



Tidewater
Catering Group

We look at catering a little differently.

Corporate Luncheon Buffets

Tidewater's "Build Your Own" Deli Platter

Fresh Garden Salad

*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*

Greek Pasta Salad

Sliced Maple Glazed Ham, Roast Beef, Turkey, Genoa Salami,
Tuna Salad and Chicken Salad

Swiss, Provolone & American Cheese

Assorted Rolls & Wraps

Lettuce, Tomatoes, Onions, Pickles

Herb Mayonnaise, Dijon Mustard and Horseradish Spread

Individual Bags of Potato Chips

Assortment of Freshly Baked Cookies and Brownies

Assembled Sandwich Platters

Fresh Garden Salad

*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*

Greek Pasta Salad

Traditional Home-Style Potato Salad

Assortment of Deli Sandwiches and Wraps to Include:

Sliced Maple Glazed Ham, Roast Beef, Turkey, Roasted Vegetables,
Chicken Salad and Tuna Salad

Individual Bags of Potato Chips

Assortment of Freshly Baked Cookies and Brownies

Chef's Soup of the Day

Ask about our Selections



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The Boxed Lunch

Perfect for business luncheons, conference breaks, or groups on the go.

Boxed Lunches Include:

Assorted Assembled Deli Sandwiches
Chef's Choice of Pasta or Potato Salad
Individual Bag of Potato Chips
Individual Bag of Lettuce & Tomatoes
Fresh Whole Fruit
Chef's Choice of Freshly Baked Cookies or Brownies
Mayo & Mustard Packets
Napkins & Utensils

A Taste of Italy Buffet

Caesar Salad with Toasted Croutons and Parmesan Cheese
Rolls and Butter
Fettuccine Alfredo with Grilled Chicken, Roasted Mushrooms, Sun-Dried Tomatoes and Fresh Peas Tossed in a Light Alfredo Sauce
Four Cheese Ravioli with Rustic Tomato Sauce and Parmesan Cheese
Tiramisu
Light Mascarpone Mousse layered with Espresso-Soaked Ladyfingers

Meat & Potato Buffet

Fresh Garden Salad
*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*
Rolls and Butter
House Marinated Grilled Flank Steak with Demi Glace
Chicken Piccata
Lemon, Artichokes and Capers with a White Wine Sauce
or Chicken Bruschetta
Diced Tomatoes, Mozzarella and Basil with a Balsamic Reduction
Roasted Red Bliss Potatoes
Seasonal Vegetables
Individual Chocolate Mousse with Whipped Cream



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Vegetarian Buffet

Fresh Garden Salad

*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*

Tomato and Mozzarella Salad with Fresh Basil and Balsamic Reduction

Rolls and Butter

Vegetable Lasagna

Penne Pasta Primavera or Penne Pasta Marinara or Three-Cheese Ravioli Marinara

Seasonal Vegetables

Fresh Pound Cake with Berries and Whipped Cream

Tidewater's Classic Buffet

Fresh Garden Salad

*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*

Rolls and Butter

Stuffed Chicken

*Boursin Cheese, Spinach and Sun-Dried Tomato with a Light Velouté Sauce
Or Cranberry and Apples with a Cranberry Glaze*

Slow Roasted Herb Pork Loin with Home Made Apple Sauce and Cider Glaze

Garlic Mashed Potatoes

Seasonal Vegetables

New York Style Cheesecake with Strawberry Sauce and Whipped Cream

Land and Sea Buffet

Fresh Garden Salad

*Leafy Greens, Cucumbers, Tomatoes and Carrots
with Ranch Dressing and Balsamic Vinaigrette*

Rolls and Butter

Slow Roasted Sliced Sirloin with a Mushroom Marsala Sauce

Oven Baked Haddock with Light Bread Crumb Topping
Served with Lemon Wedges

Rice Pilaf

Seasonal Vegetables

Lemon Berry Cream Cake (A Tidewater Favorite)