

CHARLESTON TIDE CATERING
17 LOCKWOOD BLVD
CHARLESTON, SC 29401
WORK PHONE (843) 723-6325
CELL (843) 224-0529

Meats

- Baked ham with assorted rolls and condiments
- Hot Ham Biscuits spread with a delicious mixture of ham, Swiss cheese and poppy seed
- Steamship Round Beef with rolls and condiments
- Beef Tenderloin with rolls and condiments
- Roasted Pork Lion with rolls and condiments
- Pork Tenderloin with rolls and condiments
- Steamship Round Corned Beef with rolls and condiments
- Roast Beef Top Round with rolls and condiments
- Lamb Kabobs
- Sautéed Lamb Chops
- Sweet & Sour Meatballs
- Roast Turkey Breast with rolls and condiments
- Teriyaki Bacon Wrapped Pork Tenderloin
- Bacon Wrapped Boneless Chicken cooked in a Jamaican Sauce
- Bacon Wrapped Chicken Livers
- Hot Chicken Wings Twice Breaded and Fried
- Fried Chicken Fingers (bacon wrapped w/choice of Teriyaki or Jamaican Glaze)
- Assorted Pate with Crackers

Condiments include: Mayonnaise, Mustard, and Horseradish Cream Sauce

Seafood

- Harvey's Style Shrimp or Canadian Scallops with Cream Sauce and Harvey's Bristol Cream Sherry (includes pastry or crackers)
- Prause's Marinated Shrimp (includes red, green yellow peppers, onions in a Cold Sweet & Sour Marinade)
- Boiled Shrimp with Cocktail Sauce
- Oysters Moscow (Fresh Oysters-on-the-Half-Shell w/ Horseradish sauce and Caviar Pickled Oysters)
- Oysters Rockefeller (Fresh Oysters-on-the-Half-Shell with hot Spinach, Bacon and Blue Cheese topping)
- Oysters-on-the-Half-Shell with Cocktail Sauce
- Stone Crab Cocktail Claws with Cocktail Sauce
- Stone Crab Claws with Drawn Butter
- Harvey's Scallops (sautéed scallops in Harry's Bristol cream Sherry & Heavy Cream)
- Tuna or Mahi Bites (sautéed in sesame oil and served with Wasabi Mustard)
- Sautéed Mini Crab Cakes (fresh hand picked crab meat made into an old Family Recipe Patty)
- Frog Legs (sautéed with Shallots, Parsley and Virgin Olive Oil)
- Lobster Dainties (Baby Lobster Tails sautéed in garlic butter)
- Sushi Platter/Sushi Station
- Crab Stuffed Mushrooms
- Fried Alligator
- Shrimp Balls

Grilled, Baked or Poached

- Whole Salmon (Poached in a wine w/ almond, lime, or cucumber slices)
- Baked Salmon Filets (entrée only) served with Dill Butter
- Chargrilled Salmon Skewers in a Teriyaki Glaze
- Chargrilled Bacon Wrapped Shrimp or Scallops
- Baked Seafood Puffs (Crab, Shrimp and Scallops baked in a fluffy pasty shell)
- Grilled Grouper
- Whole Boneless Flounder

Entrees

- Chicken Marsala
- Marinated Greek Chicken, Greek Potatoes, Vegetable and Greek Salad
- Teriyaki Chicken Breast, Vegetable and a Starch
- Pork Barbeque, Hash, Rice, Baked Beans and Coleslaw
- Sausage Rice Casserole (Sausage, Rice, Celery, Onions and Bell Peppers)
- Shrimp Creole over Rice
- Seafood Pasta Salad (Shrimp, Scallops, Crabmeat tossed with Rotini Pasta and a Parmesan Peppercorn Sauce)
- New York Strip or Rib Eye
- Slow Roasted Prime Rib
- Frogmore Stew (Shrimp, Sausage, Potatoes and Corn-on-the-Cob)
- Cocktail Sandwiches (Chicken Salad, Shrimp Salad, Egg Salad, Pimento Cheese)
- Assorted Quiches (Bite sized Dainties filled with Ham, Bacon, Seafood or Spinach)
- Pork Egg Rolls (Served with Hot & Sweet Mustard Sauce)

Side Dishes

- Marinated Vegetables (Succulent Button Mushrooms, Artichoke Hearts, and Black Olives marinated in a Piquant Sauce) Brussel Sprouts and Baby Corn available upon request
- Marinated Button Mushrooms
- Fresh Portabella Mushrooms (Marinated and Grilled)
- Deluxe Vegetable Tray (Artichoke Bottoms, Hearts of Palm, Baby Corn and Seasonal Vegetables served with Seasoned Sour Cream Sauce)
- Prosciutto Wrapped Asparagus Spears
- Poached Asparagus
- Squash Casserole
- Steamed Broccoli/Cauliflower
- Green Beans
- Butter Beans
- Baked Beans
- Black Eyed Peas
- Red Rice
- Dirty Rice
- Mac-N-Cheese
- Special Potatoes
- Greek Potatoes
- Roasted Rosemary Yukon Potatoes
- Hash-N-Rice
- Hawaiian Slaw
- Greek Salad

Cheese and Fruit

- Brie Cheese with Bacon, Pecans and Chutney served with crackers
- Cheese Tray with Fruit
- Assorted Cheese Tray with Blue Cheese Wheel served with crackers
- Hot Cheese/Clam Fondue served with crackers
- Assorted Fruit Tray
- Pineapple Tree with Strawberries
- Strawberries with Chocolate Fountain

Dips and Spreads

- Hot Crab or Shrimp Dip served with mini pastry shells or crackers
- Cold Crab Dip
- Shrimp Spread served with crackers
- Hot Artichoke Dip served with crackers or Tortilla Chips
- Walters' 7-Layer Tex Mex (layers of Avocado, seasoned Sour Cream, Green Onions, Chipped Tomato, Black Olives topped with Cheese) served with Tortilla Chips.
- Hot Cheese, Salsa and Sausage Dip served with Tortilla Chips
- Smoked Salmon Spread with crackers
- Cold Spinach Dip served with crackers or Tortilla Chips

BAR SERVICES
FULLY INSURED, PROFESSIONAL BAR SERVICE
Call (843) 723-6325 for pricing.

Full Bar

Smirnoff – Vodka
Seagram's – Gin
Bacardi – Rum
Seagram's 7 – Blended Whiskey
Jim Beam – Bourbon
Dewar's White Label – Scotch
Budweiser & Bud Light or Miller Lite
Red & White Wine
Mixers & Sodas

Premium Bar

Absolut – Vodka
Tanqueray – Gin
Mt. Gay – Rum
Seagram's VO – Blended Whiskey
Jack Daniels – Bourbon
Dewar's or Johnny Walker Red – Scotch
Heineken, Amstel Light, Budweiser & Bud Light
Red & White Wine
Mixers & Soda

BEER, WINE AND SODA BAR

Budweiser & Bud Light
Red & White Wine
Sodas

SPECIALTY BRUNCH BAR

Bloody Marys
Mimosas
White Wine
Juice & Soda

Bars include: Bartenders for parties of 50 or more, tables and linens for bar stations, lemons/limes, beverage napkins, plastic cups, bar set ups (bowls, ice scoops, pitchers, etc.) and ice. Bar Packages are often customized.