



# Tidal Creek Brewhouse



## CATERING AGREEMENT

DATE OF EVENT: \_\_\_\_\_ FOOD SERVED TIME: \_\_\_\_\_

RESERVATION NAME: \_\_\_\_\_

TYPE OF EVENT \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

- CATERING MENU IS INCLUDED
- MINIMUM OF 10 PEOPLE
- MENU ITEMS MUST BE SELECTED 14 DAYS BEFORE EVENT, NO CHANGES THEREAFTER
- 50% NON-REFUNDABLE DEPOSIT IS DUE 7 DAYS BEFORE EVENT
- A FINAL HEAD COUNT IS DUE 7 DAYS BEFORE EVENT, NO CHANGES THEREAFTER
- 20% GRATUITY WILL BE APPLIED TO FINAL TAB
- TAX NOT INCLUDED IN MENU PRICING; WILL BE APPLIED

*I HAVE READ, UNDERSTAND AND WILL ADHERE TO THE TERMS OUTLINED ABOVE*

SIGNATURE CONSENT: \_\_\_\_\_

CONTACT NAME \_\_\_\_\_

CONTACT PHONE: \_\_\_\_\_ EMAIL \_\_\_\_\_

IS THIS PERSON RESPONSIBLE FOR PAYING FINAL TAB: \_\_\_\_\_ YES \_\_\_\_\_ NO

IF "NO", PLEASE LIST THEIR NAME & PHONE NUMBER: \_\_\_\_\_

TYPE OF CARD (VISA/MC/AMEX):	CARD NUMBER:
EXPIRATION DATE:	CVV CODE (ON BACK OF CARD)
NAME ON CREDIT CARD:	
BILLING ADDRESS:	
CITY/STATE/ZIP CODE:	

PROCESSED BY: \_\_\_\_\_

DATE: \_\_\_\_\_

NOTES:

# CATERING MENU

## SPRING/SUMMER 2022

(All prices are PER PERSON, minimum 10 people)



### DOCKSIDE SNACK TRAY | 6<sup>GF/V</sup>

Creek fries and seasonal fresh vegetables served with creamy truffle sour cream and ranch dipping sauces

### TCB BEER VEGGIES | 6<sup>V</sup>

Seasonal fresh vegetables tossed in TCB beer batter, lightly fried and served with dipping sauces

### CHICKEN WINGS | 10<sup>GF</sup>

Fried or grilled chicken wings tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub, served with blue cheese and ranch dipping sauces

### CHICKEN AND WAFFLE SLIDERS | 12

Small vanilla Belgian waffles topped with fried chicken breast and au jus on side

### BREWMASTER BURGER SLIDERS | 9

Ground short rib and brisket sliders topped with pickles and thick cut house-made bacon

### FISH BITES | 12

Fried "catch of the day" fish bites served with tarter sauce

### MINI CRABCAKES | 12

House-made lump crab cakes with a Chesapeake Bay remoulade

### SCALLOPS AND BACON | 13

Jumbo sea scallops topped with house-made thick cut bacon served with roasted corn

### TIDAL CREEK LOW COUNTRY BOIL | 14<sup>GF</sup>

Steamed shrimp and scallops served with andouille sausage, red potatoes and corn on the cob

## SIDES

### CREEK FRIES | 4

### FRIED GREEN TOMATOES | 6

### BEER BATTERED ONION RINGS | 5

## DESSERT

### ASSORTED COOKIES | 3

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\*Sourced locally V- vegetarian GF- gluten free Consuming raw or undercooked meats may increase your risk of foodborne illness  
Prices are subject to change

Adrian Sawczuk, Co-Founder  
Dara Liberatore-Sawczuk, Co-Founder  
Argus, Brew Dog

Patrick Gibson, Brewmaster  
Chad Wiers, Chef