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# SEAWITCH CATERING MENU

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## GENERAL INFORMATION OVERVIEW

Our catering menu is organized into four different sections:

*Heavy Hors D'Oeuvres*  
*Dips & Displays*  
*Buffet Entrees & Sides*  
*Specialty Buffets*

Complimentary tablecloths for your buffet are included with every catering purchase. We additionally offer a complete Decoration Package with pricing based on number of guests for your event.

The Decoration Package includes:

*Tablecloths for Guest Tables, Cake Table, Favor Table, etc.*  
*Table Runners, Vases, Candles, Lanterns, Centerpieces*  
*Chair Sashes, Drink Tickets, Table Numbers, Display Stands,*  
*Cardholder, Faux Flower selection, Lights, Oyster Shells*

There is NO ROOM RENTAL FEE at SeaWitch as long as food and beverage minimum order is met.

We charge a small \$4.00 per person Plate Fee for all events. This charge covers glassware, silverware, flatware, linen napkins, napkin holders, and all non-alcoholic drinks for your guests (coffee, juice, tea, soft drinks, and bottled water).

There is a \$50 Administration Fee for weddings and receptions that goes to your Event Coordinator to assist in customizing your special day. All events are subjected to a Room Cleaning Fee (price based on restaurant space used for your event).

Cake Cutting and Champagne Toast services are both available as add-ons.

For events with a maximum of 20 guests, we do offer plated dinner service in addition to buffet style.

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# HORS D'OEUVRES

PRICING BASED ON 24 GUESTS

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<b>MEATBALLS</b> .....	60
choose one style: traditional bbq, mango bbq, sweet chili sauce	
<b>CAROLINA SHRIMP BRUSCHETTA</b> .....	70
southern inspired bruschetta (pan seared shrimp, tomatoes, onions, herbs, spices, parmesan cheese, bayou sauce) served with toast points	
<b>* AHI TUNA NACHOS</b> .....	75
sesame seeded ahi tuna, wonton chips, mango pico de gallo, diced avocado, shredded cabbage, spicy wasabi aioli	
<b>BACON WRAPPED SHRIMP (35 COUNT)</b> .....	75
jumbo grilled shrimp wrapped in applewood bacon in a bourbon glaze	
<b>COCONUT SHRIMP (35 COUNT)</b> .....	75
jumbo shrimp breaded in toasted coconut and fried golden brown. served with sweet chili sauce	
<b>SATAYS (35 COUNT)</b> .....	60
choose chicken, shrimp, or beef. served with one sauce (traditional bbq, mango bbq, or sweet grape chili sauce)	
<b>CHICKEN WINGS (50 COUNT)</b> .....	MARKET \$
served with ranch, bleu cheese, and celery. choose one to two sauces or dry rubs from our selections available	
<b>CHEESEBURGER SLIDERS (24 COUNT)</b> .....	60
include lettuce, tomato, garlic aioli, fried pickle	
<b>PULLED PORK SLIDERS (24 COUNT)</b> .....	60
pulled pork in a tangy bbq sauce, slaw	
<b>MANGO BBQ CHICKEN SLIDERS (24 COUNT)</b> .....	60
grilled chicken marinated in mango bbq sauce, slaw	
<b>CHICKEN PARMESAN SLIDERS (24 COUNT)</b> .....	60
fried chicken, marinara sauce, mozzarella cheese	
<b>SOUTHERN BLT SLIDERS (24 COUNT)</b> .....	70
fried shrimp, fried green tomato, lettuce, old bay aioli	
<b>CHICKEN SALAD SLIDERS (24 COUNT)</b> .....	50
homemade chicken salad, lettuce	
<b>MINI CRAB CAKES (35 COUNT)</b> .....	MARKET \$
served with old bay aioli	



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# DIPS

SMALL PORTION: 15-20 GUESTS  
LARGE PORTION: UP TO 50 GUESTS

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- BUFFALO CHICKEN DIP**..... 65/120  
boneless chicken breast, blended cheeses, spicy house buffalo sauce. served with celery and tortilla chips
- SPINACH & ARTICHOKE DIP**..... 65/120  
spinach, artichoke hearts, asiago cheese, parmesan cheese. served with pita chips
- CAROLINA CRAB DIP**..... 105/195  
lump crabmeat blended with an old bay cream sauce. served with pita chips
- GUACAMOLE**..... 60/100  
served with tortilla chips
- HUMMUS**..... 60/100  
choose between roasted red pepper, plain, or garlic & herb. served with pita chips

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# DISPLAYS

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- BREAD DISPLAY**..... 3.5 PER PERSON  
assorted breads served with a variety of butters and infused oils
- FRUIT DISPLAY**..... 7 PER PERSON  
fresh seasonal fruits and berries
- VEGETABLE DISPLAY**..... 5 PER PERSON  
fresh seasonal local vegetables. served with ranch dressing and french onion dip
- ANTIPASTA DISPLAY**..... 10 PER PERSON  
assorted meats, cheeses, olives, vegetables, dips and oils
- COMBO DISPLAY**..... 250/400/500  
combination of fruits, berries, crudites, vegetables, cheeses, breads, crackers, dips  
\$250: 25-50 Guests, \$400: 75-100 Guests, \$500: 125-150 Guests
- SHRIMP COCKTAIL DISPLAY**..... 13 PER PERSON  
half pound jumbo shrimp, peeled & deveined, tail on. served with lemon wedges, old bay, and cocktail sauce

Building a buffet with multiple hors d'oeuvres, dips, and displays is popular for baby showers, corporate events, birthday parties, and casual weddings.

# BUFFET ENTREES

PRICED PER GUEST. ALL ENTREES ARE SERVED WITH ONE SALAD SELECTION, ONE STARCH SELECTION, AND ONE VEGETABLE SELECTION

You can select any one to two entrée selections for your meal. If more than one entrée selection is chosen, the price per guest will be the average price of your selections. For more than two entrée selections, a three item combination charge would incur.

<b>* BEEF TENDER</b>	<b>MARKET \$</b>
served with mushroom bordelaise can be cooked to two adjacent meat temperatures. example: medium to medium rare	
<b>* PRIME RIB</b>	<b>MARKET \$</b>
served with au jus and horseradish cream can be cooked to two adjacent meat temperatures. example: medium to medium rare	
<b>SHRIMP &amp; GRITS</b>	<b>32</b>
southern creamy grit sauce and jumbo shrimp over a cheddar grit cake	
<b>GRILLED CHICKEN</b>	<b>30</b>
boneless, grilled chicken marinated with your choice of sauce: marsala, white wine & herbs, or mango bbq	
<b>FRESH CATCH</b>	<b>MARKET \$</b>
local fresh catch, grilled or blackened if you have a specific fish in mind, we can check availability. Popular selections include grouper, salmon, tuna, flounder, and mahi-mahi	
<b>FRIED CHICKEN LEGS</b>	<b>MARKET \$</b>
served with ranch and bleu cheese. choose one to two sauces or dry rubs from our selections available	
<b>BBQ PULLED PORK</b>	<b>22</b>
pork loin slow roasted in an apple-vinegar base until fork-tender and easily shredded, then mixed with homemade bbq sauce	

## SALAD SELECTIONS:

**caesar** - romaine, parmesan cheese, croutons, caesar dressing  
**house** - mixed greens, cucumbers, grape tomatoes, red onions, shredded cheddar, ranch & balsamic dressing  
**strawberry pecan**- mixed greens, strawberries, pecans, bleu cheese crumbles, apple cider vinaigrette dressing

## STARCH SELECTIONS:

- redskin mashed potatoes  
- pasta salad  
- roasted red potatoes  
- basmati rice  
- macaroni & cheese  
- redskin potato salad  
- jalapeno cornbread

## VEGETABLE SELECTIONS:

- grilled squash & zucchini  
- roasted root vegetables (beets, carrots parsnips, sweet potatoes, onions)  
- corn on the cob  
- tomato, cucumber, & onion salad  
- coleslaw

ADD ON/ A LA CARTE SALADS..... 5 PER PERSON

ADD ON/A LA CARTE STARCHES AND

VEGETABLES..... 3 PER PERSON



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# SPECIALTY BUFFETS

PRICED PER GUEST

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**PASTA BAR..... 30**

includes two pasta entrees below, one salad selection (house, ceasar or strawberry pecan), and bread display

**CHICKEN PICCATA**

lemon, butter and capers, choice of linguine or penne

**SHRIMP SCAMPI**

garlic and white wine sauce, cherry tomatoes, parmesan cheese, linguine pasta

**CHICKEN ALFREDO**

grilled or blackened chicken. choice of linguine or penne

**MEDITERRANEAN PASTA**

chicken or shrimp, black olives, artichokes, onions, tomatoes, white wine garlic sauce, linguine pasta

**CAJUN PASTA**

grilled chicken, andouille sausage, shrimp, onions, red and green peppers, cajun alfredo sauce, penne pasta

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**TACO BAR..... 20**

includes all below:

**STEAK, CHICKEN, MAHI-MAHI TACO MEAT**

choose one to three proteins. served with flour soft tortilla shells

**DIP TRIO**

salsa, queso, guacamole. served with tortilla chips

**TACO SIDES**

choose two: spanish rice, black beans, refried black beans

**TACO TOPPINGS**

lettuce, tomatoes, onions, sour cream, mixed shredded cheese

**SAUCES**

texas pete, sriracha, cholula, jalapeno ranch

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**SEAFOOD BAKE..... MARKET \$**

includes all below:

**SEAFOOD**

steamed oysters, clams, peel & eat shrimp, mussels, crawfish

**SEAFOOD SIDES**

cornbread, roasted potatoes, corn on the cob, coleslaw, clam chowder

\*CONSUMER ADVISORY: these items are served raw or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.