

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
ROYAL RED SHRIMP, SMOKED 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

TEL: 843.879.8963
INFO@IRONCLAYCATERING.COM