

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

HUSHPUDDY 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

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

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...

BEARNAISE 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

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.