



Big Fish Grill on the Riverfront

720 S. Justison Street • Wilmington, DE
bigfishriverfront.com

Events

Special Events Coordinator
Jessica Ulmer
jessica@bigfishgrill.com
302.652.3474

Table of Contents

Our Location	3
Spaces & Amenities.....	4
Information & Policies.....	5
Plated Luncheon.....	6-7
Plated Dinner.....	8-9
Buffet Style Dinner.....	10-11
Taco Bar.....	12
Additional Carving Stations.....	13
Cocktail Events	14
Additions	15-16
Sushi Additions.....	17
Bar Packages.....	18



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.

Spaces & Amenities

OUR LOCATION OFFERS MULTIPLE SETTINGS TO HOST YOUR NEXT EVENT! ALL OF OUR SPACES REQUIRE A DEPOSIT TO HOLD THE DATE AND SPACE AS WELL AS A FOOD AND BEVERAGE MINIMUM PLUS GRATUITY. FOR SIT-DOWN EVENTS WE REQUIRE A PRIX FIXE MENU FOR GROUPS OVER 25. ALL SPACES ARE HANDICAP ACCESSIBLE. WE CAN MAKE ARRANGEMENTS FOR GROUPS LARGER THAN 75.

PRIVATE DINING ROOM

- Can accommodate up to 40 guests
- 60" HDTV with HDMI hookup
- Sliding doors for full privacy
- Available for plated sit-down lunch or dinner, buffets, or cocktail events
- Available year-round with exception of select holidays

SEMI-PRIVATE DINING ROOM

- Can accommodate up to 20 guests
- Sliding doors for partial privacy
- Wooden dividers to separate private dining room
- Available for plated sit-down lunch or dinner events
- Available year-round with exception of select holidays

RIVERFRONT SPACE

- Can accommodate up to 60 guests
- Next to our large windows overlooking the Christina River
- Available for plated sit-down lunch or dinner, buffets, or cocktail events
- Available year-round with exception of select holidays

INSIDE BAR

- Can accommodate standing room for up to 30 guests
- Available for happy hour and cocktail-style events
- Available year-round with the exception of select holidays

OUTDOOR PATIO

- Can accommodate up to 70 guests
- Covered with outdoor fans and string lighting
- Available for plated sit-down lunch or dinner, buffets, or cocktail style events
- Available April-October (*weather permitting*)

OUTDOOR BAR LOUNGE

- Can accommodate up to 30 guests
- Available for buffets, happy hour, or cocktail style events
- Available April-October (*weather permitting*)



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. Please note our disclaimer on page two, which includes more details regarding policies and procedures.

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. Our prix fixe menus include soda, coffee and iced tea. 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.

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.

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 COD SANDWICH

SHRIMP SALAD SANDWICH

FLASH-FRIED OYSTER SANDWICH

BUFFALO CHICKEN SANDWICH

HOMEMADE SOUP & SALAD COMBO

SIDE

(Choose one)

NEVA'S POTATOES

COLE SLAW

BROCCOLI

SALTED FRIES

SAFFRON RICE

SAUTÉED SPINACH

SECOND COURSE

(Choose one)

PEANUT BUTTER PIE

KEY LIME PIE

OPTION TWO | \$24/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

COLE SLAW

BROCCOLI

SALTED FRIES

SAFFRON RICE

SAUTÉED SPINACH

Menus include soda, coffee & freshly brewed iced tea.

PLATEDluncheon

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

OPTION THREE | \$28/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 • COLE SLAW

BROCCOLI • SALTED FRIES

SAFFRON RICE • SAUTÉED SPINACH

THIRD COURSE

(Choose one)

PEANUT BUTTER PIE

CHOCOLATE CAKE

KEY LIME PIE

OPTION FOUR | \$33/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose one)

BRUSCHETTA • SPINACH & ARTICHOKE DIP

ROASTED GARLIC & SHRIMP 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 • BIG FISH JAMBALAYA

CARIBBEAN JERK CHICKEN

CARAMELIZED SCOTTISH SALMON

BLACKENED LOUISIANA CATFISH

SIDES

(Choose two)

NEVA'S POTATOES • COLE SLAW

BROCCOLI • SALTED FRIES

SAFFRON RICE • SAUTÉED SPINACH

FOURTH COURSE

(Choose one)

PEANUT BUTTER PIE • CHOCOLATE CAKE

KEY LIME PIE • PECAN APPLE COBBLER

Menus include soda, coffee & freshly brewed iced tea.

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 | \$35/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUUVRES

(Choose one)

BRUSCHETTA • CRISPY CALAMARI
ROASTED GARLIC & SHRIMP 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)

SEAFOOD CAKES • 8 OZ. ANGUS SIRLOIN
BIG FISH SHRIMP PENNE • BIG FISH JAMBALAYA
MARINATED CHICKEN BREAST
GRILLED SWORDFISH
SCOTTISH SALMON • VEGETARIAN PASTA
BLACKENED LOUISIANA CATFISH

SIDES

(Choose two)

NEVA'S POTATOES • COLE SLAW • BROCCOLI
SALTED FRIES • MASHERS • SAFFRON RICE
SAUTÉED SPINACH • CREAMED SPINACH
SWEET POTATO MASHERS

FOURTH COURSE

(Choose one)

PEANUT BUTTER PIE
CHOCOLATE CAKE
KEY LIME PIE

OPTION TWO | \$45/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUUVRES

(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 • SEAFOOD 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

SIDES

(Choose two)

NEVA'S POTATOES • COLE SLAW • BROCCOLI
SALTED FRIES • MASHERS • SAFFRON RICE
SAUTÉED SPINACH • CREAMED SPINACH
SWEET POTATO MASHERS

FOURTH COURSE

(Choose one)

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

Menus include soda, coffee & freshly brewed iced tea.

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 | \$55/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose three)

ASSORTED CHEESE • SHRIMP COCKTAIL
OYSTERS ROCKEFELLER • BABY SEAFOOD 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

SIDES

(Choose two)

NEVA'S POTATOES • COLE SLAW • BROCCOLI
SALTED FRIES • MASHERS • SAFFRON RICE
SAUTÉED SPINACH • CREAMED 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

*Looking for an all-inclusive price? Include
beer & wine for 3 hours for \$100 per person.*

OPTION FOUR | \$65/PERSON

FIRST COURSE

TABLE SHARE HORS D'OEUVRES

(Choose four)

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

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 w/GRILLED SCALLOPS
ROASTED GARLIC SEABASS w/SHORT RIB RAVIOLI
PARMESAN CRUSTED SCALLOPS
STUFFED 1/2 MAINE LOBSTER
JUMBO LUMP CRAB CAKES

SIDES

(Choose two)

NEVA'S POTATOES • COLE SLAW • BROCCOLI
SALTED FRIES • MASHERS • SAFFRON RICE
SAUTÉED SPINACH • CREAMED SPINACH
SWEET POTATO MASHERS

FOURTH COURSE

(Choose one)

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

*Looking for an all-inclusive price? Include
beer & wine for 3 hours for \$115 per person.*

Menus include soda, coffee & freshly brewed iced tea.

BUFFETdinner

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
ROASTED GARLIC & SHRIMP HUMMUS
HOUSE MADE GUACAMOLE W/TORTILLA CHIPS

HOT HORS D'OEUVRES OPTIONS

SPINACH & ARTICHOKE DIP • CHICKEN TENDERS
BRUSCHETTA WITH GARLIC BREAD
BLACKENED CHICKEN QUESADILLAS
SASHIMI TUNA WITH SPICY NOODLES
JUMBO LUMP CRAB DIP WITH TORTILLA CHIPS
FLASH-FRIED COD FINGERS

FRESH SALAD OPTIONS

TRADITIONAL
CAESAR SALAD
WITH HOMEMADE
CAESAR DRESSING

BIG FISH
HOUSE SALAD
WITH MAPLE
WALNUT VINAIGRETTE

CHOPPED SALAD
WITH BUTTERMILK
GARLIC RANCH

ARUGULA
SALAD
WITH LEMON TYME
VINAIGRETTE

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
BIG FISH JAMBALAYA
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
CREAMED SPINACH
GRILLED ASPARAGUS
SEASONAL VEGETABLE MEDLEY
BROCCOLI & CAULIFLOWER GRATIN
STEAMED BROCCOLI & CARROTS
ROASTED BRUSSEL SPROUTS
WITH PANCETTA

STARCH

SAFFRON RICE
SPANISH RICE
NEVA'S POTATOES
BIG FISH MASHERS
SWEET POTATO MASHERS
HERB ROASTED FINGERLING POTATOES
SHRIMP RISOTTO
GOUDA 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
FRIED COD FINGERS & FRIES
PENNE PASTA WITH MARINARA

SUPPLEMENTAL ITEMS ARE AVAILABLE TO ENHANCE YOUR PACKAGE!

*Menus include soda, coffee &
freshly brewed iced tea.*

*Pricing based on two hour
buffet service.*

*Buffet items may not be
packaged to-go.*

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

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 | \$275

60 GUESTS | \$525

OVEN ROASTED BEEF TENDERLOIN

Served with demi glaze & creamy horseradish sauce.

30 GUESTS | \$300

60 GUESTS | \$560

OVEN ROASTED FREE RANGE

ORGANIC TURKEY BREAST

Served with house made turkey gravy & cranberry relish.

30 GUESTS | \$125

60 GUESTS | \$250

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 | \$225

60 GUESTS | \$450

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 sauce*

LOADED BAKED POTATO TOTS *filled with cheese, bacon and chives, spicy ranch dipping sauce*

FLASH-FRIED COD FINGERS *house made tartar sauce*

CHICKEN TENDERS *honey mustard dipping sauce*

JAMAICAN JERK CHICKEN SKEWERS *served with Thai chili dipping 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 *fresh, steamed, cocktail sauce and lemon*

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

CHEESE & FRUIT TRAY *assorted cheeses and seasonal fruit, toffee pecans, dried fruit*

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

COCKTAIL MEATBALLS *beef, pork, and veal meatballs, marinara sauce*

WILD MUSHROOM CROSTINI *baked crostini with mushrooms, Gouda, Swiss, Applewood smoked bacon*

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 (3LB) \$75 • LARGE (5LB) \$100

SASHIMI TUNA

Seared rare tuna served over spicy noodles, complete with wasabi, pickled ginger, seaweed salad, teriyaki sauce and Sriracha chili sauce.

SMALL (1.5LB TUNA) \$52 • LARGE (3LB TUNA) \$99

OYSTERS ON THE HALF SHELL

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

\$26.95 PER DOZEN

BLUE CRAB COCKTAIL CLAWS

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

SMALL (62-75 CLAWS) \$120

LARGE (100-125 CLAWS) \$200

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 - \$100 • 50 SCALLOPS - \$185

75 SCALLOPS - \$270

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 - \$75

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

WILD MUSHROOM CROSTINI

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

25 CROSTINIS - \$40 • 50 CROSTINIS - \$65

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

BIG FISH CHICKEN WINGS

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

10 LB. PLATTER - \$95

sushi PLATTERS

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, New Orleans, 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:

Malay roll, 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, Malay roll, Vegetable Tempura roll, Spicy Tuna roll, Specialty Rolls: Firecracker roll, Rainbow roll, Hairy Mexican roll

**Contains only fully cooked items.*

barPACKAGES

We offer the following options for beverage service.

CASH BAR

Guests will pay for their own alcoholic beverages individually.

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.

OPEN BAR PACKAGES

BEER & WINE

INCLUDE HOUSE WINE, DOMESTIC BOTTLED BEER, MILLER LITE, YUENGLING DRAFTS, SODA, JUICE, COFFEE & ICED TEA.

ONE HOUR - \$15 • TWO HOURS - \$25 • THREE HOURS - \$30

CALL LEVEL | MID SHELF

INCLUDE HOUSE LIQUORS, ALL BOTTLED BEER, ALL DRAFT BEER, HOUSE WINE, SODA, JUICE, COFFEE & ICED TEA

ONE HOUR - \$20 • TWO HOURS - \$30 • THREE HOURS - \$40

PREMIUM LEVEL | TOP SHELF

INCLUDE EVERYTHING FROM THE CALL LEVEL PACKAGE,
PLUS THE FOLLOWING...

GREY GOOSE, KETEL ONE, TITO'S, ALL SMIRNOFF FLAVORS, CAPTAIN MORGAN, MALIBU, MYER'S, MAKER'S MARK, KNOB CREEK, BULLEIT BOURBON, BULLEIT RYE, JACK DANIEL'S, JAMESON, CROWN ROYAL, TANQUERAY, BEEFEATER, PATRON SILVER, JOSE CUERVO, JOHNNIE WALKER BLACK, GLENFIDDICH 12YR, HENNESSEY, ROMANA SAMBUCA, KAHLUA, BAILEY'S, DISARONNO & FRANGELICO

ONE HOUR - \$30 • TWO HOURS - \$40 • THREE HOURS - \$55

20% gratuity will be added to all bar packages.

*Bar Packages Only - Package prices are per person. Shots are not included.
Minimum of 20 guests required. 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.*

**Pricing and availability subject to change without notice.*