



STEAMERS

— CATERING —

FRESH FROM THE DOCKS TO THE FARM

Locals and longtime visitors to the Outer Banks know Steamers' reputation for bringing friends and families together with incredible seafood feasts since 1994.

We guarantee a fresh and innovative cuisine that enhances your event with a style of service that is welcoming and professional. We believe service is as important as the quality of food we provide. Our goal is to make your event easy, memorable, and enjoyable.

Whether you are planning a rehearsal dinner, private chef catering, elegant wedding reception, or special event, allow us to help you craft selections that are personalized to you.

Our catering menu is a guide to start customizing selections for your event. Our market prices may fluctuate as we guarantee fresh, locally sourced seafood. Reach out to us to check availability and begin planning your celebration.

We look forward to serving you,

Owner & Executive Chef Chris Braswell, Owner Linda C. Welch,
& Steamers Catering Team



Kasey Powell Photography



Rare Love Stories



Neil GT Photography



SERVICE STYLES & PACKAGES

STEAMERS SIGNATURE PLATED DINNER

Our signature duet or trio plated dinner menus feature multiple proteins per plate to fit your taste profile. All guests receive identical courses. Allergy plates are available upon request, please inquire with our team.

CURRITUCK BEACH

Two Passed Hors D'oeuvres or Salad Course

Bread Service

Duet Dinner Menu

Two Proteins

Starch & Vegetable

\$49.00 per guest

BODIE ISLAND

Three Passed Hors D'oeuvres

Salad Course & Bread Service

Duet Dinner Menu

Two Proteins

Starch & Vegetable

\$59.00 per guest

CAPE HATTERAS

Four Passed Hors D'oeuvres

Salad Course & Bread Service

Trio Dinner Menu

Two Proteins Topped with Wild Caught Shrimp

Starch & Vegetable

\$69.00 per guest

ROANOKE MARSHES

Four Passed Hors D'oeuvres

One Stationary Display*

Salad Course & Bread Service

Trio Dinner Menu

Two Proteins Topped with Wild Caught Shrimp

Starch & Vegetable

Mini Dessert Display

\$79.00 per guest

DINNER BUFFET & FAMILY STYLE

Server Passed & Chef Attended

HERRING GULL

Two Passed Hors D'oeuvres
Two Paired Entrées
Two Accompaniments

Buffet \$45.00 per guest | Family \$50.00 per guest

BLUE HERON

Three Passed Hors D'oeuvres
Three Paired Entrées
Two Accompaniments

Buffet \$55.00 per guest | Family \$62.00 per guest

OSPREY

Four Passed Hors D'oeuvres
Four Paired Entrées
Two Accompaniments

Buffet \$65.00 per guest | Family \$74.00 per guest

AMERICAN OYSTERCATCHER

Perfect casual menu for more relaxing events
Two hours of catering service

Two Paired Entrées*
Two Accompaniments

Buffet \$35.00 per guest

SOUTHERN SOCIALS

*A social, southern gathering with mingling, menu variety, and unique presentation.
Variations, themes, and sample menus available upon request.*

SANDBAR TAPAS

Welcome Party & Food Truck Events

Five Tapas Small Plates
Unique Setup Displays

\$45.00 per guest

SEABEACH SOCIAL

Three Passed Hors D'oeuvres

One Stationary Display*

Three Paired Entrées

Three Accompaniments

One Passed Handheld

\$65.00 per guest

SEASIDE SOIRÉE

Four Passed Hors D'oeuvres

One Stationary Display*

Hour One - Three Paired Entrées

Hour Two - Three Paired Entrées

Three Accompaniments

Two Passed Handhelds

\$80.00 per guest

SEAFOOD BAKES & ROASTS

*Since 1994, Steamers has been serving up the best steamed seafood and clambakes on the Outer Banks.
This is a great addition for wedding celebrations and family gatherings!*

STEAMERS ORIGINAL SEAFOOD BAKE

Two Hors D'oeuvres

Snow Crab & North Carolina Spiced Shrimp

Red Bliss Potatoes, Local White Corn,
Yellow Onion, North Carolina Sausage

One 'From the Farm' Paired Entrée

Two Accompaniments

Melted Butter & Lemon Wedges

market price

CAROLINA OYSTER ROAST

Raw Oyster Bar & Display
Lemon Wedges, Cocktail Sauce, Mignonette

Trio of Roasted Oysters
Rockefeller | Pimento & Bacon | Chimichurri

Pulled Pork Sliders & Baby Back Ribs

Two Accompaniments

Hushpuppy Display & Honey Butter

Jalapeño Cornbread

market price

Ask us about our beverage buckets to pair with your occasion!



MENU SELECTIONS

PASSED HORS D'OEUVRES

FROM THE FARM

BRUSCHETTA TRIO

Shrimp & Lobster Salad | Pimento Cheese & Pickle | Sundried Tomato & Balsamic Drizzle

GARAM MASALA CHICKEN & APPLE SALAD

Curry Chicken Salad, Granny Smith Apples, Crisp Phyllo Cup

BEEF, BACON, & GORGONZOLA

Bacon Wrapped Beef, Gorgonzola

BEEF & TRUFFLE BRIE POINTS

Garlic Toast Points, Rare Thinly Sliced Beef, Truffle Brie

SEA ISLAND RED PEA HUMMUS

Anson Mills Red Pea Hummus, Lavash Bread

SPICY BLACK BEAN CAKE

Black Beans, Pico de Gallo, Jalapeño Lime Aioli

SWEET POTATO & HOT HONEY GOAT CHEESE

Sweet Potato Waffle Fry, Hot Honey Goat Cheese Spread

HEIRLOOM CAPRESE SPINACH SKEWERS

Organic Heirloom Tomatoes, Baby Spinach, Mozzarella, Basil Vinaigrette

WATERMELON FETA TOWERS

North Carolina Watermelon, Balsamic Feta, Purple Basil

BRASWELL PORK BBQ BLANKETS

Braswell Slow Cooked Pork BBQ, Pimento Cheese, Puff Pastry

BISTRO BEEF & ONION NAAN

Bistro Beef, Caramelized Onion, Tomato

VEGETARIAN SPRING ROLLS

Baked Vegetarian Spring Roll, Thai Sweet Chili Sauce

TERIYAKI CHICKEN SATAY

Grilled Organic Chicken Thighs, Teriyaki

GINGER BBQ BEEF SKEWERS

Black Angus Beef, Spicy Ginger BBQ

FROM THE DOCKS

CALABASH SHRIMP

Wild Caught Local White Shrimp, Light Calabash Fry, Jalapeño Remoulade

POACHED SHRIMP COCKTAIL SHOOTERS

Coriander & Lemon Poached Local Shrimp, House Cocktail

LUMP CRAB CAKE SPOONS

Jumbo Lump Crab Bites, Carolina Grits, Jalapeño Remoulade, Asian Soup Spoon

YELLOWFIN TUNA SASHIMI

Wild Caught Fresh Yellowfin Tuna, Marinated Cucumbers, Wasabi Ginger

SHRIMP & CRAB PUFF PASTRY

Local Crab & Shrimp, Creamy Dill

HAWAIIAN MANGO TUNA POKE CUP

White Shoyu Poke Tuna, Mango Chutney

BLUE CRAB RANGOON

Lump Blue Crab, Mae Ploy Chili Sauce

BACON WRAPPED SHRIMP

Wild Caught Local White Shrimp, Smoked Bacon

SHRIMP & GRIT CAKES

Old Mill of Guilford Grit Cake, Smoked Paprika Shrimp, Zesty Remoulade

SEAFOOD BISQUE MINI CUPS

Lobster Stock, Shrimp, Scallops, Yellowfin Tuna, Cream, Mushroom

STATIONARY DISPLAYS

*Add a little something extra to your event!
Please inquire for menu modifications*

RAW OYSTER & CHILLED SHRIMP DISPLAY

*Freshly Shucked Chesapeake Bay Blackberry Oysters
Chilled Wild Caught Local White Shrimp
Mignonette, Cocktail Sauce, Lemon Wedges
Display & Signage*

HUSHPUPPY DISPLAY

*Old Mill of Guilford Cornmeal Puppies
Honey Butter & Hot Honey*

SURF & TURF TACO ACTION STATION

Select Two:

Chipotle Chicken | Shredded Chipotle Chicken, Spanish Rice, Mexican Street Corn Sauce
Carolina Pork | Braswell Smoked Pork, Apple Jicama Slaw, Honey Habanero Barbeque
Gulf Steam Fish | Seared Local Fish, Zuni Slaw, Pico de Gallo

GOURMET SLIDER DISPLAY

Select Two:

Shrimp & Lobster Roll | Fresh Shrimp & Lobster Salad, Brioche Roll
Beef & Goat Cheese | Sliced Beef, Peppers & Onions, Goat Cheese, Truffle Balsamic
Southern Chicken | Crispy Chicken Tender, House Bread & Butter Pickles, Signature Chicken Sauce
Braswell BBQ | Braswell Smoked Pork, Apple Jicama Slaw, Honey Habanero Barbeque

FARMERS MARKET & CHARCUTERIE BOARD

*Chef's Local Selections
Fruits, Vegetables, & House Pickles
Dips, Assorted Cheeses, Mustards
Cured Meats*

CAROLINA GRITS BAR

Smoked BBQ | Local Wild Caught Shrimp | Hickory Bacon

CHICKEN & BISCUIT STATION

*Pickle Fried Chicken Breast & Cheddar Drop Biscuits
Hot Honey, Dijon, House Jams*

MINI DESSERT TABLE

Chocolate Ganache | Lemon Mascarpone | Chocolate & Oreo Cream

PAIRED ENTRÉES

Please inquire for menu modifications

FROM THE FARM

PERUVIAN CHICKEN

Roasted Organic Chicken, Peruvian Fried Rice, Aji Verde
(Peruvian Green Sauce)

HONEY GARLIC CHICKEN

Tender Organic Chicken Thigh, Pineapple Fried Rice, Honey
Garlic Soy Sauce

LEMON GARLIC CHICKEN & PASTA

Grilled Organic Chicken, Lemon Garlic Bechamel,
Penne Pasta

SHORT RIBS & GRITS

Boneless North Carolina Short Ribs, Blue Cheese Old Mill of
Guilford Grits, Bordelaise Sauce

ROASTED BISTRO BEEF

Roasted Black Angus Beef, Roasted Garlic Mashed
Potatoes, Bearnaise Sauce

PETIT BEEF FILET | *market*

Brasstown Grass-Fed Petit Beef Filet, Roasted Garlic
Mashed Potatoes

FALAFEL & ROASTED VEGETABLES

Fried Falafel, Roasted Root Vegetables, Tomato Curry
Sauce

QUINOA & VEGETABLE ROAST

Fresh Quinoa, Roasted Butternut Squash, Broccoli Florets,
Honey Dijon Sauce

CAROLINA SMOKED BARBEQUE & MAC

Braswell Slow Smoked Pulled Pork, Creamy Cheddar Mac,
Hickory Barbeque Drizzle

CARNE ASADA

Marinated Brasstown Beef, Southwest Sweet Potatoes,
Jalapeño Lime Crema

CHURRASCO SKIRT STEAK

Grilled Brasstown Skirt Steak, Smashed Red Potatoes,
Chimichurri

BABY BACK RIBS & SEASONED FRIES | *market*

Baby Back Ribs, Hickory Barbeque, Seasoned Skin On
Steak Fries

FROM THE DOCKS

BLACKENED SALMON & STRAWBERRY

Blackened Faroe Island Salmon Fillet, Wild Rice,
Strawberry Salsa

HONEY BOURBON SALMON

Grilled Faroe Island Salmon Fillets, Grilled Broccolini,
Bourbon & Honey Sauce

FRESH FISH COMBO

Choice of Two Daily Catch Fish, Veggie Rice, Paired
Sauces

PESTO SHRIMP & SCALLOP ORZO

Local Seared White Shrimp, Petite Bay Scallops, Fresh Basil
Pesto (*Nut Free*), Roasted Tomatoes, Orzo

SEAFOOD PAELLA

Local Wild Caught Shrimp, Bay Scallops, Mussels, Chorizo,
Rice, Parsley

JUMBO LUMP CRAB CAKE | *market*

3oz Jumbo Lump Crab Cake, Pan Sautéed in Drawn Butter,
Fresh Corn Salad

MISO GRILLED YELLOWFIN

Grilled Local Yellowfin Tuna, Miso Sauce, Herbed
Jasmine Rice

CHERMOULA FRESH CATCH

Wild Caught White Fish, Spanish Rice, Chermoula
Sauce

CALABASH SHRIMP & PUPPIES

Local Jumbo Shrimp, Old Mill of Guilford Cornmeal
Puppies, Honey Butter

SOUTHERN FISH & CHIPS

Lightly Fried White Fish, Sea Salt Skin On Fries, Spicy
Tarter

CAROLINA SHRIMP & GRITS

Old Mill of Guilford Grits, Calabash Local Wild Caught
Shrimp, Pork Belly Velouté

CRAB & LOBSTER MAC | *market*

Crab & Lobster, Cavatappi Noodles, White Cheddar Mac &
Cheese

ACCOMPANIMENTS

SALADS & VEGETABLES

SOUTHERN CAESAR SALAD

Romaine, Homemade Croutons, Asiago & Parmesan Blend, Caesar Dressing

SEASONAL FRUIT & GREEN SALAD

Mixed Greens, Seasonal Fruit, Paired Homemade Dressing

TOSSED GREEN SALAD

Fresh Local Vegetables, Herb Vinaigrette

CUCUMBER & TOMATO SALAD

Locally Grown Cucumber & Cherry Tomato, Vidalia Onion, Red Wine Vinaigrette

MEDITERRANEAN QUINOA SALAD

Fresh Greens, White Balsamic Vinaigrette Quinoa, Tri-Colored Peppers, Cherry Tomatoes, Kalamata Olives

ARUGULA CAESAR SALAD

Fresh Arugula Mix, Green Tomato, Asiago & Parmesan Blend, Caesar Dressing

JICAMA & GRANNY SMITH SLAW

Fresh Jicama, Shredded Cabbage, Julienned Granny Smith Apples, Cumin Lime Dressing

GRILLED FARMERS MARKET VEGETABLES

Grilled Seasonal Vegetables, Balsamic Dijon

TRUFFLE ROASTED CAULIFLOWER

Roasted Cauliflower, Balsamic Truffle Oil

SAUTÉED HARICOT VERTS

French Cut Green Beans, Shallot Lemon Butter

HERB TAHINI BROCCOLINI

Roasted Broccolini, Herb Tahini Sauce

ROASTED ROOT VEGETABLES

Brussels Sprouts, Carrots, Butternut Squash, Peppers, Onions, Honey Thyme Herbs

SEASONAL VEGETABLE MEDLEY SAUTÉ

Basil Infused Seasonal Vegetables

ZUNI SLAW

Green Cabbage, Purple Cabbage, Shredded Carrots, Red Wine Vinegar Dressing

STARCHES

ROASTED GARLIC MASHED POTATOES

Hand Mashed Yukon Gold Potatoes, Roasted Garlic, Herb Butter

SMASHED RED POTATOES

Roasted Red Bliss Potato, Roasted Garlic, Fresh Herbs

PARMESAN ROASTED FINGERLING POTATOES

Fingerling Potato, Roasted Garlic, Parmesan

SKIN ON STEAK FRIES

Thick Cut Skin On Fries, Hatteras Sea Salt, Paired Condiments

VEGAN BLACK BEAN RICE

Slow Cooked Black Beans, White Rice, Pico de Galo (VG)

WHITE CHEDDAR MAC & CHEESE

Black Diamond White Cheddar Sauce, Cellentani Noodles

GREEK PASTA

Rotini Pasta, Kalamata Olives, Red Peppers, Feta, Greek Dressing

TOMATO & PESTO ORZO

Fresh Basil Pesto (*Nut Free*), Orzo, Asiago & Parmesan Blend, Roasted Tomatoes

ORGANIC ANCIENT GRAINS & KALE

Red Rice, Brown Rice, Quinoa, Black Barley, Kale, Spices (VG)

FIRE ROASTED SOUTHWEST GRAINS

Fire Roasted Black Beans, White Corn, Anaheim Peppers, Red Rice, Brown Rice, Quinoa



BEVERAGE SERVICE

NON-ALCOHOLIC BEVERAGE PACKAGES

Let us customize the perfect bar packages for your celebration. Please inquire with our team about our signature selections or specialty orders.

**Per-person pricing does not include service fees, labor, and taxes*

STANDARD MIXER PACKAGE

Per Guest - \$6.50 for three hours | \$1.25 per additional hour

Ice for Beverage Service

Orange Juice, Pineapple Juice, Cranberry Juice, Simple Syrup
Tonic Water, Soda Water, Coke, Diet Coke, Sprite, Ginger Ale
Lemons, Limes, Oranges, Maraschino Cherries, Bitters

Regular Coffee, Decaf Coffee, Half & Half, Sugar
Iced Tea & Water Station

Stemless Disposable Drinkware, Disposable Coffee Cups,
Beverage Napkins, Bartender Tools, Trash Cans & Linen Covers

PREMIUM MIXER PACKAGE

Per Guest - \$9.00 for three hours | \$1.50 per additional hour

Includes all items in our Standard Mixer Package plus the following:

Grapefruit Juice, Lemon Juice, Lime Juice, Sour Mix
Grenadine, Olives, Bordeaux Cherries
Steamers Mini Bottled Water

HOT BEVERAGE BAR

Per Guest - \$3.00 with Beverage Package Selection

Upgrade your coffee bar!

Flavored Syrup: Vanilla, Caramel, Hazelnut, Chocolate
Non-Dairy Milk
Hot Water & Herbal Tea
Hot Chocolate Packets

FULL BAR SPEAKEASIES

At Steamers, we are known for serving premium bar selections with unmatched hospitality. Offering option-based bar packages and handcrafted cocktails, let us curate a beverage service that is unique to your celebration!

BRUISERS BEARD BEER & WINE BAR

*\$20.00 for three hours
\$5.50 per additional hour
Priced per guest*

INCLUDES

Standard Mixer Package
Sangria Station

BEER

Two Craft or Local
Two Domestic or Import

WINE

Three House Selections

BLIND LION STANDARD BAR

*\$27.00 for three hours
\$7.00 per additional hour
Priced per guest*

INCLUDES

Standard Mixer Package
Sangria Station

BEER

Two Craft or Local
Two Domestic or Import

WINE

Three House Selections

SPIRITS

Vodka | Seagram's
Rum | Cruzan
Tequila | Sauza Silver
Bourbon | Evan Williams
Black
Gin | Seagram's
Other | Triple Sec

OWL & CROW PREMIUM BAR

*\$33.00 for three hours
\$9.00 per additional hour
Priced per guest*

INCLUDES

Standard Mixer Package
Sangria Station
Sparkling Toast

BEER

Two Craft or Local
Two Domestic or Import

WINE

Four House Selections

SPIRITS

Vodka | Tito's
Rum | Bacardi
Tequila | Jose Cuervo
Bourbon | Makers Mark
Gin | Bombay Sapphire
Other | Triple Sec, Peach
Schnapps, Sweet Vermouth,
Dry Vermouth

CRAFT COCKTAILS

One Steamers Craft
Signature Cocktail

KITTY HAWK LOCK & KEY TOP SHELF BAR

*\$41.00 for three hours
\$10.00 per additional hour
Priced per guest*

INCLUDES

Premium Mixer Package
Sangria Station
Sparkling Toast

BEER

Three Craft or Local
Three Domestic or Import

WINE

Four House Selections

SPIRITS

Vodka | Grey Goose
Rum | Kraken
Tequila | Espolon
Bourbon | Woodford
Reserve
Gin | Hendricks
Other | Triple Sec, Peach
Schnapps, Sweet Vermouth,
Dry Vermouth, Aperol

CRAFT COCKTAILS

Two Steamers Craft
Signature Cocktails

UPGRADES & SPECIALTY BARS

UPGRADES & ADD-ONS

DINNER WINE SERVICE

Elevate your dinner with our seamless table side wine service. Perfectly paired to any of our beverage packages. Please inquire for non-alcoholic wines.

SPARKLING TOAST

Add sparkle to any event with our bubbly toast. Pair with one of our beverage packages for a perfect pour that is great for all occasions.

PRE-CEREMONY BEVERAGES

Greet your guests with a warm welcome before the celebration begins. From sparkling sips to handcrafted cocktails, reach out to our team to create a menu that matches your wedding vision.

STEAMERS CRAFT SIGNATURE COCKTAILS

Our craft cocktails are a delicious way to elevate wedding signature drinks or add a pop of flavor to your event. Our team will curate cocktails that match your taste.

SPECIALTY BARS

SIGNATURE SANGRIA STATION

Add our signature sangria station for extra flavor at your bar. Our signature flavors include Mango Red Sangria and Peach White Sangria. Customize recipes with our mixologists.

ESPRESSO MARTINI BAR

Delicious to pair with your dessert service. Our recipe is created with Espresso Vodka and our Signature Espresso Mix. Stemmed disposable drinkware is available upon request.

SPARKLING COCKTAIL BAR

Elevate your sparkling selections with our bubbly cocktail menu. The perfect addition for a pre-ceremony greeting, welcome party, or any gathering that calls for a little extra sparkle.

CRAFT MARGARITA BAR

Our handcrafted seasonal margaritas are a fun way to personalize your bar. Our team will create cocktails with unique flavors, rims, and garnishes that match your taste.

MOCKTAIL BAR

A great alcohol-free beverage option for adults and families. From juice blends to zero proof alternatives, our mixologists will work with you to create the perfect mocktail menu.

FREQUENTLY ASKED QUESTIONS

CATERING SERVICE FEES

Catering service fees for your event are determined based on location, menu, and guest count, and cover operational expenses including staff, travel, setup, and catering equipment. Our Administrative Fee of 3% is applied before taxes. All prices quoted are exclusive of gratuity.

RENTAL POLICY

We will provide all standard necessary cooking, serving, and food display equipment. Steamers is not responsible for providing portable bars/displays, glassware, dinnerware, silverware, or napkin linen. Dishwashing requests for any external rentals require additional labor fees, and approval is subject to Steamers discretion based on event details. Requests must be communicated by clients at least 30 days prior to event date. Eco-friendly disposable plates, silverware, and napkins are available upon request at \$2.00 per guest.

PAYMENT SCHEDULE

We require a 50% deposit to secure your event date. Final food and beverage selections are required 30 days prior to your event. Changes made after the 30 day timeline may not be honored. Guest count guarantees and final payment must be finalized no later than 14 days prior to your event.

CONTRACT HOURS

Steamers catering labor timelines are determined based on event details. Our team will arrive up to three hours prior to the start of service and will remain after service for catering clean-up. Standard service time is inclusive of up to five hours, please inquire about extended event hours.

