



Low Country Seafood Feast

Bringing Boils To You in Northern Michigan

We use fresh jumbo shrimp, andouille sausage, potatoes, corn on the cob, and Vidalia onions, all seasoned with Suzy's secret blend and boiled to perfection.

Add-ons include crab legs, lobster tails, and Louisiana crawfish.

The meal includes biscuits, melted butter, and fresh lemons.

Decor includes red checkered tablecloths, brown paper runners, bamboo cutlery, tin pie pans, and paper towel rolls. Tables not included.

We handle setup and cleanup for a seamless experience.

We prepare and serve for groups of 12 or more.



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Serving Charlevoix, MI & Beyond



Boiling in Charlevoix, Northern MI & Beyond



Book a Boil
Call/text 248-935-9866
or email
suzy@bookaboil.com
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