

TIDEWATER INN

*Meetings, Outings
& Special Events*

Formal Menus 2016





Beverage Services

Open Bar selections include Unlimited Beverages for your guests

HOUSE BAR

*Skyy Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jim Beam Bourbon, Seagrams 7 Blended Whiskey, Dewars White Label Scotch, Margaritaville Gold Tequila, Mixers, Soft Drinks, Domestic and Imported Beers
Hand Craft Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir*

Additional Selections:

*Yalumba "Y" Series Chardonnay, Pinot Grigio, Cabernet Sauvignon, Shiraz
Charles De Fère Brut Reserve*

PREMIUM BAR

Tito's Vodka and select flavors, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Jameson Irish Whiskey, Chivas Regal Scotch, Jose Cuervo Gold Tequila, Di Saronno Amaretto, Baileys Irish Cream, Chambord Royale, Grand Marnier, Kahlua, Korbel Brandy, Mixers, Soft Drinks, Domestic and Imported Beers. Charles De Fère Brut Reserve; Hahn "Family Owned" Chardonnay, Cabernet Sauvignon, Merlot; Danzante Pinot Grigio; Tangley Oaks, Pinot Noir; Cline "California" Zinfandel.

Additional Selections:

Frances Coppola "Diamond Series" Chardonnay, Cabernet Sauvignon, Pinot Noir, Claret, Pinot Grigio

ULTRA-PREMIUM BAR

*Grey Goose Vodka and select flavors, Bombay Sapphire Gin, Bacardi Rum, Mt. Gay Rum, Appleton Estate XV Rum, Makers Mark Bourbon, Jameson Irish Whiskey, Crown Royal Whiskey, Glenfiddich 12-year, Patron Silver Tequila, Di Saronno Amaretto, Baileys Irish Cream, Chambord Royale, Frangelico, Grand Marnier, Kahlua, Christian Brothers Brandy, Remy Martin or Hennessy Cognac, Mixers, Soft Drinks, Domestic and Imported Beers. Charles De Fère Brut Reserve; Truchard Estates Chardonnay; Rodney Strong "Alexander Valley" Cabernet Sauvignon; "Knotty Vines" Zinfandel; Elk Cove "Willamette Valley" Pinot Gris, Pinot Noir.
A Complimentary Champagne Toast is included.*

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



Beverage Services

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BEER, WINE & SODA BAR

A vast selection of regional, craft, domestic and imported beers such as: Blue Moon, Yuengling, Coors Light, Miller Light, Heineken and Corona. Domino Chardonnay, Cabernet Sauvignon, Pinot Grigio and Merlot, and assorted Soft Drinks, Juices and Bottled Water

NON-ALCOHOLIC BAR

Assorted Soft Beverages, Juices and Bottled Water

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.*

Classic Enhancements

SIGNATURE DRINK

Let us create a custom drink for your special event! Pick a favorite color, flavor or brand and we'll customize a drink for you.

The perfect accent to your cocktail hour!

Custom pricing

CHAMPAGNE TOAST

*One Champagne toast with Charles De Fère Brut Reserve
A Premier Toast with Veuve Clicquot Brut Yellow Label*

COFFEE & TEA

*Our Dark Roast European selections of Coffee,
Decaffeinated Coffee, Regular and Herbal Tea Station*

WINE SERVICE

*Tablesides wine service with House or Premium Bars
With the Ultra Premium Bar*

CORDIAL SERVICE

*Choose from our selection of fine Cordials to be passed
to your guests to conclude your meal service.*

*A perfect finale to your dining experience. Selections may include:
Amaretto, B&B, Drambuie, Frangelico,
Godiva Chocolate Liqueurs, Grand Marnier,
Lemoncello, Sambuca, Tia Maria*

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Butler Passed Hors d'Oeuvres

All of the following selections are priced per one hundred (100) pieces

*Blackened Scallop atop Salsa Verde with Spiced Orange Chutney
Cream of Crab Shooters*

*Miniature Maryland Crab Cakes with a dollop of Chesapeake Remoulade
Mustard and Porcini Mushroom Crusted Lamb Lollipops
Baby Maine Lobster Roll*

*Fried Chesapeake Oyster with Vermouth Aioli and Caviar
Be Creative and Design your own Hors d'Oeuvre with the Chef*

*Blackened Tenderloin on a Goat Cheese Crostini with Smoked Tomato Aioli
Citrus Shrimp Ceviche in a Pastry Puff
Bacon Wrapped Scallops drizzled with Chili Butter
Eastern Shore Crab Cracker
Cool & Refreshing Crab Gazpacho
Smoked Salmon atop a Potato Cake with Crème Fraiche and Baby Chives
Grilled Bacon wrapped Barbeque Shrimp Skewer
Country Ham on Sweet Potato Biscuits*

*Wedged Pear and Sliced Almond with Brie wrapped in Filo
Sesame seared Ahi Tuna with Wasabi Mayo and Seaweed on a Crispy Wonton
Smoked Duck Breast on a Cheddar Crostini with Sour Cherry Chutney
Miniature BLT with Garlic Aioli
Bibb Lettuce Summer Chicken Salad Wrap
Tempura Crab Claws with Sriracha Mayonnaise*

*Chorizo stuffed Dates wrapped in Applewood Smoked Bacon
Edamame Potsticker with Asian Plum Dipping Sauce
Thai Vegetable Spring Roll
Cilantro Marinated Chicken Skewer with Yogurt Dill Dipping Sauce
Cherry Tomatoes with Boursin and Asparagus Tips
Beef Bulgogi Dumpling with Hawaiian BBQ*

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



Stationary Hors d'Oeuvres

All of the following selections are priced per guest and displayed for one hour.

GARDEN VEGETABLES, HAND CRAFTED CHEESES & RUSTIC BREADS

A bountiful display of Crisp Garden Vegetables with Cool and Tasty Dipping Sauces, combined with a worldly selection of Artisan Domestic and International Cheeses, warm sliced Rustic Breads, assorted Gourmet Crackers and Fresh Seasonal Berries

SLIDER BAR

Choice of Three served on Mini Potato Rolls:

Maine Lobster Salad, Chesapeake Shrimp Salad, Pulled Pork with Spicy Slaw, Blackened Tuna with Saga Bleu Cheese, Marinated Portabella Mushroom, Roasted Pepper and Gorgonzola

COLD SEAFOOD DISPLAY

*Fresh Shucked Oysters On The Half Shell, Jumbo Shrimp Cocktail and Cocktail Crab Claws
Served with Cocktail Sauce, Mignonette, and Tabasco*

HOT & COLD DISPLAY

*Spicy Crab Fondue with Spinach and Artichoke,
Creamy Colorful Hummus with Seasonal Additions and Sweet & Spicy Chilled Shrimp Dip
Served with an assortment of Rustic Breads for dipping*

ANTIPASTO DISPLAY

*Ripe Tomatoes with Basil and Fresh Mozzarella, Marinated Olives, Grilled Marinated Italian Vegetable Display,
Artichokes with Olive Oil & Mint, Cured Meats, Asiago & Fontina Cheeses
Served with Warm Focaccia*

EASTERN SHORE OYSTER BAR

Freshly Shucked Local Oysters On The Half Shell served with Cocktail Sauce, Mignonette, and Tabasco

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Action Station Hors d'Oeuvres

All of the following selections are priced per guest and based upon one hour of service.

Available with a minimum of 25 guests

RISOTTO BAR

Creamy Risotto slow cooked in a rich stock and cream. Toppings include Roasted Tomatoes, Diced Ham, Bacon, Peas Spinach, Mushrooms, Caramelized Onions and Garlic with Parmesan, Goat Cheese and Gouda

EASTERN SHORE SHRIMP & GRITS

BBQ Glazed Shrimp and White Cheddar Grits finished with Local Corn Salsa, Smithfield Ham and Spanish Paprika

OYSTER & ANDOUILLE SAUSAGE FRITTERS

Spicy and delicious Pan Fried Fritters topped with Sweet Corn Coulis and served on a tasting spoon

SEARED DIVER SCALLOPS

Pan Seared Sea Scallops atop Truffled Risotto with Sweet Pea and Mushroom

MARYLAND CRAB CAKES

Pan Fried Petite Crab Cakes served with Eastern Shore Vegetable Sauté topped with Spicy Remoulade

MACARONI & CHEESE BAR

*Classic Elbow Macaroni in a Creamy Three Cheese Sauce with your choice of Lobster or Crab Meat
Toppings include Bacon, Tomatoes, toasted Bread Crumbs, diced Smithfield Ham, Mushrooms,
Dried Figs, Scallions, Roasted Peppers and fresh Spinach*

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Table Starters

Pre-Set on the table for your guests to enjoy as they are seated

SHRIMP COCKTAIL

A trio of Jumbo Shrimp served with our Mildly Spicy Sauce at each place setting

ARTISAN FLAT BREADS & SPREADS TRIO

Warm Artisan Flat Breads served with House Made Onion Dip, Edamame Spread and Marinated Tomato Jam

BRUSCHETTA

*Baskets of crisp toasted and sliced Baguettes served to each table with a sampler of
Roasted Red Pepper topping, Classic Tomato Basil Spread, and Grilled Italian Vegetable Bruschetta topping*

SOUP COURSE

Ask about our Seasonal Soup Selections

OYSTER SAMPLER

Grilled Trio of Oysters

Bacon & Cayenne Butter | Red Wine & Roquefort Vinaigrette | Oyster Chesapeake

FROZEN GRAPES

Icy and refreshing Red and Green Seedless Grapes served in a Martini Glass with Mint garnish

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Dinner Buffets

*Buffet includes our Warm House Bread, Butter and Chef's Seasonal Vegetable Creation
Available with a minimum of 25 guests*

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 Balsamic Glaze and Braised Leeks
Pan Seared Chicken Piccata garnished with Capers and Tomato Concassè served over Sauteed Spinach
Grilled Chicken with Roasted Wild Mushrooms and Tomatoes, Asparagus Tips and Sweet Peas with Garlic Butter
Eastern Shore Paella with Rockfish, Oysters, Crab and Mussels in a Saffron Broth
Macadamia Nut Crusted Mahi Mahi with Pineapple Salsa and Hawaiian Glaze
Seafood Risotto with Lump Crabmeat, Shrimp, Sweet Peas & Scallions with Truffle Oil*

COLD SELECTIONS

Includes our Seasonal House Mixed Greens Salad

Select one additional:

*Fire and Ice Salad
Chilled, Marinated Grilled Vegetable Display
Marinated sliced Heirloom Tomatoes with Basil and Cracked Pepper
Chilled Asparagus with Lemon and Extra Virgin Olive Oil
Orzo with Feta and Roasted Tomatoes*

STARCH | *Select One*

*Honey Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Jasmine Rice
White & Sweet Potato Gratin
Herb Roasted Fingerling Potatoes
Truffled Risotto with Sweet Pea and Mushroom
Penne Pasta with Roasted Tomatoes and Olive Oil*

Enhancements

These items can be added to your Buffet for an additional charge:

MARYLAND JUMBO LUMP CRAB CAKES

Our Award Winning Crab Cakes

CARVED TENDERLOIN OF BEEF

*Sliced Beef Tenderloin Slow Roasted with Peppercorns,
Herbs and Shallots, served with Petite Rolls,
Au Jus & Horseradish Cream*

PORK TENDERLOIN

*Carved Porcini-Crusted Pork Tenderloin
with Demi-Glace & Caramelized Fig Compote*

CARVED HERBED TURKEY

*Seasoned with Thyme and Sage,
served with Orange Cranberry Chutney*

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



Seasonal Selection of Salad Additions

NUTS & BERRIES

*Mixed Field Greens with Fresh Seasonal Berries, Crumbled Bleu Cheese,
Candied Walnuts and Raspberry Vinaigrette*

BIBB SALAD

Chopped Eggs, Candied Bacon and Tarragon Vinaigrette

CAPRESE SALAD

Mozzarella and Sliced Tomatoes with Basil, EVOO, Cracked Pepper and Balsamic Glaze

MEDITERRANEAN SALAD

Mixed Field Greens, Feta Cheese, Kalamata Olives and Cucumber Vinaigrette

DECONSTRUCTED CAESAR

Grilled Baby Romaine, Chopped Egg, Parmesan Crisp, Focaccia Crouton & Creamy Caesar Dressing

CUCUMBER WRAPPED BABY SPINACH SALAD

Prosciutto & Red Pepper Vinaigrette



Plated Entrée Selections

*All Plated Entrées are served with our Seasonal House Salad, Rolls and Butter,
and our Chef's Creation of Seasonal Vegetable and Starch customized to compliment your selection*

PAIRED ENTRÉES

FILET & HALIBUT

*Filet Mignon with Port Jus and
Herbed Halibut with Lemon Beurre Blanc*

FILET & CRAB CAKE

*Filet Mignon with a Bordelaise Sauce and
our Famous Jumbo Lump Crab Cake
with Mustard Sauce*

CHICKEN & CRAB CAKE

*Grilled Lemon and Chive Chicken Breast
with our Famous Jumbo Lump Crab Cake*

PETITE FILET WITH BLUE CRAB

*Filet Mignon topped with Jumbo Lump
Crab Meat with Béarnaise and Bordelaise*

LAND ENTRÉES

FILET MIGNON

*Grilled Medium Rare topped with
Roasted Exotic Mushrooms and Béarnaise*

GRILLED TUSCAN CHICKEN

*Boneless Chicken Breast stuffed with Prosciutto and Fontina
sautéed with Garlic and Spinach over Angel Hair Pasta*

HARVEST APPLE CHICKEN

*Boneless Chicken Breast stuffed with Apple, Kale, Bacon
& Grand Marnier Butter*

CHICKEN WITH CRAB DIJON

*Boneless Chicken Breast, Bacon Jam, Crabmeat, Fontina,
Arugula & Pecans with Creamy Dijon Sauce*

CRUSTED PORK TENDERLOIN

*Porcini Crusted Pork Tenderloin
with Caramelized Fig Compote and Demi Glace*

Chef's Signature Dishes

FILET & STUFFED SHRIMP

*Grilled Filet Mignon and Bacon wrapped Jumbo Shrimp
stuffed with Crab Meat and topped with Cognac Sauce*

EASTON TRIANGLE

*Petite Filet Mignon topped with Lump Crab Meat,
Seared Duck Breast with Sriracha Honey Glaze
and Stuffed Shrimp wrapped in Bacon*

SEARED DUCK BREAST

*Seared Duck Breast with Butternut Squash
& Crab Hash with Sriracha Honey*

BRAISED SHORT RIB

*Braised Short Rib over Celery Root Puree
with Tri Color Baby Carrots*

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SEA ENTRÉES

MARYLAND JUMBO LUMP CRAB CAKES

Twin Delicate Cakes – An Eastern Shore Tradition!

BAKED ATLANTIC SALMON

Marinated Baked Atlantic Salmon with Grilled Tomato and Fennel over Angel Hair Pasta

BAKED WILD ROCKFISH

Jumbo Lump Crab, Toasted Almonds and Citrus Beurre Blanc over Garlic Mashed Potatoes

MAHI MAHI

*Macadamia Nut Crusted Mahi Mahi topped
with a Grilled Spicy Prawn, Asian Glaze and Fresh Pineapple Salsa*

PACIFIC HALIBUT WITH CITRUS BASIL SAUCE

*Mild and delicate – Lightly seasoned and seared Halibut
finished with Fresh Basil, Orange and Citrus Zest*

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Dessert & Petite Plates

Nothing completes the perfect occasion more than something sweet!

PETITE MOUSSE IN A GLASS

A tantalizing pairing of smooth creamy Chocolate and White Chocolate Mousses served in an elegant Cordial Glass

BERRIES & CREAM

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

SMITH ISLAND CAKES

CHEF'S SEASONAL CRÈME BRULEE

SEASONAL BREAD PUDDING

House made, served with a Brandy Crème Anglaise

VIENNESE TABLE

Petite Mousse in a Glass

Chocolate Covered Strawberries and

Chefs Seasonal Crème Brulee

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