



JC's Seafood Catering

“You Invite the guests, we take care of the Rest”

Oyster Roast Catering

Includes:

- All equipment and labor for Oyster Roast
 - Oysters steamed on-site
(duration is normally 1.5 – 2 hrs)
 - Set up and break down of equipment
- Oyster tables, towels, oyster knives, hot sauce, cocktail sauce and crackers.
 - Shells removed at end of event

Oyster Roast Hosting fee PLUS the retail cost of oysters and steam charge per bushel, plus tax. (gratuity not included)

****minimum of 30 guests****

Call 803-648-6303 for pricing or to reserve your event today!



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Low Country Boil Catering

Includes:

- All equipment for preparing and cooking meal on-site
- Serving table(s) and separate chafing dishes for each ingredient (corn, sausage, potatoes and XL shrimp)
- Serving utensils and all tableware (tablecloths, plates, napkins, plastic ware & cocktail sauce)

****minimum of 30 guests****

Add Ons:

- Salad w/ two dressings (Ranch and Balsamic Vinaigrette)
 - Dessert (variety of cheesecake bites or cookies)
 - Tea and Water
 - Servers

****We do offer a discount if we cater on-site at our partner venue – South on Whiskey****

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