



Tidewater
Catering Group

Savor The Occasion.

Dinners, Buffet or Plated

Create your own menu. Choose from each category below and personalize the menu to your taste. Pricing is based on your selections.

Salads

- Caesar Salad
Chopped Romaine with Our Own
Toasted Croutons, Parmesan Cheese
and Classic Caesar Dressing
- Fresh Garden Salad
Leafy Greens, Chopped Cucumbers,
Tomatoes and Shredded Carrots
with Buttermilk Ranch Dressing and
Balsamic Vinaigrette
- Field Green Salad
Mixed Greens, Chopped Cucumbers
and Tomatoes, Dried Cranberries,
Candied Pecans, Crumbled Goat
Cheese with Zinfandel Vinaigrette
- Spinach Salad
Baby Spinach, Hard-boiled Eggs, Red
Onions, Our Own Toasted Croutons
and Bacon Vinaigrette
- Strawberry Spinach Salad
- Roasted Beet Salad
Micro Greens, Farm Sweet Beets,
Sugar Glazed Walnuts, Crumbled Bleu
Cheese and Champagne Vinaigrette
- Tomato and Mozzarella Salad
With Fresh Basil and Balsamic
Reduction
- Traditional Home-Style Potato Salad
- Greek Pasta Salad
- Traditional Coleslaw
- Fresh Fruit and Berry Salad
- Greek Salad
Chopped Romaine, Kalamata Olives,
Tomatoes, Cucumbers and Feta with
Greek Dressing
- Black Bean, Corn and Red
Pepper Salad
- Quinoa Salad
With Edamame, Chopped Roasted
Red Peppers and Tarragon Tossed in
Lemon Herb Vinaigrette

Vegetables

- Farm Fresh Green Beans
- Fresh Asparagus
- Corn on the Cob (Seasonal)
- Grilled and Chilled
Vegetable Display (Seasonal)
- Mixed Peas and Carrots
- Honey Glazed Carrots
- Butternut Squash (Seasonal)
Oven Roasted or Mashed
- Seasonal Vegetable Medley

Starches

- Rice Pilaf
- Smashed Red Bliss Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Homestyle Mac and Cheese
- Sweet Potatoes Oven Roasted or Mashed
- Penne Pasta With Marinara Sauce
- Crispy Polenta
- Traditional Stuffing
- Scalloped Potatoes

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Poultry

- Chicken Piccata
Lemon, Parsley, Artichokes and
Capers in a White Wine Sauce
- Chicken Marsala
Sliced Mushrooms and Our Marsala
Wine Sauce
- Chicken Florentine
Sautéed Spinach and Our Roasted
Garlic Cream Sauce
- Chicken Parmesan Cutlets
With Rustic Marinara
- Chicken Saltimbocca
With Lemon Sauce
- Ranch Marinated Buffalo Chicken
With Bleu Cheese Cream Sauce
- Slow-Grilled Boneless BBQ
Chicken Breast
- Orange Ginger Chicken
Scallion-mandarin Orange Sauce
- Oven Roasted Turkey Breast
Cranberry Sauce and Turkey Gravy
- Stuffed Chicken Breast:
- Cranberry and Apple
 - Spinach, Boursin Cheese
and Sun-dried Tomato
 - Chicken Cordon Blue
(Ham and Swiss Cheese)

Beef

- Herb Roasted Sirloin
- House Marinated Grilled Flank Steak
- Slow Roasted Beef Tenderloin
- House Marinated Grilled Steak Tips
- Beef Teriyaki Stir Fry
Tossed in Sesame Ginger Sauce
- Steak Au Poivre
With Brandy-Bleu-Cheese Cream Sauce
- Chicken Fried Steak
With Country Gravy

Pork

- Maple Mustard Glazed Pork Loin
- Apple Marinated Pork Loin
- Brown Sugar Bacon Wrapped
Pork Loin
- Herb Garlic Marinated Pork Loin
With Cider Glaze

Lamb

- Herb Roasted Leg of Lamb
or Lamb Roast
- Mint Pesto Crusted Rack of Lamb



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Pasta and Vegetarian

- Three Cheese Ravioli
With Rustic Marinara Sauce
- Penne Pasta
With Chicken, Broccoli and
Alfredo Sauce
- Ziti Pasta
With Italian Sausage, Fire-Roasted
Peppers and Pomodoro Sauce
- Meat and Cheese Lasagna
- Vegetable Lasagna
- Butternut Squash Ravioli
With Maple Cream Sauce and
Candied Pecans
- Lobster Ravioli
With Brown Butter Sauce
- Ziti Pasta Primavera
With Light Garlic Cream Sauce
- Penne Pasta Marinara
- Home-Style Mac and Cheese
- Vegetable Stir Fry
- Eggplant Parmesan Cutlets
With Rustic Marinara

Seafood

- Oven Baked Haddock
With a Ritz Cracker Crumb Topping
served with Lemon Wedges
- Grilled Salmon Filet
With Tarragon Butter Sauce
- Shrimp Scampi
Sautéed Shrimp with Compound
Garlic Butter
- Grilled Swordfish
Topped with Corn Relish and
Tequila Lime Butter
- Pan Seared Chilean Sea Bass
With Red Pepper Coulis
- Oven Roasted Halibut
With Sweet Corn Emulsion