

# IRON CLAY

CATERING

## 🌀 BUFFET 🌀

### **BUTTER POACHED SHRIMP WITH EDISTO ISLAND GRITS**

TOMATO BROTH, FINES HERBS

### **PAN SEARED MAHI MAHI**

MARINATED CHERRY TOMATOES, PARMESAN BROTH, DILL

### **LOWCOUNTRY BOIL**

LOCAL SHRIMP, ANDOUILLE SAUSAGE, SWEET CORN ON THE COB, NEW POTATOES

### **CRISPY COAL ROASTED CHICKEN WINGS**

DRY RUB, ALABAMA WHITE SAUCE

### **GRILLED CHICKEN THIGHS**

LEMON AND HERBS

### **CHICKEN SKEWERS**

SWEET PEPPERS AND ONIONS

### **HOMESTYLE CHICKEN -N- DUMPLINGS**

### **SLOW COOKED PORK RIBS**

BOURBON BBQ, SPICED PEANUTS

### **PULLED PORK SHOULDER**

BROWN SUGAR, CIDER VINEGAR, BBQ SPICE

### **BRAISED SHORT RIBS**

NEW POTATOES, ROASTED CARROTS, CIPPOLINI ONION

### **MARINATED FLANK STEAK**

CHARRED BELL PEPPERS, CHIMICHURRI SAUCE

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

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