



# TIDEWATER INN

## Reception Appetizers

### Stationary Hors d'oeuvres

#### 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  
**\$15 per guest**

#### Gourmet Cheese Sampler

A fine selection of domestic and hand crafted international cheeses artfully displayed with dried fruits, nuts assorted crackers and creative dipping sauces  
**\$9 per guest**

#### Creamy Hot Dips

Creamy Maryland Crab fondue and Creamy Spinach and Artichoke Dip served with sliced baguette  
**\$6 per guest**

#### Brie en Croûte

Whole Wheel of Brie topped with sliced Portobello Mushrooms, Strawberries and Balsamic Reduction baked in puff pastry served with sliced baguette  
**\$7 per guest**

#### Fruit

Sliced Fruit garnished with Grapes and Berries  
Served with Yogurt Dip  
**\$8 per guest**

#### Roasted Vegetables

Asparagus Spears, Portobello, Zucchini, Yellow Squash, Bell Peppers Garnish  
with Cipolline Onion and Carrot Flowers  
**\$7 per guest**

#### Antipasto

Fresh Mozzarella, Sliced Tomatoes, Basil Leaves, Asparagus, Prosciutto and Soppresata  
**\$7 per guest**

#### Chesapeake Favorites

Chesapeake oysters on the half shell served with cocktail sauce, mignonette, and Tabasco  
Cocktail crab claws, baked barbeque oysters, mini crab cakes and baked rockfish bites  
**\$18 per guest**

### Action Station

*All carving stations are served with petite rolls*

#### Turkey

Turkey Breast slowly roasted then carved to order by one of our chefs served with Cranberry-Apple-Orange Relish and Honey Mustard  
**\$9 per guest**

#### Virginia Ham

Seasoned with a bourbon and brown sugar glaze then spiraled sliced to order by one of our chefs served with pear-chili mustard  
**\$10 per guest**

#### Tenderloin of Beef

Beef Tenderloin tavern rubbed, seared, slowly roasted and sliced to order by one of our chefs served with horseradish cream and Cabernet Demi Glace  
**\$14 per guest**

#### Gnocchi

Yukon Gold Potato and Butternut Squash Gnocchi served in a petite glass topped with exotic mushrooms, lump crab meat or chicken apple sausage finished with toasted pine nut and muscat pan sauce or white truffle and mascarpone butter  
**\$16 per guest**

Chef Attendant Fee  
of \$100.00 per 40 guests

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

## Passed Hors D'oeuvres

### Chilled

- Rockfish Ceviche in a savory cone, *seasonal* \$105 per 50 pieces
- Smoked Salmon on Cucumber Coin with Lavender essence and Fish Roe \$125 per 50 pieces
- Tomato Basil Mozzarella Bruschetta on Crostini \$75 per 50 pieces
- Blackened Ahi Tuna on a Wonton Crisp topped with Seaweed Salad \$160 per 50 pieces
- Prosciutto wrapped melon, *seasonal* \$75 per 50 pieces
- Crab and Mango Salad on an Endive Spoon \$180 per 50 pieces

### Warm

- Shrimp wrapped in Bacon served with a Horseradish BBQ \$160 per 50 pieces
- Mini Potato Cake topped with Maryland Crab Meat with Chesapeake Remoulade, *seasonal* \$120 per 50 pieces
- Miniature Maryland Crab Cakes served on a tasting spoon with Spicy Cocktail Sauce, *seasonal* \$200 per 50 pieces
- Mini Lamb Chops with Minted Apple Curry Glaze \$185 per 50 pieces
- Fried Oyster with Spicy Bloody Mary Shooter, *seasonal* \$100 per 50 pieces
- Sun Dried Tomato and Fetta in Phyllo with a balsamic reduction \$120 per 50 pieces
- Hibachi Steak with Hoisin Dipping Sauce \$100 per 50 pieces
- Shrimp and Chipotle Empanadas with a Mango Dipping Sauce \$115 per 50 pieces
- Ham n Biscuit with a cheese fondue \$150 per 50 pieces
- Turkey wrapped with Applewood Smoked Bacon \$115 per 50 pieces
- Spicy Beef Empanada with Mango Dipping Sauce \$145 per 50 pieces
- Chorizo Stuffed Dates wrapped in bacon \$115 per 50 pieces
- Asparagus Spear wrapped in pastry with a balsamic reduction \$95 per 50 pieces
- Tomato Basil Bisque in a Demi Tasse Cup \$80 per 50 pieces
- Oyster Fritters on a tasting spoon with Chesapeake Rémoulade, *seasonal* \$100 per 50 pieces

## Light House Reception Package

*Tailored for One Hour*

### Passed Hors d'oeuvres

- Tomato Basil Mozzarella Bruschetta on Crostini
- Shrimp wrapped in Bacon served with a Horseradish BBQ
- Hibachi Steak with Hoisin Dipping Sauce

### Stationary Hors d'oeuvres

Choose One:

#### Gourmet Cheese Sampler

A fine selection of domestic and hand crafted international cheeses artfully displayed with dried fruits, nuts assorted crackers and creative dipping sauces

#### Creamy Hot Dips

Creamy Maryland Crab fondue and Creamy Spinach and Artichoke Dip served with sliced baguette

#### Antipasto

Fresh Mozzarella, Sliced Tomatoes, Basil Leaves, Asparagus, Prosciutto and Soppressata

### One Hour Open House Bar

\$25 per guest

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