



# Low Country Quisine



*catering menu collections 2023*







# LOW COUNTRY COLLECTION

## Bronze

**\$40.22/person**

### Cocktail Hour (Select 2)

Gourmet Fruit & Cheese Display  
Fried Mac & Cheese  
Veggie Stuffed Mushrooms  
BLT Deviled Eggs  
Mini Chicken & Waffles

### Salads (Select 1)

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion  
Classic Caesar Salad

### Entree (Select 1) add an additional Entrée for \$10

Grilled Chicken w/ Mushroom Cream Sauce  
Grilled Chicken w/ Citrus Cream Sauce  
Spinach & Artichoke Stuffed Chicken with White Wine Cream Sauce  
Buttermilk Pecan Chicken w/Honey Chipotle Glaze  
Savory Pot Roast w/Red Wine Mushroom Gravy

**Carving Stations** w/Chipotle Aioli and Horseradish Cream Sauce  
Attendant \$320 (1 Attendant per 75 guest)

Roast Beef	\$16/pp
Prime Rib	\$20/pp
Tenderloin	\$24/pp

### Sides (Select 2)

Rustic Garlic Yukon Gold Mashed Potatoes  
Roasted Yukon Gold Potatoes  
Green Beans with Caramelized Onions  
Grilled Veggies with Smoky Honey Butter

***All Collections Include Jalapeño Cornbread, Georgia Peach Tea & Spa Water***



# LOW COUNTRY COLLECTION

## Silver

**\$47.68/person**

### **Cocktail Hour (Select 3)**

Gourmet Fruit & Cheese Display  
Fried Mac & Cheese  
Veggie Stuffed Mushrooms  
BLT Deviled Eggs  
Mini Chicken & Waffles  
Pimento Cheese on Mini Texas Toast  
Buffalo Chicken Meatballs  
Shrimp & Grits  
Fried Collard Green Wontons  
Buffalo Chicken Truffle Slider

### **Salads (Select 1)**

LCO's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion  
Strawberry & Spinach Salad with Feta and Strawberry Vinaigrette (Seasonal)  
Mixed Greens w/ Cranberry & Gorgonzola and Citrus Balsamic Dressing  
Classic Caesar

### **Entree (Select 2) add an additional Entrée for \$10**

Grilled Chicken w/ Mushroom Cream Sauce  
Grilled Chicken w/ Citrus Cream Sauce  
Buttermilk Pecan Chicken w/Honey Chipotle Glaze  
Spinach & Artichoke Stuffed Chicken with White Wine Cream Sauce  
Pan Seared White Fish with Creole Sauce  
Baked Fish Florentine with White Wine Cream Sauce  
Savory Pot Roast with Red Wine Mushroom Gravy  
Flank Steak w/ Chimichurri

**Carving Stations** w/Chipotle Aioli and Horseradish Cream Sauce  
Attendant \$320 (1 Attendant per 75 guest)

Roast Beef	\$16/pp
Prime Rib	\$20/pp
Tenderloin	\$24/pp

### **Sides (Choose 2)**

Rustic Garlic Yukon Gold Mashed Potatoes	Roasted Yukon Gold Potatoes
Green Beans with Caramelized Onions.	Rice Pilaf
Alma's Mac & Cheese	Grilled Veggies

***All Collections Include Jalapeño Cornbread Georgia Peach Tea & Spa Water***

# LOW COUNTRY COLLECTION

Gold

**\$56.20/person**

**Cocktail Hour (Select 4)**

Gourmet Fruit & Cheese Display

Veggie Stuffed Mushrooms

Mini Chicken & Waffles

Buffalo Chicken Meatballs

Shrimp & Grits

Crab Beignets with Lemon Aioli

Mini Beef Sliders with Smoked Gouda and Tabasco Fried Onion

Mini Crab Cakes

Fried Mac & Cheese

BLT Deviled Eggs

Fried Collard Green Wontons

Grilled Cheese & Tomato Soup Shooters

Buffalo Chicken Truffle Slider

**Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion

Strawberry & Spinach Salad with Feta and Strawberry Vinaigrette (Seasonal)

Mixed Greens w/ Cranberry & Gorgonzola and Citrus Balsamic Dressing

Classic Caesar

**Entree (Select 2) add an additional Entrée for \$10**

Grilled Chicken w/ Mushroom Cream Sauce

Grilled Chicken w/ Citrus Cream Sauce

Buttermilk Pecan Chicken w/Honey Chipotle Glaze

Spinach & Artichoke Stuffed Chicken with White Wine Cream Sauce

Pan Seared White Fish with Creole Sauce

Baked Fish Florentine with White Wine Cream Sauce

Savory Pot Roast with Red Wine Mushroom Gravy

Flank Steak w/ Chimichurri

Braised Beef Short Rib w/Red Wine Demi Glace

Grilled Salmon w/ Citrus Cream Sauce

Crab Stuffed Salmon

**Carving Stations** w/Chipotle Aioli and Horseradish Cream Sauce

Attendant \$320 (1 Attendant per 75 guest)

Roast Beef \$16/pp

Prime Rib \$20/pp

Tenderloin \$24/pp

**Sides (Choose 2)**

Rustic Garlic Yukon Gold Mashed Potatoes

Green Beans Caramelized Onions

Alma's Mac & Cheese

Grilled Asparagus

Roasted Red Potatoes

Rice Pilaf

Grilled Veggies

Sautéed Squash and Zucchini

**All Collections Include Jalapeño Cornbread Georgia Peach Tea & Spa Water**



# ITALIAN COLLECTION

## Bronze

**\$38.16/person**

### **Cocktail Hour (Select 2)**

Gourmet Fruit & Cheese Display

Caprese Skewers

Bruschetta

Veggie Stuffed Mushrooms

Antipasto Skewers

### **Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion  
with Citrus Balsamic

Caesar Salad

### **Entree (Select 1) add an additional Entrée for \$10**

Italian Chicken Bake- Alfredo, Spinach, Mushrooms, Pesto, baked  
with Mozzarella

Baked Ziti

Grilled Chicken Parmesan with Penne Pasta

Chicken Marsala

Cheese Ravioli with Marinara

### **Sides (Choose 2)**

Penne Pasta

Vegetable Medley

Sautéed Green Beans & Carrots

Sautéed Zucchini and Squash

Marinated Mushrooms

***All Collections Include Garlic Bread, Georgia Peach Tea & Spa Water***



# *ITALIAN COLLECTION*

## **Silver**

**\$45.02/person**

### **Cocktail Hour (Select 3)**

Gourmet Fruit & Cheese Display

Caprese Skewers

Bruschetta

Veggie Stuffed Mushrooms

Antipasto Skewers

Fried Mac & Cheese

### **Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion  
with Citrus Balsamic

Caesar Salad

### **Entree (Select 2) add an additional Entrée for \$10**

Italian Chicken Bake

Baked Ziti

Grilled Chicken Parmesan with Penne Pasta

Chicken Marsala

Cheese Ravioli with Marinara

Fried Chicken Parmesan

Eggplant Parmesan

### **Sides (Choose 2)**

Penne Pasta

Vegetable Medley

Sautéed Green Beans & Carrots

Sautéed Zucchini and Squash

Marinated Mushrooms

Grilled Asparagus and Squash

***All Collections Include Garlic Bread, Georgia Peach Tea & Spa Water***





# ITALIAN COLLECTION

Gold

**\$51.55/person**

**Cocktail Hour (Select 4)**

Gourmet Fruit & Cheese Display  
Caprese Skewers  
Bruschetta  
Veggie Stuffed Mushrooms  
Antipasto Skewers  
Mini Pizza Bites  
Fried Mac & Cheese  
Crab Stuffed Mushrooms

**Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion with Citrus Balsamic  
Caesar Salad  
Chopped Salad with Mozzarella, Red Onions, Olives, and House Italian Dressing

**Entree (Select 2) add an additional Entrée for \$10**

Italian Chicken Bake  
Baked Ziti  
Grilled Chicken Parmesan with Penne Pasta  
Chicken Marsala  
Cheese Ravioli with Marinara  
Lobster Ravioli  
Fried Chicken Parmesan  
Eggplant Parmesan  
Pasta Station (Two Types of Pastas, 2 Sauces, Beef Meatballs, Grilled Chicken, and Veggies)

**Sides (Choose 2)**

Penne Pasta  
Vegetable Medley  
Sautéed Green Beans & Carrots  
Sautéed Zucchini and Squash  
Marinated Mushrooms  
Grilled Asparagus and Squash

***All Collections Include Garlic Bread, Georgia Peach Tea & Spa Water***



# *TEX-MEX COLLECTION*

## **Bronze**

**\$35.68/person**

### **Cocktail Hour (Select 2)**

Gourmet Fruit & Cheese Display

Chips w/ Salsa and Queso

Mini Beef Quesadillas

Mini Veggie Quesadillas

Chicken Flautas

Bacon Wrapped Jalapeno Poppers

### **Salads**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion with Citrus Balsamic

### **Entree (Select 1) add an additional Entrée for \$10**

Beef Enchiladas

Cheese Enchiladas

Chicken Tinga Enchiladas

Grilled Chicken with Roasted Poblano Cream Sauce

Grilled Chicken with Cilantro Lime Cream Sauce

### **Sides (Choose 2)**

Cilantro Lime Rice

Mexican Fiesta Rice

Charro Beans

Vegetable Medley

Refried Beans

***All Collections Include Jalapeño Cornbread Georgia Peach Tea & Spa Water***





# *TEX-MEX COLLECTION*

## **Silver**

**\$41.55/person**

### **Cocktail Hour (Select 3)**

Gourmet Fruit & Cheese Display

Chips w/ Salsa, Queso

Mini Beef Quesadillas

Mini Veggie Quesadillas

Chicken Flautas

Jalapeno Poppers

Cilantro Lime Shrimp Skewers

### **Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion with Citrus Balsamic

Southwestern Caesar Salad

### **Entree (Select 2) add an additional Entrée for \$10**

Beef Enchiladas

Cheese Enchiladas

Chicken Tinga Enchiladas

Grilled Chicken with Roasted Poblano Cream Sauce

Grilled Chicken with Cilantro Lime Cream Sauce

Chicken Fajitas

Beef Fajitas

### **Sides (Choose 2)**

Cilantro Lime Rice

Mexican Fiesta Rice

Charro Beans

Vegetable Medley

Refried Beans

Spanish Rice Pilaf

**All Collections Include Jalapeño Cornbread Georgia Peach Tea & Spa Water**



# *TEX-MEX COLLECTION*

**Gold**

**\$48.42/person**

**Cocktail Hour (Select 4)**

Gourmet Fruit & Cheese Display  
Chips w/ Salsa, Queso  
Mini Beef Quesadillas  
Mini Veggie Quesadillas  
Chicken Flautas  
Jalapeno Poppers  
Cilantro Lime Shrimp Skewers  
Smoked Tortilla Soup Shooter

**Salads (Select 1)**

LCQ's Mixed Green Salad w/ Cucumber, Tomato, and Red Onion with Citrus Balsamic  
Southwestern Caesar Salad

**Entree (Select 2) add an additional Entrée for \$10**

Beef Enchiladas  
Cheese Enchiladas  
Chicken Tinga Enchiladas  
Grilled Chicken with Roasted Poblano Cream Sauce  
Cilantro Lime Herb Chicken  
Chicken Fajitas  
Beef Fajitas  
Grilled Chicken with Cilantro Lime Cream Sauce  
Beef Chorizo Stuffed Chicken

**Sides (Choose 2)**

Cilantro Lime Rice.	Mexican Fiesta Rice
Charro Beans	Vegetable Medley
Refried Beans	Spanish Rice Pilaf

**All Collections Include Jalapeño Cornbread Georgia Peach Tea & Spa Water**





# ***SERVICE OPTIONS***

## **Plated Meal Service**

- 1 server per every 15 guests
- 1 chef per every 150 guests
- Up to 4 kitchen staff per every 100 guests

## **Buffet Meal Service**

- 1 server per every 25 guests
- 1 chef per every 200 guests
- 2 kitchen staff per every 150 guests

## **Family Style Meal Service**

- 1 sever per every 15 guests
- 1 chef per every 150 guests
- Up to 4 kitchen staff per every 150 guests

## **Cocktail Reception Service**

- 1 server per every 20 guests
- 1 chef per every 100 guests
- Up to 3 kitchen staff for every 150 guests

***Please note: A client's menu may dictate the need to increase or decrease staffing needs.***

# *RENTALS*

Low Country Quisine is a Full-Service catering company providing delicious culinary experiences, professional service teams, and a full line of china, glassware and catering rental equipment.







# *CONTACT US*

Pricing in this document is for food only. For a comprehensive proposal including menu, staffing, and rentals please contact us today!

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