



**Celebration**  
events  
catering & event planning  
for every celebration



"Thanks to you and your staff for making our family vacation so enjoyable! Our greatest thanks are for the great food and the fantastic service your staff gave. Everyone had smiling faces every time they were here!"

The Phillis Family 6/09

*Celebration*  
events  
catering & event planning

### Low Country Seafood and Corn Chowder

**Ingredients**

- 1 T. butter
- 1/2 ea. yellow onion, diced
- 1 ea. carrot, diced
- 2 ea. Celery, diced
- 3/4 c. tomato, diced
- 1/2 c. red & yellow bell peppers
- 1 ea. Potato, diced 1/4 in. cubes
- 1 ea. Ear roasted corn (or 1/2 c. frozen)
- 3 T. tomato paste
- 1 T. hot sauce
- 1/2 t. Worcestershire sauce
- 1 pinch saffron, bloom in 1/4 c. hot water
- 4 c. seafood stock (or substitute 2 c. clam juice + 2 c. water)
- 1 lb. local seafood medley (shrimp, scallops, white fish)

**Method of Production**

- In a large stock pot, sauté onion, carrot, celery, peppers in butter for 5 minutes. Add tomato paste and cook for 3 minutes.
- Add diced potato, hot sauce, Worcestershire sauce, saffron and seafood stock.
- Cook for 15-20 (simmer) until potato softens.
- Add chosen seafood and cook for 5-8 minutes until all seafood is opaque (cooked).
- Taste for seasoning.
- Serve with sliced baguette.



### Casual Cuisine...Lowcountry Style

Breakfast, lunch and dinner meetings,  
Business/Corporate retreats  
Family and friends

### Grillin' n Chillin'

- Picnics
- Cookouts
- Casual Suppers
- Brown Bag Lunches
- Low Country Boils
- BBQs
- Pig Pickens'
- Carryout, delivery or fully served
- Always Kid approved

No event is "too small" to be catered!

