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
Chilled

Smoked Salmon on Pumpernickel
  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
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 Crudité 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 Jalapeños 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
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
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, Italico, 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

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