



Tidewater Catering

P.O, BOX 13615 • CHARLESTON, SC 29422

800.538.0003 TOLL FREE • 843.762.9200 • 843.762.6040 FAX

Tidewater Catering offers a range of sample menus as well as custom designed fare fitting of any scale affair. We are always happy to collaborate with event planners and other professionals to produce an event that exceeds the expectations of our hosts and their guests.

Please create your own menu and submit the completed form to us, or you may send us an email or call 843.762.9200. Based on the items selected, number of people, and location, we will respond quickly with the pricing for your event.

Menus - We offer the following service options:

- Full Service Catering:** We offer full service catering with our professional staff to provide set up and clean up services. Our standard option features buffet serving tables with red & white check linen tablecloths, heavy duty white plastic plates, clear cups and eating utensils, folded white paper napkins, and stainless serving equipment.
- Customized Option:** Our customized option features complete setup with rental plates, utensils, glassware, tables, chairs and linens.
- Pick up and Delivery Service:** From our catering kitchen on James Island, we offer an affordable option to the catered party. Prearranged customer pick up is available 7 days a week. We are also able to deliver in the Charleston area for a nominal charge based on location. Please contact us a week in advance of your event.
- Bar Tending Service:** Our professional, insured service offers premium and full bar service for parties. We will provide tables and linens for the bar stations, lemons/limes, beverage napkins, plastic cups, bar setups and ice. We can customize these options with rental glassware and brands of your choice.

Sample Menus

Casual Rehearsal Dinner

Crab Cakes
Tomato Mozzarella Bruschetta Pimento
Cheese with Crackers
Pulled Pork Shoulder with BlackJack Barbecue™ Sauce
Tidewater Boil (Shrimp, Corn, Sausage & Potatoes)
Lowcountry Red Rice
Macaroni & Cheese
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link

Lowcountry Wedding Reception

Lowcountry Shrimp Dip
Crab Cakes
Pecan Wood Smoked Salmon
Sliced Tenderloin of Beef
Sliced Loin of Pork
Vegetable Platter
Assorted Cheese Platter
Fruit Platter
Assorted Dessert Platter

Charleston Supper Club

Spinach & Artichoke Dip with Crackers
Shrimp Creole with Carolina Gold Rice
Squash Casserole (seasonal)
Green Beans
Garden Salad
Dinner Rolls
Dessert - Choose from a la carte menu link

Shem Creek Shrimp & Grits

Ham Biscuits
Tomato Mozzarella Bruschetta
Pimento Cheese with Crackers
Lowcountry Shrimp & Grits
Squash Casserole (seasonal)
Dessert - Choose from a la carte menu link

Gourmet Barbecue Picnic

Pulled Pork Shoulder with BlackJack Barbecue™ Sauce
Herb Seasoned or Barbecue Chicken
Hash & Rice or Lowcountry Red Rice
Macaroni & Cheese
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Carolina Pig Pickin'

Slow-cooked Whole Pig
Herb Seasoned or Barbecue Chicken
Hash & Rice or Lowcountry Red Rice
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Texas Style Barbecue

Sliced Beef Brisket
Herb Seasoned or Barbecue Chicken
Baked Beans
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Lowcountry Oyster Roast (October – March)

Steamed Oysters
Hot Dogs
Chili or Brunswick Stew
Dessert - Choose from a la carte menu link
*tables, gloves, knives, cocktail sauce provided

Oyster Roast & Barbecue (October – March)

Steamed Oysters
Pulled Pork Shoulder with BlackJack Barbecue™ Sauce
Hash & Rice or Lowcountry Red Rice
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Lowcountry Feast

Pulled Pork Shoulder with BlackJack Barbecue™ Sauce
Tidewater Boil
Herb Seasoned or Barbecue Chicken
Lowcountry Red Rice
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Tidewater Boil

Boiled Shrimp, Corn, Sausage & Red Potatoes
Cole Slaw
Cornbread
Dessert - Choose from a la carte menu link
Ice Tea

Summertime Barbecue

Pork Ribs
Herb Seasoned or Barbecue Chicken
Cole Slaw
Dinner Rolls
Dessert - Choose from a la carte menu link
Ice Tea

Kids Menu

Hot Dogs
Macaroni & Cheese
Cookies
Lemonade

Al La Carte Menu

Appetizers

- Boiled Peanuts
- Edamame
- "Peel & Eat" Boiled Shrimp with Cocktail Sauce
- Peeled & De-veined Boiled Shrimp with Cocktail Sauce
- Pickled Shrimp
- Steamed Oysters
- Brunswick Stew
- Chili
- She Crab Soup
- Crab Dip with Crackers
- Salmon Dip with Crackers
- Shrimp Dip with Crackers
- Pecan Smoked Salmon Platter
- Pimento Cheese with Crackers
- Spinach & Artichoke Dip with Crackers
- Tomato & Mozzarella Bruschetta
- Deviled Eggs
- Ham Biscuits
- Crab Cakes
- Mushrooms Stuffed with Crabmeat
- Mushrooms Stuffed with Sausage
- Swedish Meatballs
- Assorted Cheese Platter
- Assorted Fruit Platter
- Assorted Vegetable Platter

Main Courses

- Pork Loin
- Pork Ribs
- Pulled Pork Shoulder with BlackJack Barbecue™ Sauce
- Barbecue Chicken
- Herb Seasoned Chicken
- Lowcountry Pit-Cooked Turkey
- Sliced Beef Brisket
- Beef Tenderloin
- Steamship Round Carving Station (200 guests or more)
- Shrimp & Stone-ground Grits
- Shrimp Creole with Carolina Gold Rice
- Tidewater Boil (Shrimp, Corn, Sausage & Potatoes)
- Pecan Smoked Salmon

Side Items

- Garden Salad
- Tomato & Cucumber Salad (April - October)
- Vegetable Pasta Salad
- Potato Salad
- Cole Slaw
- Collard Greens
- Squash Casserole (April - October)
- Green Beans
- Baked Beans
- Macaroni & Cheese
- Hoppin' John
- Lowcountry Red Rice
- Hash & Rice
- Chicken & Rice Pilau
- Corn Bread
- Dinner Rolls

Desserts

- Banana Pudding
- Peach Cobbler
- Apple Cobbler
- Brownies
- Lemon Squares
- Assorted Dessert Bars:
- Raspberry, Pecan & Coconut, White Chocolate
- Chocolate Chip Cookies

Beverages

- Assorted Sodas
- Lemonade
- Sweet Iced Tea
- Unsweetened Iced Tea

Please include the details of your upcoming event:
Select items you wish to serve from the listings above, fill in the information below, and submit this form to us by Mail (**P.O, BOX 13615 • CHARLESTON, SC 29422**) or by Fax (**843.762.6040**).

Let us know if there are menu items you want that are not listed.
We will get in touch with you with pricing information.

Event Date: _____ Event Time: _____ Event Place: _____

Event Type: _____ Expected guests: _____ Budget: _____

Name: _____ E-mail: _____

Phone: _____ Fax #: _____

How did you hear about us? _____

Special Requests/Menu items not listed: _____
