

## WHO WE ARE & WHAT WE DO...

Locals and longtime visitors to the outer banks know Steamers has a reputation for bringing friends & families together with incredible seafood feasts that have become an Outer Banks tradition since 1994. We guarantee fresh and innovative cuisine that enhances your event with a style of service that is welcoming and professional!

Whether you are considering a rehearsal dinner, mid-week meal for your guests, an elegant wedding reception, or special event. Allow us to help you put together an event that is fun and delicious. Large or small affairs Steamers brings the best of the Outer Banks to you, year-round.

We believe your event should be catered to you. Service is just as important to us as the quality of food and our staff is always looking for ways to improve and raise our standards. The goal is to make your event easy, memorable and most of all enjoyable!

This package includes our catering menu as a starting point for planning. Because we guarantee fresh seafood, prices may fluctuate. Reach out to us by completing an online catering request form at [www.steamersobx.com](http://www.steamersobx.com).

We look forward to serving you,

Chris & Linda

## 2019 CATERING OFFERINGS

### APPETIZERS

**LOCAL FARMERS CRUDITÉS** seasonal gourmet dip

**IMPORTED CHEESE AND CHARCUTERIE BOARDS** cheeses | meats | pickles

**CHARRED CORN SALSA & BLACK BEAN DIP** lime sea salted chips

**BRUSCHETTA TRIO** seasonal land and sea crafted specialties

**KETTLE CHIPS** sea salt | jalapeño | BBQ | bay seasoned

**SEAFOOD BISQUE TASTING CUPS** a signature item | lobster stock | fresh seafood

**CHILLED JUMBO SHRIMP COCKTAIL SHOOTERS** jumbo shrimp | spicy cocktail

**LUMP CRAB CAKE SPOONS** lump crab cakes | remoulade sauce

**JUMBO LUMP BLUE CRAB & AVOCADO** lump crab | avocado

**FRESH TUNA POKE** ginger soy | mango salsa

**TUNA SASHIMI** cucumber salad | wasabi dressing

**BACON-WRAPPED SHRIMP & SCALLOPS** local scallops & shrimp | smoked bacon

**COCONUT CURRY CHICKEN STICKS** grilled organic chicken | honey-habanero BBQ sauce

**ASIAN BEEF STICKS** flat iron beef | ginger BBQ lace

**PORK BBQ FLATBREAD** Braswell BBQ | apple jicama slaw

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Thank you for doing an awesome job... "steamers" night is one of our favorites every year...

— Nancy Hubacher

## SALADS & SIDES OPTIONS

**CLASSIC CAESAR SALAD** romaine | homemade croutons | asiago parmesan blend

**BABY GREENS** fresh local vegetables | herb vinaigrette

**CHOP SALAD** iceberg | vine ripe tomatoes | red onions | blue cheese dressing

**ZUNI SLAW** red pepper | cabbage | yellow onion | sweet vinaigrette

**JICAMA & GRANNY SMITH SLAW** cabbage | jicama | apple | cumin lime dressing

**CLASSIC GREEK STYLE PASTA** kalamata olives | feta cheese

**SOUTHERN YUKON GOLD POTATO SALAD** house pickles | Yukon golds

**GRILLED VEGETABLES** seasonal local selections

**VEGETABLE MEDLEY SAUTÉ** fresh herbs | vegetables

**SOUTHERN SUCCOTASH** sweet corn | edamame

**ROASTED GARLIC MASHED POTATOES** hand mashed

**HERB ROASTED RED BLISS POTATOES** NC bacon | bliss potatoes

**VEGETARIAN BLACKBEAN RICE** vegetarian rice | cilantro-lime sour cream

**SPANISH RICE** tomato | onion | cumin

**SAUTÉED VEGETABLE BROWN RICE** red pepper | zucchini | squash

**SOUTHERN MAC&CHEESE** Windsor ham | Vermont cheddar

**JALAPEÑO CORNBREAD** honey butter

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*It has become a tradition to have steamers cater our first evening and our last evening. We tend to think of this as opening and closing ceremonies.*

— Andrea & Larry wine

## FRESH FROM THE SEA...

**CHERMOULA MAHI-MAHI** grilled mahi-mahi | house pico de galo

**BLACKENED YELLOW FIN TUNA** lightly spice | sweet corn relish

**HONEY BOURBON SCOTTISH** grilled salmon | honey bourbon glaze

**FRESH FISH SAMPLER** (choice of two) from the docks to your table

**FRIED FISH & PUPPIES** fried triggerfish | house hush puppies | honey butter | tartar

**GRILLED FISH TACOS** bold | unique | fresh | gourmet

**CALABASH STYLE WANCHESE SHRIMP** spicy cocktail | zesty remoulade

**STUFFED JUMBO SHRIMP** hollandaise | local crabmeat

**SEAFOOD GUMBO** local shellfish | NC sausage | spanish rice

**OLD MILL GUILFORD® GRITS & SHRIMP** Wanchese shrimp | zesty remoulade

**SHRIMP SCAMPI** local shrimp | angel hair pasta | olives | feta

## OFF THE LAND...

**SLICED BEEF TENDERLOIN** certified black angus beef | sauce béarnaise (+\$)

**SEARED RIBEYE FLATBREAD** fire roasted vegetables | goat cheese

**FLAT IRON BEEF** Brasstown NC beef | chimichurri sauce

**BEEF STROGANOFF** tenderloin beef | veal stock | egg noodles

**ROASTED PRIME RIB** horseradish cream sauce | au jus

**DRY RUB BABY BACK RIBS** house BBQ sauce

**COLEMANS NATURAL® WHOLE CHICKEN** grilled whole chickens | house BBQ sauce

**LEMON GARLIC CHICKEN** roasted chicken | lemon garlic bechamel

**CARAMELIZED PORK LOIN** slow roasted NC pork | grilled apple sauce

**BRASWELL BBQ SLIDERS** Carolina style BBQ | jicama-granny smith slaw

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## 2019 CATERING PACKAGES

All catering services includes infused water table

### THE WELCOME PARTY

Great for arriving guests and casual dinners!

Choose any 5 catering menu items. All portions served in “tapas” size.

### THE CHEF MANNED BUFFET

Our chefs will tend the buffet to guide your guests through any questions or dietary concerns.

THE WILD HORSE	2 appetizers, 3 sides/salads & 2 entrees	
THE WHALE HEAD STROLL	3 appetizers, 3 sides/salads & 3 entrees	
THE CAROVA BEACH PATH	4 appetizers, 4 sides/salads & 3 entrees	\$

### THE GOURMET STATIONS

Your guests will love the ability to try many different menu selections. Our gourmet stations allow your guests to mingle and appreciate multiple food options in a casual dining. Stations are available for 2 hrs. This package includes the following: (Substitutions available)

Appetizers: selection of 3

The ‘SURF’ station - fresh fish sampler, shrimp & grits, gulf stream tacos

The “TURF’ station - lemon garlic chicken, pork tenderloin sliders, beef tender naans

The Currituck station -your selection of 4 sides/salads

### **PLATED DINNER (plated catering menu upon request)**

Enjoy the traditional option of a plated dinner.

**THE SEA GLASS-** your selection of 3 appetizers, first course & entrée course

**THE CONCH SHELL-** your selection of 4 appetizers, first course & entrée course

Need help planning your menu? **Sample menus** available upon request.

## CATERED STEAMER POT CLAMBAKES AND MORE...

All our STEAMER POTS are steamed on site using our unique steaming method. Our pots include red bliss potatoes, local white corn, yellow onion, cocktail sauce, melted butter & lemon wedges as well as the seafood listed below. Each package also includes appetizers, salads, and "TURF" options. A great way to provide your guests with an experience they are sure to remember.

### **THE SHRIMP & CRAB FEAST**

### **MARKET PRICE**

Steamer Pots will be filled with **ALASKAN SNOW CRAB** and **STEAMED SPICED SHRIMP**.

Choose

3 appetizers

2 salad | sides

1 "TURF" option

### **THE PRIMO POT LOBSTER FEAST**

### **MARKET PRICE**

Steamer Pots will be filled with **WHOLE MAINE LOBSTERS, LITTLE NECK CLAMS & PEI MUSSELS**.

Choose

3 appetizers

2 salad & sides

1 "TURF" option

## CATERING SERVICE FEES FOR YOUR EVENT

Catering Service Fees for your event are determined upon the discussion of the location, menu and ceremony.

## **SPECIALTY PACKAGES, STATIONS, AND MORE...**

Steamers is always willing to create a custom station for your event! We welcome your requests and any ideas that will make your event a day to remember!

### **RAW OYSTER & CHILLED SHRIMP BAR**

fresh shucked oysters | chilled shrimp | oyster table

### **BLUE CRAB STATION**

local blue crabs | sauces | corn | sausage | potatoes

### **CHICKEN WING STATION**

bold unique flavors

### **SURF-N-TURF TACO TABLE**

chicken | pork | fish | shrimp

### **OLD MILL GUILFORD® GRITS BAR**

smoked BBQ | shrimp | hickory bacon | sauces

### **FRESH PASTA BAR**

2 pastas | 2 sauces | chicken | meatballs

### **MAC-N-CHEESE STATION**

pure goodness with toppings

## **LATE NIGHT BITES**

Want a late-night snack for your guest after dancing the night away? We can provide an assortment of options for late night. Menu upon request.

## BEVERAGE SERVICE

Bar/Catering services allow for 5 hours of service

All beverage services include infused water table and coffee station

### OUR STANDARD BAR SERVICE

Steamers will provide one bartender, all the standard juices, sodas, fruit garnishes and ice. Client provides the alcohol and glassware.

### A FULL BEER & WINE BAR

Steamers will provide you with the standard juices, sodas, fruit garnishes as well as your choice of three domestic beers, three micro beers, two white wines, and one red wine.

Client provides the glassware.

### JUST THE BARTENDER

We provide the bartender only. Client provides alcohol, mixers, sodas, ice, as well as tables, linen, and glassware.

### SIGNATURE SANGRIA STATION

Steamers bar staff will create two signature sangrias for your cocktail hour. Package includes a bride and groom sangria flavor along with one non-alcoholic version.

### FULL BAR SERVICE

Steamers offers a unique array of full bar package for your event. Everything from the "SimpleBar" of standard liquors to our "BeSpoke Bar" which includes a mixologist for your guests.

### MENU UPON REQUEST