



# 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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# 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

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|---------------------------------|-------------------------|-----------|
| <b>SEMI-PRIVATE DINING ROOM</b> | <b>SEATING CAPACITY</b> | 20 Guests |
|---------------------------------|-------------------------|-----------|

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|-----------------------------|-------------------------|-----------|
| <b>THE RIVERFRONT SPACE</b> | <b>SEATING CAPACITY</b> | 60 Guests |
|-----------------------------|-------------------------|-----------|

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| <b>OUTDOOR PATIO</b> | <b>SEATING CAPACITY</b> | 70 Guests |
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| <b>SEMI-PRIVATE OUTDOOR PATIO</b> | <b>SEATING CAPACITY</b> | 30 Guests |
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| <b>HIGH TOPS &amp; RAW BAR</b> | 25 Guests Max |
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|---------------------------|---------------|
| <b>OUTDOOR BAR LOUNGE</b> | 30 Guests Max |
|---------------------------|---------------|

# PLATEDluncheon

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

*(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

# PLATEDluncheon

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 *(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 - Table Share)*

KEY LIME PIE • CHOCOLATE CAKE

# PLATEDluncheon

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

*(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 - Table Share)*

PEANUT BUTTER PIE • CHOCOLATE CAKE  
KEY LIME PIE

# 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

*(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

# PLATEDinner

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 Two - Table Share)*

PEANUT BUTTER PIE • CHOCOLATE CAKE

KEY LIME PIE

## 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

GREEK SALAD w/GREEK VINAIGRETTE

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 Two - Table Share)*

PEANUT BUTTER PIE • KEY LIME PIE • CHOCOLATE CAKE

# 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

*(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 Two - Table Share)*

PEANUT BUTTER PIE

KEY LIME PIE • CHOCOLATE CAKE

# BUFFETdinner

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

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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*

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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

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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.).

Contact  
Information



Emily DelPizzo

Northern Director of Events

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302.216.8117