



Tidewater
Catering Group

We look at catering a little differently.

Hors D'oeuvres

Chilled Hors D'oeuvres

Canapé of Peppered
Rare Beef
with Horseradish Cream &
Three Pepper Relish

Smoked Salmon Canapé
with Caper Crème Fraiche
and Sweet Red Onions

Curried Chicken Salad
on Amuse Spoons

Jumbo Shrimp
Cocktail Display
with Bloody Mary Cocktail Sauce

Chilled Soup Shots
ask about our selections

Shrimp Martinis
with Seaweed Salad and Cocktail Sauce
in a Mini Martini Glass

Lime Marinated
Baby Shrimp
with Pico De Gallo on Amuse Spoons

Seared Sesame Tuna
with Micro-Green Salad and Orange
Sesame Ginger Sauce in a Petit Dish

Shrimp Shooters
with Baby Greens and Bloody Mary
Cocktail Sauce in a Shot Glass

Vegetarian Chilled Hors D'oeuvres

Grilled Peach
with Stilton Cheese Spread
on a Toasted Crostini

European Cucumber
with Honey Dill Cream Cheese

Deviled Eggs

Fresh Fruit Skewer

Tomato, Basil and
Mozzarella Crostini
with Balsamic Reduction

Tomato, Basil and
Mozzarella Skewers
with Balsamic Reduction

Grilled Zucchini Ribbons
with Red Pepper Hummus
and Baby Arugula

California Rolls
*prices and availability vary,
please inquire*

Hors D'oeuvres



Tidewater
Catering Group

We look at catering a little differently.

Hors D'oeuvres

Hot Hors D'oeuvres

Italian Style Meatballs
Sweet and Sour Meatballs
Coconut Chicken
with Hot and Spicy Orange Ginger Sauce
Chicken Saltimbocca Bites
Philly Steak and Cheese
Spring Rolls
Hibachi Beef Skewers
*with Garden Vegetables, Jack Cheese
and Hoisin Dipping Sauce*
Chicken Quesadilla Trumpets
Thai Chicken Satay
with Sweet and Spicy Peanut Sauce
Pan Seared Scallop
with Papaya Relish on a Petit Plate
Crab Rangoon
Maryland Crab Cakes
with Tomato Remoulade
Soup Shots
ask about our selections

Coconut Shrimp
with Hot and Spicy Orange Ginger Sauce
Scallops Wrapped
in Bacon
with Maple Glaze
Tidewater's Home Made
Mini Reuben's
Mini Chicken Cordon Bleu
Mini Cheeseburgers
Grilled Rosemary
Lamb Lollipops
with Chimichurri Sauce
Pork Pot Stickers
with Sesame Garlic Dipping Sauce
Prosciutto Wrapped
Asparagus
with Boursin and Parmesan Cheese
Assorted Mini Quiche

Vegetarian Hot Hors D'oeuvres

Mini Corn Soufflés
Veggie Quesadilla Trumpets
Dill Cheese en Croute
Veggie Spring Rolls
with General Tso's Dipping Sauce
Fig and Goat Cheese
on Flat Breads
Mini Baked Brie
with Raspberry and Almond in Puff Pastry

Spanikopita
Spinach and Parmesan
Cheese Stuffed Mushrooms
Asparagus and Asiago
Cheese Wrapped in Puff Pastry
Chive Pancakes
with Creme Fraiche & Red Onion Confit



Tidewater
Catering Group

We look at catering a little differently.

Hors D'oeuvres

Stationary Displays

Vegetable Crudités

Array of Vegetables Including Sweet Baby Carrots, Green and Yellow Squash, Cherry Tomatoes, Broccoli and Cauliflower with Ranch Dip and Red Pepper Hummus.

Spinach and Artichoke Dip

Sautéed Baby Spinach and Slow Roasted Artichoke Hearts Simmered in a Light Parmesan Cream Sauce. Served with Home Made Pita Chips.

Warm Baked Brie

Whole Wheel of Imported Brie, topped with Sweet Fruit Compote. Served with Toasted Sliced Baguette and Grape Bundles.

Assorted Domestic and Imported Cheese Display

Creamy Gorgonzola, Asiago, Cabot Vermont Cheddar, Italic, Pepato, Smoked Gouda, Havarti Dill and Sharp Provolone. Accompanied by Savory Crackers, Fresh Strawberries and Grape Bundles.

Gourmet Cheese Display

Butter Milk Blue, Swedish-Style Fontina, Cabot Vermont Cheddar, Van Gogh Smoked Gouda, Havarti Pesto, Boggy Meadow Baby Swiss. Accompanied by Savory Crackers, Toasted Baguette Slices, Nuts, Dried Fruit Compote, Quince Paste and Grape Bundles.

Antipasto Display

Fine Grade Proscuitto and Salami, Basil Marinated Mini Mozzarella, Provolone Cheese, Marinated Mushrooms, Assorted Olives, Grilled Zucchini, Summer Squash and Egg Plant, Oven Roasted Artichokes and Oven Cured Plum Tomatoes served with Rustic Breads and Crostini.

Hors D'oeuvres



Tidewater
Catering Group

We look at catering a little differently.

Hors D'oeuvres

Stationary Displays

Tidewater's Raw Bar

Jumbo Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell, served with Spicy Cocktail Sauce, Lemon Wedges, Mignonette Sauce and Nips of Tabasco Sauce

Smoked Salmon

Norwegian Smoked Salmon with Capers, Diced Red Onions, Chopped Hard Boiled Eggs, Dill Aioli, Lemon Wedges, Toasted Crostini, Mini Bagels, and Savory Crackers

Warm White Bean and Bacon Dip

served with Spicy Pita Chips

Chilled Vegetable Display

Colorful Marinated and Grilled Asparagus, Summer Squash, Zucchini, Red Onions and Eggplant, Roasted Artichokes, Broccoli, Cauliflower and Mushrooms, Fire Roasted Yellow and Red Sweet Bell Peppers, and Oven Cured Plum Tomatoes

Hors D'oeuvres