



# Low Country Boil *Catering*

A down-home classic, we offer a selection of various low-country favorites that are best eaten family-style.

## *Low-Country Boil*

Jumbo Shrimp, house-smoked Andouille Sausage, Redskin Potatoes, and sweet Corn on the Cob.

Comes with house-made cocktail sauce, creamy southern Coleslaw, and fresh-baked Cornbread Muffins.

## *Crawfish Boil*

Cooked on-site with crawfish, new potatoes, corn-on-the-cob, smoked sausage, lemons and heads of garlic. We spice the pot with authentic Cajun spices for the perfect crawfish. Served with drawn butter and our house-made cocktail sauce.

## *Oyster Roast*

Steamed Oysters:  
Salty, with a sweet finish.

Full service:  
Oyster knives and gloves, house-made cocktail sauce, saltine crackers, lemons, and removal and recycling of shells.



**All seafood items are market price.**  
Low Country Menu is intended for your entire party.

## *Up the Ante!*

Add on any of the below favorites to your low-country boil or roast (at market price).

Crab Legs | Clams | Mussels  
BBQ | Brunswick Stew

*Email [info@bigbuttbbq.com](mailto:info@bigbuttbbq.com) for pricing and availability.*

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