

STEAMERS

— CATERING —

COMPLETE CATERING SERVICES

WEDDINGS | REHEARSALS | CORPORATE EVENTS

LARGE FAMILY EVENTS | FOOD TRUCK EVENTS

2024

WHO WE ARE & WHAT WE DO...

Locals and longtime visitors to the Outer Banks know Steamer's reputation for bringing friends & families together with incredible seafood feasts 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.

We believe your event should be personalized to you. The service element is as important to us as the quality of food we provide. The goal is to make your event easy, memorable, and 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



SERVICE STYLES & PACKAGES

THE WELCOME PARTY (TAPAS STYLE)

40/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 truck. This package includes an incredible array of local "street" food for 2 hours. Sample menus available upon request. 50-person min.

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 55/guest

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

THE PINE ISLAND PATH 65/guest

- 4 hors d'oeuvres, 2 sides or salads & 4 entrées

THE GOURMET STATIONS

60-75/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

40-60/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

Market Price

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 the perfect seafood feast!

THE BEACH EASY OPTION

35/guest

Our executive chef will work to help plan a perfect Casual Menu for those simple more relaxing events. Select menus help us get you the perfect creations for your budget.

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

TZATZIKI CUCUMBER

English cucumber wheel | tzatziki sauce

SEAFOOD BISQUE TASTING CUPS

a signature item | lobster stock | fresh seafood

POACHED SHRIMP COCKTAIL SHOOTERS

coriander & lemon poached jumbo shrimp | house cocktail

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

BEEF, BACON & GORGONZOLA

Bacon wrapped beef | gorgonzola

GINGER BBQ BEEF SKEWERS

black angus beef | spicy ginger bbq

BISTRO BEEF & ONION NAAN

Thinly sliced bistro beef | crispy onion | toasted naan

NORTH CAROLINA CHICHARONES

crispy pork rinds | salt & vinegar | BBQ



ENTRÉE SELECTIONS

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

FRESH FROM THE DOCKS...

FRESH FISH COMBO **GF**

Chef's choice of two daily catch fish | veggie rice | paired sauces

IRON SKILLET TUNA STEAK **GF**

local yellow fin | island spice | garlic fingerlings | harissa aioli

HONEY BOURBON SALMON

grilled salmon fillets | Spanish rice | bourbon & honey sauce

HERBED BEURRE BLANC CATCH **GF**

wild caught whitefish | broccolini | herbed beurre blanc

FRIED FISH & PUPPIES

lightly fried whitefish | house hushpuppies | honey butter | tartar

CALABASH SHRIMP & GRITS

local jumbo shrimp | Old Mill of Guilford grits | tasso butter sauce

PACIFIC RIM STIR FRY SHRIMP

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

PESTO SHRIMP & SCALLOP CAVATAPPI

local white shrimp | bay scallops | fresh basil pesto | nut free

FRESH FROM THE FARM...

SLICED BEEF MEDALLIONS

certified black angus beef | béarnaise sauce | chimichurri red bliss

BULGOGI (KOREAN BEEF)

thinly slice bistro beef | fire roasted vegetables | rice | ssamjang

CHURRASCO SKIRT STEAK **GF**

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

BEEF BIRRIA & MAC

boneless NC short ribs | white cheddar mac | jalapeno crema | salsa verde

ROASTED BISTRO BEEF & GRITS

roasted black angus beef | blue cheese Old Mill of Guilford grits | bordelaise

CHICKEN & BISCUITS

pickle fried chicken breasts | cheddar drop biscuits | hot honey & dijon

LEMON GARLIC CHICKEN & PASTA

grilled organic chicken | lemon garlic bechamel | penne pasta

MEDITERRANEAN GRILLED CHICKEN

grilled organic chicken | Greek couscous | tzatziki

BRASWELL PULLED PORK HANDLED

slow cooked pork | apple-jicama slaw

SALADS, VEGGIES & STARCHES

additions to round out any menu

CLASSIC CAESAR SALAD

romaine | homemade croutons | asiago & parmesan | Caesar

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

VEGETABLE MEDLEY SAUTÉ **GF**

fresh herbs | vegetables

TUSCAN STYLE ASPARAGUS MIX **GF**

roasted asparagus | cherry tomatoes

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

WHITE CHEDDAR MAC'N'CHEESE

Black Diamond white cheddar sauce

CLASSIC GREEK STYLE PASTA

kalamata olives | tomatoes | feta cheese | corkscrew pasta

MEDITERRANEAN QUINOA SALAD

white balsamic vinaigrette quinoa | black olives | grilled veggies | fresh greens

SWEET POTATO & APPLE QUINOA SALAD

vegan quinoa | sweet potatoes | apples | arugula | maple vinaigrette

CAROLINA CUCUMBER & TOMATO SALAD

marinated cucumbers and cherry tomatoes



Add a little something extra to your event

FARMERS MARKET AND CHARCUTERIE BOARDS

HUSHPUPPY TABLE

SURF'N TURF TACO TABLE

CAROLINA GRITS BAR

CAROLINA BISCUIT DISPLAY

MINI DESSERT TABLE

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

9 /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.

PREMIUM BAR SERVICE

12 /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. Premium Simple Syrups (2 Flavors), Bitters, Fresh Lemon & Lime Juices, Assorted Monin Purees (2 Flavors)

ESPRESSO MARTINI BAR

9/guest

Our staff will offer Espresso Martini's for 2 hours. Espresso Vodka, our signature espresso mix, garnishes & stemmed disposable drinkware included.

FULL-BAR SPEAKEASIES

Named after famous NC speakeasies; these full-bar packages will fit any occasion. ALL OF THE FOLLOWING INCLUDE SIGNATURE SANGRIA STATION.

"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
- Standard Bar Service

"OWL & CROW"

limited bar

40/guest

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

"BLIND LION"

open bar

45/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
- Standard Bar Service

"COTTON ELEPHANT"

high tier bar

55/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
- Standard Bar Service (Premium Bar Service may be added for an additional \$3/guest)

"KITTY HAWK LOCK & KEY" *premium tier bar*

85+/guest

- 4 small craft beers & 4 domestic beers from our seasonal menu
- 6 select red & white wines from our seasonal menu
- Prosecco Toast Service
- Premium Bar Package
- Pick one of each
 - Bourbon/Whiskey:** Markers Mark | Jamesons | Redemption Rye | Woodford Reserve
 - Scotch:** Dewars 12yr | Glenfiddich
 - Vodka:** Tito's | Grey Goose | Ketel One | Belvedere
 - Gin:** Bombay Sapphire | Tanqueray | Hendricks | Mother Earth*
 - Rum:** Kraken | Bacardi | Muddy River Spiced* | Pusser's
 - Tequila:** Patron | Espolon | Herradura Reposado | Cabo Wabo | Anejo
 - Cordials:** Aperol | Cointreau | Grand Marnier | Courvoisier VS



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.