

## WHO WE ARE & WHAT WE DO...

Locals and longtime visitors to the Outer Banks know Steamers reputation for bringing friends & families together with incredible seafood feasts that have become an Outer Banks Tradition since 1994. Guaranteed fresh, innovative cuisine that enhances your event and a style of service that is welcoming and professional is what we deliver, every time!

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 put together an event that is fun and delicious. Large affairs or small, Carova to Hatteras, Steamers brings the best of the Outer Banks to you, year-round.

We believe your caterer should cater to you. We limit the number of events we book each season to enable us to focus on the details. We step in and help you plan a menu tailor-made for your event & coordinate our services with the people behind the scenes (i.e. wedding planners, florists, photographers and the like). Our 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 deliver fresh seafood, prices may fluctuate up or down based on market. Reach out to us by completing an online catering request form at [www.steamersobx.com](http://www.steamersobx.com).

We look forward to serving you,

Chris & Linda

# 2018 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 Slated Assorted Chips

BRUSCHETTA TRIO PLATTER Seasonal Land and Sea Crafted Specialties

CHILLED SHRIMP COCKTAIL SHOOTERS Jumbo Shrimp | Steamers' Cocktail Sauce

MINI JUMBO LUMP CRAB CAKE SPOONS Lump Crab Cakes | Remoulade Sauce

JUMBO LUMP BLUE CRAB & AVOCADO SPOONS Lump Crab | Avocado

FRESH TUNA POKE(SASHIMI OPTION) Cucumber Salad | Wasabi Dressing

BACON-WRAPPED SHRIMP & SCALLOPS Local Scallops & Shrimp | Smoked Bacon

COCONUT CURRY CHICKEN Organic Chicken | Honey-Habanero BBQ Sauce

ASIAN BEEF STICKS Sliced Beef Tenders | Ginger BBQ Lace

NEW ENGLAND CLAM CHOWDER TASTING CUPS Sea Clams | Light cream

SEAFOOD BISQUE TASTING CUPS A Signature Item | Lobster Stock | Fresh Seafood

## 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

ZUNI SLAW Red Pepper | Cabbage | Yellow Onion | Sweet Vinaigrette

JICAMA & GRANNY SMITH SLAW Cabbage | Jicama, Apple | Creamy Dressing

CLASSIC GREEK STYLE PASTA Kalamata Olives | Feta Cheese

SOUTHERN YUKON GOLD POTATO SALAD House Pickles | Yukon Golds

GRILLED SEASONAL VEGETABLES Seasonal Local Selections

VEGETABLE MEDLEY SAUTEE Fresh Herbs | Vegetables

SOUTHERN SUCCOTASH Sweet Corn | Edamame

ROASTED GARLIC MASHED POTATOES Hand Mashed

HERB ROASTED RED BLISS & HICKORY BACON MIX Bacon | Bliss Potatoes

VEGETARIAN BLACK BEAN RICE Cilantro-Lime Sour Cream

SPANISH RICE Tomato | Onion | Cumin

SAUTÉED VEGETABLE BROWN RICE Red Pepper | Zucchini | Squash

SOUTHERN MAC & CHEESE Windsor Ham | Vermont Cheddar

JALAPEÑO CORNBREAD Honey Butter

## SURF OPTIONS

FRESH FISH SAMPLER (CHOOSE 2)

Chermoula Mahi-Mahi | Seared Yellow Fin Tuna | Honey Bourbon Scottish Salmon

LOCAL YELLOW FIN OSCAR Lump Crab | Asparagus | Béarnaise

FRIED FISH & PUPPIES Local Flounder | House Hush Puppies | Honey Butter | Tartar

GULF STREAM FISH TACOS Fresh Salsa | Sriracha Sour Cream

CALABASH FRIED WANCHESE SHRIMP Steamers Cocktail | Zesty Remoulade

STUFFED JUMBO SHRIMP Hollandaise

SHRIMP & GRITS Old Mill Guilford® Grits | Wanchese Shrimp

SEAFOOD PASTA Clams | Mussels | Shrimp | Marinara

## TURF OPTIONS

SLICED BEEF TENDERS Sauce Béarnaise (Mkt)

SEARED RIBEYE TACOS Fire Roasted Vegetables | Goat Cheese

FLAT IRON BEEF Brasstown NC Beef | Rosemary Balsamic

ROASTED PRIME RIB Trio of Sauces

DRY RUB BABY BACK RIBS Homemade BBQ Sauces

COLEMANS NATURAL® WHOLE CHICKEN House Seasoned | Grilled

STEAMERS "HUNT CLUB CHICKEN" Ham | Cheddar | Habanero BBQ

NC-STYLE PORK TENDERLOIN HADNHELDS Jicama-Granny Smith Slaw

SMOKED PULLED PORK Carolina Style BBQ

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All of Steamers Catered Events include fresh French Garlic Baguettes and appropriate condiments.

## 2018 CATERING PACKAGES

ALL CATERING SERVICES INCLUDE OUR INFUSED WATER TABLE WITH TEA & COFFEE

### CHEF MANNED BUFFET \$25-\$45 per person

Our chefs will tend the buffet to guide your guests through any questions or dietary concerns.

|                       |  |
|-----------------------|--|
| THE WILD HORSE        | 2 Appetizers, 2 Sides/Salads & 2 Entrees |
| THE WHALEHEAD STROLL  | 3 Appetizers, 3 Sides/Salads & 2 Entrees |
| THE CAROVA BEACH PATH | 4 Appetizers, 4 Sides/Salads & 3 Entrees |

### GOURMET STATIONS \$50 per person

Your guests will love the ability to try many different menu selections during dinner hour. Our Gourmet Stations allow your guests to mingle and appreciate multiple food options in a casual dining experience. This package includes all the following:

APPITIZERS: Your Selection of 3

THE 'SURF' STATION - Fresh Fish Sampler, Shrimp & Grits, Gulf Stream Tacos

THE "TURF" STATION - "Hunt Club Chicken", Pork Tenderloin Sliders, Beef Tender Handhelds

THE CURRITUCK STATION -Your Selection of 4 Sides/Salads

Stations are open 2 hrs.

### PLATED DINNER \$45-\$55 per person

Enjoy the most traditional option of a plated dinner.

THE SEA GLASS- Your Selection of 3 Appetizers, First Course & Entrée Course

THE CONCH SHELL- Your Selection of 4 Appetizers, First Course & Entrée Course

### THE WELCOME PARTY \$25 per person

Great for arriving guests!

Choose any 5 Catering Menu Items. All portions served in appetizer size.

## CATERED STEAMER POT CLAMBAKES and MORE...

A great way to provide your guests with an experience they are sure to remember. All of our Steamer Pots are STEAMED ON SITE using our unique steaming method. Our Pots include Red Bliss Potatoes, Local White Corn, Yellow Onion, and Cocktail Sauce, Melted Butter & Lemon Wedges as well as the seafood listed below. Each package also includes appetizers, salads and "Turf" options.

### THE SHRIMP & CRAB FEAST                      MARKET PRICE

Your Steamer Pots will be filled with Alaskan Snow Crab and Spiced Shrimp.

Choose

3 Appetizers

2 Salad & Sides

1 "Turf" Option

### THE ALASKAN CRAB FEAST                      MARKET PRICE

Choose

3 Appetizers

2 Salad & Sides

1 "Turf" Option

Your Steamer Pots will be filled with Alaskan King Crab, Alaskan Snow Crab

### THE PRIMO POT LOBSTER FEAST                      MARKET PRICE

Choose

3 Appetizers

2 Salad & Sides

1 "Turf" Option

Your Pot will be filled with Whole Maine Lobsters, Local Little Neck Clams & Fresh PEI Mussels.

## SPECIALTY PACKAGES AND MORE...

### 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.

### RAW OYSTER & CHILLED SHRIMP BAR

Enjoy a fresh variety of hand selected East Coast oysters served to your guests at our unique oyster eating station. A skilled oyster bar chef will shuck your oysters to order on-site to the delight of your guests. Chilled Jumbo Shrimp included. Carolina sauces and crackers accompany the feast. The biggest hit of last season! Menu upon request.

### BACKYARD BBQ & SEAFOOD FEAST

Enjoy an authentic back yard BBQ Seafood Cookout. Chris and his staff will deliver a traditional southern Seafood and BBQ Feast at your beach home. Grilled Local Fish, Calabash Shrimp, BBQ Pulled Pork and Grilled Ribs are all served with all the fixings. Please inquire for more details! Menu upon request.

### BLUE CRAB & BABY BACK RIB STATION

Treat your guests to a bushel of Local Blue Crabs. Our chef will steam your crabs on site and offer them to your guests at our unique Blue Crab serving station. Claw crackers, picks, sauces and bibs are included, of course. We include racks of grilled Baby Back Ribs to round out the feast. This is a great option for an "out of the box" rehearsal dinner or any event that included crab enthusiasts! (Seasonal) Menu upon request.

Steamers is always willing to create a custom station for your event! We welcome your requests and any ideas that will make your event a day to remember!

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## BEVERAGE SERVICE AND CATERING FEES

BAR SERVICES ALLOW FOR 5 HOURS OF SERVICE

ALL CATERING SERVICES INCLUDE OUR INFUSED WATER TABLE WITH TEA & COFFEE

### OUR STANDARD BAR SERVICE

**\$6 per person**

Steamers will provide one bartender, all the standard juices, sodas, fruit garnishes and bottled water as well tables, linen, and paper products. Client provides the alcohol and glassware.

### FULL BAR SERVICE

**\$30 per person**

Bar Liquors include standard tier brands of Vodka, Scotch, Bourbon, Rum, Gin and a Blended Whiskey. Steamers will provide the standard juices, sodas, bottled water and fruit garnishes as well as your choice of two domestic beers, two micro beers, one Chardonnay, Sauvignon Blanc or Pinot Grigo, one Blush or Riesling, one Cabernet & one Pinot Noir. Tables, Ice, linen, one bartender and paper products are included.

Top Shelf Brands available upon request for an additional charge.

Client provides the glassware.

### A FULL BEER & WINE BAR

**\$25 per person**

Steamers will provide you with the standard juices, sodas, bottled water and fruit garnishes as well as your choice of three domestic beers, three micro beers, one Chardonnay, one Pinot Grigo, one Blush or Riesling, one Merlot & one Pinot Noir. Tables, linen, a bartender and paper products are included.

Client provides the glassware.

### JUST THE BARTENDER

**\$300 for each bartender**

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

### CATERING FEES FOR YOUR EVENT

Labor for your event is determined after the location, menu and ceremony have been discussed.  
Dinnerware rentals available upon request.