

# BANQUET MENU INFORMATION



## Welcome to Big Fish Ocean View Raw Bar and Events

Thank you for your interest in Big Fish Grill Ocean View Raw Bar and Events!

Big Fish Grill Ocean View is part of the Big Fish Restaurant Group, an independently owned and professionally managed company with restaurants in Delaware and Maryland.

Located in Ocean View, Delaware just minutes from beautiful Bethany Beach and Route One, Big Fish Grill Ocean View is a full service restaurant with an upstairs banquet facility. We offer only the freshest, well prepared, creative cuisine in a casual, upscale atmosphere. Our modern coastal décor, contemporary design and plenty of natural light provide the perfect welcoming setting for any event. Our mission is to provide exceptional dining experiences, genuine hospitality and first class service for all guests at every event. Every occasion is a special occasion at Big Fish Grill Ocean View! We host wedding receptions, cocktail parties, fund-raisers, corporate events, holiday parties, rehearsal dinners, anniversaries and much, much more.

Experience the Big Fish difference at your next event!



**Please contact Susan Sokowski at [susan@bigfishevents.com](mailto:susan@bigfishevents.com) for more information.**

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# EVENT SPACE INFORMATION

**CAPTAIN'S TABLE:** Our private table located downstairs in the main restaurant seating a maximum of 12 guests. We offer our regular, a la carte dinner menu and special sheet at the Captain's Table. Reservation only with 2 hour time slots, please call the restaurant and ask for the manager on duty to check availability for the Captain's Table. There is a \$50 fee to reserve the Captain's Table.

**THE COVE:** Comfortably accommodates 75 guests for a seated event and 100 to 125 for a cocktail reception. Buffet & plated options available and full bar available.

**THE SANCTUARY:** Accommodates 50 to 60 guests for a seated event. The Sanctuary is AV equipped and perfect for corporate events and presentations. We offer plated and buffet menus and full bar is available. We strongly recommend all guests using our AV equipment test their laptop HDMI hook up prior to their event to ensure there are no compatibility issues.

**BOOK THE ENTIRE UPSTAIRS SPACE!** Perfect setting for larger events. Custom menus available. Offering buffet, plated and cocktail receptions with heavy hor d'oeuvres.

- Buffet and plated options allow for seating for 125 to 135 guests.
- Cocktail receptions for 150 to 160 guests.
- Attended food stations available.
- Full bar and beverage service.
- Custom cakes and dessert tables by Big Fish Premium Bakery

**RESERVING SPACE AT BIG FISH GRILL OCEAN VIEW:** We require a \$250 deposit to reserve and hold space at Big Fish Grill Ocean View. At the end of your event, your deposit will be applied to your bill or refunded to your credit card. Some restrictions apply.

**GUEST COUNT AND MENU SELECTIONS:** Please provide an accurate guest count & menu selections at least ten days prior to your event. We will prep for the guest count that you provide and charge for guest count you provide or the actual number of guests in attendance, whichever is greater.

**GRATUITY:** 20% gratuity will be added to your final bill. This includes food and beverage purchases and any additional fees you may incur for your event.

**EVENT CONTRACT:** Once all the details of your event have been confirmed, we will prepare an event contract which will be signed by all parties involved.

**OUTSIDE FOOD AND BEVERAGES:** Outside food and beverages are not permitted at on premise events at Big Fish Grill Ocean View. However, we will allow guests to bring a special dessert. There is a \$10 charge for each dessert brought to your event.

**FINAL PAYMENT:** Final payment is due at the conclusion of your event.

**MUSIC AND ENTERTAINMENT:** Outside entertainment is permitted in the upstairs banquet areas provided it does not disturb guests dining in other areas of our restaurant.

# PLATED DINNER #1 - \$35/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

## APPETIZERS

Your choice of one

**BRUSCHETTA**

**CRUDITÉS PLATTER**

**JERK CHICKEN SKEWERS**

**MUSHROOM CROSTINI**

**SPINACH AND ARTICHOKE DIP**

**ARTISAN CHEESE PLATTER**

**SMOKED TUNA DIP**

## SALAD COURSE

Your choice of two

**CAESAR** | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

**HOUSE** | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vinaigrette

**CHOPPED** | Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn, Buttermilk Garlic Ranch

**WEDGE** | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTRÉE SELECTIONS

Your choice of three

**GRILLED OR CARMELIZED SALMON**

Dijon cream/shaved parmesan, house mashers & asparagus

**SEAFOOD CAKES**

Broiled shrimp, crab and scallop cakes with coleslaw & sautéed mushrooms

**CASHEW CRUSTED COD**

saffron rice, asparagus and apple cider cream sauce

**GRILLED ANGUS SIRLOIN**

8 oz. center cut sirloin, demi-glace with risotto & sautéed mushrooms

**LEMON ROSEMARY CHICKEN**

House mashers & creamed spinach

**RIGATONI BOLOGNESE**

Tender veal in a creamy tomato sauce with garlic bread

## HOMEMADE DESSERTS

Your choice of two

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

**BROWNIES & COOKIES**

**INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!**

# PLATED DINNER #2 - \$45/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

## APPETIZERS

Your choice of two

**BRUSCHETTA**

**CRUDITÉS PLATTER**

**JERK CHICKEN SKEWERS**

**MUSHROOM CROSTINI**

**SPINACH AND ARTICHOKE DIP**

**ARTISAN CHEESE PLATTER**

**SMOKED TUNA DIP**

**MAPLE SRIRACHA WINGS**

## SALAD COURSE

Your choice of two

**CAESAR** | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

**HOUSE** | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin

**CHOPPED** | Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn, Buttermilk Garlic Ranch

**WEDGE** | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTRÉE SELECTIONS

Your choice of four

**BLACKENED MAHI**

House fruit salsa, sweet potato mashers & sautéed spinach

**GRILLED TUNA**

Mashers, asparagus & lobster sauce

**SIRLOIN & SHRIMP**

8 oz. center cut sirloin & charcoal shrimp skewer, demi-glace, mashers, mushrooms

**LOBSTER MAC & CHEESE**

Maine lobster, lump Maryland crab, orecchiette pasta, herb bread crumbs

**BERKSHIRE FARMS PORKCHOP**

12 oz. bone in, maple brined, sweet potato mashers, creamed spinach

**LEMON ROSEMARY CHICKEN**

House mashers & creamed spinach

**NEW ENGLAND LOBSTER SALAD ROLL**

Salted fries & coleslaw

**RIGATONI BOLOGNESE**

Tender veal in a creamy tomato sauce with garlic bread

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CARROT CAKE • CHOCOLATE CAKE**

**PEANUT BUTTER PIE • BREAD PUDDING • COCONUT CRÈME CAKE**

**INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!**

# PLATED DINNER #3 - \$55/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

## APPETIZERS

Your choice of three

**BABY SEAFOOD CAKES**

**SHRIMP COCKTAIL**

**CHEESE AND FRUIT PLATTER**

**BRUSCHETTA**

**DEVILED EGGS TOPPED  
w/CRAB AND SHRIMP**

**OYSTERS CRAB-EFELLER**

**CRAB DIP w/FRENCH BREAD TOASTS**

**FRIED CALAMARI**

## SALAD COURSE

Your choice of two

**CAESAR** | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

**HOUSE** | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin

**CHOPPED** | Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn, Buttermilk Garlic Ranch

**WEDGE** | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTRÉE SELECTIONS

Your choice of four

**NEW YORK STRIP** | 8 oz. grilled, demi-glace with mashers & sautéed mushrooms

**JUMBO LUMP CRAB CAKES** | Neva's potatoes, asparagus & tartar

**FILET & CRAB CAKE** | 5 oz. center cut filet, crab cake, demi-glace, sweet mashers, sautéed spinach

**CHESAPEAKE TORTELLINI** | Sautéed shrimp, baby spinach, blush sauce topped with crab cake

**PECAN CRUSTED HALIBUT** | Daily risotto, stewed tomatoes, lemon cream sauce

**LEMON ROSEMARY CHICKEN** | House mashers & creamed spinach

**GRILLED SCALLOP SKEWERS** | Saffron rice and sautéed spinach

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE • BREAD PUDDING**

**CHEESECAKE • COOKIES & BROWNIES**

**INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!**

# PLATED DINNER#4 - \$65/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

## APPETIZERS

Your choice of four

**BABY CRAB CAKES**

**ARTISAN CHEESE PLATTER  
& BRUSCHETTA**

**TUNA SASHIMI**

**GULF SHRIMP COCKTAIL**

**CRAB DIP**

**OYSTERS CRAB-EFELLER**

**VEAL COCKTAIL MEATBALLS  
w/MUSHROOM DEMI**

## SALAD COURSE

Your choice of two

**CAESAR** | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

**HOUSE** | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin

**CHOPPED** | Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn, Buttermilk Garlic Ranch

**WEDGE** | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTRÉE SELECTIONS

Your choice of four

**WHOLE STEAMED 1.5 LB. LOBSTER**

Drawn butter, Neva's potatoes, creamed spinach

**JUMBO LUMP CRAB CAKES**

Neva's potatoes, asparagus & tartar

**FILET & LOBSTER TAIL**

8 oz. center cut filet, 4 oz. lobster tail, demi-glace, sweet mashers, sautéed spinach

**STUFFED ½ LOBSTER**

Steamed then broiled with our house imperial, sautéed spinach & daily risotto

**MARINATED SEA BASS**

Saffron rice and daily fresh vegetable

**LEMON ROSEMARY CHICKEN**

House mashers & creamed spinach

**PECAN CRUSTED HALIBUT**

Daily risotto, stewed tomatoes, lemon cream sauce

**PAN SEARED SCALLOPS**

Sweet potato mashers and asparagus

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CARROT CAKE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

**CHEESECAKE • BREAD PUDDING • COCONUT CRÈME CAKE • TIRAMISU**

# BUFFET DINNER MENU #1 - \$38/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.

Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

## APPETIZERS

*Your choice of one*

### SEASONAL CRUDITÉS PLATTER

BRUSCHETTA WITH  
GARLIC BUTTER CROSTINI

HOMEMADE SMOKED TUNA FISH DIP

JERK CHICKEN SKEWERS

## SALAD

*Your choice of one*

CAESAR | Romaine, Garlic Croutons, Shredded  
Parm, House Recipe Caesar

HOUSE | Spring Mix, Diced Tomatoes,  
Gorgonzola, Toasted Walnuts,  
Maple Walnut Vin

CHOPPED | Romaine, Tomatoes, Carrots,  
Cucumbers, Shoe Peg Corn,  
Buttermilk Garlic Ranch

## ENTREES

*Your choice of four*

SHRIMP PENNE

SEAFOOD CAKES

CRAWFISH ÉTOUFFÉE

CASHEW CRUSTED COD

GRILLED OR Caramelized SALMON

LEMON ROSEMARY TUSCAN CHICKEN

RIGATONI BOLOGNESE

## SIDES

*Your choice of two*

NEVA'S POTATOES

CREAMED SPINACH

BIG FISH MASHERS

STEWED TOMATOES

SAFFRON RICE

SAUTÉED MUSHROOMS

SWEET POTATO MASHERS

DAILY FRESH VEGGIE

## HOMEMADE DESSERT

*Your choice of two*

CHOCOLATE CAKE • PEANUT BUTTER PIE • KEY LIME PIE

INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!

# BUFFET DINNER MENU #2 - \$48/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.  
Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

## APPETIZERS

Your choice of two

- CHEESE PLATTER
- SHRIMP & VEGETABLE SPRING ROLLS
- CRUDITÉS PLATTER
- MUSHROOM CROSTINI
- SPINACH & ARTICHOKE DIP

- HAND BREADED CHICKEN TENDERS
- BRUSCHETTA w/GARLIC BUTTER CROSTINI
- SHRIMP QUESADILLAS
- JERK CHICKEN SKEWERS

## SALAD

Your choice of two

- CAESAR | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar
- HOUSE | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin
- WEDGE | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTREES

Your choice of three

- HERB CRUSTED MAHI-MAHI
- CARAMELIZED SALMON
- SEAFOOD CAKES
- SHRIMP PENNE
- BLACKENED TUNA
- STUFFED FLOUNDER
- LEMON ROSEMARY TUSCAN CHICKEN
- LOBSTER & CRAB MAC N' CHEESE

## CARVING STATION

Your choice of one protein

- MARINATED OVEN ROASTED SIRLOIN
- OVEN ROASTED TURKEY
- PORK ROAST
- SLOW ROASTED PRIME RIB

## SIDES

Your choice of three

- NEVA'S POTATOES • CREAMED SPINACH
- BIG FISH MASHERS • SAUTÉED MUSHROOMS
- SAFFRON RICE • STEWED TOMATOES
- SWEET POTATO MASHERS
- BAKED SPICED APPLES
- DAILY FRESH VEGGIE

## DESSERT

Your choice of two

- KEY LIME PIE
- CHOCOLATE WALNUT PIE
- CARROT CAKE
- CHOCOLATE CAKE
- BREAD PUDDING  
WITH SABAYON SAUCE

# BUFFET DINNER MENU #3 - \$58/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.  
Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

## APPETIZERS

Your choice of three

JUMBO LUMP CRAB DIP  
21/25 SHRIMP COCKTAIL  
CHEESE PLATTER  
FRIED SHRIMP

OYSTERS CRAB - EFELLER  
MUSHROOM CROSTINI  
SPINACH & ARTICHOKE DIP  
VEAL MEATBALLS

## SALAD

Your choice of two

CAESAR | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar  
HOUSE | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin  
WEDGE | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

## ENTREES

Your choice of three

PAN SEARED ROCKFISH OR HALIBUT  
SHRIMP, SCALLOPS & LOBSTER OVER PENNE  
CHESAPEAKE TORTELLINI  
LOBSTER & CRAB MAC N' CHEESE  
LEMON ROSEMARY TUSCAN CHICKEN  
PAN SEARED CHILEAN SEA BASS  
JUMBO LUMP CRAB CAKES  
SESAME CRUSTED AHI TUNA  
FLOUNDER STUFFED w/CRAB IMPERIAL

## CARVING STATION

Your choice of one protein

BEEF TENDERLOIN  
PORK TENDERLOIN  
SLOW ROASTED PRIME RIB

## SIDES

Your choice of three

NEVA'S POTATOES • CREAMED SPINACH  
BIG FISH MASHERS • SAUTÉED MUSHROOMS  
SAFFRON RICE • STEWED TOMATOES  
SWEET POTATO MASHERS  
BAKED SPICED APPLES  
DAILY FRESH VEGGIE  
SEASONAL RISOTTO

## HOMEMADE DESSERT

Your choice of two

KEY LIME PIE  
CHEESECAKE • PEANUT BUTTER PIE  
BREAD PUDDING w/SABAYON SAUCE  
COOKIES & BROWNIES  
INQUIRE ABOUT SPECIALTY DESSERTS  
FROM OUR BIG FISH PREMIUM BAKERY!

# PLATED LUNCHEON #1 - \$24/PERSON

## APPETIZER COURSE OR SALAD COURSE

Please choose one

**BRUSCHETTA WITH  
GARLIC BUTTER CROSTINI**

**HOMEMADE SMOKED TUNA FISH DIP**

**SPINACH & ARTICHOKE DIP**

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## CAESAR

Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

## HOUSE

Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts,  
Maple Walnut Vinaigrette

## CHOPPED

Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn,  
Buttermilk Garlic Ranch

## ENTREES

Your choice of three

**SEAFOOD CAKE SANDWICH (BROILED)**

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

**BLACKENED COD SANDWICH**

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

**PULLED PORK SANDWICH**

on toasted sesame bun with coleslaw & tartar

**CASHEW CRUSTED COD WITH NEVA' POTATOES**

**GRILLED OR CARMELIZED SALMON** with house mashers

**GRILLED CHICKEN OR SHRIMP SKEWER** over Big Fish Salad

**RIGATONI BOLOGNESE** with Big Fish Garlic Bread

**GRILLED CHICKEN** with Fresh Veggies

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

Prices are per person and do not include gratuity. Prices are subject to change.

Menu includes regular coffee, decaf coffee and fountain sodas.

**PLATED OPTION IS AVAILABLE TO A MAXIMUM OF 50 GUESTS.**

# PLATED LUNCHEON #2 - \$28/PERSON

## APPETIZER COURSE OR SALAD COURSE

Please choose two

**BRUSCHETTA WITH  
GARLIC BUTTER CROSTINI**

**HOMEMADE SMOKED TUNA FISH DIP**

**MUSHROOM CROSTINI**

**SHRIMP & VEGETABLE  
SPRING ROLLS**

**SPINACH & ARTICHOKE DIP**

**CAESAR**

Romaine, Garlic Croutons, Shredded Parm,  
House Recipe Caesar

**HOUSE**

Spring Mix, Diced Tomatoes, Gorgonzola,  
Toasted Walnuts, Maple Walnut Vinaigrette

**CHOPPED**

Romaine, Tomatoes, Carrots, Cucumbers,  
Shoe Peg Corn, Buttermilk Garlic Ranch

## ENTREES

Your choice of three

**CRAB CAKE SANDWICH (BROILED)**

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

**BLACKENED COD SANDWICH**

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

**PULLED PORK SANDWICH**

on toasted sesame bun with coleslaw & tartar

**CASHEW CRUSTED COD** with Neva' Potatoes

**GRILLED OR CARMELIZED SALMON** with house mashers

**GRILLED CHICKEN OR SHRIMP SKEWER** over Big Fish Salad

**RIGATONI BOLOGNESE** with Big Fish Garlic Bread

**SEAFOOD CAKES** with Neva's Potatoes

**SHRIMP PENNE** with Big Fish Garlic Bread

**GRILLED CHICKEN** with Fresh Veggies

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

Prices are per person and do not include gratuity. Prices are subject to change.

Menu includes regular coffee, decaf coffee and fountain sodas.

PLATED OPTION IS AVAILABLE TO A MAXIMUM OF 50 GUESTS.

# BUFFET LUNCHEON #1 - \$24/PERSON

## APPETIZER COURSE

*Please choose one*

**BRUSCHETTA WITH  
GARLIC BUTTER CROSTINI**

**HOME MADE SMOKED TUNA FISH DIP**

**SPINACH & ARTICHOKE DIP**

**SEASONAL CRUDITÉS PLATTER**

**DAILY SOUP**

## ENTREES

*Your choice of three.*

*Served with snowflake rolls, lettuce, tomato, and pickles.*

**SHRIMP SALAD • CHICKEN SALAD • TUNA SALAD**

**CURRY CHICKEN SALAD • SLICED TURKEY • SLICED HAM**

## SIDES

*Your choice of two*

**NEVA'S POTATOES • HERB PASTA SALAD • GREEK ORZO PASTA SALAD**

**CUCUMBER TOMATO SALAD • COUNTRY STYLE POTATO SALAD**

**BROCCOLI SALAD • DAILY FRESH VEGGIE**

**CAESAR/HOUSE/CHOPPED OR SPINACH SALAD**

## HOME MADE DESSERT

*Your choice of two*

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

*Prices are per person and do not include gratuity. Prices are subject to change.*

*Menu includes regular coffee, decaf coffee and fountain sodas.*

**WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.**

# BUFFET LUNCHEON #2 - \$30/PERSON

## APPETIZER

Please choose one

**BRUSCHETTA WITH  
GARLIC BUTTER CROSTINI**

**HOME MADE SMOKED TUNA FISH DIP**

**SPINACH & ARTICHOKE DIP**

**SEASONAL CRUDITÉS PLATTER**

**DAILY SOUP**

## SALAD

Please choose one

**CAESAR**

*Romaine, Garlic Croutons, Shredded Parm,  
House Recipe Caesar*

**HOUSE**

*Spring Mix, Diced Tomatoes, Gorgonzola,  
Toasted Walnuts, Maple Walnut Vinaigrette*

**CHOPPED**

*Romaine, Tomatoes, Carrots, Cucumbers,  
Shoe Peg Corn, Buttermilk Garlic Ranch*

## ENTREES

Your choice of three

**SHRIMP PENNE • SEAFOOD CAKES • CASHEW CRUSTED COD**

**GRILLED OR Caramelized SALMON • LEMON ROSEMARY TUSCAN CHICKEN**

**RIGATONI WITH BOLOGNESE**

## SIDES

Your choice of two

**NEVA'S POTATOES • CREAMED SPINACH • BIG FISH MASHERS**

**STEWED TOMATOES • SAFFRON RICE • SAUTÉED MUSHROOMS**

**SWEET POTATO MASHERS • DAILY FRESH VEGGIE**

## HOMEMADE DESSERT

Your choice of two

**KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE**

Prices are per person and do not include gratuity. Prices are subject to change.

Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.

# BUFFET LUNCHEON #3 - \$35/PERSON

## APPETIZER

*Please choose two*

BRUSCHETTA WITH GARLIC BUTTER CROSTINI • ARTISAN CHEESE PLATTER  
SPINACH & ARTICHOKE DIP • SEASONAL CRUDITÉS PLATTER • DAILY SOUP • MUSHROOM CROSTINI  
SHRIMP QUESADILLAS • HAND BREADED CHICKEN TENDERS • JERK CHICKEN SKEWERS  
SHRIMP & VEGETABLE SPRING ROLLS

## SALAD

*Please choose one*

### CAESAR

Romaine, Garlic Croutons, Shredded Parm,  
House Recipe Caesar

### HOUSE

Spring Mix, Diced Tomatoes, Gorgonzola,  
Toasted Walnuts, Maple Walnut Vinaigrette

### WEDGE

Iceberg Wedge, Tomatoes, Bacon,  
Gorgonzola, And Buttermilk Ranch

## ENTREES

*Your choice of two*

HERB CRUSTED MAHI-MAHI  
GRILLED OR CARMELIZED SALMON  
SEAFOOD CAKES  
SHRIMP PENNE  
CASHEW CRUSTED COD  
LOBSTER & CRAB MAC 'N CHEESE  
LEMON ROSEMARY TUSCAN CHICKEN

## CARVING STATION

*Your choice of one*

MARINATED OVEN ROASTED SIRLOIN • OVEN ROASTED WHOLE TURKEY  
WHOLE PORK ROAST

## SIDES

*Your choice of two*

NEVA'S POTATOES • CREAMED SPINACH • BIG FISH MASHERS • STEWED TOMATOES  
SAFFRON RICE • SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • DAILY FRESH VEGGIE

## HOMEMADE DESSERT

*Your choice of two*

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE • SEASONAL CHEESECAKE • CARROT CAKE

*Prices are per person and do not include gratuity. Prices are subject to change.  
Menu includes regular coffee, decaf coffee and fountain sodas.*

**WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.**

# COCKTAIL PARTY/MEET & GREET/BUSINESS

**\$20 MENU/PERSON SELECT 4 APPETIZERS**  
**\$26 MENU/PERSON SELECT 6 APPETIZERS**  
**\$28 MENU/PERSON SELECT 8 APPETIZERS**  
**ADD \$3/PERSON FOR ALL SEAFOOD SELECTIONS**

## HOMEMADE DIPS & SUCH

SPINACH & ARTICHOKE DIP

SMOKED TUNA DIP

SALT AIR GOAT CHEESE SPREAD

HOMEMADE ORIGINAL HUMMUS

BRUSCHETTA • TRADITIONAL DEVILED EGGS

WILD MUSHROOM CROSTINI

## CHEESE & CRUDITE

SIGNATURE CHEESE PLATTER

CHEESE & FRUIT PLATTER

ITALIAN CHEESE ANTIPASTO PLATTER

FRESH FRUIT PLATTER • VEGGIE PLATTER

## CLASSIC PARTY FOODS

CHICKEN SATAY OR JAMAICAN JERK SKEWERS

CHICKEN TENDERS

BIG FISH WINGS (BUFFALO OR SRIRACHA)

CLASSIC BURGER SLIDERS

PULLED PORK SLIDERS • COCKTAIL MEATBALLS

## SEAFOOD & FISH

Add \$3/person

JUMBO LUMP BABY CRAB CAKES

BABY SEAFOOD CAKES • SHRIMP SATAY SKEWERS

SCALLOPS WRAPPED IN BACON

BLACKENED FISH SLIDERS • JUMBO LUMP CRAB DIP

CLASSIC SHRIMP COCKTAIL (21/25)

HONEY WHISKEY SMOKED SALMON

## LOOKING FOR SOMETHING MORE?

### BIG FISH TACO BAR

CHICKEN TACOS (\$10/person)

SHRIMP OR COD FISH TACOS (\$12/person)

SIRLOIN TACOS (\$14/person)

COMBO TACOS (\$17/person)

Served with soft flour tortillas, seasoned rice & black beans, pico de gallo, shredded cabbage, cheddar cheese, & baja sauce

### BUILD YOUR OWN RAW BAR

Market Price

OYSTERS, CLAMS, SHRIMP & LOBSTER TAILS

### CARVING STATION

Choice of:

SLOW ROASTED PRIME RIB (\$10/person)

OVEN ROASTED SIRLOIN (\$7/person)

OVEN ROASTED TURKEY (\$7/person)

PORK TENDERLOIN (\$7/person)

Served with snowflake rolls, and accompaniments.