



SEAWITCH CATERING MENU 2025

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 \$5.00 per person Plate Fee for all events. This charge covers glassware, silverware, flatware, and all non-alcoholic drinks for your guests (coffee, juice, tea, soft drinks, and bottled water).

There is a \$100 Administration Fee for all events that goes to your Event Coordinator to assist in customizing your special day/event. All events are subjected to a Room Cleaning Fee of \$100 (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.

HORS D'OEUVRES

PRICING BASED ON 24 GUESTS

CAROLINA SHRIMP BRUSCHETTA	100
Southern Inspired Bruschetta (Pan Seared Shrimp, Tomatoes, Onions, Herbs & Spices, Parmesan Cheese, Bayou Sauce) Served with Toast Points	
AHI TUNA NACHOS *	108
Sesame Seeded Ahi Tuna, Wonton Chips, Mango Pico de Gallo, Diced Avocado, Shredded Cabbage, Spicy Wasabi Aioli	
BACON WRAPPED SHRIMP (50 COUNT)	170
Jumbo Grilled Shrimp Wrapped in Applewood Bacon in a Bourbon Glaze	
COCONUT SHRIMP (50 COUNT)	170
Jumbo Shrimp Breaded in Toasted Coconut and Fried Golden Brown. Served with Sweet Chili Sauce	
MEATBALLS (50 COUNT)	100
Choose One (1) Style: Traditional BBQ, Mango BBQ, or Marinara Sauce	
SANTA FE CHICKEN EGGROLL (25 COUNT)	100
Chicken, Corn, Black Beans, Peppers Rolled in a Flour Tortilla	
CHICKEN WINGS (50 COUNT)	MARKET \$
Served with Ranch, Bleu Cheese, and Celery. Choose One or Two Sauces or Dry Rubs from our Selections Available	
CHICKEN BONELESS BITES (50 COUNT)	75
Served with Ranch, Bleu Cheese, and Celery. Choose One or Two Sauces or Dry Rubs from our Selections Available	
CHEESEBURGER SLIDERS (24 COUNT)	84
80/20 Beef, American Cheese, Lettuce, Tomato, Garlic Aioli, Fried Pickle	
PULLED PORK SLIDERS (24 COUNT)	84
Pulled Pork in a Tangy BBQ Sauce, Coleslaw	
SHRIMP SALAD ENDIVE SPEARS (50 COUNT)	140
Homemade Shrimp Salad, Endive Spear, Green Onion	
CHICKEN SALAD ENDIVE SPEARS (50 COUNT)	140
Homemade Chicken Salad, Endive Spear, Green Onion	
CAPRESE SKEWERS (50 COUNT)	120
Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Reduction	
MINI CRAB CAKES (50 COUNT)	MARKET \$
Served with Thai Aioli	
STEAK CROSTINI* (50 COUNT)	150
Medium Steak, Blue Cheese Spread, Grilled Onions, Chimichurri Sauce	
ROASTED VEGGIE CROSTINI (50 COUNT)	120
Roasted Tomatoes, Onions and Peppers, Feta Cheese Spread, Pesto, Balsamic	



DIPS

SMALL PORTION: UP TO 20 GUESTS

LARGE PORTION: UP TO 50 GUESTS

BUFFALO CHICKEN DIP..... 100/200

Boneless Chicken Breast, Blended Cheeses, Spicy House Buffalo Sauce. Served with Celery and Tortilla Chips

SPINACH & ARTICHOKE DIP..... 80/160

Spinach, Artichoke Hearts, Asiago Cheese, Parmesan Cheese. Served with Pita Chips

CAROLINA CRAB DIP..... 130/260

Lump Crabmeat Blended with an Old Bay Cream Sauce. Served with Pita Chips

HATCH GREEN CHILI CHORIZO QUESO..... 100/200

Served with Tortilla Chips

GUACAMOLE..... 70/140

Served with Tortilla Chips

HUMMUS..... 60/120

Choose Between Roasted Red Pepper, Plain, or Garlic & Herb. Served with Pita Chips

DISPLAYS

BREAD DISPLAY..... 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..... 7 PER PERSON

Fresh Seasonal Vegetables. Served with Ranch Dressing and French Onion Dip

CHARCUTERIE DISPLAY..... 14 PER PERSON

Assorted Cured Meats, Artisan Cheeses, Olives, Pickled Vegetables, Dips and Oils, Assorted Crackers and Toast Points

COMBO DISPLAY..... 250/450/600

Combination of Fruits, Berries, Crudites, Vegetables, Cheeses, Breads, Crackers, Dips
\$250: 25-50 Guests, \$450: 75-100 Guests, \$600: 125-150 Guests

SHRIMP COCKTAIL DISPLAY..... 3.5 PER SHRIMP

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, ONE VEGETABLE SELECTION, ROLLS & BUTTER

ONE PROTEIN BUFFETS

GRILLED CHICKEN	32
Boneless, Grilled Chicken with your Choice of Sauce: Creamy Mushroom Sauce, Dijon Cream Sauce, Honey Garlic Glaze, Lemon Butter Sauce, or Pomegranate Glaze	
SALMON * OR MAHI MAHI	32
Choose Grilled or Blackened If Grilled, Served with Choice of Sauce; Herb & Garlic Cream Sauce, Lemon Butter Sauce, Honey Garlic Glaze, Pomegranate Glaze, or Lemon Tomato Butter Sauce	
PORK RIBEYE	32
Boneless, Grilled Pork Ribeye with your Choice of Sauce: Creamy Mushroom Sauce, Dijon Cream Sauce, Honey Garlic Glaze, Lemon Butter Sauce, or Pomegranate Glaze	
SHRIMP & GRITS	32
Southern Creamy Grits, Jumbo Shrimp, Bacon, Cheddar Cheese, Green Onions	
BEEF TENDERLOIN *	39
Sliced USDA Certified Angus Beef with Choice of Creamy Mushroom Sauce, Bordelaise, Chimichurri or Dijon Cream Sauce	

TWO PROTEIN BUFFETS

GRILLED CHICKEN, SALMON*, MAHI MAHI, SHRIMP & GRITS OR PORK RIBEYE	39
Choose Two (2) Proteins	
BEEF TENDERLOIN* & GRILLED CHICKEN, SALMON*, MAHI MAHI, SHRIMP & GRITS OR PORK RIBEYE	46
Beef Tenderloin and One (1) Choice of Protein	

<p>SALAD SELECTIONS:</p> <p>Caesar - Romaine, Parmesan Cheese, Croutons, Caesar Dressing</p> <p>House - Mixed Greens, Cucumbers, Grape Tomatoes, Red Onions, Shredded Cheddar, Ranch & Balsamic Dressing</p>	<p>STARCH SELECTIONS:</p> <ul style="list-style-type: none"> - Redskin Mashed Potatoes - Roasted Red Potatoes - Herb & Lemon Basmati Rice - Pesto Risotto - Creamy Macaroni & Cheese 	<p>VEGETABLE SELECTIONS:</p> <ul style="list-style-type: none"> - Grilled Squash & Zucchini - Glazed Baby Carrots - Parmesan Asparagus - Fried Brussels - Seasoned Green Beans
<p>ADD ON - A LA CARTE SALADS..... 5 PER PERSON</p> <p>ADD ON - A LA CARTE STARCHES AND VEGETABLES..... 5 PER PERSON</p>		

SPECIALTY BUFFETS

PRICED PER GUEST

SEAFOOD BAKE..... MARKET \$

Includes All Below:

SEAFOOD

Steamed Oysters, Clams, Peel & Eat Shrimp, Mussels, Crawfish

SEAFOOD SIDES

Cornbread, Corn on the Cob, Roasted Potatoes, Coleslaw, Mini Crab Cakes and Seafood Chowder



SPECIALTY BUFFETS CONT.

PASTA BAR..... 30

Includes Two Pasta Entrees below, One Salad selection (House or Caesar), and Bread Display

SHRIMP SCAMPI

Garlic and White Wine Sauce, Cherry Tomatoes, Parmesan Cheese, Linguine Pasta

CHICKEN ALFREDO

Grilled or Blackened Chicken. Choice of Linguine or Penne

CAJUN PASTA

Grilled Chicken, Andouille Sausage, Shrimp, Onions, Red and Green Peppers, Cajun Alfredo Sauce, Penne Pasta

TACO BAR..... 30

includes all below:

TACO PROTEINS

Choose Two (2) of the following Proteins: Seasoned Ground Beef, Shredded Chicken, Pepper Steak, Blackened Mahi. Served with Flour Soft Tortilla Shells

DIP TRIO

Salsa, Hatch Chili Queso, Guacamole. Served with Tortilla Chips

TACO SIDES

Choose Two (2): Spanish Rice, Black Beans, Refried Black beans

TACO TOPPINGS

Lettuce, Tomatoes, Onions, Sour Cream, Shredded Cheddar Cheese

SAUCES

Texas Pete, Sriracha, Cholula, Jalapeno Ranch

BACKYARD BBQ..... 32

Includes Two (2) Entrees below, one Salad selection (House or Caesar), Potato Salad, Corn on the Cob, Cole Slaw, Baked Beans and Cornbread

PULLED CHICKEN

served with Brioche Buns and BBQ Sauce

PULLED PORK

served with Brioche Buns and BBQ Sauce

FRIED CHICKEN

Homemade Fried Chicken Legs and Thighs

BRUNCH BUFFET..... 28

Includes Scrambled Eggs, Breakfast Potatoes (with Peppers and Onions), Choice of Two (2) Breakfast Proteins, Choice of One (1) Breakfast Entree and Choice of Biscuit, and Fresh Baked Pastries

BREAKFAST PROTEIN

Bacon, Country Ham, Sausage Patties, Turkey Sausage Links, or Fried Chicken Breast

BREAKFAST ENTREE

Pancakes, French Toast, or Waffles.

Served with Maple Syrup, Berries and Whipped Cream

BISCUITS

Buttermilk or Jalapeno Cheddar Biscuits

**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.*