



678.377.4990

www.706charlesstreet.com

Labor Day Indoor/Outdoor Buffet Special

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

Lowcountry Boil

(Locally Known as Frogmore Stew or Beaufort Stew)

A southern classic, capturing the good ole Lowcountry charm. Shrimp, Smoked Sausage, Fresh-cut Ears of Corn-on-the-Cob, Red Skinned Potatoes, Peppers and Onions, served in its broth w/side Hot Sauce and Lemon Wedges

Half Pan - \$176.88 / feeds 12 to 14

Full Pan- \$309.54 / feeds 24 to 26

(Minimum Order \$350.00)

(Choice of "1" Entree)
\$27.00/pp

~ OR ~

(Choice of "2" Entrees)
\$29.89/pp

BBQ Chicken or Jerk Chicken

Gullah Savory Smoked Chicken

Baby Back Ribs (Add additional \$3 per person)

with our Signature Rub, Smoked to achieve additional layer of flavor

*Orders are by the Slab (10 -12 bones / serves 4 to 6) - *New Item*

Smoked Spare Ribs served w/Chef Jacques' BBQ Sauce

Marinated Ribs, slow grilled, based with Chef's signature BBQ Sauce

*Orders are by the slab (10 -12 bones / serves 4 to 6)

Chicken Wings - Smoked Lemon Pepper, BBQ Jerk, Teriyaki and/or Fried Chicken
(2 wings per serving)

Smoked Brisket

(Add additional \$3 per person)

Bratwurst Sausage w/ Peppers & Onions

Salmon – Honey Cajun | Teriyaki | Blackened

(Add additional \$3 per person)

(Choice of "4" Sides)

*Steen's Southern Potato Salad

*Baked Beans

*Miss Hattie's Cole Slaw

*Corn-on-the-Cob w/Butter

*Green Beans

*Old Fashioned Baked Macaroni & Cheese

*Grandma Maggie's Peach Cobbler

Double Chocolate Chunk Brownies