

82 Queen EVENTS



CATERING & EVENT MENUS

*The menus listed are a sample of our offerings –
we are able to create custom menus
accommodating all cuisines, dietary preferences
and a variety of ingredients.*

Lauren "Lo" Pozega

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Prices do not include the 11% tax and 18% gratuity that will be added to the final bill.

EXPERIENCES

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

LOWCOUNTRY BOIL

\$22 per person

Shrimp, Andouille Sausage, Potatoes, Onion, Corn On The Cob, Florence's Famous Hot Sauce, Lemon, Cocktail Sauce

OYSTER ROAST

\$15 per person

Includes 82 Queen Charleston Hot Sauce, Lemon, Cocktail Sauce, Horseradish Crackers, Oyster Knives, Towels, Tables

Oysters charged separately at Market Price
(suggested one bushel per 8 ppl)

CRAB BOIL

Market Price

Crab, Potatoes, Onion, Corn On The Cob, 82 Queen Charleston Hot Sauce, Lemon, Cocktail Sauce

We can also come to you in our new food truck.
Email Events@QueenStreetHospitality.com
for details.



DISPLAYS

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

CHARCUTERIE

\$8 per person

Crackers, Crostinis, Assorted
Mustards, Fruit Garnish, Assorted
Salamis

SOUTHERN PICKINS'

\$10 per person

Tasso-Crusted Pimento Cheese,
Bacon-Bourbon Rillettes, Barbeque-
Bacon Deviled Eggs, Toasted Pita
Creole Mustard, "Bread & Butter"
Pickled Vegetables

RAW BAR DISPLAY

Market Price

Domestic Oysters	Lobster
Specialty Oysters	Peel & Eat Shrimp
Blue Crab Claws	Oyster Shooters
Clams	

ASSORTED CHEESES

STANDARD \$6 per person

Yellow Cheddar, Swiss, Pepper Jack

PREMIUM \$7 per person

Havarti, Fontina, Gouda

*Includes assorted crackers, jam, jellies
and fruit garnishes*

PICK UP AND DELIVERY

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

Jambalaya

Chicken, Shrimp, Sausage

Half Pan \$65, Full Pan \$120

Jambalaya

Chicken and Sausage

Half Pan \$55, Full Pan \$105

BBQ Shrimp and Grits

Half Pan \$75, Full Pan \$140

Shrimp and Grits

Half Pan \$75, Full Pan \$140

Frogmore Stew

Full Pan \$65, Deep Full Pan \$120

Chicken Bog

Half Pan \$55, Full Pan \$105

Pulled Pork

\$15 a Pound

Pulled Chicken

\$13 a Pound

Boiled Shrimp

\$25 a Pound

Herb Roasted Chicken Quarter

\$13 a Pound

Braised Short Ribs

Market Price

She Crab Soup

Half \$55, Full \$100

Salad

Half Pan \$45, Full Pan \$85

Beef and Bean Chili

Half Pan \$55, Full Pan \$100

Crabcakes

Half Pan (12) \$90, Full Pan (24) \$180

Gumbo

Half Pan \$70, Full Pan \$135

Pork Loin – Cut or Chef Station

Market Price

Prime Rib – Station

Market Price

Chateaubriand – Station

Market Price

SIDES

Mac and Cheese, Collards, Red Rice, Hoppin Johns, Potato Salad, Green Beans

Half Pan \$45, Full Pan \$85

DESSERTS

Pecan Pie, Key Lime Pie, Green Tomato Pie, Peach Cobbler

Market Price



CATERING

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

COMBINATIONS

Pick 2 proteins + 2 sides for \$36 per person

Pick 3 proteins + 2 sides for \$45 per person

DESSERTS

Pecan Pie, Key Lime Pie, Peach Cobbler

Market Price

SIDES

Mac and Cheese, Collards, Red Rice, Hoppin
Johns, Red Beans and Rice, Potato Salad, Sweet
Potato Casserole, Green Beans, Green Bean
Casserole, More Sides Per Request

\$5 per person

ENTREES

Jambalaya

Chicken, Shrimp, Sausage

\$14 per person

Jambalaya

Chicken and Sausage

\$13 per person

BBQ Shrimp and Grits

\$14 per person

Shrimp and Grits

\$14 per person

Chicken Bog

\$13 per person

Pulled Pork

\$13 per person

Pulled Chicken

\$12 per person

Boiled Shrimp

\$17 per person

Herb Roasted Chicken Quarter

\$13 per person

Braised Short Ribs

Market Price

She Crab Soup

Pint (14) or Quart (24)

\$17 per person

Salad

\$8 per person

Beef and Bean Chili

\$7 per person

Crabcakes

\$19 per person

Gumbo

\$13 per person

Pork Loin – Cut or Chef Station

Market Price

Prime Rib – Station

Market Price

Chateaubriand – Station

Market Price

FLORENCE'S

Lowcountry Kitchen

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

She Crab Soup

Pint \$14, Quart \$24

Pimento Cheese

Pint \$12, Quart \$20

Crab Dip

Pint \$25, Quart \$40

Seafood Pasta

Half Pan \$75, Full Pan \$140

Fried Chicken

Half Pan \$55, Full Pan \$100

Fried Fish

Half Pan \$55, Full Pan \$100

Chicken and Grits

Half Pan \$60, Full Pan \$110

Southern Biscuits

Half Pan (12) \$18, Full Pan (24) \$30

Fried Green Tomato

Half Pan \$40, Full Pan \$75



SIDES

Red Rice, Grits, Collards, Mac and Cheese, Cole Slaw

Pint \$14, Quart \$24, Half \$40, Full \$75

CONDIMENTS

Buttermilk Ranch, Lowcountry Remoulade

Pint \$12, Quart \$20

BAR OPTIONS

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

PACKAGE DETAILS

Each bar package includes:
table linens, plastic cups and beverage
napkins for the bar setup & local
delivery.

**In efforts to protect the sea turtles, we
do not provide plastic stir straws.**

BEER & WINE BAR

Bud Light, Michelob Ultra, Rusty
Bull Dance Naked IPA

-

White Wine,
Red Wine

-

Coke, Sprite, Diet Coke,
Water

-

20 person minimum | 3-hour bar

\$16 per person

+ \$3 per person, per hour

**selections subject to change*

FULL BAR

Pinnacle Vodka, Jim Beam
Bourbon, Beefeater Gin
Espolon Tequila Blanco,
Dewers Scotch

-

Bud Light, Michelob Ultra,
Rusty Bull Dance Naked IPA

-

White Wine, Red Wine

-

Coke, Sprite, Diet Coke,
Cranberry, Grapefruit Juice, OJ,
Pineapple Juice,
Soda Water, Tonic Water,
Ginger Ale, Lemons, Limes

-

20 person minimum | 3-hour bar

\$19 per person

+ \$3 per person, per hour

**selections subject to change*

Add Margarita Bar + \$3 per person

BAR OPTIONS

QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

CURATED FULL BAR AVAILABLE BY REQUEST

One Bartender / 50 guests

\$175 for three (3) hours of service
(*\$30 for each additional hour*)

Prices do not include the 11% tax and 18% gratuity that will be added.





82 *Queen*
EVENTS

**SERVING THE BEST
OF CHARLESTON**