



ON-PREMISE PRIVATE DINING

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720 Justison Street • Wilmington, DE • 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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Our Spaces

PRIVATE DINING ROOM

Big Fish Grill's private dining space in a bright, airy setting! Perfect for holiday parties, cocktail parties and rehearsal dinners.

SEATING CAPACITY 40 Guests
STANDING CAPACITY 50 Guests

SEMI-PRIVATE DINING ROOM **SEATING CAPACITY** 20 Guests

THE RIVERFRONT SPACE **SEATING CAPACITY** 60 Guests

OUTDOOR PATIO **SEATING CAPACITY** 70 Guests

SEMI-PRIVATE OUTDOOR PATIO **SEATING CAPACITY** 30 Guests

HIGH TOPS & RAW BAR 25 Guests Max

OUTDOOR BAR LOUNGE 30 Guests Max

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 ONE | \$29/PERSON

TABLE SHARE SALAD

(Host Selects One)

CAESAR SALAD

CHOPPED SALAD WITH BUTTERMILK GARLIC RANCH DRESSING

HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

ENTRÉE

(Host Selects 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 *salted fries*

VEGETARIAN PASTA *seasonal vegetables, penne, marinara*

SIDES

(Host Selects 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

KEY LIME PIE | CHOCOLATE CAKE

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

FIRST COURSE TABLE SHARE HORS D'OEUVRES *(Host Selects One)*

BRUSCHETTA • SPINACH & ARTICHOKE DIP • VEGETABLE CRUDITÉ

SECOND COURSE TABLE SHARE SALAD

(Host Selects One)

CAESAR SALAD

CHOPPED SALAD
WITH BUTTERMILK GARLIC
RANCH DRESSING

HOUSE SALAD
WITH MAPLE WALNUT
VINAIGRETTE

THIRD COURSE

(Host Selects 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*

JUMBO LUMP CRAB CAKE

Old Bay remoulade, two sides

FLASH-FRIED SHRIMP

cocktail sauce, two sides

LEMON PEPPER TROUT

garlic butter, two sides

VEGETARIAN PASTA

seasonal vegetables, penne, marinara

SIDES

(Host Selects Two - All Guests Receive)

NEVA'S POTATOES • COLESLAW • BROCCOLI • SALTED FRIES

SPANISH RICE • SAUTÉED SPINACH

FOURTH COURSE

(Host Selects 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

FIRST COURSE TABLE SHARE HORS D'OEUVRES

(Host Selects Two)

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

SECOND COURSE TABLE SHARE SALAD

(Host Selects One)

CAESAR SALAD

CHOPPED SALAD
WITH BUTTERMILK GARLIC
RANCH DRESSING

HOUSE SALAD
WITH MAPLE WALNUT
VINAIGRETTE

THIRD COURSE

(Host Selects 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

(Host Selects Two - All Guests Receive)

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

FOURTH COURSE

(Host Selects 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.*

\$39 PER PERSON* • MINIMUM OF 35 GUESTS

TABLE SHARE OR STATIONARY APPETIZERS

(Host Selects Two)

**BIG FISH BRUSCHETTA W/HOMEMADE GARLIC TOAST • ARTISANAL CHEESE PLATTER • COCKTAIL MEATBALLS
BLACKENED CHICKEN QUESADILLAS • JERK CHICKEN SKEWERS • BOURBON SHRIMP SKEWERS
FLASH-FRIED CALAMARI • VEGETABLE CRUDITÉ • SPINACH & ARTICHOKE DIP**

ENTRÉE SELECTIONS

(Host Selects Three)

BIG FISH SHRIMP PENNE

*sundried tomatoes, spinach,
mushrooms, lobster sauce*

PENNE BOLOGNESE

homemade bolognese

BLACKENED WILD

BLUE CATFISH

ravigote

CHICKEN MARSALA

*seared chicken breast,
homemade Marsala sauce*

BALSAMIC CHICKEN

*sautéed chicken breast,
balsamic reduction, bruschetta*

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

HOMEMADE SIDES

(Host Selects Two)

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

HOMEMADE DESSERT

(Host Selects 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

(Host Selects One)

BRUSCHETTA • CRISPY CALAMARI
ROASTED GARLIC HUMMUS
SPINACH & ARTICHOKE DIP

SECOND COURSE

(Host Selects Soup -or- Table Share Salads)

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

THIRD COURSE

(Host Selects 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*
LEMON PEPPER IDAHO TROUT *garlic butter, two sides*
BLACKENED WILD BLUE CATFISH
ravigote, two sides
VEGETARIAN PASTA
seasonal vegetables, penne, marinara

SIDES

(Host Selects Two - All Guests Receive)

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

FOURTH COURSE

(Host Selects 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

(Host Selects Two)

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

SECOND COURSE

(Host Selects Soup -or- Table Share Salads)

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

THIRD COURSE

(Host Selects 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
BIG FISH SEAFOOD OF THE DAY PASTA
BALSAMIC GRILLED CHICKEN BREAST
balsamic reduction, bruschetta
LEMON PEPPER IDAHO RAINBOW TROUT
garlic butter, two sides
GRILLED SWORDFISH *two sides*
SESAME CRUSTED AHI TUNA
sriracha aioli, crispy onions, two sides
VEGETARIAN PASTA
seasonal vegetables, penne, marinara

SIDES

(Host Selects Two - All Guests Receive)

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

FOURTH COURSE

(Host Selects 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.*

OPTION THREE | \$70/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Host Selects Four)

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

SECOND COURSE

(Host Selects Soup -or- Table Share Salads)

HOMEMADE BOWL OF SOUP

CAESAR SALAD

GOAT CHEESE SALAD WITH RASPBERRY VINAIGRETTE

HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

THIRD COURSE

(Host Selects Four - Guest Will Select One)

BIG FISH SEAFOOD OF THE DAY PASTA

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 *sriracha aioli, crispy onions, 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

(Host Selects Two - All Guests Receive)

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

SPANISH RICE • SAUTÉED SPINACH • SWEET POTATO MASHERS

FOURTH COURSE

(Host Selects 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
- BIG FISH SEAFOOD OF THE DAY PASTA
- BIG FISH SHRIMP PENNE
- CHICKEN MARSALA
- BLACKENED WILD BLUE CATFISH
- WITH RAVIGOTE

- CHICKEN PARMESAN
- CHICKEN TORTELLINI AURORA
- BRAISED SHORT RIBS
- BARBEQUE BABY BACK RIBS
- CHEESE TORTELLINI WITH BLUSH 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

(Host Selects 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

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 one hour buffet service. Beverages are not included in package pricing.

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.

\$31 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

California sushi roll, chef's choice raw oysters, raw middle
neck clams, shrimp cocktail, chilled Maine lobster tail,
raspberry mignonette, cocktail sauce, horseradish, lemon

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

Information & Policies

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.).

Contact
Information



Emily DelPizzo

Northern Director of Events

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302.216.8117