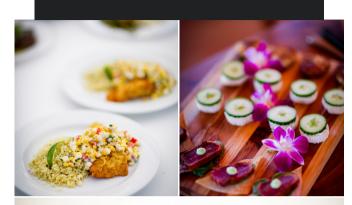


About the Chef & Owner

Food and entertaining people has always been my passion. For years, I dreamed of owning a café. As a single, 38-year-old mother of four daughters, I decided to make that dream a reality, and so I began my culinary education at Escoffier. In 2019, I began working alongside Sara Willis, the founder of Seaside Sensations. When she retired in 2022, I purchased the company. Seaside Sensations was built on the foundation of family, hard work, and providing our community with quality, locally sourced food. It is my mission to continue this. I want everyone we feed to see the love, detail, and hard work we put into each dish we prepare.









# CONTACT US :

252.808.7386 WWW.SEASIDESENSATIONS.COM Instagram: Chefrachelrenee Facebook: Seaside Sensations Catering Service Chefrachel2019@gmail.com PO Box: 1805 Newport, NC 28570





#### Appetizers (PASSED BUTLER STYLE)

Brie Tarts with Raspberry Sauce Veggie Spring Rolls with Thai chili sauce Chicken Salad on Phyllo Cup Bacon-wrapped Scallops with BBO sauce Open-faced Cucumber Sandwiches with Dill Pigs-in-a-Blanket Stuffed Mushrooms Mini Crab Cakes with Remoulade Sauce Seared Tuna on Wontons Shrimp & Grits in Mini Martini Glasses Blackened Shrimp with Mango Salsa Individual Shrimp Cocktail served in a shot glass Buffalo Shrimp Coconut Shrimp Bacon Wrapped Shrimp Asparagus Wrapped in Phyllo Bruschetta Upside Down Devil Eggs served on Garlic Crostini w/Hollandaise Seared Beef w/Herb Butter and Pickled Onion served on Crostini

STATIONARY APPETIZERS Hot Crab Dip with Pita Chips Spinach and Artichoke Dip with Pita Chips Cheese Tray with Pimiento Cheese and Crackers Fruit Tray Vegetable Tray with Ranch Dip Ham Biscuits with Baked Ham Chicken Strips with Ranch dip Ham and Swiss Party Rolls Peach Bourbon Meatballs Shrimp Cocktail(unpeeled)





ENTRÉES Chicken Piccata Chicken Marsala Grilled Chicken w/Sundried Tomato & Basil Cream Sauce Chicken Scampi Barbeque Chicken Pulled Pork Braised Beef Ribs Shrimp Scampi Shrimp & Grits Crab Cake Sauté Station Seared Tuna Station with Ginger, Wasabi, and Soy Prime Rib Carving Station Filet Mignon Carving Station Pork Tenderloin Carving Station With choice of Sauces(Chimichurri, Pineapple Habanero, Mustard Horseradish)

> <u>CHOICE OF SALAD</u> Garden, Greek, or Caesar with dressing Broccoli Salad Street Corn Salad

## CHOICE OF VEGETABLE

Sautéed Green Beans Vegetable Medley Roasted Asparagus Collards Corn on the Cob

### CHOICE OF STARCH

Garlic Mashed Potatoes Mashed Sweet Potatoes Baked Potato Rice Pilaf Baked Mac & Cheese Smoked Gouda Mac & Cheese

BARS Garlic Mashed Potato Bar with "the works" Baked Potato Bar with "the works" Mashed Sweet Potato Bar with "the works" Taco Bar

# <u>Drinks</u>

Tea Lemonade Coffee Water

#### Additional Fees

Staff Plated Service 20% Gratuity Rentals Disposable ware

