



# 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
- CATERING ITEMS MUST BE SELECTED 14 DAYS BEFORE EVENT, NO CHANGES THEREAFTER
- NO CATERING ITEMS MAY BE ORDERED THE DAY OF EVENT
- 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 & deposit for food
- 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

(All prices are PER PERSON, minimum 10 people)



## DOCKSIDE SNACK TRAY | 8 <sup>GF/V</sup>

Seasonal fresh vegetables, served with hummus, pimento cheese and pita chips

## FREEDOM PIEROGI | 6

Pierogi with sautéed onions, served with sour cream

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

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

## BRAT PLATTER | 7

Artisan sausages served with sautéed peppers, onions and potatoes

## BREWMASTER BURGER SLIDERS | 9

Ground short rib and brisket\* sliders topped with pickles, pulled pork bacon and pimento cheese

## 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 | 12 <sup>GF</sup>

Jumbo sea scallops topped with house-made pulled pork bacon served with roasted corn

## TIDAL CREEK LOW COUNTRY BOIL | 12 <sup>GF</sup>

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

## SIDES

### CREEK FRIES | 4

## DESSERT

### ASSORTED COOKIES | 3

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**V- vegetarian GF- gluten free** \*Consuming raw or undercooked meats may increase your risk of foodborne illness  
*Prices are subject to change* **Please inform bartender of any food allergies**

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

Patrick Gibson, Brewmaster  
Yon MacIntyre, Chef