



# ON-PREMISE PRIVATE DINING

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720 Justison Street • Wilmington, DE • [bigfishriverfront.com](http://bigfishriverfront.com)



Thank you for your interest in Big Fish Grill for your upcoming event. We are a family owned and professionally managed establishment, located in Wilmington, Delaware. Big Fish Grill offers high quality, fine food & beverages, created with only the freshest ingredients.

We are a family-friendly restaurant within walking distance to many nearby attractions such as The Delaware Blue Rocks Stadium, Penn Cinema and The Delaware Children’s Museum. We are the perfect central location, conveniently located on the beautiful Christina River, next to the Riverfront Hyatt Place, minutes from the Wilmington Train Station, and just 20 minutes away from the Philadelphia Airport.

Our mission is to delight every guest by exceeding their expectations. We strive to maintain only the highest standards of service and hospitality. Our attention to detail and passion for great food make us the perfect place for your next event.

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# PLATED *luncheon*

Luncheon menu available for events at the following times:

Monday - Friday 11:30AM-2:30PM • Saturday & Sunday 11:30AM-2:00PM

*\*Non-alcoholic beverages are not included.*

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## OPTION ONE | \$29/PERSON

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### TABLE SHARE SALAD

*(Choose one)*

#### CAESAR SALAD

CHOPPED SALAD WITH BUTTERMILK GARLIC RANCH DRESSING

HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

### ENTRÉE

*(Choose four - guest will select one)*

#### GRILLED -OR- CARAMELIZED SALMON

*grilled with Dijon cream sauce or caramelized, two sides*

**BIG FISH CIOPPINO** *garlic toast*

**FISH & CHIPS** *coleslaw, tartar sauce*

**JUMBO LUMP CRAB CAKE** *Old Bay remoulade, two sides*

**MARINATED CHICKEN BREAST** *two sides*

**FLASH-FRIED SHRIMP** *cocktail sauce, two sides*

**ANGUS BACON CHEESEBURGER** *one side*

**VEGETARIAN PASTA** *seasonal vegetables, penne, marinara*

### SIDES

*(Choose two - all guests receive)*

**NEVA'S POTATOES • COLESLAW • BROCCOLI • SALTED FRIES**

**SPANISH RICE • SAUTÉED SPINACH**

### TABLE SHARE

**FRESH BAKED COOKIES & BROWNIES**

**ADD HOMEMADE CAKE OR PIE | \$4 PER PERSON**

#### ADD TABLE SHARE APPETIZERS

**BIG FISH BRUSCHETTA W/HOMEMADE GARLIC BREAD | \$6 PER PERSON**

**CALAMARI | \$8 PER PERSON**

**SPINACH & ARTICHOKE DIP | \$6 PER PERSON**

# PLATED *luncheon*

Luncheon menu available for events at the following times:  
Monday - Friday 11:30AM-2:30PM • Saturday & Sunday 11:30AM-2:00PM  
*\*Non-alcoholic beverages are not included.*

## OPTION TWO | \$39/PERSON

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### FIRST COURSE TABLE SHARE HORS D'OEUVRES *(Choose one)*

BRUSCHETTA • SPINACH & ARTICHOKE DIP • VEGETABLE CRUDITÉ

### SECOND COURSE

*(Choose one)*

#### HOMEMADE CUP OF SOUP

CAESAR SALAD

CHOPPED SALAD  
WITH BUTTERMILK GARLIC  
RANCH DRESSING

HOUSE SALAD  
WITH MAPLE WALNUT  
VINAIGRETTE

### THIRD COURSE

*(Choose four - guest will select one)*

#### GRILLED -OR- CARAMELIZED SALMON

*grilled with Dijon cream sauce  
or caramelized, two sides*

#### SHRIMP TORTELLINI AURORA

*blush sauce, spinach, Parmesan cheese*

#### MARINATED CHICKEN BREAST *two sides*

BIG FISH CIOPPINO *garlic toast*

#### BLACKENED WILD BLUE CATFISH

*ravigote, two sides*

#### FISH & CHIPS *coleslaw, tartar sauce*

#### SOY SCALLOP SKEWER

*crispy wonton strips, two sides*

#### FLASH-FRIED SHRIMP

*cocktail sauce, two sides*

#### LEMON PEPPER TROUT

*garlic butter, two sides*

#### VEGETARIAN PASTA

*seasonal vegetables, penne, marinara*

### SIDES

*(Choose two - all guests receive)*

NEVA'S POTATOES • COLESLAW • BROCCOLI • SALTED FRIES

SPANISH RICE • SAUTÉED SPINACH

### FOURTH COURSE

*(Choose one)*

KEY LIME PIE • CHOCOLATE CAKE

# PLATED *luncheon*

Luncheon menu available for events at the following times:

Monday - Friday 11:30AM-2:30PM • Saturday & Sunday 11:30AM-2:00PM

*\*Non-alcoholic beverages are not included.*

## OPTION THREE | \$44/PERSON

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### FIRST COURSE TABLE SHARE HORS D'OEUVRES

*(Choose two)*

BRUSCHETTA • SPINACH & ARTICHOKE DIP • VEGETABLE CRUDITÉ • SMOKED TUNA DIP  
JERK CHICKEN SKEWERS • BOURBON SHRIMP SKEWERS

### SECOND COURSE

*(Choose one)*

CAESAR SALAD	HOMEMADE CUP OF SOUP CHOPPED SALAD WITH BUTTERMILK GARLIC RANCH DRESSING	HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE
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### THIRD COURSE

*(Choose four - guest will select one)*

BIG FISH CIOPPINO *garlic toast*  
8 OZ. ANGUS SIRLOIN *garlic butter, two sides*  
JUMBO LUMP CRAB CAKE *Old Bay remoulade, two sides*  
CARIBBEAN JERK CHICKEN  
SOY SCALLOP SKEWER *crispy wonton strips, two sides*  
GRILLED -OR- CARAMELIZED SALMON  
*grilled with Dijon cream sauce or caramelized, two sides*  
BLACKENED WILD BLUE CATFISH *ravigote, two sides*  
VEGETARIAN PASTA *seasonal vegetables, penne, marinara*  
MUSSELS LINGUINI IN MARINARA *garlic toast*  
FISH & CHIPS *coleslaw & tartar sauce*  
LEMON PEPPER TROUT *garlic butter, two sides*  
GRILLED SWORDFISH *two sides*

### SIDES

*(Choose two, all guests receive)*

NEVA'S POTATOES • COLESLAW • BROCCOLI • SALTED FRIES  
SPANISH RICE • SAUTÉED SPINACH • SEASONAL VEGETABLE

### FOURTH COURSE

*(Choose one)*

PEANUT BUTTER PIE • CHOCOLATE CAKE  
KEY LIME PIE • PECAN APPLE COBBLER

# Hot Lunch BUFFET

Luncheon menu available for events at the following times:  
Monday - Friday 11:30AM-2:30PM • Saturday & Sunday 11:30AM-2:00PM  
*\*Non-alcoholic beverages are not included.*

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**\$39 PER PERSON\* • MINIMUM OF 35 GUESTS**

## TABLE SHARE OR STATIONARY APPETIZERS

*(Choose two)*

**BIG FISH BRUSCHETTA W/HOMEMADE GARLIC TOAST • ARTISANAL CHEESE PLATTER • SMOKED TUNA DIP  
BLACKENED CHICKEN QUESADILLAS • JERK CHICKEN SKEWERS • BOURBON SHRIMP SKEWERS  
HAND-BREADED AND FLASH-FRIED CALAMARI W/HOMEMADE SAUCES  
VEGETABLE CRUDITÉ • SPINACH & ARTICHOKE DIP W/FRESH TORTILLA CHIPS**

## ENTRÉE SELECTIONS

*(Choose three)*

### **BIG FISH SHRIMP PENNE**

*sundried tomatoes, spinach,  
mushrooms, lobster sauce*

### **PENNE BOLOGNESE**

*homemade bolognese*

### **BLACKENED WILD BLUE CATFISH**

*ravigote*

### **OVEN ROASTED SIRLOIN**

*served medium rare in a homemade  
wild mushroom sauce*

### **CHICKEN MARSALA**

*seared chicken breast,  
homemade Marsala sauce*

### **SHRIMP AURORA TORTELLINI**

*blush sauce, spinach, Parmesan cheese*

### **GRILLED OR CARAMELIZED SALMON**

*grilled with Dijon cream  
sauce or caramelized*

### **JUMBO LUMP CRAB CAKES**

**+\$6 PER PERSON**

*Old Bay remoulade, two sides*

### **LEMON CAPER CHICKEN**

*sautéed chicken breast,  
lemon caper vinaigrette*

## HOMEMADE SIDES

*(Choose two)*

**NEVA'S POTATOES • COLESLAW • SEASONAL FRESH VEGGIE • SWEET POTATO MASHERS  
SAUTÉED SPINACH • SPANISH RICE • BROCCOLI • SALTED FRIES • GREEK PASTA SALAD**

## HOMEMADE DESSERT

*(Choose two)*

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

# PLATED *dinner*

Dinner Menus available for events at the following times:  
Monday-Friday 3:30PM-8:30PM • Saturday & Sunday 2:00PM-8:30PM  
*\*Non-alcoholic beverages are not included.*

## OPTION ONE | \$48/PERSON

### FIRST COURSE

#### TABLE SHARE HORS D'OEUVRES

*(Choose one)*

BRUSCHETTA • CRISPY CALAMARI  
ROASTED GARLIC HUMMUS  
SPINACH & ARTICHOKE DIP

### SECOND COURSE

*(Choose one)*

HOMEMADE BOWL OF SOUP  
CAESAR SALAD  
CHOPPED SALAD W/BUTTERMILK GARLIC RANCH  
HOUSE SALAD W/MAPLE WALNUT VINAIGRETTE

### THIRD COURSE

*(Choose four - guest will select one)*

GRILLED OR CARAMELIZED SALMON  
*grilled with Dijon cream sauce or caramelized*  
JUMBO LUMP CRAB CAKES  
*Old Bay remoulade, two sides*  
FRIED SHRIMP *cocktail sauce, two sides*  
8 oz. ANGUS SIRLOIN *garlic butter, two sides*  
BIG FISH SHRIMP PENNE  
*sundried tomatoes, spinach,  
mushrooms, lobster sauce*  
MARINATED CHICKEN BREAST *two sides*  
GRILLED SWORDFISH *two sides*  
BLACKENED WILD BLUE CATFISH  
*ravigote, two sides*  
VEGETARIAN PASTA  
*seasonal vegetables, penne, marinara*

### SIDES

*(Choose two, all guests receive)*

NEVA'S POTATOES • COLESLAW • BROCCOLI  
SALTED FRIES • MASHERS • SPANISH RICE  
SAUTÉED SPINACH • SWEET POTATO MASHERS

### FOURTH COURSE

*(Choose one)*

PEANUT BUTTER PIE • CHOCOLATE CAKE  
KEY LIME PIE  
PECAN APPLE COBBLER A LA MODE

## OPTION TWO | \$58/PERSON

### FIRST COURSE

#### TABLE SHARE HORS D'OEUVRES

*(Choose two)*

BOURBON SHRIMP SKEWERS • CRISPY CALAMARI  
JAMAICAN JERK CHICKEN SKEWERS  
BLACKENED FILET MEDALLIONS  
SPINACH & ARTICHOKE DIP

### SECOND COURSE

*(Choose one)*

HOMEMADE BOWL OF SOUP  
CAESAR SALAD  
ICEBERG WEDGE SALAD W/BUTTERMILK  
GARLIC RANCH DRESSING  
HOUSE SALAD W/MAPLE WALNUT VINAIGRETTE

### THIRD COURSE

*(Choose four - guest will select one)*

GRILLED OR CARAMELIZED SALMON  
*grilled with Dijon cream sauce or caramelized*  
JUMBO LUMP CRAB CAKES  
*Old Bay remoulade, two sides*  
8 oz. SIRLOIN & CHARCOAL SHRIMP  
*garlic butter, two sides*  
MONTEREY GRILLED CHICKEN BREAST *two sides*  
SWORDFISH SCAMPI OVER LINGUINE  
BIG FISH SEAFOOD OF THE DAY PASTA  
LEMON PEPPER IDAHO RAINBOW TROUT  
*garlic butter, two sides*  
SESAME CRUSTED AHI TUNA *two sides*  
VEGETARIAN PASTA  
*seasonal vegetables, penne, marinara*

### SIDES

*(Choose two, all guests receive)*

NEVA'S POTATOES • COLESLAW • BROCCOLI  
SALTED FRIES • MASHERS • SPANISH RICE  
SAUTÉED SPINACH • SWEET POTATO MASHERS

### FOURTH COURSE

*(Choose one)*

PEANUT BUTTER PIE  
KEY LIME PIE • CHOCOLATE CAKE  
PECAN APPLE COBBLER A LA MODE

# PLATED *dinner*

Dinner Menus available for events at the following times:  
Monday-Friday 3:30PM-8:30PM • Saturday & Sunday 2:00PM-8:30PM

*\*Non-alcoholic beverages are not included.*

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## OPTION THREE | \$70/PERSON

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### FIRST COURSE

#### TABLE SHARE HORS D'OEUVRES

*(Choose four)*

SHRIMP COCKTAIL • BABY CRAB CAKES • JUMBO LUMP CRAB DIP  
ARTISANAL CHEESE & CHARCUTERIE  
BLACKENED FILET MEDALLIONS • OYSTERS ROCKEFELLER

### SECOND COURSE

*(Choose one)*

HOMEMADE BOWL OF SOUP  
CAESAR SALAD  
GOAT CHEESE SALAD WITH RASPBERRY VINAIGRETTE  
HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

### THIRD COURSE

*(Choose four - guest will select one)*

SEAFOOD LINGUINE *garlic toast*  
12 oz. NY STRIP *garlic butter, two sides*  
JUMBO LUMP CRAB CAKES *Old Bay remoulade, two sides*  
SESAME SOY GLAZED SCALLOPS *crispy wontons, two sides*  
8 oz. SIRLOIN w/GRILLED SHRIMP *garlic butter, two sides*  
SESAME CRUSTED AHI TUNA *two sides*  
SWORDFISH w/GARLIC SHRIMP *two sides*  
VEGETARIAN PASTA *seasonal vegetables, penne, marinara*  
SALMON-CRAB ROCKEFELLER *lump crab, ravigote, two sides*  
JERK CHICKEN BREAST *pineapple salsa, two sides*

### SIDES

*(Choose two, all guests receive)*

NEVA'S POTATOES • COLESLAW • BROCCOLI SALTED FRIES • MASHERS  
SPANISH RICE • SAUTÉED SPINACH • SWEET POTATO MASHERS

### FOURTH COURSE

*(Choose one)*

PEANUT BUTTER PIE  
KEY LIME PIE • CHOCOLATE CAKE  
PECAN APPLE COBBLER A LA MODE

# BUFFET *dinner*

Dinner Menus available for events at the following times:  
Monday- Friday 3:00PM-8:30PM • Saturday & Sunday 2:00PM-8:30PM  
*\*Non-alcoholic beverages are not included.*

## BUFFET DINNER OPTIONS

*Please select a price tier & choose from the included options.*

### TIER 1 • \$50/PERSON

CHOICE OF:

- (2) HORS D'OEUVRES
- (1) SALAD
- (2) ENTRÉES
- (2) SIDES

### TIER 2 • \$60/PERSON

CHOICE OF:

- (2) HORS D'OEUVRES
- (1) SALAD
- (3) ENTRÉES
- (3) SIDES

### TIER 3 • \$70/PERSON

CHOICE OF:

- (3) HORS D'OEUVRES
- (2) SALAD
- (3) ENTRÉES
- (4) SIDES

### COLD HORS D'OEUVRES OPTIONS

SEASONAL FRESH FRUIT  
ARTISANAL CHEESE BOARD  
VEGETABLE CRUDITÉ  
21/25 SHRIMP COCKTAIL  
HOUSE MADE GUACAMOLE W/TORTILLA CHIPS

### HOT HORS D'OEUVRES OPTIONS

SPINACH & ARTICHOKE DIP  
CHICKEN TENDERS  
BRUSCHETTA WITH GARLIC BREAD  
BLACKENED CHICKEN QUESADILLAS  
JUMBO LUMP CRAB DIP WITH TORTILLA CHIPS  
FLASH-FRIED CATFISH FINGERS  
JAMAICAN JERK CHICKEN SKEWERS

### FRESH SALAD OPTIONS

TRADITIONAL CAESAR SALAD  
BIG FISH HOUSE SALAD  
WITH MAPLE WALNUT  
VINAIGRETTE

CHOPPED SALAD  
WITH BUTTERMILK GARLIC RANCH  
WEDGE SALAD  
WITH BUTTERMILK GARLIC RANCH

GOAT CHEESE  
WITH RASPBERRY  
VINAIGRETTE

### AVAILABLE ENTRÉES

CARAMELIZED SALMON  
LEMON-HERB ROASTED SALMON  
LEMON PEPPER IDAHO TROUT  
SEAFOOD LINGUINE ALFREDO  
BIG FISH SHRIMP PENNE  
CHICKEN MARSALA  
BLACKENED WILD BLUE CATFISH  
WITH RAVIGOTE

CHICKEN PARMESAN  
WITH LINGUINE OR PENNE  
CHEESE TORTELLINI AURORA  
WITH CHICKEN  
BRAISED SHORT RIBS  
BARBEQUE PULLED PORK  
CHEESE TORTELLINI WITH MARINARA SAUCE ©  
VEGETABLE PENNE WITH MARINARA SAUCE ©

*Sides & Kids Entrees on Page 11.*

# BUFFET *dinner* continued

Dinner Menus available for events at the following times:

Monday- Friday 3:00PM-8:30PM

Saturday & Sunday 2:00PM-8:30PM

*\*Non-alcoholic beverages are not included.*

## SIDE CHOICES

### VEGETABLE

STEAMED BROCCOLI

GRILLED ASPARAGUS

SEASONAL VEGETABLE

HONEY GLAZED CARROTS

ROASTED BRUSSELS SPROUTS

### STARCH

SPANISH RICE

NEVA'S POTATOES

BIG FISH MASHERS

SWEET POTATO MASHERS

PERUVIAN SHRIMP FRIED RICE

### HOMEMADE DESSERT

**+\$5 PER PERSON**

*(Choose one)*

CARROT CAKE

KEY LIME PIE

CHOCOLATE CAKE

COOKIES

BROWNIES

## KIDS 12 & UNDER

\$12 PER PERSON

*Choice of one entrée for all of the children in your group.*

### ENTRÉES

FRIED SHRIMP & FRIES

CHICKEN TENDERS & FRIES

CRISPY FISH BITES & FRIES

PENNE PASTA WITH MARINARA

MACARONI & CHEESE

**SUPPLEMENTAL ITEMS ARE  
AVAILABLE TO ENHANCE  
YOUR PACKAGE!**

*Pricing based on two hour  
buffet service.*

# *additional* CARVING STATIONS

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Carving stations are available for up to 30 guests -or- 60 guests.

*\*Non-alcoholic beverages are not included.*

## **SLOW ROASTED PRIME RIB**

*au jus & horseradish cream*

30 GUESTS | \$MP

## **OVEN ROASTED BEEF TENDERLOIN**

*demi glace & horseradish cream*

30 GUESTS | \$MP

## **OVEN ROASTED FREE RANGE ORGANIC TURKEY BREAST**

*house made turkey gravy*

30 GUESTS | \$175

## **HONEY GLAZED SPIRAL HAM**

*pineapple salsa*

30 GUESTS | \$150

## **HERB DIJON CRUSTED**

### **ROAST PORK LOIN**

*pork au jus*

30 GUESTS | \$170

## **PARMESAN HERB CRUSTED**

### **LEG OF LAMB**

*mint demi-glace*

30 GUESTS | \$MP

# COCKTAIL *events*



Please select a price tier and choose from the following selections to create a Hors D'oeuvre Buffet for your Cocktail Event.

**TIER ONE | \$16 PER PERSON | 4 SELECTIONS**  
**TIER TWO | \$22 PER PERSON | 6 SELECTIONS**  
**TIER THREE | \$28 PER PERSON | 8 SELECTIONS**

**RIVERWALK WINGS** *naked, buffalo, or teriyaki, house blue cheese dressing*

**LOADED BAKED POTATO TOTS** *cheese, bacon, chives, spicy ranch dressing*

**FLASH-FRIED CATFISH BITES** *house made tartar sauce*

**CHICKEN TENDERS** *honey mustard*

**JAMAICAN JERK CHICKEN SKEWERS** *Thai chili sauce*

**GUACAMOLE & CHIPS** *homemade tortilla chips*

**FLASH-FRIED CALAMARI** *hand-breaded calamari rings, warm mustard & marinara sauce*

**BLACKENED CHICKEN QUESADILLAS** *jack cheese, cilantro, side of guacamole, black bean corn salsa & pico*

**SHRIMP COCKTAIL** *cocktail sauce & lemon*

**VEGGIE PLATTER** *seasonal vegetables, homemade buttermilk garlic-ranch*

**CHEESE & FRUIT TRAY** *assorted cheeses & seasonal fruit*

**BOURBON SHRIMP SKEWERS** *marinated & pan seared shrimp, Thai chili sauce*

**COCKTAIL MEATBALLS** *meatballs, marinara sauce*

**BRUSCHETTA** *tomato bruschetta, toasted garlic bread*

**BUFFALO CHICKEN DIP** *chicken, cream cheese, hot buffalo sauce, creamy blue cheese, tortilla chips*

**SPINACH & ARTICHOKE DIP** *baked with Parmesan cheese, house made tortilla chips*

**RAW OYSTERS ON THE HALF SHELL** *cocktail sauce, red wine mignonette, lemon*

## **SUPPLEMENTAL ITEMS ARE AVAILABLE TO ENHANCE YOUR PACKAGE!**

*Pricing based on two hour buffet service. Beverages are not included in package pricing.*

*Finalized guest count required a minimum of 24 hours in advance for all cocktail events.*

# hors d'oeuvres ADDITIONS

Supplemental items to enhance your Plated, Buffet or Cocktail Menu Package.

SMALL SERVES 10-15 | LARGE SERVES 15-20

## COLD PLATTERS

### SHRIMP COCKTAIL

Steamed 21/25 Gulf shrimp,  
served with cocktail sauce and lemon.

SMALL (4LB) \$110 • LARGE (6LB) \$160

### OYSTERS ON THE HALF SHELL

Chef's choice oysters served with cocktail sauce and lemon.

\$29 PER DOZEN

### BLUE CRAB COCKTAIL CLAWS

Blue Crab claws served with mustard sauce,  
cocktail sauce and lemon.

SMALL (62-75 CLAWS) \$MP

LARGE (100-125 CLAWS) \$MP

### BIG FISH COLD SEAFOOD PLATTER

Featuring 1 dozen fresh shucked oysters on the half shell,  
1 ½ pounds of steamed 16/20 size Gulf shrimp, 1 dozen raw  
Middle Neck clams, 2 split Maine lobsters chilled and served  
with homemade cocktail sauce, mustard sauce,  
lemon & daily mignonette.

SERVES 8-10 - \$MP

### VEGGIE PLATTER

Assorted veggies, garlic buttermilk ranch.

SMALL - \$45 • LARGE - \$65

### ARTISANAL CHEESE TRAY

Chef's accompaniments

SMALL - \$80 • LARGE - \$120

### ASSORTED CHEESE & FRUIT

Chef's accompaniments

SERVES 10-15 - \$90

### ARTISANAL CHEESE & CHARCUTERIE TRAY

Chef's accompaniments

SERVES 15-20 - \$110

### FRESH FRUIT PLATTER

SERVES 15-20 - \$65

### GUACAMOLE

Served with homemade tortilla chips.

SERVES 15-20 - \$85

## HOT PLATTERS

### JUMBO LUMP BABY CRAB CAKES

Big Fish baby crab cakes served with  
Old Bay remoulade and fresh lemon wedges

25 BABY CRAB CAKES - \$150

### SCALLOPS WRAPPED IN BACON

25 SCALLOPS - \$MP • 50 SCALLOPS - \$MP • 75 SCALLOPS - \$MP

### BOURBON SHRIMP SKEWERS

Bourbon marinated shrimp served with a Thai chili sauce.

25 SKEWERS - \$85 • 50 SKEWERS - \$160

### WHOLE SIDE OF SCOTTISH SALMON

A whole side of salmon, marinated, cold hickory-smoked  
and served medium. Available grilled, caramelized,  
-or lemon-herb roasted.

SERVES 10-15 - \$105

### LUMP CRAB DIP

Served with fried tortilla chips.

SMALL (3 LB.) - \$110 • LARGE (4 LB.) - \$140

### JAMAICAN JERK CHICKEN SKEWERS

Chicken tenders marinated in our homemade Jamaican  
jerk seasoning and served with a Thai chili dipping sauce.

25 SKEWERS - \$65 • 50 SKEWERS - \$125

### COCKTAIL MEATBALLS

Fresh homemade meatballs & marinara sauce.

50 MEATBALLS - \$85 • 100 MEATBALLS - \$155

### BIG FISH CHICKEN WINGS

Served naked, buffalo, or teriyaki style with  
blue cheese dressing.

10 LB. PLATTER - \$125

### BRUSCHETTA

Big Fish Grill's fresh tomato bruschetta served with  
toasted garlic bread.

SMALL (3 LB.) - \$40 • LARGE (5 LB.) - \$75

### SPINACH & ARTICHOKE DIP

Served with tortilla chips.

SMALL (3 LB.) - \$50 • LARGE (5 LB.) - \$80

### BUFFALO CHICKEN DIP

Served with tortilla chips.

SMALL (3 LB.) - \$60 • LARGE (5 LB.) - \$90

# sushi TO SHARE from Mikimotos

Supplemental platters to enhance your Plated, Buffet or Cocktail Menu package.



## SUSHI PLATTERS

### **TORBERT TRAY - \$110 • SERVES UP TO 6** *One of each roll*

*Wilmington, Philly, Tropicana, Miami Heat, Crunchy Yellowtail, California, Vegetable Tempura, Crunchy Spicy Tuna, Tekka, Hairy Mexican*

### **MT. FUJI - \$190 • SERVES UP TO 10** *12 pieces of sushi each:*

*tuna, salmon, eel, whitefish, white tuna, yellowtail*

### *12 pieces of maki rolls each:*

*Philly roll, California roll*

### *6 pieces of maki rolls each:*

*Crunchy Spicy Tuna, Crunchy Yellowtail roll, Miami Heat roll, Spicy Tuna roll*

### **NINJA - \$140 • SERVES UP TO 4** *4 pieces of sushi each:*

*tuna, whitefish, salmon, shrimp, crabstick, eel, white tuna, yellowtail*

### *12 pieces of maki rolls each:*

*Tekka roll, California roll*

### **TOKYO - \$175 • SERVES UP TO 6** *6 pieces of sushi each:*

*tuna, salmon, yellowtail, shrimp, crabstick, eel*

### *12 pieces of maki rolls each:*

*Tekka roll, California roll, Wilmington roll*

### **LET IT ROLL - \$165 • SERVES UP TO 10** *12 pieces of maki rolls each:*

*Philly roll, California roll, Tekka roll*

### *6 pieces of maki rolls each:*

*Crunchy Yellowtail roll, Miami Heat roll, Wilmington roll, Crunchy Spicy Tuna, Vegetable Tempura roll, Spicy Tuna roll*

### **Specialty Rolls:**

*Firecracker roll, Rainbow roll, Hairy Mexican roll*

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# Information & Policies

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EVENT AGREEMENT: For all booked events, we require a signed event agreement and deposit. The deposit will be applied to the bill day-of.

TIME LIMITATIONS: Depending on the space reserved and type of event you are hosting, time limitations vary. Additional time is always available with an applicable fee, which we charge on both prearranged and unplanned situations. Please speak to our event coordinator for more details.

MENU OPTIONS: We offer a variety of menu packages to choose from for your event. The menu packages consist of a list of selections in which you, the host, narrow down for your group. Gratuity is not included in the per person price. In order to ensure item availability, all menu selections are due no later than ten days prior to your event.

BAR PACKAGES: We offer two options for beverage service: CASH BAR: Guests will pay for their own alcoholic beverages individually -or- PER CONSUMPTION: We will start a tab for your group. Any alcoholic beverages that your guests order will be charged individually and paid for at the conclusion of the event. 20% gratuity will be added to all bar packages.

GUEST COUNT: Upon booking your event, you will be asked to provide us with an estimated head count. Final guest count is due ten days prior to the event.

OUTSIDE FOOD AND BEVERAGES: For your convenience, we allow guests to bring outside desserts into our restaurant for their event. The fee to bring in a dessert is \$10 per item. We will provide plates, napkins, and cutlery. No outside beverages of any kind are permitted.

AUDIO VISUAL USAGE: For groups who reserve our entire private room, we offer the usage of our 60" HDTV. This is complimentary as part of your private booking. This TV has a HDMI hookup, making it perfect for presentations. Please speak to our event coordinator regarding questions about your device and its compatibility. If you desire, you are welcome to come in and test your device at a prearranged time. Also, we ask that the sound be kept at a level that does not affect the dining experience of guests in the main restaurant, as we do reserve the right to adjust the sound level of your presentation if need be.

DECOR: Hosts are welcome to bring in their own decor with the exception of confetti & glitter. We ask that all balloons are weighted or tied down.

PARKING: We provide free, self-parking in our parking lot directly in front of the restaurant.

MUSIC: No music of any kind is permitted in any area of our restaurant.

GRATUITY: For your convenience, 20% gratuity will be added to all food and beverages ordered during your event.

PAYMENT: We accept Cash, Visa, Mastercard, American Express, Discover, and Gift Cards as forms of payment. Please make our event coordinator aware of any special payment circumstances you are requesting (separate checks, company checks, etc.).

CANCELLATION POLICY: We require a minimum of one week's notice prior to the event for a cancellation. If an event is cancelled less than one week prior to the event, the deposit will be forfeited in its entirety.

Contact  
Information



Emily DelPizzo

Northern Director of Events

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