

Action Stations

All Action Stations require a minimum of 1 Chef or Attendant per station, except where noted

The Signature Shrimp and Grits

(2023 Shrimp & Grits Festival - Judges Choice Winner)

A blend of Andouille Sausage, Tasso Ham Gravy & Coastal Shrimp all pan sauteed with our special blend of blackened seafood seasoning and served atop Columbia's own Adluh Stone-Ground Grits

Grilled Beef Tenderloin

Hand-trimmed, grilled and oven finished, sliced thin and served with Dijon mustard and creamy horseradish sauce served on a slider roll

Market Price: Priced p.p.

Smoked Beef Brisket

12 hour smoked and hand carved with whole grain mustard and creamy horseradish sauce and Kansas City red BBQ sauce served on a slider roll

Market Price: Priced p.p.

The Signature Pulled Pork BBQ

18 hour slow roasted, hand pulled pork shoulders and butts served with Cole Slaw, Kansas City Red, Carolina Gold and Vinegar & Pepper BBQ sauces on our slider rolls

Herb-Roasted Pork Loin

Slow roasted with our special blend of seasonings, sliced thin and served with Honey Garlic Sauce

Hardwood-Smoked Country Style Boneless Pork Ribs

Served with Cole slaw, bacon jam and Carolina red BBQ sauce on a slider roll

Macaroni and Cheese Bar

Our Signature 3 cheese blended perfectly with penne pasta

Served with bacon bits, diced tomatoes, jalapenos, scallions, crumbled Cheez-It's, hot sauce

Skin-On Mashed Potato Bar

Served with shredded cheddar and mozzarella cheeses, bacon bits, butter balls, diced tomatoes, chopped scallions, sour cream

Sweet Potato Bar

Served with brown sugar, honey, roasted pecans, cinnamon, raisins and butter balls

Duo Potato Bar

Potato Skin Bar

Served with butter, bacon, cheddar cheese and sour cream

Grits Station

Columbia's own Adluh stone-ground grits served extra creamy
Served with butter balls, shredded cheddar cheese, bacon bits, sliced jalapenos

Pasta Bar

5 Cheese Stuffed Tortellini (prepared by one of Chef's on site)
Sauteed in a pesto sauce
(Select 2 of 3 choices below)

Seafood Marinara

A blend of shrimp and scallops served in marinara sauce with penne pasta
Pasta Primavera
A blend of fresh garden vegetables tossed in an olive oil and garlic sauce
Blacken Chicken Alfredo with Rotini Pasta
Grilled Chicken Sliders
Grilled Chicken, Country Ham, Asian Slaw on a Slider Bun

Mini Chicken and Waffles

Fried chicken thighs and waffles
Served with a warm maple syrup, roasted pecans, whip cream
(Prepared on-site behind the scenes)

Soup & Classic American Grilled Cheese Station

½ grilled cheese sandwich with American cheese and a cup of soup
(Select 1 or 2 options)

Minestrone, Tomato Florentine with Pasta, Tomato basil Bisque, Vegetable Beef Barley, Broccoli and Cheese, Vegan Garden Vegetable and Chicken Noodle
New England Clam Chowder

Fried Green Tomatoes

(Prepared on-site behind the scenes)
Fried green tomato, pimento cheese and bacon bits

Oyster Roast

Market price: Priced p.p. (Requires 2 chefs)
The price includes oyster tables, shucking knives and towels.
Served with hot sauce, liquid butter, lemon juice, horseradish, cocktail sauce and saltine crackers
Add Chicken Bog to oyster roast

Low Country Boil

(Requires 1 to 2 chefs on site)
Min. 50 guests (aprrox. 6 shrimp p.p.)

Large shell on shrimp, smoked sausage, new red potatoes, onions, corn on the cob and our special blend of seasonings