



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
- YOU WILL BE INVOICED VIA EMAIL. YOU MAY MAKE PAYMENT ONLINE WITH AN ADDITIONAL 3.5% ADDED OR PAY BY CHECK DUE WITHIN 48 HOURS OF INVOICE

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 PROVIDE THE RESPONSIBLE PARTY'S:

NAME _____

EMAIL _____

PHONE _____

NOTES:

CATERING MENU

SPRING/SUMMER 2022

(All prices are PER PERSON, minimum 10 people)



DOCKSIDE SNACK TRAY | 6^{GF/V}

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

TCB BEER VEGGIES | 6^V

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

CHICKEN WINGS | 10^{GF}

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^{GF}

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