

# Catering Menu

All meals serve about 10 people.

## Low Country Boil - \$100

In the Bag:

1/2 LB SHRIMP + 1 CORN, 1 POTATO, 3 PIECES OF SAUSAGE PER PERSON

What's Your Flavor?

CAJUN    GARLIC    LEMON PEPPER    SPICY CHILI PEPPER    OLD BAY  
 WHOLE NINE YARDS (GARLIC + CAJUN + LEMON PEPPER)

How Spicy?

NON-SPICY    MILD    MEDIUM    EXTRA SPICY

### Fried Options

INCLUDES FRIES AND HUSHPUPPIES

### Grilled Options

INCLUDES RICE, STEAMED VEGETABLES AND SLAW

SHRIMP.....	150	TILAPIA, SHRIMP, CATFISH.....	160
CHICKEN.....	120	MAHI MAHI, SALMON.....	210

## Appetizers & Sides

SERVES 10

HUSHPUPPIES.....	18	FRIES (Regular/Cajun or Sweet Potato)...	30/50
SALAD.....	28	RICE (White or Cajun).....	20
WINGS.....	90	STEAMED VEGETABLES.....	20
CRABBY PATTIES.....	100	COLE SLAW.....	8

### Desserts

DEEP FRIED OREOS (Serves 10-12).....	16
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### Drinks: Water, Unsweet and Sweet Tea

Ice Available Upon Request



## Frequently Asked Questions

### How much do you charge for travel?

- Price per mile

### How do you calculate labor fee?

- Labor fees are calculated based on how many guests attend your event as well as the duration of the event

### Is gratuity included?

- Gratuity is not included but it is available

### How far in advance can you be booked?

- The Boiling Shrimp prefers at least a 14 day notice for all large events and off site catering. For smaller events, a 7 day notice is preferred.

### What if I want other beverage options?

- We only offer water, sweet tea, and unsweet tea. Any other beverages have to be purchased by the customer, but we will gladly serve the product for your event!