



Tidewater
Catering Group

Savor The Occasion.

The Great Outdoors Bar-B-Ques and More

Backyard BBQ

Fresh Garden Salad

Leafy Greens, Chopped Tomatoes and Cucumbers and Shredded Carrots
with Buttermilk Ranch Dressing and Balsamic Vinaigrette

Traditional Home-Style Potato Salad **OR** Tidewater's Pasta Salad

Sliced Fruit and Berry Display or Fresh Fruit Salad

Grilled Hamburgers

All-Beef Hot Dogs

Buns, Pickles and Appropriate Condiments

Platter of Sliced Cheese, Lettuce and Tomato

Individual Bags of Chips

Assortment of Freshly Baked Cookies and Brownies

Southern Summer Cookout

Loaded Potato Salad Cheddar Cheese, Bacon Bits, Scallions, and Sour Cream

Tidewater's Pasta Salad

BBQ Pulled Pork Sandwiches Cole Slaw and Buns on the Side

Slow Grilled BBQ Chicken Breast

Grilled and Chilled Summer Vegetable Display

Corn-on-the-Cob

Assortment of Freshly Baked Cookies and Brownies

Weekender BBQ

Honey Peach Salad

Mixed Greens, Peaches, Blackberries, Grape Tomatoes, Roasted Cashews and
Sharp Cheddar with a Honey and Pineapple Dressing

Bourbon BBQ and Bacon Rub Chicken Breast

Grilled Kielbasa With Sauerkraut and Ground Mustard

Cajun Shrimp Kabobs

Grilled and Chilled Summer Vegetable Display

Summer Berry Trifle

Yellow Pound Cake Layered With Berries and Whipped Cream

Note:

Veggie Burgers Available Upon Request on all BBQs

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Bar-B-Ques and More



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New England Clam Bake

New England Clam Chowder
Traditional Coleslaw
JW's Cornbread Muffins and Butter
Slow Grilled Boneless BBQ Chicken Breast
Boiled 1 ¼ lb. Lobsters *with Drawn Butter*
Steamers (Clams) *with Broth*
Corn-on-the-Cob
Traditional Home-Style Potato Salad
Strawberry Shortcake with our House Made Biscuits,
Fresh Strawberries and Whipped Cream
(Lobster Chef fee of \$100.00 applies)

Mixed Grill BBQ

Tomato and Mozzarella Salad with Fresh Basil and
Balsamic Reduction
Tidewater's Pasta Salad
Slow Grilled Boneless BBQ Chicken Breast
Sweet and Hot Italian Sausage Subs *with Onions and Peppers*
House Marinated Grilled Steak Tips
Grilled and Chilled Summer Vegetable Display
Assortment of Freshly Baked Cookies and Brownies

Beverages

Old Fashioned Lemonade
Unsweetened Iced Tea
Assorted Soft Drinks, Sparkling Waters, and Bottled Waters

Note:

Grill rental fee of \$300.00 and grill chef fee of \$200.00
One grill per 100 guests
Larger groups will require additional grills
All BBQ's are a minimum of 75 guests for on-site grilling
Smaller groups will be accommodated with preparation from our
main kitchen.

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