

*Open Bar selections include unlimited beverages for five hours.*

**Beer/Wine & Soda Bar**

A vast selection of regional, draft, domestic and imported beers

House Wines to include: Chardonnay, Cabernet Sauvignon and Merlot

Includes Champagne Toast with Dinner

Assorted Soft Drinks, Juices and Bottled Water

**Premium Bar**

Absolute Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon,

Canadian Club Whiskey, Cutty Sark Scotch, Margaritaville Gold Tequila, Mixers, Soft Drinks,

Domestic and Imported Beers,

House Chardonnay, Cabernet Sauvignon and Merlot.

Includes Champagne Toast with Dinner

**Ultra Premium Bar**

Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Rum,

Makers Mark Bourbon, Crown Royal Whiskey, Glenlivet 12 yr Single Malt Scotch, Patron Reposado Tequila,

Domestic and Imported Beers.

House Chardonnay, Cabernet Sauvignon and Merlot.

Includes Champagne Toast with Dinner

**Consumption Bar**

Consumption per drink is available with \$500 minimum of Alcohol. Set-up fee of \$100.

Pricing is based on the type of bar that is selected.

## *Beverage Services Continued*

### Set-Up & Bartenders

A set-up fee of \$100 for each additional bar station includes one bartender for your event. Additional bartender is \$100 per event. 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

#### *Sparkling Wine Toast*

A Premier Toast may be selected from our extensive list. Priced by the bottle.

#### *Signature Drink*

Let us create a custom drink for you on your special day! Pick a favorite color, flavor or brand and we'll customize a drink for you. The perfect accent to your cocktail hour! Custom pricing.

#### *Table Wine Service*

Tablesides wine service may be added for an additional fee.

Hess Chardonnay, Monterey California @ \$35.00 per bottle

Sonoma Cutrer Chardonnay, Russian River @ \$45.00 per bottle

Ferrari – Carano Chardonnay, California @ \$48.00 per bottle

Dona Paula, Los Cardos Sauvignon Blanc, Argentina @ \$32.00 per bottle

Fat Bastard Sauvignon Blanc @ \$27.00 per bottle

Acacia, Pinot Noir, California @ \$35.00 per bottle

Avalon, Cabernet, California @ \$35.00 per bottle

Chateau St. Jean, Cabernet, California @ \$40.00 per bottle

Tierra Secreta, Malbec, Argentina @ \$40.00 per bottle

Marquis Philips Shiraz, South Australia @ \$40.00 per bottle.

#### *Cordials*

Di Saronno Amaretto, Bailey's Irish Cream, Chambord Royale, Frangelico, Grand Marnier,

Kahula, Korbel Brandy, Remy Martin or Hennessy Cognac

*Butler Passed Hors D'oeuvres*

*Select 5 Hors D'oeuvres from the list below*

Grilled Succulent Shrimp on a Rosemary Skewer

Seared Ahi Tuna on a Wonton Crisp topped with Seaweed Salad

Jumbo Lump Crab on Roasted Garlic Brioche with Chesapeake Remoulade

Miniature Maryland Crab Cakes served on a tasting spoon with Chesapeake Remoulade

Marinated Lamb Lollypops with Minted Demi Glace

Seared Scallop Ceviche with Saffron Aioli

Grilled Scallops Wrapped in Bacon

Pear and Almond Brie in Phyllo

Hibachi Steak with Hoisin Dipping Sauce

Petite fresh Mozzarella with Grape Tomato and Basil

Smoked Salmon and Cucumber Pinwheel

Bruschetta Crostini

Vietnamese Spring Rolls with Sweet Chili Dipping Sauce

Chorizo Stuffed Dates wrapped in bacon

Grilled Chicken Skewers served with Peanut Dipping Sauce

Oyster Fritters on a tasting spoon with Chesapeake Remoulade

## *Stationary Hors D'oeuvres*

*Hors d' Oeuvres are displayed 1 hour*

### **Combination Display**

A creative Combination of vegetable crudité and our gourmet cheeses displayed with fresh seasonal berries, assorted crackers and creative dipping sauces

### **Mediterranean Dip & Vegetable Crudités**

Hummus, Baba Ghanoush, Roasted Red Pepper Spread, Assorted Olives and Feta Cheese Wedges, Cracked Peppercorn Mélange over Extra Virgin Olive Oil served with Pita Bread and Bagel Chips  
Colorful display of crisp garden vegetables with assorted chilled dipping sauces

### **Eastern Shore Oyster Bar**

Freshly shucked local oysters on the half shell served with cocktail sauce, Mignonette, and Tabasco

### **Hot and Cold Dip Display**

Spicy Crab Fondue with Spinach and Artichoke Dip, Roasted Red Pepper Hummus, and Soy Bean Hummus, all served with an assortment of flat breads and assorted crackers

### **Antipasto Display**

Heirloom Tomatoes with Fresh Mozzarella, marinated assorted olives, Artichokes Roasted Red Peppers, Prosciutto, Feta and Calamata Olives, Capocollo and Mortadella, warm Focaccia and infused oils

### **Maryland Seafood Display**

Cocktail Crab Claws, Baked Barbeque Oysters, Clams Casino, Mini Crab Cakes and Baked Rockfish Bites are all included in this broad display of local favorites

### **Breads and Spreads**

A worldly display of Artisan Breads and delicious delights to dip them in such as infused oils, Olive Tapenade, Eggplant Caponata, Balsamic Tomato Spread, spreadable cheeses and creamy compound butters

## *Station Menu*

*Buffet includes our warm house bread and butter and Chef's Selection of Starch and Vegetable  
Buffet will be available for 1 1/2 hours*

### **Entrée Selections**

- ~ Grilled Marinated London Broil with Madeira Demi Glace
- ~ Whole Grain Penne Pasta tossed with grilled Italian vegetables in fresh Herb Asiago Sauce
  - ~ Leek Seared Salmon with Dill Champagne Cream Sauce
- ~ Thyme scented Chicken Piccata garnished with Capers and Tomato Concasse
  - ~ Horseradish crusted Beef Roulades stuffed with Fire Roasted Peppers and Caramelized Onion Confit
  - ~ Grilled Chicken Marsala with Wild Mushrooms
  - ~ Sliced Beef Tenderloin with Sautéed Wild Mushrooms and Burgundy Sauce
- ~ Shrimp and Crab Lasagna Rolls with Ham, Ricotta Cheese, Green Onions and Sherry Cream

### **Cold Selections**

*Please select three items*

- ~ Spring Greens Salad tossed with Roasted Walnuts, grated Gruyere and light Pear Vinaigrette
  - ~ Dilled Cucumber Spears with Red Onion and Lemon Vinaigrette
    - ~ Seasonal Fruit Salad
    - ~ Chilled Marinated Grilled Vegetable display
    - ~ Broccoli and Bacon Salad
  - ~ Marinated sliced Heirloom Tomatoes with Basil and Cracked Pepper
    - ~ Chilled Asparagus with Lemon and Caper Dressing
    - ~ Minted Zucchini Salad with Plum Tomatoes

## *Chef Attended Carving Stations*

Carved Peppercorn Tenderloin  
Slow roasted with peppercorns, herbs and Shallots, served with Horseradish Sauce and Au Jus

Carved Herbed Turkey  
Seasoned with Thyme and Sage, served with Orange Cranberry Chutney

Carved Virginia Ham  
Seasoned with Apple and Brown Sugar Glaze

*20% gratuity and 6% tax not included in pricing.*

## *Plated Entrée Selections*

*All plated entrees are served with rolls and butter, coffee and tea, and our Chef's creation of seasonal vegetable and starch customized to compliment your selection.*

*(Two Entree selection per event or an additional \$5 per guest for table side orders. Tableside orders may be honored on 70 or less guests. )*

### **Salads**

*Select One*

Cucumber wrapped Spinach Salad with Bacon Lardon with a Red Pepper Vinaigrette

Field Mixed Greens with roasted Walnuts, crumbled Mag Tag Bleu cheese and a Raspberry Vinaigrette

Classic Caesar Salad served with homemade dressing  
with goat cheese crostini

### **Paired Entrées**

Surf and Turf: Filet Mignon with Bordelaise and Jumbo Shrimp stuffed Crab Imperial wrapped in Bacon with Red Pepper Coulis

Classic Surf and Turf: Filet Mignon and Jumbo Lump Crab Cake with Béarnaise Sauce

Filet and Rockfish: Filet Mignon with Port Wine Au Jus and seared, crusted Maryland Rockfish with fresh Herbs, Tomato Concasse and Lemon Beurre Blanc

### **Plated Entrée Selections**

Filet Mignon: Grilled medium rare with Merlot Demi Glace and crumbled Gorgonzola

Pork Tenderloin: Peppered tenderloin grilled with a Blackberry Balsamic Glaze,  
fanned on the plate with Braised Leeks

Black Forest Stuffed Chicken: Boneless Chicken Breast stuffed with Rosemary Ham,  
Sun Dried Cherries and Stilton, served with Roasted Walnuts and Demi Glace

Seared Rack of Lamb: Seared with Rosemary and Garlic and served with Black cherry Demi Glace

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### **French Pork Chops**

Porcini Mushroom encrusted Double Boned Rib Pork Chop,  
Garlic Mashed Potatoes and Cabernet Wine Glaze

Our Famous Maryland Jumbo Lump Crab Cakes  
Twin Delicate Cakes

Seared Wild Salmon  
Fresh Lemon and Mint marinated Salmon Filet seared with a Rocket Pesto Sauce

Maryland Stuffed Rockfish  
Baked Wild Rockfish stuffed with Jumbo Lump Crab Imperial

## *Dessert Additions*

### Petite Fours Display

A delicious variety of creatively displayed bite-sized desserts to include Truffles, Mini Pastries, Petite Fours and Dessert Bars

### Fresh Berries and Cream

Fresh seasonal berries served in a martini glass with freshly whipped cream and a sprig of mint

### Chocolate Dipped Strawberries

Dark Chocolate covered strawberries drizzled with white chocolate and paired with your wedding cake

## *Happily Ever After*

*Have you and your guests danced so much that you're hungry again?  
Choose one of these late night snacks to keep from stopping on the way home!  
The below items can be butler passed or stationed toward the end of your event.*

Mini Hamburgers: With Onion, Pickle, Ketchup and Mustard

Pizza: Petite slices of Cheese, Pepperoni or Mushroom Pizzas

Focaccia Capri: Thinly sliced Prosciutto, Vine Ripe Tomatoes and fresh Mozzarella on Herbed Focaccia and served lightly toasted

## *Kids Meals*

*Select One*

Chicken Tenders with Mashed Potatoes and Green Beans, Penne Pasta with Marinara Sauce or Macaroni and Cheese. Each selection served with Apple Sauce Starter with Fruit Cup to Finish

Vendor Meals (Chef's Choice)

Vegetarian or Vegan Meals available upon request. Pricing is same as entrée selected.

TIDEWATER INN

*Wedding Menus*

