

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 60 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 selection.

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	\$18.00/liter
Orange Juice, Cranberry, Grapefruit	
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
Assorted Fresh Vegetables & Dip (serves 50)	\$125.00 each
With Red Pepper Hummus, Bagel Chips and Pita	
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



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



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
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

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



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

Buffet Enhancements

Scrambled Eggs in Puff Pastry *\$3.00/person*

with Mushrooms and Country Ham

Hot Oatmeal *\$2.50/person*

with Dried Cranberries, Sliced Almonds and Brown Sugar

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 and Sliced Red Onion

Belgian Waffle Station *\$6.00/person*

with Assorted Syrups and Toppings

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

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)



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 to include 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 an 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 Tarragon 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
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 & 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

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 & Onions

Ratatouille – Sautee 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, 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)



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

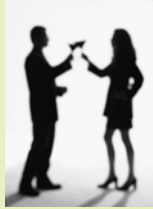
Giant Homemade Cookie

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 & 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 Thyme Honey	\$3.50 each
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 <i>with Herbed Buttermilk Ranch and Red Pepper Hummus, Pita Triangles and Bagel Chips</i>	\$135.00
International Cheese Display <i>with House Made Lavash, Sliced Baguettes and Water Crackers</i>	\$175.00
Honey Almond Baked Brie with Raspberry Coulis <i>Served with Slice French Baguettes</i>	\$90.00
Assorted Mini Sandwich Display to include: <i>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</i>	\$150.00
Northern Neck Anti Pasti Display to include: <i>Sliced Tomatoes, Fresh Mozzarella, Grilled Asparagus, Roasted Peppers, Marinated Artichoke Hearts, Kalamata Olives, Herbed Feta Cheese and Smoked Local Seafood</i>	\$175.00
Sliced Smoked Salmon Display <i>Served with Dark Pumpernickel Bread, Diced Red Onion, Chopped Egg Whites. Capers and a Cucumber Dill Sauce</i>	\$195.00
Hot Artichoke, Spinach and Crab Fondue <i>Displayed with House Made Lavash, Bagel Chips, Pita Triangles and Sliced Baguettes</i>	\$150.00

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 <i>served with Guacamole and Salsa</i>	\$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) <i>Served with Whole Grain Mustard, Cranberry Chutney and Silver Dollar Rolls</i>	\$200.00 each
Bourbon Glazed Virginia Ham (serves 50) <i>Served with Whole Grain Mustard, Mayonnaise and Buttermilk Biscuits</i>	\$250.00 each
Baron of Beef (serves 80) <i>Served with a Horseradish Chantilly, Whole Grain Mustard and Silver Dollar Rolls</i>	\$275.00 each
Sliced Roast Tenderloin of Beef (serves 30) <i>Served with Tarragon Mayonnaise, Dijon Mustard and Silver Dollar Rolls</i>	\$275.00 each
Pasta Made to Order - Choose 2 Types for Entire Group <i>Penne Pasta Pomodora Cheese Filled Tortellini With Alfredo Sauce Fusilli with Pesto and Sun-Dried Tomatoes (Served with a Basket of Garlic Bread)</i>	\$9.00 per person
Yukon Gold Mashed Potato Bar <i>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</i>	\$9.50 per person
Southern Style Shrimp and Grits Station <i>Sauteed Shrimp in Creole Tomato Sauce served over White Cheddar Cheese Grits</i>	\$12.00 per person
Private Oyster Roast (seasonal) <i>Oyster 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)</i>	Market Price
Raw Bar (seasonal) <i>Fresh Local Seafood to include Shrimp, Snow Crab Claws, Clams and Oysters Served with Water Crackers, Bloody Mary Cocktail Sauce, Pickled Watermelon Rind Salsa and Red Pepper Remoulade.</i>	Market Price

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

Pastries and Desserts



Tides Inn Miniature Pastry Display <i>Includes two (2) dozen assorted dessert pastries</i>	\$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 <i>Include Mini Seasonal Fruit, Pecan, Key Lime Tartlets, White and Dark Chocolate Dipped Strawberries, Assorted Mini French Pastries, Sacher Tortes and Raspberry-Lemon Roulades</i>	\$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 and 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

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 Oysters 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 Smores 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.

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



COCKTAILS

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

Type of Liquor

Vodka
Gin
Rum
Bourbon
Whiskey
Scotch
Wine by the Bottle

House Brands

Smirnoff
Gordon's
Bacardi Silver
Virginia Gentleman
Canadian Club
Dewars
Kimball Chardonnay
Kimball Cabernet

Premium Brands

Absolut
Tangeray
Mount Gay
Jack Daniels
Seagrams VO
Johnny Walker Red
Sterling Vintners Chardonnay
Sterling Vintners Cabernet

Super Premium

Kettle One
Bombay Sapphire
Myers Dark
Makers Mark
Crown Royal
Chivas Regal
Chalone Chardonnay
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 \$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
Robert Mondavi	Napa Valley	\$39

Pinot Gris/Grigio

Lagaria	Umbria	\$34
Ponzi	Willamette Valley	\$41
Santa MargheritaAlto	Adige	\$49

Red Wine

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

Castle Rock	Carneros	\$34
Jigsaw	Oregon	\$44
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
Dry Creek	Sonoma County	\$45
Chateau Barreyres	Bordeaux	\$50
Chateau Roc St. Michel	Bordeaux	\$65

Sangiovese Blend

Vipra Rosa	Italy	\$36
	<u>Shiraz</u>	
Penfolds "Koonunga Hill	Australia	\$32
3 Rings	Australia	\$44
Henschke Kenyon Estate "Euphorium"	Australia	\$85

MISCELLANEOUS PRICING FOR SERVICES

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

Centerpieces, Floral Arrangements and Entertainment Available
Please ask you Conference Service Manger about Options