

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 minimum)

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 packet includes our catering menu as a starting point for planning. Because we guarantee fresh locally sourced seafood, market prices may fluctuate. Reach out to us by completing an online catering request form at cateringobx.com.

We look forward to serving you,

Chris Braswell & Linda C. Welch

co-owners

SERVICE STYLES & PACKAGES

THE WELCOME PARTY (TAPAS STYLE)

25/guest

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 ATTENDED BUFFET

Our chef attended buffets create a collective dining experience. With this service style, our chefs will serve each guest your chosen menu selections. Dietary requests are easily handled as our chefs engage with your guests.

THE WILD HORSE TRAIL

- 2 hors d'oeuvres, 2 sides or salads & 2 entrées

30/guest

THE WHALEHEAD STROLL

- 3 hors d'oeuvres, 2 sides or salads & 3 entrées

40/guest

THE CAROVA BEACH PATH

- 4 hors d'oeuvres, 3 sides or salads & 3 entrées

50/guest

THE GOURMET STATIONS

40-50/guest

Your guests will love the opportunity 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. Sample menus available upon request.

PLATED or FAMILY STYLE SERVED DINNERS

40-55/guest

Plated and Family Style offers a more intimate dinner setting and are customized to fit your venue and taste profiles. Sample menus available upon request.

STEAMERS ORIGINAL

CLAMBAKES/LOBSTERBAKES/CRAB BOILS

Since **1994**, Steamers has been serving up the best steamed seafood & clambakes on the Outer Banks. This can make a great addition for the wedding week or family gatherings. Give us a call and let us help you plan that perfect beach seafood feast!

PASSED HORS D'OEUVRES

assembled and served by our chefs and staff

BRUSCHETTA TRIO

seasonal land and sea crafted specialties

WATERMELON CANAPÉS (seasonal)

local watermelon | herb feta | local sea salt

HEIRLOOM CAPRESE PIC

Cherokee purple tomatoes | lemon basil | imported mozzarella

SEAFOOD BISQUE TASTING CUPS

a signature item | lobster stock | fresh seafood

BLOODY MARY SHRIMP COCKTAIL SHOOTERS

smoked jumbo shrimp | bloody mary bacon sauce

SHRIMP & GRIT CAKE

Old Mill of Guilford grits cake | smoked paprika shrimp | zesty remoulade

LUMP CRAB CAKE SPOONS

lump crab cakes | remoulade sauce

BLUE CRAB CEVICHE SPOON

jumbo lump crab | avocado | citrus lime zing

HAWAIIAN STYLE YELLOW FIN TUNA

ginger soy | mango salsa

TUNA SASHIMI CUPS

cucumber salad | wasabi dressing

SMOKED SALMON CANAPÉS

house smoked salmon | English cucumber

BACON-WRAPPED SHRIMP & SCALLOPS

local scallops & shrimp | smoked bacon

COCONUT CURRY CHICKEN SATAY

grilled organic chicken | honey-habanero BBQ lace

GINGER BBQ BEEF SKEWERS

black angus beef | spicy ginger BBQ

CHICKEN & WAFFLE DIPS

toasted waffle | pickle fried chicken | bourbon maple syrup

CAROLINA BBQ TOSTADA

Braswell pork BBQ | apple & jicama slaw | corn tostada

DISPLAYS

price based on duration and guest counts

LOCAL FARMERS MARKET BOARDS

local chef sections | fruits | vegetables | dips

SOUTHERN CHEESE AND CHARCUTERIE BOARDS

Windsor ham | smoked pimento | house pickles | pepper mustard

CHARRED CORN SALSA & BLACK BEAN DIP

lime sea salted chips | sweet corn salsa | spicy black bean dip

HUSHPUPPY TABLE

Old Mill of Guilford cornmeal puppies | honey butter

RAW SEAFOOD BAR

wild caught east coast oysters | ahi tuna | poached shrimp

ENTRÉE SELECTIONS

creative seafood dishes for the chef attended buffet or family style

FRESH FROM THE DOCKS...

FRESH FISH TRIO (CHEF'S HAND CUTS OF THE DAILY CATCH)

served with veggie rice and sauces

SKILLET BLACKENED TUNA STEAK

fresh local yellow fin | steamers spice | black bean rice | sweet corn relish

HONEY BOURBON SALMON

grilled salmon fillets | spanish rice | Kentucky bourbon honey sauce

CHERMOULA GRILLED MAHI MAHI

gulf stream mahi mahi | chermoula pesto | veggie rice | red pepper coulis

FRIED FISH & PUPPIES

fried triggerfish | house hush puppies | honey butter | tartar

LOCAL FISH TACOS

bold | unique | fresh | gourmet | chef's slaw

CALABASH SHRIMP & GRITS

wild caught local shrimp | Old Mill of Guilford grits | zesty remoulade

PACIFIC RIM STIR FRY SHRIMP

local white shrimp | sugar snaps | fried rice | honey garlic

SEAFOOD PAELLA

local shellfish | NC sausage | spanish rice

SEAFOOD JAMBALAYA

local bay scallops & shrimp | NC sausage | cajun crème fraiche

SHRIMP & ZITI

local white shrimp | ziti pasta | veal marinara sauce

MORE ENTRÉE SELECTIONS

creative dishes for the chef attended buffet or family style meals

FRESH FROM THE FARM...

SLICED BEEF MEDALLIONS

certified black angus beef | béarnaise sauce | garlic toast points

SEARED BEEF NAANS

fire roasted vegetables | goat cheese | naan bread

GRILLED SKIRT STEAK

"Snake River" skirt steak | sherry caramelized onions | red bliss potato hash

COLEMAN'S CHICKEN & MAC

organic chicken breasts | southern mac'n'cheese | house hickory BBQ

LEMON GARLIC CHICKEN & PASTA

grilled chicken breasts | lemon garlic bechamel | penne pasta

BRAISED SHORT RIBS & GRITS

boneless NC short ribs | Old Mill of Guilford® grits

DRY RUB BABY BACK RIBS

house dry rub | fries

BRASWELL BBQ SLIDERS

Carolina style BBQ | granny smith jicama slaw

SALADS, VEGGIES & STARCHES

additions to round out any menu

CLASSIC CAESAR SALAD

romaine | homemade croutons | asiago parmesan blend | eggless caesar dressing

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 FARMERS MARKET VEGETABLES

seasonal local selections

CAULIFLOWER AU GRATIN

3 gourmet cheese bake | locally sourced cauliflower

VEGETABLE MEDLEY SAUTÉ

fresh herbs | vegetables

TUSCAN STYLE ASPARAGUS

roasted asparagus | cherry tomatoes | asiago parmesan blend

SOUTHERN GREEN BEANS

Carolina green beans | hickory bacon & shallot butter

SALADS, VEGGIES & STARCHES (cont'd)

more additions to round out any menu

STEAMED CALIFORNIA VEGETABLE BLEND

Cali-Blend | basil vinaigrette

ROASTED GARLIC MASHED POTATOES

hand-mashed Yukon gold potatoes | fresh garlic

SMASHED RED BLISS POTATOES

NC red bliss potatoes | house seasoned | olive oil

ROASTED FINGERLING POTATOES

fresh garlic | parmesan

VEGETARIAN BLACKBEAN RICE

vegetarian rice & black bean mix | cilantro-lime sour cream

ROASTED VEGETABLE RICE

roasted seasonal vegetables | steamed rice | garden herbs

SPANISH RICE

tomato | onion | cumin

SOUTHERN MAC'N'CHEESE

black diamond white cheddar sauce

CLASSIC GREEK STYLE PASTA

kalamata olives | tomatoes | feta cheese

ZESTY QUINOA SALAD

seasonally flavored

STEAMERS ORIGINAL CLAMBAKES

All of 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/guest

- Alaskan snow crab
- steamed spiced local shrimp
- 3 appetizers
- 2 salads or sides
- grilled natural ¼ chicken cuts with strawberry BBQ sauce

THE PRIMO POT LOBSTER FEAST

60/guest

- whole Maine lobster
- littleneck clams
- cold water mussels
- 3 appetizers
- 2 salads or sides
- grilled natural ¼ chicken cuts with strawberry BBQ sauce

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 options are great for that additional special touch.

RAW OYSTER & CHILLED SHRIMP BAR

fresh shucked oysters | chilled shrimp | oyster table

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 guests after dancing the night away? We can provide an array of options for late-night. Sample menus available upon request.

DESSERT MENU AVAILABLE UPON REQUEST

CATERING SERVICE FEES FOR YOUR EVENT

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

BEVERAGE SERVICE

Bar/Catering services allow for 5 hours of service

All beverage services include infused water table and coffee station

JUST THE BARTENDER

300/each

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

OUR STANDARD BAR SERVICE

6/guest

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

SIGNATURE SANGRIA STATION

5/guest

Steamers bar staff will create two signature sangrias (traditionally one red and one white) for your event based on your personal taste preferences.

OPEN BEER & WINE BAR

30/guest

Steamers will provide you with the standard juices, sodas, fruit garnishes as well as your chosen three domestic beers, three micro brews and three wines. Includes Signature Sangria Station. Client provides the glassware.

FULL BAR SERVICE

40+/guest

Steamers offers a unique array of full bar package for your event. Everything from the basic bar of standard liquors to our Bespoke Bar which includes a mixologist for your guests. This can be customized to fit your needs. Includes Signature Sangria Station.