

STEAMERS

CATERING

Complete Catering Services

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

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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)

30/guest

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

50/guest

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

45/guest

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

THE WHALEHEAD STROLL

50/guest

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

THE GOURMET STATIONS

50-60/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 hours. Sample menus available upon request.

PLATED DINNERS

55-65/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!

Market Price

PASSED HORS D'OEUVRES

assembled and served by our chefs & staff

BRUSCHETTA TRIO

seasonal land and sea crafted specialties

HEIRLOOM CAPRESE SKEWERS

Cherokee purple tomatoes | lemon basil | imported mozzarella

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

MINI POKE CUPS

ginger soy | mango salsa | Hawaiian style tuna

TUNA SASHIMI CUPS

cucumber salad | wasabi dressing

SHRIMP & CRAB PUFF PASTRY

local crab & shrimp | creamy dill

BACON-WRAPPED SHRIMP

local shrimp | smoked bacon

TERIYAKI CHICKEN SATAY

grilled organic chicken thighs | house teriyaki

SPICY BUFFALO CHICKEN

buffalo chicken bites

GINGER BBQ BEEF SKEWERS

black angus beef | spicy ginger bbq

BISTRO BEEF & ONION NAAN

Thin sliced bistro beef | crispy onion | toasted naan

APRICOT MEATBALL STICKS

petite beef meatballs | apricot bbq sauce

ENTRÉE SELECTIONS

creative seafood dishes for the chef-attended buffet or family style options

FRESH FROM THE DOCKS...

FRESH FISH COMBO **GF**

your choice of two daily catch fish | veggie rice | paired 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

GULF STREAM WILD CATCH **GF**

wild caught whitefish | chermoula pesto | veggie rice | red pepper aioli

FRIED FISH & PUPPIES

lightly fried whitefish | house hushpuppies | honey butter | tartar

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

FRESH FROM THE FARM...

SLICED BEEF MEDALLIONS

certified black angus beef | béarnaise sauce | buttered fingerlings

SEARED BEEF NAANS

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

CHURASCO SKIRT STEAK **GF**

"Snake River" skirt steak | twice baked red bliss | pico de gallo | chimichurri

BRAISED SHORT RIBS & BLEU 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 sauce

LEMON GARLIC CHICKEN & PASTA

grilled organic chicken | lemon garlic bechamel | penne pasta

MEDITERRANEAN GRILLED CHICKEN

grilled organic chicken | Greek salad | tzatziki

BRASWELL BBQ 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 | eggless caesar dressing

BABY GREENS GF

fresh local vegetables | herb vinaigrette

CHOP SALAD GF

iceberg | vine ripe tomatoes | red onions | bleu 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 BROCCOLI & RICE

organic broccoli | blended aged white cheeses

STEAMED CALI VEGETABLE BLEND GF

California-blend vegetables | basil vinaigrette

ROASTED GARLIC MASHED POTATOES

hand-mashed Yukon gold potatoes | fresh garlic

SMASHED RED BLISS POTATOES GF

NC red bliss potatoes | house seasoning

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

CAROLINA CUCUMBER & TOMATO SALAD

marinated cucumbers and cherry tomatoes

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 | 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 zest & sea salt chips

HUSHPUPPY TABLE

Old Mill of Guilford cornmeal puppies | honey butter



MINI DESSERT TABLE

7/person, min. 25

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

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

BEVERAGE & BAR SERVICE

Bar & Catering services allow for 5 hours of service

All beverage services include infused water table and coffee station

BASIC BAR OPTIONS

SIGNATURE SANGRIA STATION

6/guest

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

STANDARD BAR SERVICE

7/guest

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.

FULL-BAR SPEAKEASIES

Named after famous NC speakeasies;

these full-bar packages will fit any occasion.

ALL OF THE FOLLOWING INCLUDE

SIGNATURE SANGRIA STATION & STANDARD BAR SERVICE

THE "BRUISERS BEARD" *beer & wine* 30/guest

- 3 local craft beers & 3 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu

THE "OWL & CROW" *limited bar* 35/guest

- 2 local craft beers & 2 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service
- 2 cocktails from our seasonal select cocktail menu

THE "BLIND LION" *open bar* 40/guest

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

THE "COTTON ELEPHANT" *high tier bar* 50+/guest

- 3 small craft beers & 3 domestic beers from our seasonal menu
- 4 select red & white wines from our seasonal menu
- Bubbly Toast Service
- Tito's Vodka, Bacardi Rum, Jose Cuervo Tequila, Makers Mark Bourbon, Bombay Sapphire Gin

FEES, CONTRACT & PAYMENT

CATERING SERVICE & FEES FOR YOUR EVENT

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

Administrative/Travel Fee of 2% is applied before taxes. Gratuity is not included.

RENTAL POLICY

Steamers provides all the standard necessary cooking, serving and food display equipment. Steamers is not responsible for portable bars or displays.

Steamers is not responsible for dinnerware, silverware or dinner napkins.

We offer a full line of eco-friendly disposables, available upon request.

5+ /guest

PAYMENT SCHEDULE

We require a 50% deposit to secure the date. Final menus and guest counts are required 30 days prior to event and are final. Changes made after that 30-day mark may not be honored. Final payment is due no later than 14 days prior to event.

CONTRACT HOURS

Steamers is contracted for 5 hours from start of the food and/or beverage service. Our team arrives 3 hours prior to the start of service and remains after service for clean-up. Additional time must be discussed and agreed upon before the date is secured.

NOTES:



NOTES:

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