



ON-PREMISE PRIVATE DINING

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Our Location

WILMINGTON, DELAWARE



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.

PLATEDluncheon

Luncheon menu available for events at the following times:
Friday 12:00PM-3:00PM and Saturday & Sunday 12:00PM-2:00PM.

OPTION ONE | \$19/PERSON

FIRST COURSE

(Choose four- guest will select one)

GRILLED THREE CHEESE PANINI
FLASH-FRIED CATFISH SANDWICH
SHRIMP SALAD SANDWICH
FLASH-FRIED OYSTER SANDWICH
BUFFALO CHICKEN SANDWICH
HOMEMADE SOUP & SALAD COMBO

SECOND COURSE

(Choose one)

PEANUT BUTTER PIE
KEY LIME PIE

SIDE

(Choose one)

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

OPTION TWO | \$25/PERSON

FIRST COURSE

(Choose one)

CAESAR SALAD
WITH CAESAR DRESSING
CHOPPED SALAD
WITH BUTTERMILK GARLIC
RANCH DRESSING
HOUSE SALAD
WITH MAPLE WALNUT VINAIGRETTE

SECOND COURSE

(Choose four - guest will select one)

SCOTTISH SALMON
BIG FISH CIOPPINO
JUMBO LUMP CRAB CAKE
MARINATED CHICKEN BREAST
FLASH-FRIED SEAFOOD COMBO
GRILLED SWORDFISH
VEGETARIAN PASTA

SIDES

(Choose two)

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

PLATEDluncheon

Luncheon menu available for events at the following times:
Friday 12:00PM-3:00PM and Saturday & Sunday 12:00PM-2:00PM.

OPTION THREE | \$35/PERSON

FIRST COURSE

(Choose one)

HOMEMADE CUP OF SOUP

CAESAR SALAD
WITH CAESAR DRESSING

CHOPPED SALAD
WITH BUTTERMILK GARLIC
RANCH DRESSING

HOUSE SALAD
WITH MAPLE WALNUT VINAIGRETTE

SECOND COURSE

(Choose four - guest will select one)

SCOTTISH SALMON
SHRIMP TORTELLINI AURORA
MARINATED CHICKEN BREAST
BLACKENED SHRIMP W/MANGO SALSA
FLASH-FRIED SEAFOOD COMBO
GRILLED SWORDFISH
VEGETARIAN PASTA

SIDES

(Choose two)

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

THIRD COURSE

(Choose one)

PEANUT BUTTER PIE
CHOCOLATE CAKE
KEY LIME PIE

OPTION FOUR | \$40/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose one)

BRUSCHETTA • SPINACH & ARTICHOKE DIP
ROASTED GARLIC HUMMUS
BOURBON SHRIMP SKEWERS

SECOND COURSE

(Choose one)

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

THIRD COURSE

(Choose four - guest will select one)

BIG FISH CIOPPINO • 8 OZ. ANGUS SIRLOIN
JUMBO LUMP CRAB CAKE
CARIBBEAN JERK CHICKEN
CARAMELIZED SCOTTISH SALMON
BLACKENED WILD BLUE CHESAPEAKE CATFISH
VEGETARIAN PASTA

SIDES

(Choose two)

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

FOURTH COURSE

(Choose one)

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

PLATEDinner

Dinner Menus available for events at the following times:

Monday-Thursday 4:00PM-8:00PM • Friday 3:30PM-8:30PM

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

OPTION ONE | \$45/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 WITH CAESAR DRESSING
CHOPPED SALAD WITH BUTTERMILK GARLIC
RANCH DRESSING
HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

THIRD COURSE

(Choose four - guest will select one)

JUMBO LUMP CRAB CAKES
8 OZ. ANGUS SIRLOIN • BIG FISH SHRIMP PENNE
MARINATED CHICKEN BREAST
GRILLED SWORDFISH • SCOTTISH SALMON
BLACKENED WILD BLUE CHESAPEAKE CATFISH
VEGETARIAN PASTA

SIDES

(Choose two)

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 | \$55/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 WITH CAESAR DRESSING
ICEBERG WEDGE SALAD WITH BUTTERMILK
GARLIC RANCH DRESSING
HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

THIRD COURSE

(Choose four - guest will select one)

CARAMELIZED SALMON
JUMBO LUMP CRAB CAKES
8 OZ. SIRLOIN & CHARCOAL SHRIMP
MONTEREY GRILLED CHICKEN BREAST
SWORDFISH SCAMPI OVER LINGUINE
BIG FISH SEAFOOD OF THE DAY PASTA
AUSTRALIAN SEABASS • 5 OZ. FILET MIGNON
VEGETARIAN PASTA

SIDES

(Choose two)

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

PLATEDinner

Dinner Menus available for events at the following times:

Monday-Thursday 4:00PM-8:00PM • Friday 3:30PM-8:30PM

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

OPTION THREE | \$65/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose three)

ASSORTED CHEESE • SHRIMP COCKTAIL
OYSTERS ROCKEFELLER • BABY CRAB CAKES
COCKTAIL MEATBALLS w/MARINARA
BLACKENED FILET MEDALLIONS

SECOND COURSE

(Choose one)

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

THIRD COURSE

(Choose four - guest will select one)

14 OZ. NY STRIP STEAK
5 OZ. FILET & CRAB CAKE
JUMBO LUMP CRAB CAKES
SESAME CRUSTED AHI TUNA
BACON CRUSTED MAHI-MAHI
CHICKEN TORTELLINI AURORA
LOBSTER & SHRIMP FRA DIAVOLO
SOY-SESAME GLAZED SCALLOPS
VEGETARIAN PASTA

SIDES

(Choose two)

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

FOURTH COURSE

(Choose one)

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

OPTION FOUR | \$75/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose four)

SHRIMP COCKTAIL • BABY CRAB CAKES
LOBSTER SPINACH DIP • JUMBO LUMP CRAB DIP
BLACKENED FILET MEDALLIONS
SCALLOPS WRAPPED IN BACON
ASSORTED CHEESE & CHARCUTERIE

SECOND COURSE

(Choose one)

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

THIRD COURSE

(Choose four - guest will select one)

8 OZ. FILET MIGNON • SEAFOOD LINGUINE
MAHI-MAHI AND CRAB CAKE
14 OZ. NY STRIP • JUMBO LUMP CRAB CAKES
ROASTED GARLIC SEABASS w/SHORT RIB RAVIOLI
PARMESAN CRUSTED SCALLOPS
STUFFED 1/2 MAINE LOBSTER
VEGETARIAN PASTA

SIDES

(Choose two)

NEVA'S POTATOES • COLESLAW • BROCCOLI
SALTED FRIES • MASHERS • SAFFRON 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-Thursday 4:00PM-8:00PM • Friday 3:30PM-8:30PM
Saturday 2:30PM-8:30PM • Sunday 2:30PM-8:00PM

BUFFET DINNER OPTIONS

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

TIER 1 • \$40/PERSON

CHOICE OF:

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

TIER 2 • \$50/PERSON

CHOICE OF:

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

TIER 3 • \$60/PERSON

CHOICE OF:

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

COLD HORS D'OEUVRES OPTIONS

SEASONAL FRESH FRUIT
ARTISAN CHEESE BOARD
ASSORTED FRESH VEGETABLES
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
CRISPY CHESAPEAKE CATFISH BITES

FRESH SALAD OPTIONS

TRADITIONAL
CAESAR SALAD
WITH HOMEMADE
CAESAR DRESSING

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

SEAFOOD

CARAMELIZED SALMON
LEMON-HERB ROASTED SALMON
BLACKENED AUSTRALIAN SEA BASS
WITH MANGO PAPAYA SALSA
SEAFOOD LINGUINE ALFREDO
BIG FISH SHRIMP PENNE
SEAFOOD IMPERIAL

CHICKEN

CHICKEN MARSALA
SESAME CHICKEN WITH BROCCOLI & CARROTS
CHICKEN PARMESAN WITH LINGUINE OR PENNE
ROASTED BONE-IN CHICKEN WITH SAVORY HERB GRAVY
CRISPY SOUTHERN STYLE FRIED CHICKEN
CHEESE TORTELLINI AURORA WITH CHICKEN

BEEF & PORK

ROASTED SIRLOIN IN WILD MUSHROOM SAUCE
PENNE BOLOGNESE
BRAISED SHORT RIBS
BARBEQUE PULLED PORK

VEGETARIAN

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-Thursday 4:00PM-8:00PM • Friday 3:30PM-8:30PM
Saturday 2:30PM-8:30PM • Sunday 2:30PM-8:00PM

SIDE CHOICES

VEGETABLE

STEAMED BROCCOLI
GRILLED ASPARAGUS
SEASONAL VEGETABLE MEDLEY
BROCCOLI & CAULIFLOWER GRATIN
ROASTED BRUSSEL SPROUTS

STARCH

SPANISH RICE
NEVA'S POTATOES
BIG FISH MASHERS
SWEET POTATO MASHERS
HERB ROASTED FINGERLING POTATOES
SHRIMP RISOTTO
CHEDDAR MAC & CHEESE
CREAMY PARMESAN POLENTA
PERUVIAN SHRIMP FRIED RICE
SHRIMP & ANDOUILLE SAUSAGE ORZO

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

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

*Pricing based on two hour
buffet service.*

TACO BAR

Available for lunch or dinner events.

\$20 PER PERSON • (3) Choices from Taco and Quesadilla options

STARTERS

(Choose two)

Served with crispy tortilla chips.

SALSA VERDE (GREEN) • SALSA ROJA (RED)

PICO DE GALLO • GUACAMOLE

QUESO DIP

TACOS

GRILLED OR BLACKENED CHICKEN

CARNITAS (BRAISED PULLED PORK)

BLACKENED, GRILLED OR CRISPY SHRIMP

BLACKENED, PAN SEARED OR CRISPY COD

MARINATED, GRILLED FLANK STEAK

BLACKENED SHRIMP

CRAB

QUESADILLAS

*Includes Monterey Jack & cilantro,
sides of pico de gallo and sour cream*

MARINATED, BLACKENED CHICKEN

CARNITAS (BRAISED PULLED PORK)

MARINATED FLANK STEAK

BLACKENED SHRIMP

CRAB

SIDES

(Choose three)

BLACK BEANS • REFRIED BEANS

SPANISH RICE • JICAMA SLAW

PICKLED JALAPEÑOS & ONION

MEXICAN STREET CORN (SEASONAL)

Grilled corn on the cob, Chipotle mayo, queso fresco

SKILLET MEXICAN ZUCCHINI

Jalapeño, caramelized sweet onion, queso blanco

SPICY, CRISPY POTATOES WITH

CILANTRO SOUR CREAM

additional CARVING STATIONS

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

SLOW ROASTED PRIME RIB

Served with au jus & creamy horseradish sauce.

30 GUESTS | \$MP

60 GUESTS | \$MP

OVEN ROASTED BEEF TENDERLOIN

Served with demi glaze & creamy horseradish sauce.

30 GUESTS | \$MP

60 GUESTS | \$MP

OVEN ROASTED FREE RANGE

ORGANIC TURKEY BREAST

Served with house made turkey gravy & cranberry relish.

30 GUESTS | \$175

HONEY GLAZED SPIRAL HAM

Served with snowflake rolls & Dijon mustard.

30 GUESTS | \$150

60 GUESTS | \$300

HERB DIJON CRUSTED

ROAST PORK LOIN

Served with pork au jus.

30 GUESTS | \$170

60 GUESTS | \$340

PARMESAN HERB CRUSTED

LEG OF LAMB

Served with mint infused demi-glaze.

30 GUESTS | \$MP

60 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

SHRIMP POT STICKERS *pan fried, soy-ginger sesame sauce*

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

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

CRISPY CHESAPEAKE 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 cheese & seasonal fruit*

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

COCKTAIL 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

CHILLED SEAFOOD PLATTERS

SHRIMP COCKTAIL

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

SMALL (4LB) \$90 • LARGE (6LB) \$125

OYSTERS ON THE HALF SHELL

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

\$28.95 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 - \$175

HOT SEAFOOD APPETIZERS

JUMBO LUMP BABY CRAB CAKES

Big Fish baby crab cakes served with tartar sauce and fresh lemon wedges

25 BABY CRAB CAKES - \$140 • 50 BABY CRAB CAKES - \$280

75 BABY CRAB CAKES - \$420

SCALLOPS WRAPPED IN BACON

Sweet & succulent scallops wrapped in Applewood smoked bacon.

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

75 SCALLOPS - \$MP

BOURBON SHRIMP SKEWERS

Bourbon marinated shrimp served with a Thai chili dipping sauce.

25 SKEWERS - \$45 • 50 SKEWERS - \$85

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 - \$125

JUMBO LUMP CRAB DIP

Fresh jumbo lump crab with sweet corn, garlic, leeks and jack cheese. Served with fried tortilla chips.

SMALL (2 LB.) - \$100 (SERVES 8-10)

LARGE (4 LB.) - \$185 (SERVES 10-15)



hors d'oeuvres ADDITIONS

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

SMALL SERVES 10-15 | LARGE SERVES 15-20



ADDITIONAL COLD OPTIONS

VEGGIE PLATTER

Assorted veggies, perfect for dipping, garlic buttermilk ranch.

SMALL - \$30 • LARGE - \$50

SIGNATURE CHEESE TRAY

Our favorite picks of assorted Artisan cheeses, dried fruits, nuts and assorted crackers.

SMALL - \$75 • LARGE - \$125

ASSORTED CHEESE & FRUIT

An assortment of cheese & seasonal fruit, with toffee pecans and dried fruit.

SERVES 10-15 - \$75

ARTISAN CHEESE & CHARCUTERIE

Sharp Provolone, Asiago, Gorgonzola, Parmesan, olives, artichokes, charcuterie, dried figs & toffee pecans.

SERVES 15-20 - \$90

FRESH FRUIT PLATTER

A large platter of assorted fresh seasonal fruits.

SERVES 15-20 - \$60

GUACAMOLE & CHIPS

Our homemade guacamole served with homemade tortilla chips.

SERVES 15-20 - \$70



ADDITIONAL HOT OPTIONS

JAMAICAN JERK CHICKEN SKEWERS

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

25 SKEWERS - \$50 • 50 SKEWERS - \$90

COCKTAIL MEATBALLS

Fresh homemade meatballs & marinara sauce.

50 MEATBALLS - \$75 • 100 MEATBALLS - \$145

BIG FISH CHICKEN WINGS

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

10 LB. PLATTER - \$95

BRUSCHETTA

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

SMALL (3 LB.) - \$40 • LARGE (5 LB.) - \$80

SPINACH & ARTICHOKE DIP

Spinach & artichokes tossed in homemade dip topped with Parmesan cheese & served with tortilla chips.

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

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

Information & Policies

EVENT AGREEMENT: For all booked events, we require a signed event agreement. The event coordinator will send this to you after your deposit is received.

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 one week 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 items 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 must be confirmed at least 48 hours prior to the event. Credit card for final payment must be presented at the start of the event.*

GUEST COUNT: Upon booking your event, you will be asked to provide us with an estimated head count. Final guest count is due one week 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: We can provide decor upon request. Hosts are welcome to bring in their own decor with the exception of confetti. Please let the event coordinator know if you plan on coming in early to decorate.

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.

DISCLAIMER: Pricing and availability of all of the following menu items are subject to change without notice.

Contact
Information



Emily DelPizzo

Northern Director of Events

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