



## 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 :

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### 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 BBQ 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)

### CHOICE OF SALAD

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

### Drinks

Tea  
Lemonade  
Coffee  
Water

### Additional Fees

Staff  
Plated Service  
20% Gratuity  
Rentals  
Disposable ware

