



BIG FISH MARKET

Party Platters & More

302.227.3665

Order online at bigfishcatering.com.
Kindly allow 72 hours notice for all orders.



Thank You *for choosing the Big Fish Market*

From corporate luncheons to casual gatherings, the Big Fish Seafood Market can assist you with your next event. In the enclosed menu, you will find lunch and dinner platter ideas, but please keep in mind we are not limited to these items. Our chefs can offer suggestions and entertain special requests! We can make anything!

To place your order with at least **72 hours notice**, order online at bigfishcaterers.com or call **302.227.3665** and ask for **Evin**. Your order can be modified as needed, please just let us know of any special requests.
All food is hot & ready to serve!



ORDER ONLINE!
Go to bigfishcatering.com.



BIG FISH SEAFOOD MARKET
20312 Coastal Highway Rehoboth Beach, DE 19971
302.227.3665 | bigfishgrillmarket.com

Cold Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

SEAFOOD

Shrimp Cocktail

Steamed succulent 21/25 count tail-on tiger shrimp served w/cocktail sauce & lemon.

Small (3 lb) \$79 | Large (5 lb) \$105

Gulf Shrimp Cocktail

Our large 16/20 count Texas Supreme Shrimp peeled and deveined served w/cocktail sauce & lemon. Peel & Eat Shrimp are available.

Small (3 lb) \$105 | Large (5 lb) \$165

Jumbo U-10 Gulf Shrimp Cocktail

Jumbo U-10 Texas Supreme Gulf Shrimp peeled and deveined served w/cocktail sauce & lemon. Peel & Eat Shrimp are available.

Small (3 lb) \$155 | Large (5 lb) \$240

Sashimi Tuna

Seared Rare tuna served over spicy noodles with wasabi, pickled ginger, seaweed salad, teriyaki sauce.

Small (1.5 lb. tuna) \$80 | Large (2.5 lb tuna) \$140

Additional seared tuna MKT Price

Without noodles, over seaweed salad:

Small (1.5 lb. tuna) \$85

Big Fish Cold Seafood Platter

1 doz. fresh shucked Chesapeake Bay oysters, 1.5 lbs. steamed 16/20 Gulf shrimp, 1 doz. raw Middle Neck clams & 2 split & chilled Maine lobsters served with homemade cocktail sauce, mustard sauce, fresh lemon & raspberry mignonette.

Serves 8-10 people for \$175

Blue Crab Cocktail Claws

Served with mustard sauce, cocktail sauce and lemon. They are a firm white meat with a sweet taste & hearty texture. These claws are the perfect bite size for any cocktail event.

Small (Approx 60-75 claws) Serves 15-20 for \$175

Large (Approx 100-125 claws) Serves 25-30 for \$285

Each additional can of crab claws is \$40.

Oysters on the Half Shell

Our fresh, shucked house Chesapeake Bay oyster served with cocktail sauce & lemon wedges.

Price based on 1 doz. oysters for \$30.00

Each additional dozen is \$20.00.

Honey Whiskey Smoked Salmon

Two pounds of honey whiskey smoked salmon served with capers, diced red onion, chopped egg, honey mustard & French bread crostini.

Serves 10-15 for \$90

Each additional pound is \$35.

Crab Deviled Eggs

Using only pasteurized eggs, these are a Salt Air favorite! Deviled eggs are filled with crab meat & topped with a crispy jalapeno chip & old bay!

Minimum order of 3 dozen for \$75

Each additional dozen for \$25

Traditional Deviled Eggs

A traditional deviled egg topped with paprika. Using only pasteurized eggs.

Minimum order of 3 dozen for \$36

Each additional dozen for \$12

CHEESE & CRUDITÉ

Mezze Platter

The perfect party appetizer! Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, charcuterie, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.

Serves 15-20 for \$75

Cheese & Fruit Tray

French Brie & Danish Blue Cheese with fresh grapes, strawberries, toffee pecans, dried fruit & homemade Parmesan crackers.

Serves 10-15 for \$60

Italian Cheese & Antipasto Platter

Sharp Provolone, Asiago, Gorgonzola, Parmesan, olives, artichokes, roasted red peppers, charcuterie, dried figs & toffee pecans with homemade Parmesan crackers.

Serves 15-20 for \$95

Domestic Cheese Platter

Aged Cheddar, Havarti, Smoked Gouda & Emmenthaler Swiss served with charcuterie.

Serves 15-20 for \$80

Imported Cheese Platter

Spanish Manchego, Danish Blue, Swiss Gruyere, Dutch Goat Gouda with charcuterie, dried fruit, toffee pecans & homemade Parmesan crackers.

Serves 15-20 for \$100

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Small \$50 | Large \$70

Veggie Platter

Assorted seasonal veggies, served with our homemade buttermilk ranch with blue cheese crumbles.

Small \$45 | Large \$65

Hot Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

SEAFOOD

Jumbo Lump Baby Crab Cakes

Big Fish jumbo lump baby crab cakes served with tartar sauce and fresh lemon wedges.
25 Baby Cakes \$140 | 50 Baby Cakes \$280

Shrimp Satay Skewers

Thai marinated & grilled shrimp served with a sweet & sour dipping sauce.
25 Skewers \$75 | 50 Skewers \$115

Scallops Wrapped in Bacon

Fresh, dry-packed scallops wrapped with Applewood bacon & served with Hoisin sauce.
25 Scallops \$110 | 50 Scallops \$200

Blackened Fish Sliders

Blackened Catfish, tartar, lettuce & tomato served on a fresh baked slider bun.
2 Dozen \$100 | 4 Dozen \$200

Whole Side of Scottish Salmon **Choose Grilled or Caramelized**

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.
Serves 10-15 for \$105

Whole Side of Scottish Salmon **Lemon Herb Roasted Salmon**

Roasted with fresh herbs, lemons & white wine.
Serves 10-15 for \$105

Whole Side of Scottish Salmon **Thai Chili Glazed Salmon**

A whole side of Scottish salmon topped with sweet & spicy Thai Chili Glaze, black & white sesame seeds & sliced green onions.
Serves 10-15 for \$105



HOMEMADE DIPS

Jumbo Lump Crab Dip

Our classic recipe with fresh jumbo lump crab & capers topped with melted cheddar & served with French bread crostini.
Serves 8-10 (2 lb.) \$115 | Serves 10-15 (4 lb.) \$220

Spinach & Artichoke Dip

Our homemade spinach & artichoke dip topped with melted jack cheese & served with tortilla chips, salsa, and sour cream.
Serves 15-20 (5 lb.) with chips \$80

Smoked Tuna Dip

Our homemade smoked tuna dip with crackers & cocktail sauce is perfect for casual gatherings.
Serves 8-10 (3 lb.) \$50 | Serves 15-20 (5 lb.) \$70

Homemade Original Hummus

Our homemade hummus topped with toasted chickpeas and served with:
Tortilla Chips \$50 -or- Fresh Veggies \$60
Serves 15-20

Smoked Trout Dip

Homemade with Duck Trap® Smoked Trout, dill, shallots, and salt & pepper.
32 oz. with Homemade Parmesan crackers
Serves 8-10 \$120
32 oz. with Fresh Veggies Serves 8-10 \$130

Salt Air Goat Cheese Herb Spread

A complimentary hors d'oeuvre at Salt Air has become a great hit at any event. Served with Salt Air Parmesan crackers.
32 oz. dip with Homemade Crackers -or- Fresh Veggies \$60/\$70
48 oz. dip with Homemade Crackers -or- Fresh Veggies \$85/\$95



Hot Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

NON-SEAFOOD

Jamaican Jerk Chicken Skewers

Tenders marinated in our homemade Jamaican jerk seasoning & served with pineapple Hoisin sauce & grilled pineapple.

25 Skewers \$65 | 50 Skewers \$125

Chicken Tenders Platter

Big Fish Grill's hand breaded chicken tenders served with homemade honey mustard.

Make it buffalo style: hot, medium or mild sauce \$5
25 Tenders \$65 | 50 Tenders \$125

Big Fish Chicken Wings

Delicious chicken wings served naked or tossed in Buffalo, Hawaiian BBQ or Honey Tabasco sauce served with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. Platter \$125

Chicken Satay Skewers

Asian spiced, seared chicken skewers topped with sesame seeds & served with peanut soy dipping sauce.

25 Skewers \$65 | 50 Skewers \$125

Cocktail Meatballs

Fresh homemade meatballs & marinara.

50 Meatballs \$75 | 100 meatballs \$145

Fresh homemade veal cocktail meatballs & mushroom demi.

50 Meatballs \$95 | 100 Meatballs \$180

Wild Mushroom Crostini

Mushrooms, smoked Gouda, Swiss, Applewood smoked bacon & fresh rosemary served on crostini baked to a crispy golden brown.

25 Crostinis \$45 | 50 Crostinis \$80

Bruschetta

Our fresh tomato bruschetta with homemade garlic toast.

Small (3 lb.) \$55 | Large (5 lb.) \$85

Additional 2 slices of garlic bread for \$3



SIGNATURE QUESADILLAS

Blackened Chicken Quesadillas

Blackened chicken quesadillas with Baja sauce, black bean salsa & bruschetta tomatoes.

8 Quesadillas \$85

Each additional quesadilla \$9

Mixed Quesadilla Platter

Two of each quesadilla: Blackened Chicken, Blackened Shrimp, Crab Quesadilla and Pulled Pork Quesadilla with Baja sauce, black bean salsa & bruschetta tomatoes.

8 Quesadillas \$95

Each additional chicken or pork quesadilla \$8

Each additional shrimp or crab quesadilla \$10

Guacamole & Chips Platter

Our homemade guacamole with homemade tortilla chips.

Serves 15-20 (3 lbs.) \$75



Hot Lunch or Dinner Entrées

BEEF

Sliced Beef Tenderloin

4 lbs. of delicious, marinated & oven roasted beef tenderloin cooked & sliced to desired temperature and served with horsey sauce. Great hot or cold!

Serves approx 8 \$155

Additional beef MKT Price

MAKE IT A DINNER with 2 homemade sides \$225

Whole Oven Roasted Prime Rib

A delicious, slow roasted 14 lb. whole oven roasted prime rib cooked medium rare & served with homemade au jus.

Serves 8-10 Whole Prime Rib MKT Price

MAKE IT A DINNER w/2 homemade sides MKT Price

½ Prime Rib MKT Price

MAKE IT A DINNER with one side MKT Price

Can be served sliced in 1" thick pieces upon request.

Prices for beef are subject to change.

CHICKEN & SHRIMP

Chicken Marsala over Linguine

Coleman's organic, grilled & marinated chicken breasts served over linguine in a savory homemade Marsala sauce.

Serves 8-10 \$90 | Serves 15-20 \$175

Grilled Marinated Chicken Breasts

Coleman's 5 oz. all-natural, organic, marinated & grilled chicken breasts. Available plain, BBQ style or Honey Lime.

Serves 8-10 (10 breasts) \$55

Serves 15-20 (20 breasts) \$105

Each additional breasts for \$6

Grilled Shrimp Skewers

Choose your flavor: Mike's Charcoal spice, Thai Chili sauce, Blackened, or Honey lime. Five shrimp per skewer.

10 Skewers \$100 | 20 Skewers \$200

PORK & TURKEY

Homemade Carolina Pulled Pork BBQ

Smoked and oven roasted pork butts smothered in our homemade Carolina BBQ sauce.

Minimum Order of 5lb. \$55

Each additional pound \$10

Oven Roasted Turkey Breast

A 6 lb. oven roasted turkey breast sliced & served hot with homemade turkey gravy or cold with lettuce, tomato and mayo for sandwiches with rolls. Serves approximately 20 \$75

Big Fish Beef Temperatures

Rare Cool Red Center

Medium Rare Warm Red Center

Medium Hot Pink Center

Medium Well Hot Light Pink Center

Well No Color

FISH & SEAFOOD SPECIALTIES

Jumbo Lump Crab Cakes

Homemade Big Fish jumbo lump "only" crab cakes served with tartar sauce. Each crab cake is 3.5 ounces.

Minimum order 10 cakes \$160

Each additional cake is \$15

Jumbo Lump Crab Cake Dinner

Sixteen of our jumbo lump "only" crab cakes with two half pan side dishes.

Serves 8-10 \$330

Each additional cake is \$15

LOBSTER

Traditional Broiled Lobster Dinner

Featuring six 1.5 lb. lobsters, two homemade sides dishes and a pint of butter.

Serves 6 MKT Price

Each additional lobsters for MKT Price.

Stuffed Lobster Dinner

Featuring six halved lobsters stuffed with a jumbo lump crab cake, two homemade sides dishes & a pint of butter.

Serves 6 for MKT Price

Each additional stuffed lobsters for MKT Price



Hot Lunch or Dinner Entrées

SIGNATURE PASTA DISHES

Small Serves 8-10 | Large Serves 15-20

Big Fish Shrimp Penne

Large shrimp sautéed with penne, fresh spinach, sundried tomatoes, mushrooms & basil in a light lobster sauce.

Small \$100 | Large \$200

Big Fish Seafood of the Day

Shrimp, scallops, clams & mussels tossed with our homemade lobster sauce and served over linguine.

Small \$130 | Large \$260

Big Fish Special Lobster Pasta

Pan seared jumbo shrimp, scallops & lobster meat tossed with a creamy tomato lobster sauce with asparagus and served over linguine.

Small \$180 | Large \$350

Pasta & Meatballs Marinara

Choose penne or linguine tossed in our homemade marinara sauce with our homemade beef meatballs.

Small \$60 | Large \$115

Pasta & Parmesan Crusted Chicken

Choose from penne or linguine topped with parmesan crusted chicken.

With Marinara Sauce Small \$90 | Large \$180

With Alfredo Sauce Small \$120 | Large \$240



BIG FISH COMBO MEALS

Big Fish Grill Surf & Turf

Marinated, oven roasted, 5 lb. beef tenderloin and 10 jumbo lump crab cakes.

Serves 8-10 \$345

MAKE IT A PARTY! Serves 10-20 \$690

Meal includes 10 lbs. beef tenderloin with demi-glace and 20 jumbo lump crab cakes with tartar.

Big Fish Grill Clambake

A delicious combination of fresh seafood; each clambake includes 1 doz. littleneck clams, 1 doz. Buchot mussels, 1-4 oz. lobster tail, 1/2 lb. jumbo shrimp, 1/2 lb. Andouille sausage, 1/2 lb. red potatoes, 1 ear of corn on the cob (seasonal), melted butter & Old Bay. Plenty to share!

Each clambake for \$49.95

Add garlic wine broth for \$2.75/person.

Add a whole lobster ranging from 1-3 lb. MKT price

Whole Side of Salmon Dinner

Choose Grilled, Caramelized, Lemon Herb Roasted, or Thai Chili

One side of salmon with two third pan homemade side dishes | Serves 5 \$170

Two sides of salmon with two half pan homemade sides dishes | Serve 10 \$280



Homemade Side Dishes, Soups & More

HOMEMADE SIDE DISHES

Third Pan Serves 4-6 People

Half Pan Serves 10-15 People

Full Pan Serves 30-35 People

Baked Spiced Apples · Cole Slaw

Saffron Rice · Stewed Tomatoes

Third Pan \$25 | Half Pan \$30 | Full Pan \$55

Big Fish Mashers · Daily Fresh Veggies

Sautéed Mushrooms · Neva's Potatoes

Sweet Potato Mashers · Cheddar Mac & Cheese

Third Pan \$30 | Half Pan \$40 | Full Pan \$75

Roasted Vegetable Platter \$75

E.V.O.O. and herb roasted squash, zucchini, red peppers, asparagus and red onion.

Served with lemon tahini dip.

GORMET MAC & CHEESE

Lobster Mac & Cheese

Tender chunks of lobster meat tossed in our lobster cream sauce with elbow macaroni & fresh cheeses.

Small \$230 | Large \$460

Crab Mac & Cheese

Succulent crab meat tossed in our lobster cream sauce with elbow macaroni & fresh cheeses.

Small \$99 | Large \$190

Cheddar Mac & Cheese

A fan favorite at our seafood market. Delicious & creamy made with Vermont Cheddar Cheese.

Small \$40 | Large \$80



HOMEMADE SOUPS

• Quart Serves 4 \$31.95

• Quart Pumpkin Crab Bisque \$38 (seasonal)

• Gallon Serves 16 \$125

• Gallon Pumpkin Crab Bisque \$150 (seasonal)

Not all soups are available all the time.

Please call us to find out what soups we are serving.



Fresh Big Fish Salads

TRADITIONAL SALADS

Small Bowl Serves 10-15 for \$50

Large Bowl Serves 20-30 for \$70

Add Grilled Chicken to small for \$24

(4 grilled, sliced breasts)

Add Grilled Chicken to large for \$48

(8 grilled, sliced breasts)

Each Additional Chicken Breast for \$6

Add Grilled Shrimp Skewers for \$100

(10 skewers serves 10)

Add Grilled Shrimp Skewers for \$200

(20 skewers serves 20)

Choose your Skewer Flavor Mike's Charcoal Spice, Blackened, Thai Chili sauce or Honey Lime

House Salad

Spring mix, diced tomatoes, toasted walnuts, gorgonzola cheese & maple walnut vinaigrette.

Chopped Salad

Romaine, carrot slivers, diced cucumbers, tomatoes, shoe peg corn & buttermilk garlic ranch dressing.

Big Fish Salad

Mixed greens, carrot slivers, diced tomatoes, cheddar & buttermilk garlic ranch dressing.

Caesar Salad

Crisp romaine, homemade garlic croutons, grated parmesan, pasteurized eggs & our house recipe Caesar dressing.

SEASONAL SALADS

Beefsteak Tomato Salad

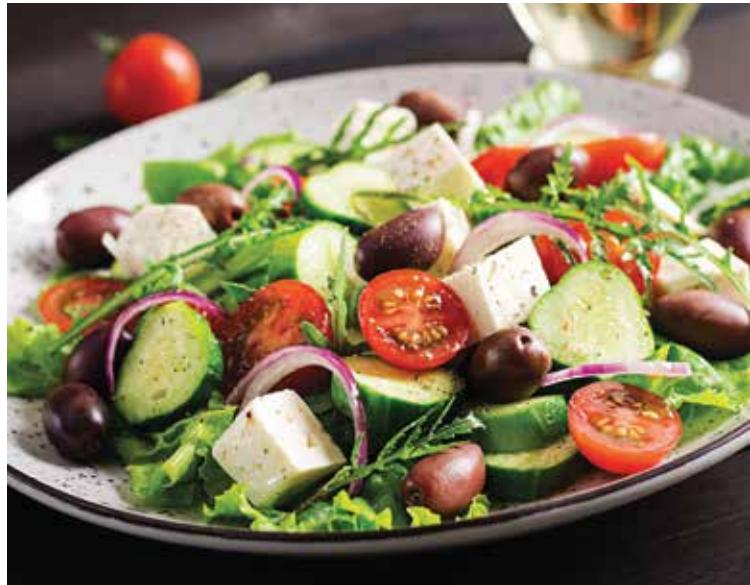
Vine ripened beefsteak tomatoes diced red onion, gorgonzola cheese & topped with maple walnut vinaigrette.

Serves 8-10 for \$60

Add Grilled Chicken for \$10

Caprese Salad

Vine ripened, sliced beefsteak tomatoes with fresh mozzarella, fresh basil & balsamic reduction.



SPECIALTY SALADS

Small Bowl Serves 10-15 for \$60

Large Bowl Serves 20-30 for \$80

Add Grilled Chicken to small for \$24

(4 grilled, sliced breasts)

Add Grilled Chicken to large for \$48

(8 grilled, sliced breasts)

Each Additional Chicken Breast for \$6

Add Grilled Shrimp Skewers for \$100

(10 skewers serves 10)

Add Grilled Shrimp Skewers for \$200

(20 skewers serves 20)

Choose your Skewer Flavor Mike's Charcoal Spice, Blackened, Thai Chili sauce or Honey Lime

Greek Salad

Romaine, diced cucumbers, diced red onion, diced tomatoes, feta cheese, kalamata olives, pepperocini & Greek dressing.

Goat Cheese Salad

Mixed greens, roasted red peppers, toasted pecan, aged goat cheese & raspberry vinaigrette.

Asian Salad

Spinach, spring mix, red cabbage, cucumbers, carrots, red bell peppers, cilantro, green onions & sesame peanut vinaigrette.



Additional Options

BIG FISH TACO BAR

Serves 8-10 (2 tacos/person)

Includes: soft flour tortillas, seasoned rice and black beans, pico de gallo, fresh cabbage, cheddar cheese & baja sauce. Add *Tortilla Chips & Guacamole* \$40.

Grilled Chicken	\$115
Spice Rubbed Pork	\$115
Blackened Shrimp	\$130
Marinated Sirloin	\$145
Blackened or Fried Catfish	\$145

SUSHI BAR

Choose any number of rolls below and we will display them on a platter with fresh wasabi & ginger.

*Only contains fully cooked items.

Philly Roll 12

Smoked Salmon, Cream Cheese, Green Onion

Green Machine* 11

Avocado, Cucumber, Asparagus, Scallion, Sesame Seed, Wasabi Aioli

California* 11

Avocado, Crab Stick, Cucumber, Sesame Seeds

BF Roll 15

Tuna, Steamed Shrimp, Avocado, Topped with Dream Mix, Eel Sauce

Caterpillar* 13

Fried Shrimp, Crab Meat, Spicy Mayo, Topped w/Avocado, Sesame Seeds

Firecracker 14

Salmon, Avocado, draped with Salmon, Sriracha

Crazy Tuna 16

Crab Meat, Tempura Frick, Draped w/Tuna, Avocado & Spicy Mayo

Crunchy Crab* 14

Lump Crab, Asparagus, Topped w/Crab Stick, Fried Crabstick Frick, Louisiana Crab Sauce, Old Bay

Hairy Mexican* 14

Fried Shrimp, Avocado, Spicy Mayo, Topped w/Crab Stick & Eel Sauce



HOMEMADE DELI SALADS

Small Bowl Serves 25-30 for \$50

Please ask about our fresh, seasonal deli salads!

Pesto Pasta Salad

Our homemade basil pesto with penne pasta, sundried tomatoes & fresh grated parmesan cheese

Greek Orzo Pasta Salad

A refreshing blend of orzo pasta with E.V.O.O., sundried tomatoes, kalamata olives, feta cheese, spinach & lemon zest.

Cucumber & Tomato Salad

Fresh cucumbers & cherry tomatoes with rice wine vinegar, red onion, dill and tarragon. A refreshing salad to accompany any meal.

Neva's Café "No Potato" Salad

Fresh cauliflower, onions, eggs, mayo & vinegar make up this tasty, yet potato free take on potato salad once famous at Neva's Café.

Traditional Potato Salad

Our homemade potato salad consists of fresh potatoes, mayo, Dijon mustard, dill & red onion.

Mediterranean Pasta Salad

Our homemade Greek vinaigrette with penne pasta, cucumber, tomatoes, red onions, feta cheese, olives & pepperoncini peppers.

Cold Asian Noodle Salad

Linguine with sesame oil, soy sauce, Sriracha, hoisin, carrots, cabbage, red peppers & Bok Choy. This salad is similar to a cold Lo Mein noodle dish.

Summer Corn Salad (seasonal)

A sweet, delicious salad with fresh corn, cucumbers & cherry tomatoes, tossed with rice wine vinegar & red onion.

Broccoli Salad

Fresh broccoli tossed with mayonnaise, cheddar cheese, bacon & red onion.

Deli Sandwich Platters

SANDWICH TRAYS

Each sandwich/wrap tray comes with 10 sandwiches.
Each sandwich/wrap will be cut in half.
Feel free to mix & match sandwiches.

Turkey Club BLT \$85

Fresh oven roasted turkey served with bacon, lettuce, tomato & mayo on wheat bread.

Shrimp Salad Sandwich \$130

Homemade shrimp salad with our special recipe dressing with spring mix, tomatoes, pickles & onion on croissants.

Chicken Salad Sandwich \$85

All white meat boneless chicken breast with spring mix, tomatoes, pickles & sliced red onion on wheat bread.

Marinated Sirloin Club \$110

Marinated & oven roasted sirloin with spring mix, provolone, red onion, tomato & horsey sauce on French bread.

French Dip \$110

Marinated & oven roasted sirloin on a French baguette with caramelized onions, provolone with au jus on the side.

The Big Fish Club \$90

Oven roasted turkey, ham, Applewood bacon, romaine, tomato, mayo & Dijon mustard on wheat bread.

Divine Swine \$90

Ham & brie on a French baguette with fig jam, arugula & honey mustard.

Grilled Vegetarian Panini \$85

Fresh mozzarella, basil, tomatoes & roasted red peppers on ciabatta bread with balsamic reduction.

California Club \$95

Oven roasted turkey, romaine, tomato, Applewood bacon, avocado, sliced egg, crumbled bleu & mayo on wheat bread.

The Milano \$90

Lightly breaded chicken breast with arugula, tomato, red onion, mayo & shaved Parmesan on a brioche bun.

④ Southwest Chicken Wrap \$100

Grilled chicken, black beans, corn, tomatoes, lettuce, shredded jack cheese, chipotle ranch & avocado.

④ Chicken Bacon Ranch Sandwich \$100

Grilled chicken breast, crispy bacon, romaine, tomato, red onion & buttermilk garlic ranch on a homemade brioche bun.

BUILD YOUR OWN SANDWICHES

Shrimp Salad for \$17.95/lb.

Chicken Salad for \$11.95/lb.

Tuna Salad for \$13.95/lb.

Add any of the following to create your own sandwiches:

Small Sandwich Rolls for \$3.95/dozen

Croissants for \$36/dozen

Brioche buns for \$3.95/8 count

Baguette for \$4/each

(each baguette will make 4-5 sandwiches)

BUILD YOUR OWN SANDWICH TRAY

Choose your own sandwiches to create a great tasting display!

\$8.50/each

Turkey Club BLT

Tuna Salad

Chicken Salad

Vegetarian Panini

Portobello Panini

\$9/each

Big Fish Club

The Milano

The Divine Swine

\$9.50/each

California Club

\$10/each

Southwest Chicken Wrap

Chicken Bacon Ranch

\$11/each

Marinated Sirloin Club

French Dip

\$13/each

Shrimp Salad

④ Denotes a hot sandwich.



Pinwheel Wraps & Sliders

SLIDERS

Classic Burger Sliders

With cheddar, lettuce, tomato, mayo & ketchup assembled ready to eat on slider buns.

2 Dozen for \$75 | 4 Dozen for \$150

-OR- Top with Swiss, Arugula & 1000 Island

2 Dozen for \$75 | 4 Dozen for \$150

Each additional slider for \$3

Pulled Pork Sliders

Carolina pulled pork & cole slaw served with slider buns. Assembly required.

2 Dozen (3 lb.) for \$55 | 4 Dozen (6 lb.) for \$90

Each additional dozen for \$25

Divine Swine Sliders

Ham, brie, fig jam & arugula on a soft slider bun.

2 Dozen for \$60 | 4 Dozen for \$115

Each additional slider for \$2.25

Cuban Sliders

Slow roasted pulled pork, ham, swiss, dijon mustard, mojo sauce & pickle on a soft slider bun.

2 Dozen for \$80 | 4 Dozen for \$160

Each additional slider for \$3

Roasted Sirloin Sliders

Tender, slow roasted top round, caramelized onions, horsey sauce, & provolone on a soft slider bun.

2 Dozen for \$75 | 4 Dozen for \$145

Each additional slider for \$3

Harvest Turkey Sliders

Oven roasted turkey, French brie, cranberry chutney, spring mix, & mayo on a soft slider bun.

2 Dozen for \$75 | 4 Dozen for \$140

Each additional slider for \$2.75

Chicken Salad Sliders

Our homemade classic chicken salad, spring mix, tomato & pickle.

2 Dozen for \$65 | 4 Dozen for \$125

Each additional slider for \$2.50

Shrimp Salad Sliders

Our delicious shrimp salad with spring mix, tomato & pickle on a soft slider bun.

2 Dozen for \$125 | 4 Dozen for \$245

Each additional slider for \$4.95



PINWHEEL WRAPS

Platter is two of each wrap, each wrap is cut into six pieces (36 pieces total).

Serves 15-20 for \$70

Each additional wrap for:

Sirloin for \$10

Divine Swine for \$9

Harvest Turkey for \$9

Roasted Sirloin

Marinated and oven roasted sirloin, provolone, horsey sauce, arugula on a wheat wrap.

Harvest Turkey

Roasted turkey, brie, cranberry chutney, arugula, mayo on a spinach wrap.

Divine Swine

Ham, brie, arugula & fig jam on a wheat wrap.

HOMEMADE KETTLE COOKED CHIPS

Choose from regular or Old Bay chips.

Small Bowl for \$15 | Large Bowl for \$25



Homemade Desserts

PIES

Peanut Butter Pie \$40

Key Lime Pie \$24

Chocolate Walnut Pie \$19

BIG FISH FAVORITES

Bread Pudding with Sabayon Sauce

Half Pan serves 10-15 for \$45

Pecan Apple Cobbler

Half Pan serves 10-15 for \$90

BIG FISH SIGNATURE CAKES

Double Chocolate Cake \$35

1/4 Sheet Cake

Coconut Crème Cake \$130

1/4 Sheet Cake

Carrot Cake \$52

1/4 Sheet Cake with Cream Cheese Frosting

Salt Air Chocolate Cake \$70

10" round

Banana Cream Cake \$80

10" round



SMALL BITES & SPECIALTY DESSERTS

Assorted Homemade Cookie Trays

Our chocolate chip & peanut butter cookies.

Small | 30 cookies for \$40

Large | 60 cookies for \$70

Cookie & Brownie Tray \$40

Chocolate chip cookies & dark chocolate brownie bites.

Brownie Tray

Dark chocolate fudge brownies.

Approx. 80 pieces for \$45

Key Lime Pie Bites

Tangy and refreshing key lime pie bites with shortbread crust, whipped cream & graham cracker crumbs.

25 pieces for \$65 | 50 pieces for \$120



Party Supplies & Beverages

SUPPLIES

Plastic set-ups/Chafing Rentals

Each set-up includes a plate, 12 oz. cup, fork, knife & napkin.

7.5" plates per person \$1.25

10" plates per person \$1.50

Any items on a platter with lid \$7

Serving utensils are not included.

Available upon request.

Disposable Chafing Dishes \$12

Includes wire rack, water pan & sterno.

Beverages

Bottled Water & Soft Drinks

Each 20 oz. bottles available of Coke products or Dasani Water \$3

Beverages at this price only available with purchase of party platters.

Brewed Iced Tea or Lemonade

Fresh brewed iced tea served sweetened or unsweetened or fresh squeezed lemonade (available in different flavors)

Gallon serving 10-15 for \$6



DELIVERY

If your order totals \$300 or more, delivery is available to the following areas with the following fees:

Rehoboth Beach & Dewey Beach - \$25

Milton, Lewes & Bethany Beach - \$60

Fenwick Island, Millsboro & Long Neck - \$80

If your town is not listed, please inquire if delivery is available in your area. Delivery policies and charges may change during peak season.

CATERING POLICIES

Placing or Changing Your Order

Online, emailed or phone orders will be accepted or can be changed up to 72 hours before your Event Time or until we have reached our capacity; whichever comes first.

Cancellation Policy

Orders can be canceled with a full refund up to 48 hours before the day of your Event unless you have a custom order. Custom orders cannot be canceled. Please refer to our holiday menus for holiday cancellation policies.

Your credit card will be charged if your order is not picked up or is cancelled without a proper 48-hour notice.

Payment

A credit card number is required to place your order online or over the phone. Checks are only accepted for select businesses. Cash is accepted for pick-ups only but a credit card is still required to place your order.

Gift cards or eGift cards cannot be used online but you may call us after placing your order to use a gift card for payment or partial payment.

Orders will be charged in full after your order is confirmed.

To place your order with at least 72 hours notice, please visit bigfishcatering.com or call 302.227.3665 and ask for Evin.

ADDITIONAL SERVICES

For off-premise events, please contact our catering coordinator, **Valeria Mares** at **302.227.3707** or **valeria.maresgutierrez@atlasrestaurantgroup.com** to inquire about availability.



302.227.3665

Order online at
bigfishcatering.com.

Kindly allow **72 hours** notice for all orders.