

WHAT WE OFFER:

Complete Catering Services

weddings | rehearsals | corporate events | large family events | food truck events

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!

Whether you are considering a rehearsal dinner, mid-week meal for your guests, an elegant wedding reception, or a 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)

Great for arriving guests, rehearsals, and casual gatherings! Coastal Carolina cuisine served in “tapas” size portions for 2 hours. Sample menus available upon request.

STEAMERS MOBILE FOOD TRUCK

Enjoy our “Street Food Cuisine” right out of our complete mobile food kitchen trailer. We will serve an incredible array of local “street” food for 2 hours. 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

THE WHALEHEAD STROLL

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

THE GOURMET STATIONS

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 hours. Sample menus available upon request.

PLATED or FAMILY STYLE DINNERS

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! *Market Price*

PASSED HORS D'OEUVRES assembled and served by our chefs & staff

BRUSCHETTA TRIO

seasonal land and sea crafted specialties

HEIRLOOM CAPRESE PICS

Cherokee purple tomatoes | lemon basil | imported mozzarella

DILL CUKES

organic cucumber wedges | creamy dill sauce | heirloom tomato

SEAFOOD BISQUE TASTING CUPS

a signature item | lobster stock | fresh seafood

POACHED SHRIMP COCKTAIL SHOOTERS

coriander & lemon poached jumbo shrimp | house cocktail sauce

SHRIMP & GRIT CAKES

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

LUMP CRAB CAKE SPOONS

lump crab cakes | remoulade sauce

BLUE CRAB CEVICHE SPOONS

jumbo lump crab | avocado | citrus lime zing

MINI POKE CUPS

ginger soy | mango salsa | Hawaiian style tuna

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

APRICOT MEATBALL STICKS

petite beef meatballs | apricot bbq sauce

CAROLINA BBQ TOSTADAS

Braswell's 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

CUBED CHEESE AND CRACKERS

assorted cubed cheese | array of crackers | pepper mustard

SOUTHERN CHEESE AND CHARCUTERIE BOARDS

Windsor ham | smoked pimento cheese | house pickles | pepper mustard

ANTIPASTO BOARDS

cured meats | pickled veggies | herbed cheese balls | crostini

CHARRED CORN SALSA & BLACK BEAN DIP

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

HUSHPUDDY 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 options

FRESH FROM THE DOCKS...

FRESH FISH COMBO (GF)

hand cuts of the daily catch served with veggie rice and sauces

SKILLET BLACKENED TUNA STEAK (GF)

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

HONEY BOURBON SALMON (GF)

grilled salmon fillets | spanish rice | Kentucky bourbon & honey sauce

CHERMOULA GRILLED LOCAL TRIGGER (GF)

succulent wild caught triggerfish | chermoula pesto | veggie rice | red pepper coulis

FRIED FISH & PUPPIES

lightly fried whitefish | house hushpuppies | honey butter | tartar

SEASONAL PAN SEARED FISH PICATTA (GF)

locally sourced flounder | classic piccata sauce | roasted asparagus

CALABASH SHRIMP & GRITS BOWLS

local jumbo shrimp | Old Mill of Guilford grits | zesty remoulade

PACIFIC RIM STIR FRY SHRIMP

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

SEAFOOD PAELLA (GF)

local shellfish | NC sausage | spanish rice

PESTO SHRIMP CAVATAPPI

local white shrimp | cavatappi | fresh basil pesto | nut free

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 | twice baked red bliss

SEARED BEEF NAANS

thin slice bistro beef | fire roasted vegetables | goat cheese | naan bread

GRILLED BUTLER STEAK (GF)

free range flat iron steak | spanish rice | Matbucha sauce

BRAISED SHORT RIBS & BLUE CHEESE GRITS

boneless NC short ribs | Old Mill of Guilford grits

COLEMAN'S CHICKEN & MAC

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

LEMON GARLIC CHICKEN & PASTA

grilled organic chicken | lemon garlic bechamel | penne pasta

MEDITERRANEAN GRILLED CHICKEN

grilled organic chicken | greek salad | tzatziki

BRASWELL BBO HANDHELDS

Carolina style BBQ | granny smith jicama slaw | sliders

CHEERWINE PORK TACOS

slow cooked pork | Cheerwine jam | Carolina slaw

SALADS, VEGGIES & STARCHES

additions to round out any menu

CLASSIC CAESAR SALAD

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

BABY GREENS (GF)

fresh local vegetables | herb vinaigrette

CHOP SALAD (GF)

iceberg | vine ripe tomatoes | red onions | blue cheese dressing

SEASONAL FRUIT & GREEN SALAD

seasonal varieties

ZUNI SLAW (GF)

red pepper | cabbage | yellow onion | sweet vinaigrette

JICAMA & GRANNY SMITH SLAW (GF)

cabbage | jicama | apple | cumin lime dressing

GRILLED FARMERS MARKET VEGETABLES (GF)

seasonal local selections

CAULIFLOWER AU GRATIN

gourmet three cheese bake | locally sourced cauliflower

VEGETABLE MEDLEY SAUTÉ (GF)

fresh herbs | vegetables

TUSCAN STYLE ASPARAGUS MIX (GF)

roasted asparagus | cherry tomatoes

THREE CHEESE BROCCOLLI & RICE

organic broccoli | blended aged white cheeses

SALADS, VEGGIES & STARCHES (cont'd)

more additions to round out any menu

STEAMED CALIFORNIA VEGETABLE BLEND (GF)

Cali-blend | basil vinaigrette

ROASTED GARLIC MASHED POTATOES

hand-mashed Yukon gold potatoes | fresh garlic

SMASHED RED BLISS POTATOES (GF)

NC red bliss potatoes | house seasoned | olive oil

ROASTED FINGERLING POTATOES (GF)

fresh garlic | parmesan

VEGETARIAN BLACK BEAN RICE (GF)

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

ROASTED VEGETABLE RICE (GF)

roasted seasonal vegetables | steamed rice | garden herbs

SPANISH RICE (GF)

tomato | onion | cumin

SOUTHERN MAC 'N' CHEESE

black diamond white cheddar sauce

CLASSIC GREEK STYLE PASTA

kalamata olives | tomatoes | feta cheese | corkscrew pasta

ZESTY QUINOA SALAD

seasonally flavored

SPECIALTY PACKAGES, STATIONS, & 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

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

MINI DESSERT TABLE

6/person, min. 25

Hershey chocolate cake | Ghirardelli chocolate mousse cups | classic cheesecake bites | coconut cream cake | mandarin orange cake

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.



Steamers is not responsible for dinnerware, silverware, or dinner napkins. We offer a full line of eco-friendly disposables, available upon request. *5+ /guest*

CATERING SERVICE FEES FOR YOUR EVENT

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

BEVERAGE SERVICE

Bar/Catering services allow for 5 hours of service

All beverage services include infused water table and coffee station

FULL-BAR SPEAKEASIES

Named after famous NC speakeasies; these full-bar packages will fit any occasion.

THE "BRUISERS BEARD" *beer & wine*

- 3 local craft beers & 3 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service | Signature Sangria Station | Standard Bar Service

THE "OWL & CROW"

- 2 local craft beers & 2 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service | Signature Sangria Station | Standard Bar Service
- 2 cocktails from our seasonal select cocktail menu

THE "BLIND LION" *open bar*

- 2 small craft beers & 2 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service | Signature Sangria Station | Standard Bar Service
- Seagram's Vodka, Castillo Rum, Sauza Silver Tequila, Evan Williams Black Bourbon, Seagram's Gin

THE "COTTON ELEPHANT"

- 3 small craft beers & 3 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service | Signature Sangria Station | Standard Bar Service
- Tito's Vodka, Bacardi Rum, Jose Cuervo Tequila, Makers Mark Bourbon, Tanqueray Gin

BASIC BAR OPTIONS

SIGNATURE SANGRIA STATION

Steamers bar staff will create two signature sangrias (Mango Red Sangria Citrus-Peach White Sangria) for your event.

OUR STANDARD BAR SERVICE

Coke, Diet Coke, Sprite, Ginger Ale, Soda & Tonic Water, Ruby Red grapefruit, cranberry, & orange juices. Lemons, Limes, Oranges, Olives, and Cherries. Ice Service. Stemless disposable drinkware.

