



"...the last word in Lowcountry Cooking"

678.377.4990

www.706charlesstreet.com

The Grand Buffet Special – Min. \$350

Herb Crusted Rolls or Cornbread can be added (\$0.97/pp)

SEAFOOD GUMBO

Shrimp, Chicken and Beef Sausage combined with the Gullah/GeeChee traditional ingredients served with Rice

~OR~

The Original Gullah Shrimp & Creamy Grits

Half Pan – \$151.56 | Third Pan - \$84.20

Guest Count - 12 and up)

(Choice of "1" Entree)

\$27/pp

~ OR ~

(Choice of "2" Entrees)

\$29.89/pp

Lowcountry Turkey, Giblet Gravy and Homemade Cranberry-Apple Relish

Turkey seasoned with our Lowcountry influence of Herbs, Spices, caramelized Carrots, Celery and Onions

Turkey Wings - Cajun | Lemon Pepper | Teriyaki Fried or "Nana's Smothered"

These Turkey Wings are a crowd pleaser at many receptions

Lamb Chops

(Add additional \$3 per)

Gullah Savory Smoked Chicken

Smoked Brisket

(Add additional \$3 per)

Pineapple Brown Sugar Glazed Ham

Easter Roasted Leg of Lamb on Mirepoix *New*

(Add additional \$3 per)

Salmon – Honey Cajun | Mediterranean *New* | Blackened

(Add additional \$3 per)

(Choice of "4" Sides)

*The Late "Miss Hattie's" Southern Cornbread Dressing w/ Giblet Gravy

*Yukon Garlic Mashed Potatoes

*Unbelievable Collard Greens (w/o meat)

*Gullah House Rice

*Roasted Vegetable Med.

*Southern Candied Yams

*Old-Fashioned Baked Macaroni and Cheese

*Southern Green Beans

*Lemon Cream Cheese Pound Cake

*706 Charles Street Chews - Signature Dessert

*Grandma Maggie's Double Crust Peach Cobbler

Menu Pricing is subject to Service/Delivery Fee