



Group Dining



Lowcountry Bistro

49 S. Market Street | Charleston, SC 29401
843.302.0290 | www.LowcountryBistro.com

Hours of Operation

Mon - Fri Lunch 11:00a - 4:00p
Sat & Sun Brunch 10:00a - 4:00p
Dinner Daily 4:00p - Till



THREE COURSE GROUP BRUNCH MENU

Menus

APPETIZER

She Crab Soup

Sherry Vinegar, Oyster Cracker

Bistro Salad

Field Greens, Grape Tomatoes, Red Onions
Cucumbers, Creamy Buttermilk Herb Dressing

ENTRÉES

Chicken and Waffles

Crispy Fried Chicken, Vanilla & Bacon Cornbread Waffle
Pecan Butter, Bourbon Reduction

Shrimp and Grits

Sautéed Shrimp, Sweet Onions, Peppers, Tomatoes, Tasso Gravy
Crumbled Bacon, Scallions, Carolina Stone Ground Grits

Lowcountry Hash

Andouille Sausage, Fried Eggs, Potatoes, Peppers & Onions
Hollandaise, Sweet Bourbon BBQ

Market Breakfast

Scrambled Eggs, Bacon, House-made Breakfast Sausage
Cheddar Grits, Home Fries

A SELECTION OF DESSERTS

THREE COURSE MEAL \$28 PER PERSON*

TWO COURSE MEAL \$26 PER PERSON*

Two Options

APPETIZER AND ENTREE ENTREE AND DESSERT

*Plus 11% City/State Sales Tax. 20% Gratuity Suggested. Prices and availability subject to change.



THREE COURSE GROUP LUNCH MENU

Menus

APPETIZER

She Crab Soup

Sherry Vinegar, Oyster Cracker

Bistro Salad

Field Greens, Grape Tomatoes, Red Onions, Cucumbers
Creamy Buttermilk Herb Dressing

ENTRÉES

Chicken and Waffles

Crispy Fried Chicken, Vanilla & Bacon Cornbread Waffle
Pecan Butter, Bourbon Reduction

Shrimp and Grits

Sautéed Shrimp, Sweet Onions, Peppers, Tomatoes, Tasso Gravy
Crumbled Bacon, Scallions, Carolina Stone Ground Grits

Chicken Salad Wrap

Roasted Chicken, Celery, Toasted Pecans, Honey Dijonnaise
Green Onion, Tomato Herb Wrap

Turkey and Brie

Roasted Turkey, Brie Cheese, Crisp Lettuce,
Applewood Smoked Bacon, Vine Ripe Tomato, Brioche

A SELECTION OF DESSERTS

THREE COURSE MEAL \$26 PER PERSON*

TWO COURSE MEAL \$24 PER PERSON*

Two Options

APPETIZER AND ENTREE ENTREE AND DESSERT

*Plus 11% City/State Sales Tax. 20% Gratuity Suggested. Prices and availability subject to change.



THREE COURSE GROUP DINNER MENU

Menus

APPETIZER

She Crab Soup

Sherry Vinegar, Oyster Cracker

Fried Green Tomato

Pimento Cheese, Tasso Cream, Sweet Pepper Coulis

Bistro Salad

Field Greens, Grape Tomatoes, Red Onions, Cucumbers, Creamy Buttermilk Herb Dressing

ENTRÉES

Chicken and Waffles

Crispy Fried Chicken, Vanilla & Bacon Cornbread Waffle
Pecan Butter, Bourbon Reduction

Shrimp and Grits

Sautéed Shrimp, Sweet Onions, Peppers, Tomatoes, Tasso Gravy,
Crumbled Bacon, Scallions, Carolina Stone Ground Grits

Chef's Beef Special

House Steak Sauce, Garlic Smashed Potatoes, Grilled Asparagus

Carolina Crab Cakes

Charleston Red Rice, Collard Greens, Red Pepper Remoulade

A SELECTION OF DESSERTS

\$50 PER PERSON

Plus 11% City/State Sales Tax. 20% Gratuity Suggested.

**Prices and availability subject to change.*



FOUR COURSE GROUP DINNER MENU

Menus

FIRST COURSE

She Crab Soup

Sherry Vinegar, Oyster Cracker

Soup Du Jour

Bistro Salad

Field Greens, Grape Tomatoes, Red Onions, Cucumbers, Creamy Buttermilk Herb Dressing

Caeser

Romaine, Parmesan, Grape Tomato, House Croutons, Creamy Caesar Vinaigrette

SECOND COURSE

Fried Green Tomatoes

Pimento Cheese, Tasso Cream, Sweet Pepper Coulis

Crab Hushpuppies

Crab & Sweet Corn Mix, Lemon-Red, Pepper Aioli

Charleston Shrimp Dip

Local Shrimp, Cream Cheese, Spices, Pita

THIRD COURSE

Chicken and Waffles

Crispy Fried Chicken, Vanilla & Bacon Cornbread Waffle, Pecan Butter, Bourbon Reduction

Shrimp and Grits

Sautéed Shrimp, Sweet Onions, Peppers, Tomatoes, Tasso Gravy
Crumbled Bacon, Scallions, Carolina Stone Ground Grits

Chef's Beef Special

House Steak Sauce, Garlic Smashed Potatoes, Grilled Asparagus

Carolina Crab Cakes

Charleston Red Rice, Collard Greens, Red Pepper Remoulade

Fish & Grits

Crispy Fried Flounder Filet, Pimento Cheese, Creole Tomatoes & Okra

Market Jambalaya

Sautéed Shrimp, Sweet Peppers & Onions, Lowcountry Seasoning, Pork Sausage, Charleston Red Rice

FOURTH COURSE

A SELECTION OF DESSERTS

\$60 PER PERSON

Plus 11% City/State Sales Tax. 20% Gratuity Suggested. *Prices and availability subject to change.



**HORS D' OUVRES
GROUP MENU**

Menus

Deviled Eggs

\$4.00 per person

Pimento Cheese Crostini

\$3.00 per person

Crab & Corn Hushpuppies

\$4.00 per person

Fried Green Tomato Bites

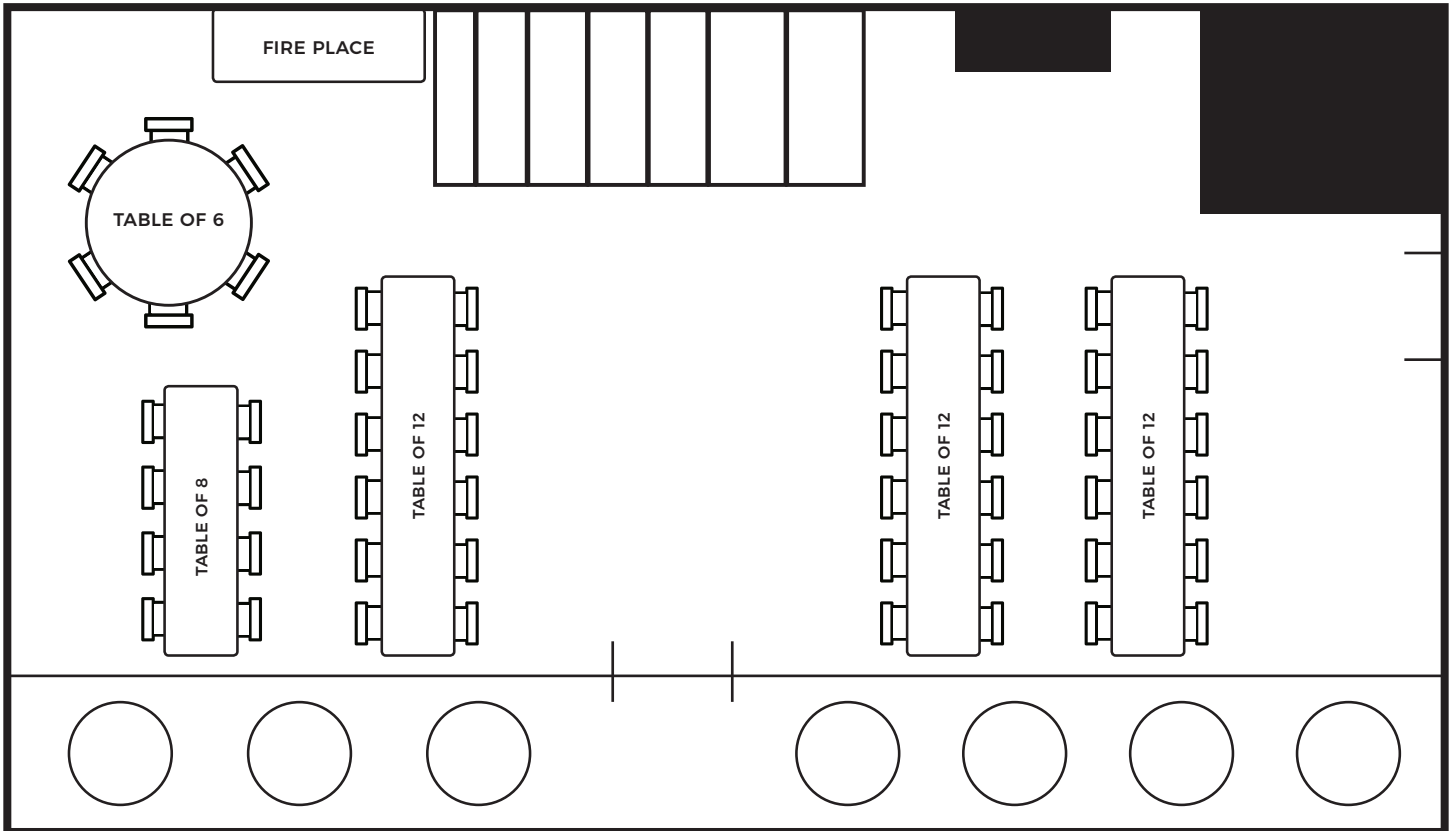
\$4.00 per person

Petite Crab Cakes

\$8.00 per person



Room Info



Charleston Room and Veranda (Second Floor)

The Charleston Room located upstairs (no elevator) has it's own private porch that overlooks The Market.

Food and beverage minimums will vary with the season.

This space can accommodate up to 50 guests.

Please contract Trista Hoffman for minimums.



Group Dining Policies

Reserving a Date:

A signed contract, along with a \$300 deposit, is required to hold your reservation.

The deposit will be taken off of your final bill at the conclusion of your event.

A cancellation occurring 30 days prior to the event date will receive full reimbursement of deposit; within 30 days, deposit is nonrefundable.

Room Accommodations & Rates:

In our Charleston Room we can host group events for up to 50 guests.

Lowcountry Bistro does not have linens, decorations, AV equipment, etc. On-site; however, our group coordinator will be more than happy to make arrangements for your group for bakeries, florists, etc. at your request, for an additional cost.

Please inquire for specific food and beverage minimums.

Confirmed Guest Count:

A final, confirmed guest count is required two business days prior to your event. Lowcountry Bistro cannot be held responsible for any inconvenience that may occur, should more guests arrive than the confirmed number.

There will be a \$20 "guest no-show fee" for dinner events and a \$10 "guest no-show fee" for lunch/brunch events implemented for any guest included in the confirmed count that does not attend the reservation.

Payment:

At the conclusion of your event, a bill will be presented for immediate payment by major credit card, cash and/or corporate check.

The bill will reflect the deduction of the deposit and addition of room rental fee.

We have a one check policy.

Pricing:

If a cake is brought into Low Country Bistro, there is a \$2 per person cake servicing fee; for wine, there is a \$20 per bottle corkage fee.

Appropriate sales tax is applied to the final bill.

There will be a 20% gratuity added to the bill at the end of your meal.

Menu subject to change without notice, however, we do our best to inform you.

The bill will reflect the deduction of the deposit and addition of room rental fee.

We have a one check policy, unless otherwise requested in advance for separate checks.