

Full Service Catering & Events





Lowcountry Oyster Roast

Let Mt. Pleasant Seafood handle the details, so you can relax with your guests! Our Lowcountry Oyster Roast includes a Mt. Pleasant Seafood Oyster Expert on your site with everything needed for a great oyster roast, including steamer, oyster tables, knives, rags, crackers, cocktail and hot sauces. This package includes set up, cooking, two hours service time, plus cleaning of service areas. and removal of oyster shells.

Choose from single or cluster oysters (at MARKET PRICE).

Shem Creek Shrimp Boil

Catering for our Shem Creek Shrimp Boil includes serving tables, cook staff, two hours of food service time, paper products, and condiments (cocktail and hot sauces, butter, mustard, lemons, Old Bay), etc.

We cook and serve our Shrimp Boil in a sequential manner so that anyone with a seafood allergy or food sensitivities can eat the rest of the meal as shrimp are always cooked last and served separately.

(We can cook and serve the shrimp boil mixed, if the host requests).

COST BASED ON MARKET PRICE





Additional Catering Options

FROM THE GRILL

BBQ sandwiches – with rice and sauce	\$7 each (minimum of 25)
Hamburgers with cheese	\$3.50 each (minimum of 40)
Grilled Hotdogs – with chili and onions	\$2.50 each (minimum of 60)

FROM THE SEA

Steamed Shrimp	Cost based on market price
Oysters on the half-shell	\$200.00/ bag
Mt. Pleasant Seafood Fish Stew (contains sausage)	\$45.00/ gallon

EXTRAS

Rial's Chili –or– Baked Beans	\$45.00/ gallon
Vegetable tray	Sm (70 ppl) \$80 Lg (150 ppl) \$150
Fruit & cheese tray	Sm (70 ppl) \$80 Lg (150 ppl) \$150
Tray of Greek pasta salad –or– Coleslaw	\$70.00

SOMETHING SWEET

Cookie tray (30 cookies)	\$35.00/ each
Brownie tray (32 brownies)	\$45.00/ each
Personal key lime pies (mini pies)	\$2.50/ each

We are required to charge a 2% Town of Mt. Pleasant Hospitality Tax and a 9% sales tax. We also receive a gratuity on top of the total bill.