

Rabi Brunson - Owner & Head Chef

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JimmyFittsCatering@gmail.com

Appetizers

with grits in a cup

Fried Shrimp

Shrimp Gumbo in a cup

Mini Crab Cakes

Peel & Eat Shrimp

with cocktail sauce

BBQ Sliders

BBQ

with Coleslaw in a cup

Fried Bacon Wrapped Jalapeño Poppers

Meatballs

in Kentucky Bourbon Sauce

Bacon wrapped little smokies

with brown sugar

Chicken Smokies

Mini Chicken and Waffles

Chicken Wings

with assorted sauces

Fried Chicken bites

with assorted sauces

Gourmet Chicken Salad

in a mini filo cup

Antipasto Skewers

Pimento Cheese Pork Rinds

Stuffed Mushrooms

Assorted Mini Quiches

Gourmet Cheese Tray

Cajun Shrimp and Sausage Skewers

Boiled Peanuts

Traditional/Spicy

Southern "Caviar"

Black Eyed Peas, Corn, Tomatoes, Red Onions served with

Mini Tomato Pies

with Lemon Aioli

Fried Green Tomatoes

with Low Country Pimento Cheese

Entrees

South Carolina Pulled Pork

Smoked over Pecan and Oak wood served with assorted

Pork Chops

Fried or Grilled

Baby Back Ribs smoked over Pecan and Oak wood with Jimmy's Homemade BBQ Sauce

Pork Loin/Pork Tenderloin

(Various Sauces Available)

Chicken

Fried, Grilled (Herb Roasted), Barbequed

Roasted Prime Rib

Carving Station (Au Jus Optional)

Grilled Choice Ribeye Steak

Roast Beef

Smoked/Sliced Beef Brisket

Sliced Ham

Crab Cakes

Fish-Fried with Tartar Sauce

Low Country Boil

Fresh Local Shrimp, Corn, Smoked Sausage, and Red Potatoes

Shrimp Fried/Boiled

Appetizer as well

Beef/Chicken/Shrimp Kabobs

Grilled Salmon

Cajun Style Gumbo

Shrimp or Chicken

Lowcountry Shrimp and Grits

Very popular appetizer as well



Salads-

Garden/Caesar/Potato/Pasta/Orzo

Cole Slaw

Fruit Tray

Veggie Tray

Tomatoes/Red Onion/Cucumber Salad with Balsamic & Vinegar Dressing

Bread

Corn Bread or Jalapeno Corn Bread

Sweet Rolls

Hot Yeast Rolls

Dinner Rolls

Biscuits

Sides

Hash and Rice

Seasoned Green Beans

Steamed Fresh Green Beans

Butter Beans

Peas

Black-eyed/Green Field

Southern Style Collard Greens

Red Rice & Sausage

Chicken Bog

A tasty low country combination of chicken, sausage, rice and peppers

Potatoes

Creamy Mashed w/gravy, Rose Mary, Scalloped

Corn on the cob

Mac & Cheese

Our most popular side – made from scratch

Sweet Potato Casserole

Corn Casserole

Grilled Asparagus

Full-Service Events

Whole Hog "Pig Pickin"

Pitmaster – Assorted Sauces with display

Lowcountry Boil

Oyster Roast

Holiday Meals

(Let me do the cooking – you enjoy time with your family)

All events include our entire Service Outfit: Chafing Dishes, Platters, Serving Utensils & Drink Dispensers, Buffet or Stations with plates, cups, napkins, etc.

Don't see it on the menu – just ask – we can accommodate any of your requests

