

## ISLAND PORCH

Lunch or Dinner Stations

Minimum of 2 food stations per event Maximum of 3

-1.5 hours of service

(Add on stations can be selected after the 2 main stations)

Stations will be served by staff and plated per station.

Shrimp & Grits Station- \$16 per person
Top your own cheesy grits with grilled shrimp, smoked sausage, crispy bacon
bits, white onion gravy and chopped green onions.

Lowcountry Boil- \$16 per person
Steamed Shrimp, smoked sausage, red potatoes, onions, corn on the cob all with bay seasonings and served with cocktail sauce.

Southern Pulled Pork BBQ Station - \$14 per person Pulled pork with a selection of BBQ Sauces, Hawaiian rolls, coleslaw, pickles and Lowcounty red rice.

Southern Fish Fry Station - \$14 per person Fried Flounder with red rice, coleslaw, tartar sauce and lemons.

Taco Station- \$13 per person Flour Tortillas, Red Rice, chipotle chicken, Black Bean Salsa, shredded cheddar, shredded lettuce and sour cream.

Chicken & Waffles Station- \$12 per person
Fried Chicken Tenders and toasted Belgium waffles served with orange maple syrup.

## Italian Station-\$12 per person

Cheese Tortellini 2 ways- tossed in creamy marinara sauce and creamy pesto sauce. Choice of grilled chicken tenders or beef meatballs served with a Caesar salad and parmesan cheese.

Southern Picnic Station-\$14 per person Fried Buttermilk Chicken (Bone in), macaroni & cheese, and green beans.

Add on Stations- Can be added after the initial 2 main stations have been selected.

Soup & Salad Station- \$10 per person
Choice of Soup- Creamy Chicken noodle, Beef Chili, Chicken
Chili or She Crab Soup (Add \$2) and choice of traditional
tossed salad or Caesar salad.

Sweet Endings Station - \$7 per person Hosts selects 1- Peach Cobbler, Banana Pudding, Key Lime Pie Tarts, or Bread Pudding

(All menus subject to change)