



TIDEWATER INN

Avon Plated Luncheon

Includes Three Courses: Soup or Salad, Entrée & Dessert
Rolls served with Whipped Butter
Only Two Selections

Soup

Maryland Vegetable Crab
Cream of Crab
Tomato Basil Bisque
Minestrone
Tomato Cucumber Gazpacho

Salad Selections

Assorted Greens

A collection of greens topped with
dried cranberries, matchstick carrots
and toasted almonds
Tomato Basil Vinaigrette

Mediterranean

Romaine, bell peppers, pepperoncini, red onions and olives
drizzled with a fetta vinaigrette

Spinach

Baby spinach topped with
matchstick carrots, julienne purple onions
and sliced mushrooms
Roasted Red Bell Pepper Vinaigrette

Caesar

Romaine lettuce, parmesan and croutons
and tossed with Caesar dressing

Entrée Selections

Each entrée is presented with a
Chef's selection of
Potato or Grain
Seasonal Vegetable

Rockfish

Herb pan seared Rockfish Filet
with a Cream Sherry Sauce
\$32 per guest

Herb Marinated Chicken Breast

Herbed Marinated and Grilled Chicken Breast
drizzled with an Orange Crème Gastrique
\$25 per guest

Atlantic Salmon

Chesapeake spiced salmon filet with a
brie Mornay and strawberry chutney
\$33 per guest

Beef

Pan Seared Garlic-Chili Marinated Petite Sirloin
finished with a Zinfandel Bordelaise
\$35 per guest

Crab Cakes

Jumbo Lump Crab Meat mixed with
Chesapeake Spices and formed into two cakes
\$38 per guest

Chicken Cobb Salad

Marinated Grilled Chicken Breast
served with a traditional Cobb Salad
\$28 per guest

Desserts

Fruit Tart
Cheese Cake

Chocolate Marquise Mousse
Peach Mousse Martini

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Tea

All prices are subject to a 20% taxable service charge and 6% state sales tax.

Delicatessen Buffet

Deli

Soup of the Day
Mixed Greens with Dressing
Sliced Seasonal Fruit Tray
Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

Deli Display

Assorted sliced Meats and Cheeses to include Roasted Beef,
Turkey Ham, Swiss, Cheddar and other selections by our Chef
Accompaniments

Tomatoes, Lettuce, Pickle Spears, Assorted Rolls, Sliced Breads,
Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

\$29.95 per guest

Wraps

Soup of the Day
Mixed Greens with Dressing
Sliced Seasonal Fruit Tray
Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

Pre-made Wraps Display

Assorted sliced Meats, Cheeses, Lettuce, and Chef's selection of
condiments wrapped with an oversized Soft Tortilla to include
Roasted Beef & White Horseradish Cheddar Wraps

Turkey & Havarti Cheese Wraps

Honey Ham & Swiss Cheese Wraps

Accompaniments

Pickle Spears

Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

Maximum of 50 guests

\$31 per guest

Sandwiches

Soup of the Day
Mixed Greens with Dressing
Sliced Seasonal Fruit Tray
Chefs Selection of:

Potato Salad, Shredded Slaw and Pasta or Grain Salad

Pre-made Sandwich Display

Assorted sliced Meats, Cheeses, Lettuce, and Chef's selection of condiments sandwiched between two slices of
Bread to include

Roasted Beef & White Horseradish Cheddar on Pumpernickel

Turkey & Havarti Cheese on Petite Ciabatta

Honey Ham & Swiss Cheese on a Mini Kaiser Roll

Accompaniments

Pickle Spears

Condiments

Chef's Selection of Assorted Desserts

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

Assorted Sodas

Maximum of 30 guests

\$33 per guest

Boxed Lunch

One Sandwich or Wrap, Chips, Whole Fruit,
Side Salad and Cookie
Bottled Water

Maximum of 50 guests

\$18.95 per guest

All prices are subject to a 20% taxable service charge and 6% state sales tax.

Easton's Farmer's Market Luncheon Buffet

Artisan Breads, Crispy Lahvosh and Freshly Baked Rolls
served with Whipped Butter

Crudités

Choose two dips:

Buttermilk and Herb Dressing, Roasted Garlic Hummus,
Olive Tapenade, Creamy Artichoke or Herb Spinach Dip

Soup

Choose one:

Tomato Cucumber Gazpacho
Cream of Crab
Maryland Vegetable Crab

Entrée Salads

Grilled Chicken and Roasted Corn with Tomatoes and Chilies over Baby Spinach
Traditional Cobb Salad
English Cucumber, Tomato and Mushroom with Red Wine Vinaigrette

Dessert

Seasonal Short Cake

Coffee & Tea

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Tea

\$39 per guest

Downtown Ease Luncheon Buffet

Artisan Breads, Crispy Lahvosh and Freshly Baked Rolls
served with Whipped Butter

Crudités

Choose two dips:

Buttermilk and Herb Dressing, Roasted Garlic Hummus,
Olive Tapenade, Creamy Artichoke or Herb Spinach Dip

Soup

Choose one:

Tomato Cucumber Gazpacho

Cream of Crab

Maryland Vegetable Crab

Salads

Traditional Cobb Salad

English Cucumber, Tomato and Mushroom with Red Wine Vinaigrette

Entrées

Choose one or two:

Roasted Chicken Breast

Pancetta, Carrots, Spring Onions

Grilled Salmon

Green Beans, Cherry Tomatoes, Herb Butter

Sautéed Shrimp

Orzo with Bell Peppers, Spinach and Shaved Manchego

Beef Sichuan

Matchstick Carrots, Spring Onions and Hoisin Sichuan Glaze

Dessert

Seasonal Cobbler

Coffee & Tea

Freshly Brewed Regular & Decaffeinated Coffee

Variety of Tea

One Entrée Selection

\$38 per guest

Two Entrée Selections

\$46 per guest

16% state sales tax.