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
843-460-8766
Events@QueenStreetHospitality.com

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

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.
# QUEEN STREET HOSPITALITY GROUP | CATERING SERVICES

## CHARCUTERIE

<table>
<thead>
<tr>
<th>$8 per person</th>
<th>$10 per person</th>
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## RAW BAR DISPLAY

<table>
<thead>
<tr>
<th>Market Price</th>
<th>$6 per person</th>
<th>$7 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Oysters</td>
<td>Lobster</td>
<td>Yellow Cheddar, Swiss, Pepper Jack</td>
</tr>
<tr>
<td>Specialty Oysters</td>
<td>Peel &amp; Eat Shrimp</td>
<td>PREMIUM</td>
</tr>
<tr>
<td>Blue Crab Claws Clams</td>
<td>Oyster Shooters</td>
<td>$7 per person</td>
</tr>
</tbody>
</table>

| | Havarti, Fontina, Gouda |
| | Includes assorted crackers, jam, jellies and fruit garnishes |

## SOUTHERN PICKINS’

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## ASSORTED CHEESES

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| | Havarti, Fontina, Gouda |
| | Includes assorted crackers, jam, jellies and fruit garnishes |
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
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

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

DESSERTS
Pecan Pie, Key Lime Pie, Peach Cobbler Market Price
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

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