

the Tides Inn

A Chesapeake Bay Tradition

804.438.5000 • www.tidesinn.com



The Tides Inn Banquet Menus

Event Information, Policies, and Guidelines

Meetings, gatherings, and special events take on a distinctive meaning when you choose The Tides Inn. For 61 years, companies, associations, family reunions, social gatherings, and wedding parties have trusted The Tides Inn to provide warm and personalized service, fabulous food, and meticulous planning and execution of their events in one of nature's most beautiful settings. We are delighted you are planning your next event at The Tides Inn.

We have attempted to cover all of your requests with the following menu selections. If you have any particular requirements not addressed on the following pages, our experienced team would be happy to create specialty menus and services to meet your needs.

PRICES

- **The Tides Inn published food and beverage prices are subject to change. Prices are guaranteed only after a Tides Inn Banquet Event Order has been signed and returned to The Tides Inn Conference Services Department.**
- **Published food and beverage prices are subject to a 20% service charge and the total is subject to applicable state and local sales tax, which is currently 5%.**
- **If a split entrée menu has been selected, a preliminary head count is due 7 business days prior to the event and a final guarantee 72 hours in advance.**

The entire menu will be priced the same as the highest priced entrée



GUARANTEES

- A guaranteed count for each function will be required 72 hours (3 days) prior to the function. If not given, the original planning figure will be considered as the final guarantee. Your charge will be based on your guarantee or the actual attendance, whichever is greater.

FOOD

- The Tides Inn reserves the right to provide all food or beverage service within our licensed banquet and public areas. In accordance with Hotel Policy and Virginia State and local ABC laws, we cannot allow the importing of alcoholic beverages into our function rooms, public areas, restaurants or lounges.
- Any food item or beverage left over at the end of a function is the property of The Tides Inn and may not be removed from the function by a guest.

FUNCTION ROOMS

- All meeting and banquet facilities are available to reserve for private functions. Rental fees will apply for the use of the facilities, dependent upon the manner in which the room is to be used, the number of guests, type of menu selected, etc.
- The Resort reserves the right to reassign event space based upon the best utilization of all function space. For all outdoor events, The Tides Inn requires a weather backup and reserves the right to make inclement weather decisions in the best interest of your guests.



AUDIO-VISUAL EQUIPMENT

- The Tides Inn will provide all AV requirements from an AV representative. Price lists available upon request.

PAYMENT

- A deposit is required to confirm all private function space. Room rental is the required deposit for all social functions. A schedule of deposits will be included in a letter of agreement. Full payment for a social function is due three (3) weeks in advance of the date.
- All social events require a credit card number on file to secure the event.

SECURITY

- The Tides Inn will not assume responsibility for damage or loss of any merchandise or articles left in the venues prior to, during or following an event. The guest assumes responsibility for any and all damages incurred. When special security services must be arranged, there will be an additional cost to the client.

SHIPPING OF PACKAGES

- Packages for meetings may be delivered to The Tides Inn three working days prior to the date of the function. Packages held more than three working days will result in a holding fee of \$10.00 per package, per day. Please include the following information on all packages to insure proper delivery:
 - Conference name/Client's name
 - Date of function
 - Conference planner's and contact's name
 - Shipping address: The Tides Inn, 480 King Carter Drive, Irvington, VA 22480

The Tides Inn can help with the shipping of your out-going packages at the end of your meeting.

There will be a handling fee for all packages not prepared in advance for shipment.

GIFT CERTIFICATES

- Gift certificates make perfect presents for all occasions. Gift certificates may be purchased for any Tides Inn service. These services include any Tides Inn Restaurant, The Spa, and The Golden Eagle Golf Course.
- Please inquire with your Conference Services Manager at (804)438-4416.



REFRESHMENT BREAKS (a la carte items)

Beverages

French Roast Coffee, Decaf & Tides Inn Teas	\$44.00/gallon
Tides Inn Iced Tea and Lemonade	\$38.00/gallon
Assorted Fruit Juices	
Orange Juice, Cranberry, Grapefruit	\$18.00/liter
Assorted Soft Drinks	\$2.50 each
Coke, Diet Coke, Sprite	
Bottled Water	\$3.25 each
Bottled Fruit Juices	\$3.50 each

From the Bake Shop

All items are made fresh daily and served with butter, preserves and jelly

Assorted Fruit Strudel and Danish	\$28.00/dozen
Tides Inn Famous Sweet Rolls	\$28.00/dozen
Assorted Slices Of Coffee Cake	\$28.00/dozen
Tides Inn Baked Batter Breads	\$28.00/dozen
Country Biscuits	\$20.00/dozen
With Sausage	\$32.00/dozen
With Smithfield Virginia Ham	\$34.00/dozen
Assorted Freshly Baked Muffins	\$30.00/dozen
Assortment of House Made Cookies	\$30.00/dozen
House Made Brownies and Blondies	\$30.00/dozen

Miscellaneous Snack Items

Assorted Fruit Yogurt	\$2.75 each
Whole Fresh Fruit	\$2.00/piece
Sliced Fresh Fruit Platter (serves 50)	\$150.00 each
Fresh Vegetables & Dip (serves 50)	\$125.00 each
With Red Pepper Hummus, Bagel Chips and Pita Triangles	
Individual "Dannon" Fruit Smoothies	\$3.50 each
Warm Soft Pretzels with Mustard	\$28.00/dozen
Bagels with Whipped Cream Cheese	\$36.00/dozen
Tides Inn Gourmet Party Mix	\$20.00/pound
Mixed Nuts	\$22.00/pound

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MORNING AND AFTERNOON BREAKS

The Following Breaks are Scheduled for 1 ½ Hours

The Spa Break

Fresh Fruit Kabobs
Assorted Fruit Yogurts
Selection of Vitamin Waters
Granola Health Bars
Smoked Almonds
French Roast Coffee and Tides Inn Teas
Assorted Soft Drinks and Bottled Water
\$14.00 per person

Captain's Choice

Sliced Fresh Fruit Display
Assorted House Made Cookies
House Made Brownies and Blondies
Choice of 2% Milk or Skim Milk
French Roast Coffee and Tides Inn Teas
Assorted Soft Drinks and Bottled Water
\$13.00 per person

Tides Treats

Popcorn, Cracker-Jacks, Peanuts,
Miniature Candies
Warm Soft Pretzels with Dijon Mustard
French Roast Coffee and Tides Inn Teas
Assorted Soft Drinks and Bottled Water
\$13.00 per person

Ice Cream Novelty Break

Assorted Specialty Ice Cream Novelties to
include:
Ice Cream and Fruit Sorbet Bars
Nutty Buddies and Ice Cream Sandwiches
French Roast Coffee and Tides Inn Teas
Assorted Soft Drinks and Bottled Water
\$14.00 per person

Chocolate and Berry Lovers Delight

Double Chocolate Chip Cookies
Chocolate and Raspberry Swirl Brownies
Chocolate Dipped Strawberries
Assortment of Truffles
Choice of 2% Milk and Skim Milk
French Roast Coffee and Tides Inn Teas
Assorted Soft Drinks and Bottled Water
\$16.00 per person

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CONTINENTAL BREAKFASTS

Service is for 2 hours

The Miss Ann

Selection of Orange,
Cranberry & Grapefruit Juices
Sliced Fresh Seasonal Fruit
Tides Inn Famous Sweet Rolls
Assorted Fresh Breakfast Pastries
Butter and Preserves
French Roast Coffee & Tides Inn Teas
\$15.00 per person

Spa Continental

Selection of Orange,
Cranberry & Grapefruit Juices
Sliced Seasonal Fresh Fruit
Assorted Low-Fat Yogurts with Granola
Hot Oatmeal with Dried Cranberries,
Sliced Almonds and Brown Sugar
Honey Bran Muffins
and Assorted Preserves
French Roast Coffee & Tides Inn Teas
\$15.50 per person

The Tides Inn

Selection of Orange,
Cranberry and Grapefruit Juice
Sliced Seasonal Fresh Fruit
Assorted Fruit Yogurts
Assorted Cereals with 2% and Skim Milk
Tides Inn Famous Sweet Rolls
Miss Mary's Spoon Bread
Assorted Fresh Breakfast Pastries
Sausage Biscuits
French Roast Coffee & Tides Inn Teas
\$18.50 per person

Additional Items

Assorted Soft Drinks	\$2.50 each
Bottled Water	\$3.25 each
Hot Oatmeal	\$2.50/person
With Dried Cranberries, Sliced Almonds and Brown Sugar	
Assorted Fruit Yogurt	\$2.75 each
Assorted Cereals with Milk	\$2.50/person
Ham, Egg & Cheese Croissant	\$3.50 each
Toasted Bagels with Whipped Cream Cheese	\$2.50/person
ADD: Smoked Salmon, Onions & Capers	\$5.00/person



BREAKFAST BUFFETS

Service is for 2 Hours.

Minimum of 20 Guests. Additional \$5.00 surcharge per person below minimum

Carters Creek Buffet

Selection of Orange,
Cranberry and Grapefruit Juice
Sliced Fresh Seasonal Fruit Display
Assorted Fruit Yogurts
Assorted Cereals with 2% and Skim Milk
Fluffy Scrambled Eggs
Sausage Links and Country Bacon
Pan Seared Breakfast Potatoes
Stone Ground Cheddar Cheese Grits
Assorted Breads for Toaster Station
Tides Inn Famous Sweet Rolls
Assorted Breakfast Pastries
Butter and Preserves
French Roast Coffee & Tides Inn Teas
\$24.00 per person

The Corrotoman River Buffet

Selection of Orange, Cranberry and Grapefruit Juice
Sliced Fresh Seasonal Fruit Display
Assorted Cereals with 2% and Skim Milk
Assorted Fruit Yogurts
French Toast with Warm Syrup
Egg/Omelet Station
Virginia Smithfield Ham and Country Bacon
Pan Seared Breakfast Potatoes
Assorted Breads for Toaster Station
Tides Inn Famous Sweet Rolls
Butter and Preserves
Miss Mary's Spoon Bread
French Roast Coffee & Tides Inn Teas
\$28.00 per person

Plus \$75.00 Chef Fee (1 per 40 guests)

Buffet Enhancements

Scrambled Eggs in Puff Pastry with
Mushrooms & Country Ham \$3.00/person
Hot Oatmeal with Dried Cranberries,
Sliced Almonds & Brown Sugar \$2.50/person
Sausage, Egg and Cheese Wrap \$6.00/person
Traditional Eggs Benedict \$5.00/person
Virginia Smithfield Ham \$3.00/person
Smoked Atlantic Salmon \$7.50/person
Served with Bagels, Capers &
Sliced Red Onion
Belgian Waffle Station \$6.00/person
With Assorted Syrups and
Toppings
Plus \$75.00 Chef Fee (1 per 40 guests)



BRUNCH

Served With a Selection of Freshly Squeezed Orange, Cranberry and Grapefruit Juices Along With French Roast Coffee and Tides Inn Signature Teas.
Minimum of 30 Guests

Buffet

Pesto Primavera Tortellini Salad
Assorted Seasonal Fresh
Fruit and Berry Display
Mixed Green Salad
Northern Neck Antipasti Platter

Fluffy Scrambled Eggs with Fresh Chives
Gran Marnier French Toast
with Warmed Syrup
Virginia Country Bacon and Sausage Links
Rosemary Roasted New Potatoes
Green Beans and Julianne Vegetables
Cheese Blintz with Apple Compote

Chesapeake Bay Flounder and
Smoked Salmon Roulade
Stuffed with Spinach & Pine Nuts and
Topped with a Saffron Cream
Grilled Herbed Chicken Breast with a
Wild Mushroom Ragout

Tides Inn Famous Sweet Rolls
Assorted Fresh Bakery Pastries
Country Biscuits with Butter and Preserves
Assorted Bagels with
Whipped Cream Cheese

Dessert Display to Include
Assorted Cakes, Pies, Tarts
and Miniature French Pastries
\$35.00 per person

Brunch Enhancements

Mimosa Bar \$10.00 per person
Enjoy a variety of Specialty Mimosas
Including Raspberry, Cranberry and
Traditional Orange

Carving Station
(served with Silver Dollar Rolls and
Appropriate Condiments)
Blackened Center Cut Pork Loin \$5.00 per person
Glazed Virginia Ham \$5.00 per person
Prime Rib au Jus \$8.00 per person

Omelet Station \$10.00 per person
Ham, Onion, Cheese, Peppers,
Mushrooms, & Shrimp

Pasta Station \$7.00 per person
Penne Pasta Pomodoro,
Cheese Filled Tortellini with Alfredo Sauce
Fusilli with Pesto and Sun Dried Tomatoes

A \$75.00 chef fee for each action stationed added
(1/40 guests)



PLATED LUNCHESES

For your convenience, we have given you the option to create your own luncheon menu.

Please choose one item from each of the three categories on the next two pages.

Lunches are served with a basket of assorted breads & lavash,

French Roast Coffee & Tides Inn Signature Teas, Soft Drinks or Iced Tea with Lemon.

Appetizers

Chilled Andalusian Gazpacho
with Fresh Cilantro

*

Tuscan White Bean and Tomato Soup

*

Virginia Peanut Soup
with Fried Okra and Country Ham

*

Smoked Chicken and Corn Chowder

*

Mediterranean Antipasti Plate
Pesto and Pear Tomato Toasted Crostini with
Imported Prosciutto, Feta, Marinated
Artichokes and Kalamata Olives

*

Fresh Fruit and Yogurt Parfait

*

Tides Inn Baby Green Salad
Tossed with Cucumbers, Tomatoes, Croutons
and a Herb – Balsamic Vinaigrette

*

Classic Caesar Salad
Romaine Tossed With Shredded Parmesan,
Focaccia Croutons and House Made
Caesar Dressing

*

Organic Bibb Lettuce Salad
Served with Shaved Onions, Candied Walnuts,
and a Honey Lemon Vinaigrette

Entrees

Grilled Marinated Chicken Breast
With an Artichoke, Pine Nut and
Sun Dried Tomato Compote

Saffron Orzo
\$22.00 per person

Sauteed Pork Cutlet with Dijon Apple Glaze
Wild Rice Pilaf

\$24.00 per person

Petite Tides Inn Crab Cakes
Fresh Fruit Slaw and
Roasted Sweet Potato Fingers
\$26.00 per person

Herb Crusted Broiled Rockfish
with Lemon Chive Butter

Parsley New Potatoes
\$28.00 per person

Herb Roast Tenderloin
with Lump Crab in Terragon Cream
Garlic and Chive Mashed New Potatoes
\$30.00 per person

Gameli Pasta Tossed
with Freshly Grilled Chicken and Vegetables
Topped with a Crostini of Sun-Dried Tomatoes
and Ricotta Cheese
\$22.00 per person



PLATED LUNCHES

Continued

Entrees (cont.)

Seared Asian Duck Breast Salad
On Baby Spinach with Ginger Orange Soy Dressing
\$24.00 per person

Southern Salad Trio
House Made Chicken Salad, Shrimp Salad,
Chunk White Tuna Salad on a Bed of Lettuce
with Banana Nut Bread and Fresh Fruit
\$22.00 per person

New York Deli Plate
Peppered Beef, Virginia Ham, Smoked Turkey,
Swiss and Cheddar Cheese
Red Bliss Potato Salad and Fresh Fruit
\$22.00 per person

Grilled Chicken Caesar Salad
Hand Tossed Romaine with Focaccia Croutons,
Shredded Parmesan and House Made Dressing
Topped with Sliced Grilled Chicken Breast
\$23.00 per person

Chardonnay Poached Salmon
Chilled Salmon on Delicate Field Greens
with Dilled Cucumber Salad,
Fresh Asparagus, Goat Cheese Croutons and
Herb Caper Vinaigrette
\$24.00 per person

Savory Beef Salad
Skillet Seared Beef Tenderloin
on Tuscan White Beans, Roasted Bell Peppers,
Grilled Portobello Mushrooms, Goat Cheese
with Cabernet Vinaigrette
\$24.00 per person

Desserts

Trio of Sorbets
**

Pecan Pie with Bourbon Whipped Cream
**

Cheesecake with Strawberry Coulis
**

Key Lime Pie
**

Chocolate Raspberry Torte
**

Fresh Seasonal Berries
with Freshly Whipped Cream
**

Tiramisu



LUNCHEON BUFFET

Served with French Roast Coffee, Tides Inn Signature Teas, Iced Tea with Lemon and Soft Drinks.

Minimum of 20 guests

Additional \$5.00 surcharge per person will apply for parties below the minimum.

From the Deli

Chef's Soup of the Day
Organic Bibb Lettuce Platter
with Raspberry Vinaigrette
Tides Inn Southern Style Potato Salad
Toasted Pecan Cole Slaw
Basket of Kettle Cooked Potato Chips

Chunk White Tuna Salad
Platter of Sliced Peppered Beef,
Virginia Ham, Smoked Turkey and Salami
Sliced Swiss, Sharp Cheddar and
Dilled Havarti
Platter of Marinated Vegetables
Sliced Tomatoes, Onions, Lettuce Leaves
and Kosher Pickles
Stone Ground Mustard, Mayonnaise,
Creamy Horseradish Spread and
Hot Peppers
Basket of Kaiser Rolls,
Sliced French Baguettes,
Rye and Whole Wheat Bread

Lemon Pound Cake with
Strawberries and Whipped Cream
Basket of Whole Fresh Fruit
\$26.00 per person

The Sandwich Buffet

Chef's Soup of the Day
Artichoke and Hearts of Palm Salad
Toasted Pecan Cole Slaw
Basket of Kettle Cooked Potato Chips

(Choose 3 sandwiches for your Group)
Honey Mustard Glazed Pork Loin with
Caramelized Onions & Pepper Jack Cheese
on an Italian Baguette
*
House Made Chicken Salad on a
Freshly Baked Croissant
*
Roast Beef and Havarti with Roasted Peppers &
Horseradish Cream on Herbed Focaccia
*
Grilled Chicken Caesar Wrap
*
Thinly Sliced Portobello Mushrooms
with an Avocado and Pesto Spread,
Fresh Mozzarella, Lettuce and Tomato
Wrapped in a Sun-Dried Tomato Flour Tortilla
*
Black Forest Ham and Gruyere Cheese on Deli Rye
with Dijon Mustard Mayonnaise
*
Chunk White Tuna Salad on Whole Wheat

Basket of Whole Fresh Fruit
Lemon Bars and Rocky Road Bars
\$28.00 per person

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LUNCHEON BUFFETS

Served with French Roast Coffee, Tides Inn Signature Teas, Iced Tea with Lemon and Soft Drinks.

Minimum of 20 Guests.

Additional \$5.00 surcharge per person below minimum

The Southern Buffet

Fresh Garden Greens
with Herbed Buttermilk and
Vinaigrette Dressings

Cucumbers and Tomatoes
Tossed in a Light Vinaigrette

Toasted Pecan Cole Slaw

Sliced Seasonal Fresh Fruit Display

Tides Inn Southern Style Fried Chicken

Virginia "Smokehouse" Pulled Pork Barbecue

Grilled Vegetable Kabobs

Cheddar Cheese Grits

Sliced Baguettes, Small Kaiser Rolls
and Cornbread

Pecan Pie and Sweet Potato Pie

\$28.50 per person

Italy by the Creek

Minestrone Soup

Caesar Salad

with House Made Dressing, Shredded
Parmesan & Focaccia Croutons

Northern Neck Antipasti Platter:

Sliced Tomatoes, Fresh Mozzarella,

Grilled Asparagus,

Roasted Peppers and

Marinated Artichoke Hearts

Grilled Breast of Chicken

with Wild Mushrooms

served on Parmesan Polenta

Tortellini Alfredo

Grilled Italian Sausage, Sweet Bell

Peppers and Onions

Ratatouille – Sauté of Italian Vegetables

Italian Baguettes and Toasted Garlic Bread

Tiramisu Parfaits

Mini Cannolis and Macaroons

Chocolate Opera Torte

\$29.00 per person



LUNCHEON BUFFETS

Served with French Roast Coffee, Tides Inn Specialty Teas, Iced Tea with Lemon and Soft Drinks

Minimum of 20 guests.

Additional \$5.00 per person surcharge below the minimum.

The Soup, Salad and Pizza Buffet

She Crab Soup

Sliced Fresh Fruit Display

*

Caesar Salad Bar with Toppings to Include:

Grilled Sliced Chicken Breast,

On Marinated Grilled Vegetables and Tofu

Smoked Fish, Marinated Mushrooms,

Focaccia Croutons, Shredded

Parmesan Cheese and House Made

Caesar Dressing

*

Assorted Gourmet Pizzas to Include:

Roasted Garlic Cream

With Spinach and Feta

4 Cheese

Blend of Mozzarella, Fontina,

Parmesan and Provolone

Hearty Meat Pizza

Pepperoni, Sausage and Mushrooms

Parmesan Bread Sticks

*

Fresh Fruit Trifles

Marble Angel Food Cake

\$28.00 per person

Sedona Southwest Buffet

Chicken Tortilla Soup

Roasted Corn and Black Bean Salad

Jalapeno Cornbread

Avocado and Rice Salad with Bay Shrimp

*

Fajita Station to include:

Grilled Chicken, Sliced Beef and

Marinated Shrimp

Red, Yellow & Green Bell Peppers,

Mushrooms and Onions

*

Chesapeake Bay Quesadillas

Beef Burritos

Shredded Lettuce, Diced Tomatoes,

Shredded Cheeses

Black Bean Salsa and Pico de Gallo

Sour Cream and Guacamole

*

Zuppa Inglese Torte

Churros

\$32.00 per person

\$75.00 Chef Fee (per 40 guests)

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LUNCHES TO GO

Each Lunch is provided in a Tides Inn Logo Insulated Bag

A Special Gift For Your Guests

Sandwiches and Specialties

Choose 2 selections for your group

(A guarantee number for each selection is required 3 days in advance)

- Roast Sirloin of Beef Sandwich
- Roasted Top Round of Beef with Aged White Cheddar Cheese on a Crusty Baguette
with Lettuce and Horseradish Mayonnaise
- Chicken Salad Croissant
- House Made Chicken Salad on a Flaky Croissant with Tomatoes and Romaine Lettuce
- Grilled Portobello Mushroom on Sun Dried Tomato Focaccia
With Fresh Mozzarella, Lettuce, Tomato and Pesto Mayonnaise
- Southwest Chicken Wrap
- Chili Rubbed Grilled Chicken Breast with Chipotle-Pesto, Shredded Lettuce,
Roasted Peppers and Pepper-Jack Cheese
- Slow Roast Turkey Breast
- Thin Sliced Roast Turkey with Fontina Cheese, Lettuce, Tomato and
Mango Chutney Mayonnaise on 7-Grain Bread
- Sliced Virginia Ham
- Smoked Smithfield Ham with Dilled Havarti Cheese, Leaf Lettuce and Honey Mustard on Challah Bun
- Tides Inn Fried Chicken
- A Southern Favorite, 3-pieces of Lightly Seasoned, Crispy Chicken

Accompaniments

Choose 2 selections for your group

- Mediterranean Roasted Vegetables and Fresh Herbs
- Red Bliss Potato Salad
- Fresh Fruit Salad
- Italian Penne Pasta Salad with Pesto
- Cous-Cous Salad with Feta Cheese and Black Olives

Desserts

Choose 1 selection for your group

- Rich Double Fudge Brownie
- Lemon Shortbread Bar
- Pecan Jewel
- Giant Homemade Cookie
- Lemon Pound Cake

Bottle of Water
\$21.95 ++ each

Appropriate condiments, utensils, and a napkin are provided.
Assorted soft drinks may be added and charged on consumption.



HORS D'OEUVRES

Cold Selections

(Minimum of 50 pieces per item)

Portabello Bruschetta with Balsamic Syrup	\$2.00 each
Melon Wrapped in Prosciutto	\$2.00 each
Grilled Asparagus Canape with Red Pepper Goat Cheese	\$2.50 each
Curried Chicken Salad Pinwheels	\$2.00 each
Smoked Duck Breast with Mango Chutney on a Sweet Potato Biscuit	\$3.00 each
Ham Salad Biscuits	\$2.25 each
Deviled Eggs	\$2.00 each
Salami Cornet with Herbed Cream Cheese	\$2.00 each
Smoked Shenandoah Trout Canape with Dill Crème Fraiche on Pita Triangle	\$3.00 each
Fresh Berry and Goat Cheese Tartlet	\$2.00 each
Mozzarella, Pear Tomato and Black Olive Skewer	\$2.50 each
Charred Beef Tenderloin Crostini with a Horseradish Chive Cream	\$3.50 each
Crabmeat Tartlet	\$3.00 each
Smoked Salmon Rosette on Rye Crisp with Lemon	\$3.50 each
Thyme Honey	
Tarragon Crab Salad in an Endive Leaf	\$3.50 each
Iced Shrimp with Bloody Mary Cocktail Sauce	\$4.00 each
Seared Tuna with Wasabi Caviar on English Cucumber	\$4.00 each

Hot Selections

(Minimum of 50 pieces per item)

Vegetarian Spring Rolls with Asian Plum Sauce	\$2.00 each
Artichoke Fritters with Herb Cheese	\$2.00 each
Spinach and Feta in Phyllo	\$2.50 each
Buffalo Chicken Tenders with Creamy Blue Cheese Dipping Sauce	\$2.50 each
Chicken Satay with Thai Peanut Dipping Sauce	\$3.00 each
Chesapeake Clams Casino	\$3.00 each
Baked Mussels with Herbed Provencal	\$3.00 each
Assorted Mini Quiches	\$2.50 each
Meatballs in a Basil Pesto Cabernet Sauce	\$2.00 each
Beef Teriyaki Skewer with Asian Dipping Sauce	\$3.00 each
Petit Beef Wellington	\$3.00 each
Marinated Lamb Chops in Virgin Olive Oil and Rosemary	\$4.00 each
Fresh Broiled Mushroom Cap Stuffed with Sausage and Cheese	\$2.50 each
Fresh Broiled Mushroom Cap Stuffed with Crabmeat	\$3.00 each
Native Crabmeat Balls	\$3.00 each
Fried Chesapeake Bay Oysters	\$3.00 each
Scallop Wrapped in Bacon	\$3.00 each
Grilled Garlic Shrimp Skewer	\$4.00 each
Coconut Shrimp with Ginger Soy	\$4.00 each
Oysters Mobjack with Spinach, Lump Crab and Smoked Salmon	\$4.00 each
Roasted Veggie Quesadilla in Spinach Tortilla with Pepper Jack Cheese	\$2.25 each
Seafood Quesadilla in Tomato Tortilla with Old Bay Dipping Sauce	\$3.00 each



DISPLAYS & COCKTAIL SNACKS

Displays

The Following Displays Serve 50 Guests
Unless Otherwise Specified

Fresh Fruit Skewer Display with Yogurt Dip	\$150.00
Vegetable and Humus Display with Herbed Buttermilk Ranch and Red Pepper Hummus, Pita Triangles and Bagel Chips	\$135.00
International Cheese Display with House Made Lavash, Sliced Baguettes and Water Crackers	\$175.00
Honey Almond Baked Brie with Raspberry Coulis	\$90.00
Served with Slice French Baguettes	
Assorted Mini Sandwich Display to include:	\$150.00
Tides Inn Crab Roll with Roasted Garlic and Caper Mayonnaise	
Smoked Salmon with a Pimento Cream Cheese on Pumpernickel	
Curried Chicken Salad on Brioche	
Roast Beef and Boursin Cheese on Focaccia Bread	
Northern Neck Anti Pasti Display to include:	\$175.00
Sliced Tomatoes, Fresh Mozzarella, Grilled Asparagus, Roasted Peppers, Marinated Artichoke Hearts, Kalamata Olives, Herbed Feta Cheese and Smoked Local Seafood	
Sliced Smoked Salmon Display	\$195.00
Served with Dark Pumpernickel Bread, Diced Red Onion, Chopped Egg Whites, Capers and a Cucumber Dill Sauce	
Hot Artichoke, Spinach and Crab Fondue	\$150.00
Displayed with House Made Lavash, Bagel Chips, Pita Triangles and Sliced Baguettes	

Cocktail Snacks

Prices are Per pound and Each Pound Serves
Approximately 20 Guests

Gourmet Kettle Potato Chips	\$12.00
Pretzels	\$12.00
Tri Colored Tortilla Chips served with Guacamole and Salsa	\$25.00
Tides Inn Gourmet Party Mix	\$20.00
Virginia Peanuts	\$18.00
Mixed Nuts	\$22.00
Blue Cheese or French Onion Dip	\$15.00



SPECIALTY CHEF STATIONS

Slow Roasted Turkey (serves 45) Served with Whole Grain Mustard, Cranberry Chutney and Silver Dollar Rolls	\$200.00 each
Bourbon Glazed Virginia Ham (serves 50) Served with Whole Grain Mustard, Mayonnaise and Buttermilk Biscuits	\$250.00 each
Baron of Beef (serves 80) Served with a Horseradish Chantilly, Whole Grain Mustard and Silver Dollar Rolls	\$275.00 each
Sliced Roast Tenderloin of Beef (serves 30) Served with Tarragon Mayonnaise, Dijon Mustard and Silver Dollar Rolls	\$275.00 each
Pasta Made to Order - Choose 2 Types for Entire Group Penne Pasta Pomodora Cheese Filled Tortellini With Alfredo Sauce Fusilli with Pesto and Sun-Dried Tomatoes Served with a Basket of Garlic Bread	\$9.00 per person
Yukon Gold Mashed Potato Bar Served in Puff Pastry Shell with toppings to include: Smoked Applewood Bacon, Wild Mushroom Ragout, Shredded Vermont Cheddar, Spring Onions and Tenderloin & Black Bean Chili	\$9.50 per person
Southern Style Shrimp and Grits Station Sauteed Shrimp in Creole Tomato Sauce served over White Cheddar Cheese Grits	\$12.00 per person
Private Oyster Roast (seasonal) Oysters are shucked to order and steamed on the grill in their natural juices or served raw. Served with drawn butter, bloody mary cocktail sauce, water crackers and pickled watermelon rind salsa Requires 1 shucker per 25 guests (\$75.00 per shucker)	Market Price
Raw Bar (seasonal) Fresh Local Seafood to include Shrimp, Snow Crab Claws, Clams and Oyster Served with Water Crackers, Bloody Mary Cocktail Sauce, Pickled Watermelon Rind Salsa and Red Pepper Remoulade.	Market Price

All of the above specialty stations require a \$75.00 per chef fee.

Pastries and Desserts

Tides Inn Miniature Pastry Display Includes two (2) dozen assorted dessert pastries	\$75.00 each
Assortment of House Made Giant Cookies	\$30.00 per dozen
Tides Inn House Made Brownies and Blondies	\$30.00 per dozen
Assorted Fruit Tartlets	\$36.00 per dozen
Chocolate Dipped Strawberries	\$36.00 per dozen
Viennese Dessert Display Include Mini Seasonal Fruit, Pecan, Key Lime Tartlets, White and Dark Chocolate Dipped Strawberries, Assorted Mini French Pastries, Sacher Tortes and Raspberry-Lemon Roulades	\$12.50 per person



PLATED DINNERS

Custom Design Your Group's Three-Course Dinner by Selecting One Item From Each Suggested Course.

A Fourth Course May Be Added For an Additional Charge.

All Meals are Served With a Basket of Breads and Lavash, French Roast Coffee and Tides Inn Signature Teas.

If Two Different Entrees Are Selected, The Cost of the Menu Will Be the Higher Priced Entrée

First Course

- Chilled Andalusian Gazpacho
with Fresh Cilantro
- Virginia Peanut Soup
with Fried Okra and Smithfield Ham
- Wild Mushroom Bisque
She Crab Soup au Sherry
Lobster Bisque
with Fresh Tarragon and Cognac
- Butternut Squash Bisque
with Cinnamon Crème Fraiche
- Jumbo Shrimp Cocktail
with Remoulade and Cocktail Sauce
- Classic Crab Louis
Lump Crab with Marinated
Asparagus, Kalamata Olives,
Hard Cooked Eggs and Louis Sauce
- Forest Mushroom Ragout on Puff Pastry
Finished with Gorgonzola Crème
Pan Fried Crab Cakes
- With Roasted Corn Salsa and Red Pepper Coulis
Baby Spinach Salad
- With Sliced Mushrooms, Roquefort Cheese,
Red Onions, Pine Nuts
and Raspberry Mint Vinaigrette
Mixed Baby Greens
- With Sun Dried Cranberries, Toasted Pecans,
Crumbled Goat Cheese
and Balsamic Vinaigrette
Tides Inn Caesar Salad
- With Shredded Parmesan, Focaccia Croutons
and House made Caesar Dressing
- Asparagus, Tomato and Mozzarella Salad
with a Basil Pesto Vinaigrette
Organic Bibb Lettuce
- With Shaved Onions, Candied Walnuts & a
Honey Lemon Vinaigrette

Entrée Selections

- Skillet Seared Breast of Chicken Norfolk
Seasoned Free-Range Chicken
Topped with Lump Crab,
Country Ham & Garlic Butter Sauce
Wild Rice Blend with
Almonds and Cranberries
\$48.00 per person
- Rosemary Roasted Free-Range
Chicken Breast
With Caramelized Shallots and
Shitake Mushroom Jus
Wild Rice Bread Pudding
\$46.00 per person
- Smithfield Pork Tenderloin
With Wild Mushroom Ragout
Sweet Potato and Surry Sausage Hash
\$48.00 per person
- Grilled Fillet of Atlantic Salmon
With Pesto Buerre Blanc
Topped with Sun Dried Tomato,
Pine Nut and Olive Compote
Saffron Orzo
\$48.00 per person
- Shenandoah Rainbow Trout
With a Toasted Almond and
Chive Buerre Blanc
Buttermilk Mashed Potatoes
\$48.00 per person
- Blue Crab Flounder Roulade
With an Old Bay Butter Sauce
Garlic Chive Mashed Potatoes
\$54.00 per person



PLATED DINNERS

(Continued)

Entrée Selections

Tides Inn Crab Cakes
Roasted Corn Confetti Sauce
Served with Yukon Gold Mashed Potatoes
\$56.00 per person

Virginia Coastal Waters' Black Bass
With Creole Crawfish Maque Choux
Basmati and Wheat Berry Rice Pilaf
\$52.00 per person

Roasted Local Rockfish
(Seasonal and subject to availability)
With Baby Leek and Country Ham Fondue
Roasted Sweet Potatoes
\$52.00 per person

Roast Prime Rib of Beef
With Wild Mushroom Ragout
Rosemary Roasted New Potatoes
\$55.00 per person

Medallions of Roasted Black Angus Beef Tenderloin
With a Shitake Mushroom Cabernet Reduction
Garlic and Chive Mashed Potatoes
\$60.00 per person

Combination Entrée Selections

Petit Filet Mignon and Crab Stuffed Shrimp
With a Cabernet Reduction and Chive Butter Sauce
Yukon Gold Mashed Potatoes
\$65.00 per person

Roasted Black Angus Beef Tenderloin Medallion
Chesapeake Bay Crab Cake & Jumbo Shrimp Provencal
With a Roasted Garlic Buerre Blanc
Garlic and Chive Mashed Potatoes
\$68.00 per person

Roasted Black Angus Beef Tenderloin &
Maine Lobster Tail
With a Cabernet Reduction and
Saffron Herb Buerre Blanc
Vidalia Onion and Cheddar Cheese Tart
\$75.00 per person

Dessert Course

Chocolate Fudge Torte
with Homemade Butterscotch & Chocolate Sauce
Chocolate Chip Pecan Tart with Caramel Sauce
Painters Palette of Sorbets
Vanilla Bean Cheesecake
with Raspberry and Crème Anglaise
Fresh Berries with Gran Marnier Sabayon
Citrus Bavarian Timbale with Mango Kiwi Coulis
Strawberry Gran Marnier Torte with Fresh Fruit Chutney



DINNER BUFFETS

All meals Are Served With French Roast Coffee and Tides Inn Signature Teas.
Minimum of 30 guests. Additional \$10.00 surcharge per person below
minimum.

The Chesapeake Bay Buffet

Fresh Sliced Seasonal Fruit and Berry Display
Tortellini Crab Salad
Freshly Tossed Mixed Green Salad
Platter of Grilled Portabella Mushrooms, Feta
Cheese, Marinated French Beans, Marinated
Artichokes and Roasted Red Peppers

Chesapeake Bay Fried Oyster
with Cocktail and Tartar Sauce
Tides Inn Signature Crab Cakes
Grilled Marinated Chicken Breast
With Fennel, Sun-Dried Tomatoes and Pine Nuts
Carved Prime Rib of Beef au Jus
with Horseradish Chantilly
Rosemary Roasted New Potatoes
Seasonal Fresh Vegetable Medley
Tides Inn Bread Display

Peach & Raspberry Tart, Chocolate Fudge Roll,
Key Lime Pie and Mini French Pastries
\$68.00 per person
\$75.00 chef fee (1 per 40 guests)

The King Carter Buffet

Asparagus, Sliced Tomato and
Fresh Mozzarella Salad
Shrimp, Scallop, Crab Fusilli Pasta Salad
with a Basil Aioli
Sliced Fresh Fruit Display
Salad of Baby Greens with Assorted Dressings
House Smoked Seafood Display

Grilled Breast of Chicken
on a Bed of Creamy Israeli Cous Cous
Topped with a Wild Mushroom Ragout
Native Crab Stuffed Flounder
with a Tomato Chive Sauce
Carved Tenderloin of Beef with a Cabernet Sauce
Asiago Scalloped Potatoes
Seasonal Fresh Vegetables
Tides Inn Bread Display

Dessert Table with an Array of Cakes,
Tortes and Mini Pastries
\$75.00 per person
\$75.00 chef fee (1 per 40 guests)

The Ashburn Dinner Party

International Cheese Display
with Fresh Fruit, House Made Lavash,
Fresh Baked Baguettes
and Water Crackers
Northern Neck AntiPasti Display
Tomatoes, Fresh Mozzarella, Grilled Asparagus,
Roasted Peppers, Marinated Artichoke
Hearts, Kalamata Olives, Herbed
Feta Cheese and Smoked Local Seafood
Sliced Salmon Display
Served with Dark Pumpernickel Bread,
Diced Red Onion, Capers,
Cucumber Dill Sauce
Sliced Roast Tenderloin of Beef
Served with Tarragon Mayonnaise, Dijon Mustard
and Silver Dollar Rolls
*

Crab Stuffed Mushrooms
Jumbo Shrimp Cocktail and Crab Claws
With Bloody Mary Cocktail Sauce
and Lemon Wedges
Mini Beef Wellington
Chicken Satay with Thai Peanut Dipping Sauce
Scallops Wrapped in Bacon
Roasted Vegetable & Feta Cheese in Phyllo
Melon Wrapped in Prosciutto
*

Mini French Pastries
Chocolate Covered Strawberry Tuxedos
Lemon Curd Tarts
\$85.00 per person
\$75.00 chef fee for carver



DINNER BUFFETS

(continued)

Minimum of 30 guests. Additional \$10.00 surcharge per person below minimum.

Beach Clam Bake

House Made Cole Slaw
Salad of Baby Greens with Assorted Dressings
Sliced Fresh Watermelon

Whole Maine Lobster (1 prepared per person)
Fresh Steamed Clams
Steamed Peel and Eat Shrimp
Chicken and Andouille Kebab

Northern Neck Corn on the Cob
Idaho Baked Potato Bar
Fresh Cornbread with Whipped Butter

Make Your Own S'mores Over the Fire
Fruit & Berry Bar with Cinnamon Crunch Biscuits
& Whipped Cream
\$80.00 per person

Carter's Creek Cookout

Southern Style Potato Salad and
House Made Cole Slaw
Mixed Garden Greens
Seasonal Fresh Fruit Display
Old Bay Peel and Eat Shrimp

Slow Roasted Barbecued Ribs
Grilled Angus Steak Burgers
Marinated Boneless Breast of Chicken
with Lemon Garlic Basil
Tray of Sliced Tomatoes, Onions, Lettuce Leaves,
Pickles and Sliced Cheese
Kaiser and Onion Rolls
Molasses Baked Beans and
Northern Neck Corn on the Cob
House Made Cornbread with Whipped Butter

Virginia Peach and Berry Cobbler
Lemon Pound Cake with
Marinated Strawberries and Whipped Cream
\$45.00 per person
\$75.00 chef fee (1 per 40 guests)

Commodore's Caribbean Grill

Bibb Lettuce and Spring Greens
With a Balsamic Orange Vinaigrette
Locally Grown Tomatoes and Fresh Mozzarella
Smoked Seafood and Tortellini Pasta Salad
Fresh Fruit Skewer and Pineapple Display

Chimichurri Grilled Ribeye Steak
Jerk Spiced Chicken Breast
Mahi Mahi with Fruit Salsa

Steamed Rice with Black Beans and Scallions
Skillet Simmered Green Beans
House Made Cornbread and Fresh Rolls
with Whipped Butter

Coconut Cheesecake
Zuppa Inglese Torte
Novelty Ice Cream Bars
\$57.00 per person
\$75.00 chef fee (1 per 40 guests)

Additional Selections

In addition to the above menus, the following are available for the added cost listed below.

Barbecued Shrimp	\$7.00 per person
Bushel of Steamed Crabs	Market Price
Grilled Domestic Lamb Chops	\$6.00 per person
Grilled Venison Chop	\$6.00 per person
Gourmet Sausages	\$3.00 per person
Shrimp Fajitas	\$5.00 per person
Black Bean and Venison Chili	\$5.00 per person
Vanilla Ice Cream Scoops	\$2.50 per person

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COCKTAILS

House Brands	\$6.00 per drink/\$30.00 per bottle of wine
Premium Brands	\$6.50 per drink/\$35.00 per bottle of wine
Super Premium Brands	\$7.25 per drink/\$40.00 per bottle of wine
Domestic Beer	\$4.00 each
Imported Beer	\$5.00 each
Fruit Juices	\$3.50 each
Soft Drink	\$2.50 each
Bottled Water	\$3.25 each

<u>Type of Liquor</u>	<u>House Brands</u>	<u>Premium Brands</u>	<u>Super Premium</u>
Vodka	Smirnoff	Absolut	Kettle One
Gin	Gordon's	Tangeray	Bombay Sapphire
Rum	Bacardi Silver	Mount Gay	Myers Dark
Bourbon	Virginia Gentleman	Jack Daniels	Makers Mark
Whiskey	Canadian Club	Seagrams VO	Crown Royal
Scotch	Dewars	Johnny Walker Red	Chivas Regal
Wine by the Bottle	Kimball Chardonnay	Sterling Vintners Chardonnay	Chalone Chardonnay
	Kimball Cabernet	Sterling Vintners Cabernet	Chalone Cabernet

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller Lite, Haake Beck's (NA)
Imported Beer: Corona, Heineken and Amstel Light

*** Additional Wines, Sparkling Wines and Champagne may be selected from our banquet wine list***

There is a fee of \$50.00 per bartender for Hosted events (1 bartender per 75 guests)
 ** For Parties under 20 people the bartender fee is doubled **
 For parties of 15 guests or less Cocktail Service will apply at \$25.00 per hour per server.



BANQUET WINE LIST

Prices and Availability are Subject to Change.

Champagne/Sparkling Wines

Chandon, Carneros, Blanc de Noirs	Napa Valley	\$44
Codorniu, "Pinot Noir"	Spain	\$32
Gloria Ferrer Blanc de Blanc	Sonoma County	\$42
Piper-Heidsieck Brut	Reims	\$78

Chardonnay

Allan Scott	Marlborough	\$36
Hess Select	Monterey	\$36
Jordan	Sonoma	\$65
Louis Jadot	Pouilly Fuisse	\$51
Kali-hart	Monterey	\$44

Sauvignon/Fume Blanc

Babich	Marlborough	\$36
Ferrari Carano	Sonoma	\$32
St. Supery	Napa Valley	\$38

Pinot Gris/Grigio

Pighin	Friuli	\$35
Ponzi	Willamette Valley	\$41
Santa MargheritaAlto	Adige	\$49

Red Wines

Cabernet Sauvignon

Hogue Cellars	Colombia Valley, WA	\$35
Beaulieu Vineyards	Napa Valley	\$36
Trefethen	Napa Valley	\$58
Robert Pecota "Kara's Vineyard"	Sonoma County	\$71

Pinot Noir

Foris	Oregon	\$36
Deloach	Russian River	\$40
Calera	Central Coast	\$52
Rex Hill	Oregon	\$58

Merlot

Canoe Ridge	Columbia Valley	\$34
Dry Creek	Sonoma	\$40
Duckhorn	Napa Valley	\$84

Blend

Fife "Redhead Red"	Napa Valley	\$38
Cinnabar "Mercury Rising"	Paso Robles	\$48
Lyeth	Sonoma County	\$48
Chateau Barreyres	Bordeaux	\$50
Chateau Roc St. Michel	Bordeaux	\$65

Sangiovese Blend

Vipra Rosa	Italy	\$36
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Shiraz

Hess	Mendocino	\$32
3 Rings	Australia	\$44
Henschke Kenyon Estate "Euphorium"	Australia	\$85

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MISCELLANEOUS PRICING FOR SERVICES

Bartender Fee – Hosted Bar	\$50.00 per bartender
Group under 25	\$100.00 per bartender
Cashier	\$50.00 per cashier
Chef Fee (1 per 40 guests)	\$75.00 per chef
Oyster Shucker (1 per 25 guests)	\$75.00 per shucker
Cake Service Fee	\$100.00
Valet Parking	\$60.00 per attendant and \$5.00 per car
Coat Check Attendant (1 per 50 guests)	\$50.00 per attendant
Room Deliveries	\$2.00 per room/envelopes \$5.00 per room/baskets, flowers, amenity bags or larger items
Standard Phone Line	\$50.00 per line plus long distance charges
DID Phone Line	\$75.00 per line plus long distance charges
High Speed Internet Line	\$100.00 per line
Speaker Phone	\$75.00 each

**Centerpieces, Floral Arrangements and Entertainment Available
Please ask your Conference Service Manager about Options**