BEANS
BRUNSWICK STEW
SOUTHERN STYLE GREEN BEANS with or without ham
BROCCOLI SLAW with almonds & golden raisins
PASTA SALAD
RED SKIN POTATO SALAD
SOUTHERN COLESLAW

MAC & CHEESE
Half pan serves 12 - 15 guests \$26.95
Full pan serves 25 - 30 guests \$46.95

OUR LOWCOUNTRY SIGNATURE SAUCES & CONDIMENTS

SIGNATURE SPECIALTY - OUR LEGENDARY VINEGAR or TOMATO BASED BBQ SAUCES

1 pt. bottles \$5.95
½ gal. \$16.00
1 gal. \$28.00

**LOWCOUNTRY'S
HABANERO HOT SAUCE**
5oz. \$5.75 each
**LOWCOUNTRY'S CAYENNE
RED HOT SAUCE 5oz.**
\$5.75 each

fresh baked breads

SOFT SANDWICH BUNS, SLIDER BUNS per dozen	\$5.25
KING'S HAWAIIAN HONEY DINNER ROLLS per (2) dozen	\$8.50
MINI JALAPEÑO CORNBREAD MUFFINS per (2) dozen	\$11.50
HOMEMADE CORNBREAD - Half Pan serves 12 - 16	\$19.95

personal sandwich meals

**BBQ PORK, BBQ CHICKEN, BBQ BEEF BRISKET, HERB GRILLED CHICKEN BREAST,
CHICKEN SALAD, PIMENTO CHEESE, ROASTED SEASONAL VEGETABLE**

Minimum 15 guests \$10.95 each

*Each box includes a hearty sandwich, appropriate sauce,
chips, fresh baked cookie & utensil pack.*

ADD: (1) OF OUR EXCELLENT SIDE DISHES \$1.95*

**Please note: Some side items may not be available for boxed meals.*

comfort food specialties



MEAT OR ROASTED VEGGIE LASAGNA

Our meaty version uses fresh lean ground beef and our vegetarian utilizes locally grown farm fresh roasted veggies.

Half pan serves 10 - 12 guests \$39.95
Full pan serves 25 - 30 guests \$79.95

SIGNATURE SPECIALTY - CHICKEN POT PIE

Our traditional comfort food with a modern twist! Roasted chicken, caramelized pearl onions, organic carrots, shitake mushrooms and seasonal field peas in a velvety cream sauce, topped with a buttery crust.

Half pan serves 10 - 12 guests \$39.95
Full pan serves 25 - 30 guests \$79.95

Includes service utensils only.

fresh garden greens

GARDEN SALAD

Romaine and iceberg lettuce tossed with season-ripe tomatoes, shredded organic carrots and sliced cucumbers. Please choose from Balsamic Vinaigrette and LowCountry Ranch dressing.

Small Bowl Serves 15 - 20 sides \$26.95
Large Bowl Serves 30 - 40 sides \$49.95

Includes service utensils and condiment vessels only.

CAESAR SALAD

Crisp romaine lettuce tossed with house made croutons, parmesan cheese and fresh egg-less Caesar dressing.

Small Bowl Serves 15 - 20 sides \$26.95
Large Bowl Serves 30 - 40 sides \$49.95

Includes service utensils and condiment vessels only.

CONVERT ANY SALAD TO SINGLE SERVE ENTRÉE BOX \$9.95 per guest

ADD TO ANY SALAD, minimum 5 guests per item selection: \$3.75 per guest

GRILLED CHICKEN BREAST
PULLED PORK BARBECUE

vegetarian delights

Minimum 5 guests

ROASTED SEASONAL VEGETABLES ON CIABATTA BREAD \$10.95 each

Boxed and includes a fresh baked cookie

ZUCCHINI, TOMATO, PARMESAN CASSEROLE – \$12.95 each

single serving size

Hot boxed and includes a fresh baked cookie

decadent desserts

EASY PICK UP TREATS

RASPBERRY CRÈME BRULEE CHEESECAKE BARS	\$19.95 per dozen
CARAMEL APPLE BARS	\$19.95 per dozen
AUNT NELL'S CHOCOLATE BROWNIES	\$14.95 per dozen
LEMON BARS	\$14.95 per dozen
FRESH BAKED COOKIES - CHOCOLATE CHUNK, OATMEAL RAISIN, WHITE CHOCOLATE MACADAMIA	\$14.95 per dozen

FRESH PAN DESSERTS

BOURBON BREAD PUDDING	
Half pan serves 12 - 15 guests	\$23.95
Full pan serves 25 - 30 guests	\$41.95
LOWCOUNTRY BANANA PUDDING	
Half pan serves 12 - 15 guests	\$26.95
Full pan serves 25 - 30 guests	\$45.00
WARM GEORGIA PEACH COBBLER	
Half pan serves 12 - 15 guests	\$32.95
Full pan serves 25 - 30 guests	\$57.95

Serving utensils included. Warm desserts may require a chafing dish.

refreshing beverages

SWEET TEA, UNSWEET TEA, or LEMONADE (Incl. cups, ice, lemons, sweeteners)	\$2.00 per guest
SWEET TEA or UNSWEET Tea by the Gallon (does NOT include cups, ice, lemons or sweeteners)	\$6.95 / gal
LEMONADE by the Gallon (does NOT include cups and ice)	\$7.95 / gal

SIGNATURE SPECIALTIES: (does NOT include cups and ice)

FLAVORED ICED TEAS – Unsweetened tea blended with naturally sweetened ingredients.

• Select: Georgia Peach, or Blood-Orange & Honey, or Spiced Mint	\$8.95 / gal
ARNOLD PALMER – Unsweet tea, blended with lemonade	\$8.95 / gal
MINT-STRAWBERRY LEMONADE • Lemonade laced with fresh strawberry puree & mint	\$8.95 / gal

**CANNED COCA COLA, DIET COKE, SPRITE,
BOTTLED WATER** \$1.50 each



comfort food appetizers

BARBECUE BEEF MEATBALLS, Cocktail Size

Tossed in our signature tomato-based barbecue sauce
160 count, Serves 50 @ (3) per guest \$67.50

WARM ARTICHOKE PARMESAN SOUFFLE

baked to perfection, served with pita crisps.
3 qt., Serves 18 - 20 guests \$42.50

SIGNATURE SPECIALTY - WARM ARTICHOKE, SMOKY BACON & COLLARD GREENS "CHEESY" FONDUE

with fresh crackers- 3qt. Serves 18 - 20 guests \$42.50

AUNT VIRGINIA'S SOUTHERN PIMENTO CHEESE SPREAD

Served with crackers, ½ pound each of organic carrots & celery sticks. 1 qt., Serves 18 - 20 guests \$24.95

SUN-DRIED TOMATO HUMMUS

Served with crispy pita chips and seasonal vegetables for dipping. 1 qt., Serves 18 - 20 guests \$21.95

SIGNATURE SPECIALTY - SMOKE-ROASTED SALMON WITH LEMON DILL CUCUMBER SAUCE

Fresh Atlantic salmon, slow smoked to perfection over aromatic hardwood coals. Served with lemon dill cucumber sauce and accompanied by house-made crostini. Serves 15 - 20 guests \$65.00

CAPRESE SKEWERS

6" bamboo skewers with mini mozzarella, tender basil leaves and juicy tomatoes, tangy-sweet balsamic reduction. 25 pieces \$62.50

LOWCOUNTRY LOCAL ARTISAN CHEESE DISPLAY

Chef's selection of finest quality regionally produced cheeses. Selections may include Ripened cow and goat cheese varieties, firm and soft-ripened, served with seedless grapes, dried fruits, homemade conserves, chutney, artisan crackers & sliced baguettes. Small, Serves 20 - 25 guests \$90.00

SIGNATURE SPECIALTY - HOUSE SMOKED CHICKEN WINGS

Choose from either a medium heat Buffalo sauce OR our signature tomato-based barbecue sauce. Served with extra sauce, choice of 32 oz. Blue Cheese OR Ranch dressing and celery sticks. 90 count, Serves 30 @ (3) wings per guest \$112.00

LOWCOUNTRY WILD CAUGHT SHRIMP

SEASONAL – Contact us for availability and current pricing.

