

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

Locals and longtime visitors to the Outer Banks know Steamers Catering 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!

What we offer:

**Complete Catering Services** ~ weddings | rehearsals | corporate events | large family events

**Personal Chef Services** ~ smaller personal celebrations (25-person min)

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 craft an event that is fun and delicious. 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

<https://cateringobx.com/>

We look forward to serving you,

Chris & Linda

## 2020 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

**HUSHPUFFY TABLE** Old Mill of Guilford Cornmeal Puppies | Honey Butter

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

**CHILLED JUMBO SHRIMP COCKTAIL SHOOTERS** jumbo shrimp | smoked jalapeño 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 SKEWERS** flat iron beef | ginger BBQ lace

**CHICKEN & WAFFLE STICKS** toasted waffle | pickle fried chicken | bourbon maple syrup

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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

**SEASONAL FRUIT & GREEN SALAD** seasonal varieties

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

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

**GRILLED VEGETABLES** seasonal local selections

**VEGETABLE MEDLEY SAUTÉ** fresh herbs | vegetables

**ASPARAGUS & SUNDRIEDS** calabash asparagus | sundried sauté | basil

**HICKORY GREEN BEANS** Carolina green beans | hickory bacon & shallot butter

**STEAMED CALIFORNIA BLEND** Cali-Blend | basil vinaigrette

**ROASTED GARLIC MASHED POTATOES** hand mashed

**SMASHED RED BLISS POTATOES** NC red bliss potatoes | house seasoned | olive oil

**ROASTED FINGERLING POTATOES** garlic parmesan

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

**ROASTED VEGETABLE RICE** roasted seasonal vegetables | steamed rice | garden herbs

**SPANISH RICE** tomato | onion | cumin

**SOUTHERN MAC&CHEESE** sharp cheddar sauce

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

**ZESTY QUNIOA SALAD** seasonally flavored

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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...

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

**Chermoula Mahi-Mahi | Seared Yellow Fin Tuna | Honey Bourbon Salmon | Coffee Rub Swordfish**

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

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

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

**PACIFIC RIM STIR FRY SHRIMP** local white shrimp | sugar snaps | tri-peppers | honey garlic

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

**SEAFOOD JAMBALAYA** local bay scallops & shrimp | NC sausage | Cajun crème fraiche

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

**SHRIMP & ZITI** local white shrimp | ziti pasta | veal marinara sauce

## OFF THE LAND...

**BERNAISE BEEF TENDERS** certified black angus beef | sauce béarnaise

**SEARED BEEF NAANS** fire roasted vegetables | goat cheese

**GRILLED BUTLER STEAKS** Flat Iron beef | roasted red veal sauce

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

**BALSALMIC SKIRT STEAK** marinated skirt steak | caramelized onions

**GRILLED NATURAL® ¼ CHICKEN** dry rub | grilled ¼ chickens | house BBQ sauce

**LEMON GARLIC CHICKEN** grilled chicken breasts | lemon garlic bechamel

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

**ROASTED PORK TENDERLOINS** sliced pork tenders | honey dijon sauce

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

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## 2020 CATERING PACKAGES

### THE WELCOME PARTY

25/person

Great for arriving guests, rehearsals and casual gatherings! Coastal Carolina Cuisine served in "tapas" size portions for 2 hrs. Dinnerware included. Sample menus available upon request.

### 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 | 30/person |
| THE WHALEHEAD STROLL  | 3 appetizers, 3 sides/salads & 3 entrees | 40/person |
| THE CAROVA BEACH PATH | 4 appetizers, 4 sides/salads & 3 entrees | 50/person |

### THE GOURMET STATIONS

50/person

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 atmosphere. Stations are available for 2 hrs. This package includes dinnerware and silverware plus the following:

**Appetizers:** Your selection of 3

**The 'SURF' Station** – gulf stream tacos, seafood jambalaya bowls, shrimp & grits station

**The "TURF' Station** – grilled chicken & mac plates, pulled pork sliders, beef tender naans

**The Currituck Station** -your selection of 4 sides/salads

### SURF-N-TURF PLATED DINNER

Enjoy the traditional option of a plated dinner.

45/person

**Appetizers:** your selection of 4

**Plated Salad Course:** your choice of salad

**Plated Dinner Course:** sliced bearnaise beef tenders, grill fish of the day, roasted garlic mashed potatoes, grilled seasonal vegetables

## STEAMERS ORIGINAL CLAMBAKES

Since **1994** Steamers has been serving up the best steamed seafood & clambakes on the Outer Banks. Give us a call and let us help you plan that perfect beach seafood feast!

All our CLAMBAKES are steamed on site using our unique steaming method. Our pots include red bliss potatoes, local white corn, yellow onion, NC sausage, cocktail sauce, melted butter & lemon wedges as well as the seafood listed below.

### THE SHRIMP & CRAB FEAST

45/person

Alaskan snow crab  
steamed spiced shrimp  
3 appetizers  
2 salad | sides  
grilled natural® ¼ chickens with house BBQ sauce

### THE PRIMO POT LOBSTER FEAST

60/person

whole Maine lobsters  
little neck clams  
cold water mussels  
3 appetizers  
2 salad & sides  
grilled natural® ¼ chickens with house BBQ sauce

## CATERING SERVICE FEES FOR YOUR EVENT

Labor for your event is determined after the location, menu and ceremony have been discussed.

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

Want to add a little something extra to your wedding day? How about something simple for a rehearsal dinner. These packages are great for that special addition.

**RAW OYSTER & CHILLED SHRIMP BAR** fresh shucked oysters | chilled shrimp | oyster table

**STEAMED BLUE CRAB TABLE** steamed local blues crabs | full condiments and utensils

**SUSHI STATION** local seafood rolls | vegetarian rolls | pacific rim salads | sauces

**CHICKEN WING STATION** bold unique flavors

**SURF-N-TURF TACO TABLE** chicken | pork | fish | shrimp

**CAROLINA 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.

DESSERT 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    6.00/person**

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            30/person**

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                300/each**

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

### **SIGNATURE SANGRIA STATION    5/person**

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                    40/person**

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.