



Tidewater
Catering Group

Savor The Occasion.

Hors d'Oeuvres

Meat Hors d'Oeuvres

Hot

Italian Meatballs
Sweet and Sassy
Meatballs
Swedish Meatballs
Asian Meatballs
Philly Steak and Cheese
Spring Rolls
Tidewater's Homemade
Mini Reubens
Mini Cheeseburgers
Grilled Rosemary Lamb
Lollipops
With Chimichurri Sauce
Beef Empanadas
Twice Baked Loaded
Potato Bites

Hand Made Teriyaki
Beef Skewers
With Hoisin Dipping Sauce
Mini Beef Wellingtons
Pork Pot Stickers
With Sesame Garlic Dipping Sauce
Italian Sausage Stuffed
Mushroom Caps
Pigs in a Blanket
Braised Short Ribs
on Truffled Potato Croquet

Chilled

Grilled Thinly Sliced
Flank Steak Crostinis
*With Boursin Cheese
and Chimichurri Sauce*
Antipasto Skewer

Prosciutto Wrapped
Asparagus
With Boursin and Parmesan Cheese

Seafood Hors d'Oeuvres

Hot

Crab Rangoons
Scallops Wrapped in
Bacon
With Brown Sugar Glaze
Chipotle Crab Cakes
With Lime Cilantro Aioli
Maryland Crab Cakes
With Tomato Remoulade

Coconut Shrimp
*With Sweet and Spicy Orange
Ginger Sauce*
Bacon Wrapped Jumbo
Shrimp Skewer
With Chimichurri Drizzle



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Hors d'Oeuvres

Chilled

Smoked Salmon
on Pumpnickel
With Lemon Dill Sour Cream

Sesame Seared Tuna
on a Crisp Wonton
With Asian Slaw

Shrimp Shooters
Served in a Shot Glass with
Horseradish Cocktail Sauce

Blackened Ahi Tuna
With Avocado Mousse and
Micro Greens on a Petit Plate

California Rolls
With Pickled Ginger, Wasabi
and Soy Sauce

Tuna Tartare
and Avocado Salad
In a Crisp Cucumber Cup

Lobster Claw Cocktail
With Micro Greens and Tomato
Remoulade in a Square
Mini Cup

Poultry Hors d'Oeuvres

Hot

Coconut Chicken
With Orange-ginger Sauce

Chicken Saltimbocca Bites
With Lemon Tzatziki Sauce

Chicken Cordon Bleu Bites

Chicken Quesadilla
Trumpets

Buffalo Chicken Tenders
With Bleu Cheese Dipping Sauce

Peking Duck Spring Roll

Lemon Chicken Satay

Chilled

Duck Confit on
Toasted Brioche
With Onion Marmalade
and Truffle Oil

Asian Chicken Salad
in Endive Boats

Chicken Waldorf Salad
in Endive Boats

Hors d'Oeuvres



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Hors d'Oeuvres

Vegetarian Hors d'Oeuvres

Hot

Assorted Mini Quiche

Veggie Spring Rolls

With General Tso's Dipping Sauce

Fig and Goat Cheese

on Flat Bread

Spanakopita

Mushroom Vol Au Vont

Spinach and Parmesan

Cheese Stuffed Mushrooms

Asparagus and Asiago

*Cheese Wrapped
in Puff Pastry*

Mini Baked Brie Bites

With Raspberry and Almond

Chilled

European Cucumber Cup

With Honey Dill Cream Cheese

Deviled Eggs

Tomato, Basil and

Mozzarella Skewers

With Balsamic Reduction

Tomato, Basil and

Mozzarella Crostinis

With Balsamic Reduction

Individual Crudit  Cups

*Seasonal Vegetables Presented
in a Mini Square Cup with Traditional
Hummus or Buttermilk Ranch Dip*

Vegetable Sushi Rolls

*With Pickled Ginger, Wasabi
and Soy Sauce*

Tortellini Pasta Skewers

Marinated with Herbs

Sliders

Philly Steak and Cheese Sliders

*Shaved Steak with Cheese and
Onions*

BBQ Beef Sliders

*Roasted Red Onions and Jalape os
Slaw with Sliced Tomatoes,
Monterey Jack cheese*

Mini Mac Sliders

*Grilled Mini Burgers with Pickles,
Shredded Lettuce, Sliced Tomatoes,
Cheddar Cheese and
Tomato Remoulade*

All American Sliders

*Grilled Beef, Lettuce, Tomatoes,
Pickles, Mustard and Ketchup*

Chicken BLT Sliders

*Apple Wood Bacon, Lettuce, Sliced
Tomato and Honey Mustard Aioli*

Southwestern Chicken Sliders

*Grilled Chicken, Sliced Avocado,
Tomatoes, Lettuce, Guacamole and
Southwest Aioli*

Buffalo Chicken Sliders

*Sliced Tomatoes, Lettuce, Buffalo
Chicken and Blue Cheese Mayo*

Portobello Mushroom Sliders

*Grilled Portobello Mushroom, Blue
Cheese, Roasted Red Peppers, Sliced
Tomatoes and Roasted Garlic Aioli*



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Hors d'Oeuvres

Small Plates (2-3 Bites)

Land

(minimum order of 25)

Roulade of Chicken BLT

With Smoked Bacon, Micro Lettuce, Sun-dried Tomatoes and Spicy Aioli

Seared Bacon Wrapped Pork Tenderloin

With Current Compote

Sea

Ditalini Lobster Mac and Cheese

With Brie Cheese and Pancetta Crackle

Fried Salmon and Sweet Pea Succotash

Pan Seared Scallops

With Papaya Relish and Avocado Mousse

Butter Seared Lobster

With Lemon Thyme Risotto

Tuna Tartare Timbale

With Fresh Avocado, Crispy Shallots, and Ginger-lime Dressing

Field

Pan Seared Manchego Cheese

With Baby Arugula Salad, Balsamic Caramelized Onions

Soft Polenta With Ratatouille

With Lamb Lettuce, Balsamic Reduction

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Hors d'Oeuvres

Stationary Displays

Vegetable Crudités Basket

Array of Vegetables Including Carrots, Green and Yellow Squash, Cherry Tomatoes, Broccoli and Cauliflower with Hummus and Buttermilk Ranch Dip

Spinach and Artichoke Dip

Sautéed Baby Spinach and Artichoke Hearts in a Light Parmesan Cream Sauce, Served with Tri-color Tortilla Chips

Warm Baked Brie (25 guests per wheel)

Whole Wheel of Imported Brie, with Sweet Fruit Compote Baked Inside. Accompanied with Sliced Bread, Savory Crackers and Grape Bundles

Assorted Domestic and Imported Cheese Display

To Include Creamy Gorgonzola, Asiago, Cabot Vermont Cheddar, Italic, Pepato, Smoked Gouda, Havarti Dill, and Sharp Provolone. Accompanied with Savory Crackers and Grape Bundles

Charcuterie Display

Soppressata, Pepperoni, Chorizo, Prosciutto, Hard Salami, Pate Gherkins, Grapes, Sliced Apples, Olives, Nuts, Stoneground Mustard, Chutney Lavash, Sliced French Bread, Savory Crackers Brie, Peppered Goat, Cheddar, Havarti, Wensleydale, Gouda Tri Color Tortellini Pasta Skewers with Herbs

Mediterranean Tapas Display

Chick Pea Salad, Marinated Mushrooms, Assorted Greek Olives, Cucumber and Onion Salad, Oven Roasted Artichokes, Tomato Caper Relish, Feta Cheese, Grape Leaves and Hummus. Accompanied with Grilled Pita Triangles

Jumbo Shrimp Cocktail

With Horseradish Cocktail Sauce and Lemon

Antipasto Display

Fine Grade Prosciutto, Genoa Salami, Basil-marinated Mini Mozzarella, Provolone Cheese, Marinated Mushrooms, Asparagus, Assorted Greek Olives, Grilled Zucchini, Summer Squash and Eggplant, Oven Roasted Artichokes, and Oven Cured Tomatoes. Served with Grilled Pita Bread

Tidewater's Raw Bar

Jumbo Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell. Served with Horseradish Cocktail, Lemon Wedges, Mignonette Sauce, and Tabasco Sauce

Smoked Salmon

Norwegian Smoked Salmon with Capers, Diced Red Onions, Chopped Hard-boiled Eggs, Dill Aioli, Lemon Wedges, Mini Bagels, and Savory Crackers

Tri-color Chips and Salsa

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