



Hors D'Oeuvres

**Must be ordered in increments of 25.*

Meat Hors D'Oeuvres

Hot

Italian Meatballs
Sweet and Sassy Meatballs
Swedish Meatballs
Asian Meatballs
Philly Steak and Cheese
Spring Rolls
Grilled Rosemary Lamb
Lollipops
With Mint Aioli
Garlic Butter Steak Tip Bites

Mini Beef Wellingtons
Pork Pot Stickers
With Sesame Garlic Dipping Sauce
Pigs in a Blanket
Braised Short Rib Stuffed
Potato Cake
With Garlic Crème Drizzle
Beef Empanadas
Twice Baked Loaded
Potato Bites

Chilled

Grilled Thinly Sliced
Flank Steak Crostinis
With Boursin Spread and
Caramelized Onion
Grilled Apple and Crispy
Prosciutto
With Crumbled Goat Cheese,
Crushed Pistachios, and Honey Drizzle

Crispy Prosciutto Wrapped
Asparagus
With Boursin and Parmesan
(served slightly warm)
Antipasto Skewer

Seafood Hors D'Oeuvres

Hot

Crab Rangoons
Scallops Wrapped in Bacon
With Brown Sugar Glaze
Maryland Crab Cakes
With Remoulade

Coconut Shrimp
With Orange Ginger Sauce
Bang Bang Shrimp
Crispy, creamy, sweet and spicy

Chilled

Smoked Salmon on Rye
With Lemon Dill Sour Cream
California Rolls
With Pickled Ginger, Wasabi,
and Soy Sauce

Tuna Tartare and Avocado
Salad
In a Crisp Cucumber Cup (Seasonal)
Spicy Tuna Rolls
With Pickled Ginger, Wasabi,
and Soy Sauce

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Poultry Hors D'Oeuvres

Hot

- Coconut Chicken
With Orange-Ginger Sauce
- PB & J Chicken Satay
With Peanut Sauce Drizzle
- Bacon Wrapped Chicken Bites
With Brown Sugar Glaze

- Buffalo Chicken Bites
With Bleu Cheese Dipping Sauce
- Orange Ginger Chicken Bites
With Scallion Mandarin Sauce
- Chicken Marsala Bites
- Maple Dijon Chicken Bites

Chilled

- Chicken Salad on Naan Bread

Vegetarian Hors D'Oeuvres

Hot

- Veggie Spring Rolls
With General Tso's Dipping Sauce
- Spanakopita
- Veggie Pot Stickers
With Garlic Sesame Sauce
- Buffalo Cauliflower Bites
- Corn Fritters
With Chipotle Aioli

- Spinach and Parmesan
Cheese Stuffed Mushrooms
- Mini Baked Brie Bites
With Raspberry and Almond
- Gouda Arancini Rice Balls
Over a Bed of Marinara
- Edamame Pot Stickers
With Soy Ginger Dipping Sauce

Chilled

- European Cucumber Cup
With Honey Dill Cream Cheese
- Deviled Eggs
- Tomato, Basil and
Mozzarella Skewers
With Balsamic Reduction
- Mini Fresh Fruit and Berry
Skewer

- Whipped Feta and Tomato
on Mini Naan
With Balsamic Drizzle
- Vegetable Sushi Rolls
With Pickled Ginger, Wasabi,
and Soy Sauce
- Tomato, Basil and
Mozzarella Crostinis
With Balsamic Reduction

Sliders

- Pork Belly Sliders
With Asian Slaw on a Bao Bun
- Cuban Sliders
Ham, Pork, Swiss, Pickles, and
Mustard on a Slider Bun
- All American Sliders
Grilled Beef, Lettuce, Tomato, and Ketchup

- Chicken Parmesan Sliders
Breaded Chicken, Melted Cheese,
and Marinara on a Slider Bun
- Chicken BLT Slider
Chicken, Bacon, Lettuce, Tomato,
and Honey Mustard on a Slider Bun
- Classic Reuben Slider

Hors D'Oeuvres



Tidewater
Catering Group

Savor the Occasion.

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Displays

Vegetable Crudités Basket

Seasonal Vegetables with Hummus and Ranch Dipping Sauce

Spinach and Artichoke Dip

Sautéed Baby Spinach and Artichoke Hearts in a Light Parmesan Cream Sauce.
Served with Chef's Choice of Bread (Served Warm).

Warm Baked Brie (25 guests per wheel)

Whole Wheel of Imported Brie with Fruit Preserves Baked Inside.
Accompanied by Chef's Choice of Bread and Fruit.

Mini Wheels also available (5 guests per wheel)

Assorted Domestic and Imported Cheese Display

Chef's Premium Selections of Cheese and Bread

Charcuterie Display

Chef's Premium Selections of Meat, Cheese, Accompaniments, and Bread

Mediterranean Display

Chef's Premium Selections of Vegetarian Items, Cheese, Accompaniments,
and Bread

Jumbo Shrimp Cocktail

With Horseradish Cocktail Sauce and Lemon

Tidewater's Raw Bar

Jumbo Shrimp Cocktail, Littleneck Clams, and Oysters on the Half Shell.
Served with Horseradish Cocktail, Lemon Wedges, Mignonette Sauce,
and Tabasco Sauce

Smoked Salmon Platter

Norwegian Smoked Salmon with Capers, Diced Red Onions, Chopped Hard-boiled
Eggs, Dill Aioli, Lemon Wedges, and Mini Bagels

Corn Chips and Salsa

Sliced Fresh Fruit and Berry Platter

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