

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.

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

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

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

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