

# Catering Services



## Catering Event Services

Our team can not only help plan your menu, but also assist in event layout, rental needs and complete beverage service.

## Chef on Site

One of our talented chefs can be on site to make sure your menu is prepared and served to the highest level of quality. After all, It's About Taste! Chef Service: \$350 per event.

## Servers

Our team of servers attend to your guests' needs in competent beach casual style. Number of servers depends on the type of service, \$150/server per event.

## Bar Service

Coastal Provisions offers an extensive array of beer, wine and soft drink options including bar setup such as mixers, ice and bar condiments (liquor supplied by host). We recommend 1 bartender for every 40 guests @\$150 per event.

## Rentals

All rental needs can be handled directly through Coastal Provisions to make your event even easier to plan. From tents to china, or disposables if preferred, we can take care of it all.

## Be Catered to in Confidence

Book your special day with the OBX's tastiest caterer, a 25% deposit\* will secure your date at contract signing.

*\*25% of total expected bill due at contract signing or alternative good faith deposit as approved by Management. Deposit is 50% refundable if cancelled 6 months or longer prior to booked date; non-refundable if cancelled under 6 months. Event balance due in full at least three days prior to event. Prices and menu availability subject to change.*

# Create Your Own Menu

**\$30.00**

per person

2 Appetizers  
2 Salads  
1 Entrée  
2 Sides

**\$40.00**

per person

2 Appetizers  
2 Salads  
2 Entrees  
2 Sides

**\$50.00**

per person

4 Appetizers  
2 Salads  
2 Entrees  
2 Sides

**\$60.00**

per person

6 Appetizers  
2 Salads  
3 Entrees  
2 Sides



Whether you are planning a party for 20 or 300, Coastal Provisions Market has the **expertise** to make your event a **delicious success**.

# catering menu



call **(252) 480-0023**

for more information or visit

[www.coastalprovisionsmarket.com](http://www.coastalprovisionsmarket.com)

# Appetizers



## Mini Crab Cakes

Our famous recipe with Blue Crab lightly fried and served with our Creole Remoulade (add \$1.00 per person) three Per Person

## Sesame Seared Tuna

Fresh Yellowfin Tuna pan seared and served on cucumber round with Radish & Wasabi Mustard, two Per Person

## Prime NY Satay

Thinly sliced Prime NY Strip loin skewered and grilled to perfection (add \$1.00 per person) two Per Person

## Chicken Satay

Tender Chicken Breast skewered, lightly grilled and brushed with our spicy peanut sauce, two Per Person

## Gorgonzola and Olive Tartlet

Gorgonzola custard with Kalamata olives baked in a light and flaky shell, two Per Person

## Shrimp Cocktail

Fresh local Jumbo Shrimp (when available) steamed with Old Bay and served with our Cocktail Sauce, two per person

## Carolina BBQ Shrimp

Fresh local Shrimp (when available) pan barbequed and tossed with our special sauce (21-25 per pound) two per person

## Scallop Wrapped in Duck Bacon

Dry dry boat scallop wrapped in Duck Bacon, seared on a rosemary skewer, drizzled with Truffle Oil. (add \$1.00 per person) two Per Person

## Crab Stuffed Mushrooms

Fresh Mushrooms roasted and filled with our Crab Cake mix, two Per Person

## Carolina Rockefeller

Oysters on the half w/ peppered Bacon, Spinach & Blue Cheese (add \$1.00 per person) two Per Person

## Hang-Ten Oysters

Our version of Frisco's Hangtown Fry: frittered oyster served on the half with Eggs, Country Ham & Asiago (add \$1.00 per person) two Per Person

## Far East Oysters

Panko crusted Oyster on the half with Wasabi Mashed Potatoes and Pickled Ginger Butter (add \$1.00 per person) two Per Person

## Stuffed Shrimp

Jumbo Shrimp with CPM's famous crab cake mix (add \$1.00 per person) two Per Person

# Salads & Cold Displays

## Salad Caprese

Our Homemade Mozzarella, Vine Ripe Tomatoes, Fresh Basil & Balsamic Vinaigrette

## Mixed Green Salad

Baby Field Greens, Vine Ripe Tomatoes, Cucumbers & Balsamic Vinaigrette

## Caesar Salad

Crisp Romaine Hearts with Parmesan Cheese, Croutons and Caesar Dressing

## Calamari Salad

Classic Italian antipasti with celery and pepper in a Vinaigrette (add \$1.00 per person)

## Ceviche choose from:

Shrimp with roasted Chili & Corn; Scallops with Coconut, Chili & Lime; OR Grouper with Fresh Cilantro, Chili & Lime (add \$1.00 per person)

## Fruit & Cheese Display

Artisan & Imported Cheeses, sliced Seasonal Fruit served, & assorted crackers

## Bruschetta Bar

Grilled Assorted Breads with Tomato Basil, Portobello & Olive Tapenade and Eggplant Caponata

## Antipasti Display

Sliced Prosciutto di Parma and assorted Salami with Italian Cheeses, and Marinated Vegetables. Served with Crusty Breads (add \$1.00 per person)

# Entrees

## Rosemary Crusted Chicken

Lightly Fried Panko Crusted Chicken Breast with fresh Rosemary

## Stuffed Chicken Breast

Fresh Chicken Breast stuffed with Chevre and Cranberries

## Chicken Picatta

Lightly battered pan seared Chicken Breast with creamy Lemon Caper sauce

## Rosemary & Garlic Tenderloin

Prime grade Tenderloin cooked to perfection crusted with fresh Rosemary and crispy Garlic (add \$4.00 per person)

## London Broil

Prime grade Top Round marinated in our secret marinade, topped with Balsamic Grilled Onions (add \$2.00 per person)

## Tuna London Broil

Fresh Yellowfin Tuna marinated in our secret marinade, topped with Balsamic Grilled Onions (add \$2.00 per person)

## Ginger Plum Salmon

Fresh Atlantic Salmon pan seared and coated with our Ginger Plum glaze

## Kona Crusted Prime N.Y.

Prime grade N.Y. Strip crusted with ground Hawaiian Kona coffee and Roasted to Perfection (add \$6.00 per person)

## Veal Parmesan

Tender Veal Outlets crusted with Panko and fried then topped with Marinara & Fresh Mozzarella (add \$4.00 per person)

## Eggplant Parmesan

Fresh sliced Panko crusted eggplant fried and topped with Marinara & Fresh Mozzarella

## Filet Mignon & Lobster Tail

Filet Mignon and Maine Lobster Tail (add \$10.00 per person)

## N.Y. Strip and Crab Cakes

Beautifully marbled Prime grade N.Y. Strip accompanied by our Crab Cake and Creole Remoulade Sauce. (add \$10.00 per person)

# Sides

## Mediterranean Grilled Vegetables

Grilled Assorted fresh Vegetables tossed with Fresh chopped Basil and Balsamic Vinegar

## Rosemary Roasted Potatoes

Red Bliss Potatoes tossed with Fresh Rosemary, Garlic and Parsley

## Parmesan & Garlic Tomatoes

Half Tomato baked with Fresh Aioli and Parmesan

## Green Beans with Almonds

Fresh Crisp Green Beans tossed with slivered Almonds

## Steamed Asparagus

Fresh Asparagus stalks steamed and tossed with a light Citrus Oil

## Creamy Mashed Potatoes

Our signature recipe made with Fresh Cream, Garlic and Russet Potatoes

## Goat Cheese Stuffed Potatoes

New Potatoes stuffed with a creamy goat cheese

## Broccoli & Red Peppers with Pinenuts

Broccoli florets tossed with julienned Red Pepper and Pinenuts

## Southern Style Sweet Potatoes

Local Sweet Potatoes Smashed with Brown Sugar and Bourbon

## Truffled Green Beans

Fresh Green Beans tossed with Truffle Oil and Caramelized Shallots

## Spinach & Garlic

Fresh sautéed Spinach with crispy pan fried Garlic

## Herbed Carrots & Parsley

Carrots blanched and tossed with Olive Oil and Parsley

## Carolina Greens

Collards and Mustard Greens braised with Onions in country ham stock