



Tidewater  
Catering Group

*We look at catering a little differently.*

# *Dinners, Buffet or Plated*

Create your own menu. Choose from each category below and personalize the menu to your taste. Pricing is based on your selections.

## *Salads*

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- Caesar Salad  
Chopped Romaine with Toasted Croutons, Parmesan Cheese and Classic Caesar dressing
- Fresh Garden Salad  
Leafy Greens, Cucumbers, Tomatoes and Carrots with Ranch Dressing and Balsamic Vinaigrette
- Spring Mix Salad  
Mixed Greens with Candied Pecans, Dried Cranberries and Zinfandel Vinaigrette
- Spinach Salad  
Hard-Boiled Eggs, Red Onions, Toasted Croutons and Bacon Vinaigrette
- Caprese Salad  
Fresh Mozzarella Cheese, Sliced Tomatoes and Basil, then drizzled with Olive Oil and Balsamic Reduction
- Traditional Home-Style Potato Salad
- Greek Pasta Salad
- Coleslaw
- Fresh Fruit Salad

## *Vegetables*

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- Fresh Green Beans
- Fresh Asparagus
- Corn on the Cob (seasonal)
- Grilled and Chilled Seasonal Vegetables
- Mixed Peas and Carrots
- Honey Glazed Carrots
- Butternut Squash (seasonal)
- Seasonal Vegetable Medley

## *Starches*

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- Rice Pilaf
- Smashed Red Bliss Potatoes
- Garlic Mashed Potatoes
- Oven Roasted Potatoes
- Sweet Potatoes  
(Oven Roasted or Mashed)
- Baked Potatoes
- Penne Pasta  
with Marinara Sauce
- Crispy Polenta Rounds  
with Red Onion Confit
- Traditional Stuffing
- Scalloped Potatoes

## *Desserts*

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- Assorted Cookies and Brownies
- Lemon Berry Cream Cake
- Tiramisu
- NY Style Cheese Cake  
with Seasonal Berries
- Double Chocolate Layer Cake
- Traditional Biscuit Strawberry Shortcake  
with Whipped Cream
- Assorted Pies (Fruit and Cream)
- Fruit Cobbler  
Apple, Peach or Mixed
- Assorted Bitesize Dessert Platter
- Individual Chocolate Mousse
- Buttermilk Panna Cotta

*Ask about specialty items*



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## *Poultry*

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- Chicken Piccata  
Lemon, Artichoke and Capers  
in a White Wine Sauce
- Chicken Marsala  
Sliced Mushrooms and our  
Marsala Sauce
- Chicken Florentine  
Sautéed Spinach and our  
Basil Cream Sauce
- Chicken Bruschetta  
Diced Tomatoes, Mozzarella and  
Basil with a Balsamic Reduction
- BBQ Chicken Breast
- Stuffed Chicken Breast  
Cranberry and Apple or  
Spinach, Boursin Cheese  
and Sundried Tomato
- Marinated Grilled Chicken  
Light Herb Vinaigrette
- Chicken Parmesan Cutlets
- Oven Roasted Turkey Breast  
Cranberry Sauce and Turkey Gravy

## *Beef*

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- Roasted Sirloin
- Marinated Grilled Flank Steak
- Grilled Beef Tenderloin
- Grilled Marinated Steak Tips
- Beef Stirfry

## *Pasta & Vegetarian*

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- Meat and Cheese Lasagna
- Vegetable Lasagna
- Cheese Ravioli
- Butternut Squash Ravioli
- Lobster Ravioli
- Pasta Primavera
- Ziti Marinara
- Home-Style Mac 'N Cheese  
(Our Version)
- Vegetable Stirfry

## *Seafood*

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- Baked Stuffed Haddock
- Grilled Salmon Filet
- Pan Seared Halibut
- Seafood Newburg
- Shrimp Scampi
- Baked Stuffed Clams

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