



Hors d'Oeuvres

**Must be ordered in increments of 25.*

Meat Hors d'Oeuvres

Per 25 Pieces

Per 25 Pieces

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

Hand Made Teriyaki
Beef Skewers
With Hoisin Dipping Sauce
Mini Beef Wellingtons
Pork Pot Stickers
With Sesame Garlic Dipping Sauce
Pigs in a Blanket
Braised Short Ribs
on Truffled Potato Croquet
Beef Empanadas
Twice Baked Loaded
Potato Bites

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

Per 25 Pieces

Per 25 Pieces

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 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

California Rolls
With Pickled Ginger, Wasabi
and Soy Sauce
Tuna Tartare
and Avocado Salad
In a Crisp Cucumber Cup

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Poultry Hors d'Oeuvres

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Hot

Coconut Chicken
With Orange-ginger Sauce
Chicken Cordon Bleu Bites
Lemon Chicken Satay

Chicken Quesadilla
Trumpets
Buffalo Chicken Tenders
With Bleu Cheese Dipping Sauce

Chilled

Chicken Waldorf Salad
in Endive Boats

Vegetarian

Hors d'Oeuvres

Per 25 Pieces

Per 25 Pieces

Hot

Assorted Mini Quiche
Veggie Spring Rolls
With General Tso's Dipping Sauce
Fig and Goat Cheese
on Flat Bread
Spanakopita

Spinach and Parmesan
Cheese Stuffed Mushrooms
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

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
All American Sliders
Grilled Beef, Lettuce, Tomatoes,
Pickles, Mustard and Ketchup

Chicken BLT Sliders
Apple Wood Bacon, Lettuce, Sliced
Tomato and Honey Mustard Aioli

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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 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 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 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

Corn Chips and Salsa