

Catering Services

Catering Event Services

From simple pick up or drop off to fully staffed events, we cater to your needs, including event planning, 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 & presentation. 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, liquor and soft drink options including bar setup such as mixers, ice and bar condiments. Bar packages available from \$5 per person. Bartenders @\$150 per event.

Location, Location, Location!

Yes, we have three unique venues to host your event.

- The Wine Shop Café in Southern Shores is ideal for rehearsal and welcome receptions and features our award-winning cuisine in a casual atmosphere.
- Coastal Cantina at the Duck Waterfront Shops is a great place to welcome your guests while enjoying our delicious Tex Mex food and drink with gorgeous sunsets & live music right on the sound.
- Pelican's Landing –as featured in The Knot of North Carolina, our oceanfront event house in Corolla features picturesque views for ceremony and reception. Can accommodate up to 150 guests.

Rentals

All rental needs can be handled directly through Coastal Provisions to make your event even easier to plan.

Be Catered to in Confidence

To book your special event with the OBX's top 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 CPM. Deposit is 50% refundable if cancelled 6 months or more prior to booked date; non-refundable if cancelled under 6 months. Event balance due in full at least thirty days prior to event. For serviced events, an 18% gratuity will be added to food & beverage sales before taxes. Prices and menu availability subject to change.

**Chosen as Outer Banks Best Caterer by readers of
The Bride's Book*

It's About Taste!

It's About Service!

It's About Pleasure!

Coastal Provisions Market & Wine Shop Cafe

1 Ocean Blvd. Southern Shores, NC 27949
(252)480-0023

www.CoastalProvisionsMarket.com

email: catering@CoastalProvisionsMarket.com



Menu & Event Services



*Coastal Provisions'
Family of brands include:*

**Coastal Provisions Market
& Wine Shop Cafe**
Southern Shores, NC

Coastal Cantina
At The Waterfront Shops, Duck, NC

Coastal Cravings
Duck, NC 27949

www.CoastalProvisionsMarket.com

Appetizers

Two pieces per person unless otherwise indicated

House Specialties

Mini Crab Cakes served with our Creole Remoulade (add \$2.00 per person)
Three Per Person

Tunapica Latin-Asian tartar on cucumber noodle wrapped fork

Kona Crusted Beef on cucumber with Maui Onion Relish

Scallop Wrapped in Duck Bacon seared on a rosemary skewer. (add \$1.00 per person)

New Classics

Deviled Eggs – choose from these updated tastes:

Jumbo Crab Salad with Old Bay (add \$1.00 per person)

Smoked Salmon with Crème Fraiche, Capers & Lemon Dust

Lobster with Sauce Verte (add \$1.00 per person)

Thai Chicken with Kaffir Lime, Sriracha & Cilantro

Mac & Cheese 'Toast' crispy breaded Mac bites with Smoked Bacon

Chicken Salad in crispy Filo Cups with Grapes & Almonds

Foie Gras BLT Duck Liver Mousse with Bacon, Baby Greens and Tomato on Crostini with Truffle Mayo

Sticks & Bones

Beef Satay Prime NY Strip grilled to perfection (add \$1.00 per person)

Chicken Satay with spicy peanut sauce.

Tuna Skewers with Beijing Buffalo Sauce.

Jerk Chicken Lollipop with Banana Chutney.

Grilled Lamb Chops with Minted Zucchini. (add \$2.00)

Gingered Shrimp or Chicken on sugarcane sticks with sweet chili sauce

Cheese & Vegetarian

Caprese Skewers Mozzarella, Grape Tomato & Olive with Basil and Balsamic

Haloumi Skewers Grilled Haloumi Cheese, Grape Tomato & Olive with Cucumber Vinaigrette

Gorgonzola Tartlet baked in filo shell topped with Olive or Cranberry Relish

Spinach & Feta Tartlet baked in filo shell with Roasted Pepper

Three Cheese Stuffed Mushrooms

Seafood

Local Shrimp Choose from:

-Steamed Jumbo shrimp with cocktail Sauce

-Bloody Mary Shrimp Cocktail

-Carolina Bourbon BBQ Shrimp

-Crab Stuffed Shrimp (add \$2.00)

-Pancetta wrapped Shrimp (add \$2.00)

-Chimichurri Grilled Shrimp

Oysters

-Raw on the half with Cocktail, Lemon & Hot Sauce 3 per person (may require raw bar attendant)

-Carolina Rockefeller on the half w/peppered bacon, spinach & blue cheese cream (add \$1.00 per person)

-Far East Oysters Panko crusted on the half with Wasabi Mashed Potatoes and Pickled Ginger Butter (add \$1.00 per person)

Ceviche (add \$2.00). Served in Scallops shells. Choose from:

-Shrimp with Ancho Chili, Orange & Toasted Corn

-Scallop with Thai Chili, Coconut, Peanut & Lime

-Rockfish with Chili, Lime & Cilantro

Sesame Seared Tuna on cucumber round with Wasabi Mustard

Crab Stuffed Mushrooms (add \$1.00)

Additional menu selections and themed menus available.

Check us out online:

www.CoastalProvisionsMarket.com

email: catering@CoastalProvisionsMarket.com

Displays & Salads

Fruit & Cheese Display artisan & imported cheeses with fresh sliced fruits and assorted crackers

Vegetable Crudite Basket with Spinach Artichoke Dip

Bruschetta Bar Grilled Bread with Tomato Basil, Portobello & Olive Tapenade and Eggplant Caponata toppings

Antipasti Display Sliced Prosciutto di Parma and assorted salumi with Italian Cheese, and Marinated Vegetables. Served with Crusty Grilled Bread (add \$1.00 per person)

Tomato & Fresh Mozzarella Fresh Basil and Balsamic

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad

Grilled Romaine Salad with Tomatoes, Feta, Kalamata

Pesto Pasta Salad

Pasta with Tomatoes, Basil & Balsamic

Orzo with Grilled Vegetables & Arugula

Entrees

Rosemary Crusted Chicken Breast

Chicken Breast stuffed with Prosciutto & Mozzarella

Chicken Picatta with creamy lemon caper sauce

Rosemary & Garlic Beef Tenderloin (add \$5.00 per person)

London Broil with Balsamic Grilled onions (add \$2.00 per person)

Crabcakes (2) with Creole Remoulade (add \$4.00 per person)

Shrimp & Grits

Roasted Prime Rib or NY Strip (add \$6.00 per person) may also require carver.

Veal Parmesan (add \$4.00 per person)

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

Prime N.Y. Strip and Crab Cakes (add \$10.00 per person)

Fresh Catch – the Outer Banks provides a variety of fish and seafood that can be prepared to your tastes and seasonality

Sides

Mediterranean Grilled Vegetables

Green Beans with Almonds

Steamed Asparagus with Citrus oil

Grilled Asparagus with Balsamic Reduction

Broccoli & Red Peppers with Pinenuts

Green Beans with Truffle Oil and Caramelized Shallots

Carolina Greens Collards and Mustard Greens braised with onions & country ham

Saffron Rice Pilaf

Rosemary Roasted Potatoes

Creamy Mashed Potatoes

Potato Gratin

Stuffed Potatoes – choose from Goat Cheese or Broccoli Cheddar

Southern Style Sweet Potatoes with Brown Sugar & Bourbon

Create Your Own Menu

\$30.00

Per person

2 Appetizers

2 Displays/Salads

1 Entrée

2 Sides

\$40.00

Per person

2 Appetizers

2 Displays/Salads

2 Entrees

2 Sides

\$50.00

Per person

4 Appetizers

2 Displays/Salads

2 Entrees

2 Sides