

TIDEWATER INN

*Meetings, Outings  
& Special Events*

Casual Menus 2015-2016





## Beverage Services

*Beverage selections include unlimited beverages for your guests*

### BRUNCH BAR\*

*Mimosa's and Bellini's – Fresh Peach Puree or Orange Juice with Prosecco*

*Famous Hunters' Tavern Signature Bloody Mary's with Bacon Infused Vodka*

*Screwdrivers – Orange Juice with House Vodka*

**First Hour: Priced Per Guest | Additional Hour: Priced Per Guest**

**\* a la carte pricing available. See your Sales Manager**

### NON-ALCHOLIC BAR

*Assorted Soft Beverages, Juices and Bottled Water*

**First Hour: Priced Per Guest | Additional Hour: Priced Per Guest**

### SET-UP & BARTENDERS

*Your Sales Manager will assist you in determining the number of Bar Stations and Bartenders you will need.*

*An additional Bar Station and/or an additional Bartender is required for every 75 guests.*

**A Set-up Fee for each Bar Station includes one (1) Bartender for your event**

**Additional Bartender—Priced Per Bartender**

## Enticing Refreshments

### FLAVOR-INFUSED WATERS

*Lemon-Basil, Blackberry-Sage,*

*Cucumber-Mint, Pineapple-Cilantro*

**Priced Per Guest**

### BUTTER & SPICY STATION

*Hot Apple Cider with Cinnamon Sticks and*

*Orange Wheels served with spices to enhance*

**Priced Per Guest**

### FRESH BREWED ICED TEA & LEMONADE

*Regular or "Southern" Sweet Tea*

*Traditional or Infused Lemonade:*

*Pink, Lavender or Pomegranate*

**Choice of any two: Priced Per Guest**

**Choice of any three: Priced Per Guest**

### HOT CHOCOLATE STATION

*Whipped Cream, Dark Chocolate Shavings,*

*Peppermint Sticks and Mini Marshmallows*

**Priced Per Guest**

*All bar services can be customized to fit specific tastes. Pricing does not include 9% Maryland tax and 20% taxable gratuity.*



## Breakfast

### CONTINENTAL | Priced Per Guest

*Assortment of Muffins, Danish and Croissants, Sweet Butter and Preserves | Chilled Orange Juice and Cranberry Juice  
Fruit Infused Water | Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Teas*

### DELUXE CONTINENTAL | Priced Per Guest

*Biscuit Station to include warm Buttermilk and Sweet Potato Biscuits served with House made Butter, Honey, Apple Butter, Local Preserves & Smithfield Ham | Seasonal Fresh Fruit Display | Assorted Chobani Yogurts | Chilled Orange Juice and Cranberry Juice  
Fruit Infused Water | Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Teas*

### BRUNCH CONTINENTAL | Priced Per Guest | Minimum of 25 guests

*Fresh Bagels, Croissants and Scones served with an array of Toppings and Spreads, sliced Smoked Salmon, Peppered Tomato Slices  
Fresh Seasonal Fruits | Scrambled Eggs with Fixings | Chilled Orange Juice and Cranberry Juice | Fruit Infused Water  
Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Teas*

### SUNRISE BREAKFAST BUFFET | Priced Per Guest | Minimum of 25 guests

*Seasonal Fresh Fruit Display | Oatmeal with Assorted Accoutrements | Farm Fresh Scrambled Eggs | Applewood Smoked Bacon  
Maple Sausage Links | Old Bay Spiced Potatoes with Sweet Bell Peppers and Onions | Assortment of Muffins, Danish, and Croissants,  
Whipped Butter and Preserves | Chilled Orange, Cranberry Juice and V8 | Fruit Infused Water  
Freshly Brewed Regular and Decaffeinated Coffee and a Variety of Teas*

### SMOKED SALMON & SMOKED BLUE FISH DISPLAY | Priced Per Guest

*Smoked Salmon | Smoked Blue Fish | Capers, Red Onion, Chopped Egg, Tomato and Cucumber  
Fresh Assorted Bagels and Cream Cheese*

### OMELET STATION | Priced Per Guest | Minimum of 25 guests

*Farm Fresh Eggs, Egg Whites and Egg Beaters prepared to order by our Chefs  
Mushroom, Onion, Sweet Pepper, Tomato, Fresh Herbs, Bacon, Ham, Sausage and Cheese\*\**

**\*\*Chef Attendant Fee per every 50 guests**

## Enhancements

*Hard Boiled Egg | Priced Per Guest*

*Waffles with Strawberry & Cream | Priced Per Guest*

*Fresh Vegetable Frittata | Priced Per Guest*

*Fresh Seasonal Fruit | Priced Per Guest*

*Petite Assorted Danish | Priced Per Guest*

*Yogurt & Granola Martini | Priced Per Guest*

*Fresh Baked Scones | Priced Per Guest*

*Freshly Baked Muffins | Priced Per Guest*

*Bagels & Cream Cheese | Priced Per Guest*

*Oatmeal with Accoutrements | Priced Per Guest*

*Eggs Benedict | Priced Per Guest*

*Assortment of Naked Juices | Priced Per Guest*

*All catering services can be customized to fit specific tastes. Pricing does not include 6% Maryland tax and 20% taxable gratuity.*



## Meeting Beverages

### HALF DAY BEVERAGE PACKAGES

(unlimited for up to 4 hours)

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas*

**Priced Per Guest**

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas, Iced Tea, Lemonade*

**Priced Per Guest**

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas, Soft Drinks & Bottled Water*

**Priced Per Guest**

### FULL DAY BEVERAGE PACKAGES

(unlimited for up to 8 hours)

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas*

**Priced Per Guest**

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas, Iced Tea, Lemonade*

**Priced Per Guest**

*Freshly Brewed Coffee, Decaffeinated*

*Assorted Regular & Herbal Teas, Soft Drinks & Bottled Water*

**Priced Per Guest**

*A La Carte Beverages:* Sparkling Water | Assorted Soft Drinks – Priced Per Guest

## Meeting Breaks

### KEEP IT HEALTHY

*Whole Wheat Naan and a Vegetable Crudit *

*with a Trio of Roasted Garlic Hummus*

*House-made Edamame Dip and Herbed Cheese Spread*

**Priced Per Guest**

### ENERGY BOOSTER

*Assorted Granola Bars, individually served Peanut Butter and*

*Celery Crudit , Fresh Fruit, Hard Boiled Eggs, Mixed Nuts*

**Priced Per Guest**

### THE SWEET TOOTH

*Freshly Baked Cookies, Brownies*

*Blondies, Bulk Chocolate Candy*

**Priced Per Guest**

### TAVERN SNACKS

*Mini Pretzels, Potato Chips & Onion Dip*

*Chesapeake Popcorn*

**Priced Per Guest**

### TEA SANDWICHES

*Watercress and Cucumber on White with seasoned Aioli*

*Sliced Tomato and Shaved Parmesan with Fresh Basil on White*

*Smoked Salmon, Red Onion, Dill and Aioli on Cocktail Rye*

**Priced Per Guest**

*All catering services can be customized to fit specific tastes. Pricing does not include 6% Maryland tax and 20% taxable gratuity.*

# TIDEWATER INN

## Casual Lunch Buffets

*Buffet includes Ice Tea and Coffee. Available with a minimum of 20 guests.*

### ALL AMERICAN DELI BUFFET

*Thinly Sliced Ham, Turkey, Roast Beef and Corned Beef*

*Lettuce, Tomato, Onion and Pickles*

*Marinated Olives and Roasted Peppers*

*Fresh Assorted Sandwich Breads and Rolls*

*American, Swiss, Cheddar and Jack Cheeses*

*Ripple Potato Chips*

*One (1) Salad Selection*

*Homemade Cookies*

**Priced Per Guest**

### FLAVORED TORTILLA WRAPS

*Pre-sliced and displayed for easy service*

*(Choose three)*

*Turkey Club Wrap*

*Kent Island Shrimp Salad Wrap*

*Curried Chicken & Grape Salad Wrap*

*Italian Cold Cut Wrap*

*Roast Beef, Mushroom & Swiss Wrap*

*Ripple Potato Chips*

*One (1) Salad Selection*

*Homemade Cookies*

**Priced Per Guest**

### HEALTHY BUFFET

*Kent Island Shrimp Salad*

*Curry Chicken Salad*

*Tavern Smoked Chicken Salad*

*Whole Wheat Naan, Flat Bread & Crackers*

*Two (2) Salad Selections*

*Fresh Seasonal Fruit*

**Priced Per Guest**

## Soup & Salad

*Choose two (2) Soups and three (3) Salads*

*Artisan Display of Freshly Baked Breads*

*with Compound Butters & Edamame Spread*

*and a selection of Homemade Crackers*

**Priced Per Guest**

### SOUPS

- ◆ *Cream of Crab*
- ◆ *Maryland Vegetable Crab*
- ◆ *Creamy Wild Mushroom & Asparagus*
- ◆ *Chef's Seasonal Soup*
- ◆ *Chilled Gazpacho*
- ◆ *Roasted Tomato & Fennel Bisque*
- ◆ *Chesapeake Gumbo*

### SALADS

- ◆ *Chilled Asparagus with Lemon & EVOO*
- ◆ *Dilled Redskin Potato Salad*
- ◆ *Yankee Cole Slaw*
- ◆ *Mediterranean Pasta Salad with Cucumber and Feta Dressing*
- ◆ *Vine Ripened Tomatoes with Fresh Mozzarella, Basil and Balsamic Vinaigrette*
- ◆ *Fresh Seasonal Fruit Salad*
- ◆ *Grilled Summer Vegetable Platter*
- ◆ *Nuts and Berries*
- ◆ *Mixed Greens and Strawberries with Roasted Walnuts, Blackberries & Gorgonzola*
- ◆ *Classic Caesar Salad*
- ◆ *Garden Salad with Bleu Cheese*
- ◆ *Fire and Ice Salad*

*All catering services can be customized to fit specific tastes. Pricing does not include 6% Maryland tax and 20% taxable gratuity.*



## *Corporate Luncheon Buffets*

*Buffet includes Ice Tea and Coffee & Assorted Cookies*

*Available with a minimum of 25 guests*

**One Entrée—Priced Per Guest | Two Entrées—Priced Per Guest**

### ENTRÉE SELECTIONS

*Grilled Marinated London Broil served with Madeira Demi Glace*

*Seared Salmon with Champagne Dill Sauce, garnished with Micro Watercress*

*Porcini Crusted Pork Tenderloin with Blackberry Balsamic Glaze*

*Thyme Scented Chicken Piccata garnished with Capers, Tomato Concasse with Fresh Spinach*

*Grilled Chicken with Roasted Wild Mushrooms and Tomatoes, Asparagus Tips and Sweet Peas with Garlic Butter*

*Mahi Mahi with Pineapple Salsa and Hawaiian Glaze*

### COLD SELECTIONS

*Includes our Seasonal House Mixed Green Salad | Select One (1) Additional*

*Fire & Ice Salad*

*Seasonal Fruit Salad*

*Chilled, Marinated Grilled Vegetable Display*

*Marinated sliced Heirloom Tomatoes, fresh Mozzarella with Basil and Cracked Pepper*

*Chilled Asparagus with Lemon and Extra Virgin Olive Oil*

*Tuscan Cannellini Beans with Roasted Tomatoes and Spinach*

### VEGETABLES

*Select One (1)*

*Chef's Seasonal Creation*

*Oven Roasted Summer Squash and Bell Peppers*

*Crisp Green Beans and Baby Carrots*

*Snap Pea Medley*

### STARCH

*Select One (1)*

*Honey Roasted Red Bliss Potatoes*

*Garlic Mashed Potatoes*

*Jasmine Rice Blend*

*Mashed Sweet Potatoes*

*Herb Roasted Fingerling Potatoes*

*Penne Pasta with Roasted Tomatoes and Olive Oil*

*Potato Au Gratin*

*All catering services can be customized to fit specific tastes. Pricing does not include 6% Maryland tax and 20% taxable gratuity.*



## Plated Lunch

*All entrées are served with our Chef's Creation of Starch and Vegetable and our Seasonal House Salad (excluding entrée salads). Iced Tea & Coffee are included.*

One selection per event or an additional charge for two entrées

### MARINATED PAN SEARED CHICKEN | Priced Per Guest

*Your choice of preparation: Tuscan, Marsala or Piccata*

### MARYLAND JUMBO LUMP CRAB CAKE | Priced Per Guest

*Our Famous Delicate Cake broiled and served with Mustard Sauce*

### SUMMER VEGETABLE TOWER | Priced Per Guest

*A Stacked Compilation of Grilled Portobello Mushroom and Fresh Garden Vegetables topped with fresh Mozzarella and drizzled with Mint and Balsamic Glaze*

### GRILLED ATLANTIC SALMON FILET | Priced Per Guest

*Served over Angel Hair Pasta and Tomato and Fennel*

### CAJUN SHRIMP FETTUCCHINE | Priced Per Guest

*Bell Pepper, Mushroom and Onion tossed with White Wine and Cajun Seasoning*

### FLAT IRON STEAK | Priced Per Guest

*Roasted Rosemary scented Beef served with a Wild Mushroom Demi Glaze*

### ASIAN CHICKEN SALAD | Priced Per Guest

*Grilled Chicken Breast over Mixed Greens with Toasted Almonds, Mandarin Oranges, Spicy Asian Style Dressing & Fried Wontons*

### BLACK & BLEU SALAD | Priced Per Guest

*Flat Iron, Mixed Greens, Tomatoes, Cucumbers, Red Onion, House Dressing and Bay Bleu Cheese*

### BLACKENED SALMON CAESAR SALAD | Priced Per Guest

*Crisp Romaine, Creamy Caesar Dressing, Shaved Parmesan and Housemade Croutons*

## Soup Course

*Chef's Seasonal Soup | Gazpacho | Creamy Wild Mushroom | Roasted Tomato & Fennel Bisque | Priced Per Guest*

*Chesapeake Gumbo | Cream of Crab | Our Famous Snapping Turtle | Priced Per Guest*

*All catering services can be customized to fit specific tastes. Pricing does not include 6% Maryland tax and 20% taxable gratuity.*



## *Desserts*

*Offered only with the purchase of Casual Luncheon Buffet, Plated Lunch or Courtyard Affair*

### HOME-STYLE DESSERTS

*A rich assortment of Fresh Baked Cookies, Brownies and Blondies*

Priced Per Guest

### SMITH ISLAND CAKES

Priced Per Guest

### CHEF'S SEASONAL DESSERT

Priced Per Guest

### MINI BREAD PUDDING

Priced Per Guest

### CHEF'S SEASONAL CRÈME BRULEE

Priced Per Guest

### SEASONAL COBBLER

Priced Per Guest

*A la mode*

Priced Per Guest

### BERRIES & CRÈME

*Fresh Seasonal Berries served in a Martini Glass with Crème Anglaise and a Sprig of Mint*

Priced Per Guest

### VIENNESE TABLE

*A trio of Mini Bread Pudding, Seasonal Crème Brulee and Berries & Cream*

Priced Per Guest

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