DELAWARE'S

BIG FISH Grill

RAW BAR

WILMINGTON RIVERFRONT

ON-PREMISE PRIVATE DINING

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720 Justison Street • Wilmington, DE • bigfishriverfront.com



DELAWARE'S BIG FISH Grill
RAW BAR
WILMINGTON RIVERFRONT

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
Fish & Chips *coleslaw, tartar sauce*
Jumbo Lump Crab Cake *Old Bay remoulade*
Marinated Chicken Breast
Flash-Fried Shrimp *cocktail sauce*
Angus Bacon Cheeseburger *salted fries*
Buffalo Chicken Sandwich *salted fries*
Lemon Pepper Trout *garlic butter*
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
Tomato & Artichoke Bruschetta w/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)*

Tomato & Artichoke 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
Shrimp Tortellini Aurora
lobster sauce, spinach, Parmesan cheese
Marinated Chicken Breast
Blackened Wild Blue Catfish *ravigote*
Fish & Chips *coleslaw, tartar sauce*
Jumbo Lump Crab Cake
Old Bay remoulade
Flash-Fried Shrimp *cocktail sauce*
Lemon Pepper Trout *garlic butter*
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

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)

Tomato & Artichoke 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)

8 oz. New York Strip *garlic butter*
Jumbo Lump Crab Cake *Old Bay remoulade*
Balsamic Chicken *balsamic reduction, bruschetta*
Grilled -or- Caramelized Salmon
Blackened Wild Blue Catfish *ravigote*
Vegetarian Pasta *seasonal vegetables, penne, marinara*
Mussels Linguini in Marinara *garlic toast*
Fish & Chips *coleslaw & tartar sauce*
Lemon Pepper Trout *garlic butter*
Jerk Swordfish *pineapple salsa*

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.*

$39 per person* • Minimum of 35 guests

Table Share or Stationary Appetizers

(Host Selects Two)

Tomato & Artichoke Bruschetta w/homemade garlic toast • Spinach & Artichoke Dip
Cocktail Meatballs • Blackened Chicken Quesadillas • Jerk Chicken Skewers
Bourbon Shrimp Skewers • Flash-Fried Calamari • Vegetable Crudité
Fresh Tossed Salad: House • Greek • Chopped -or- Caesar

Entrée Selections

(Host Selects Three)

Big Fish Shrimp Penne
spinach, lobster sauce

Penne Bolognese
homemade bolognese

Blackened Wild Blue Catfish
ravigote

Chicken Marsala
mushrooms, marsala sauce

Balsamic Chicken
balsamic reduction, bruschetta

Shrimp Aurora Tortellini
lobster sauce, spinach, Parmesan cheese

Grilled or Caramelized Salmon

Jumbo Lump Crab Cakes
+$6 per person
Old Bay remoulade

Jerk Swordfish
+$4 per person
pineapple salsa

Homemade Sides

(Host Selects Two)

Neva's Potatoes • Coleslaw • Seasonal Fresh Veggie
Sautéed Spinach • Spanish Rice • Broccoli • Salted Fries

Homemade Dessert

(Host Selects Two)

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)
Tomato & Artichoke 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
Jumbo Lump Crab Cakes
Old Bay remoulade
Fried Shrimp *cocktail sauce*
8 oz. NY Strip *garlic butter*
Big Fish Shrimp Penne
spinach, lobster sauce
Marinated Chicken Breast
Lemon Pepper Idaho Trout *garlic butter*
Blackened Wild Blue Catfish *ravigote*
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
Jumbo Lump Crab Cakes
Old Bay remoulade
8 oz. NY Strip & Charcoal Shrimp
garlic butter
Big Fish Seafood of the Day Pasta
Balsamic Grilled Chicken Breast
balsamic reduction, bruschetta
Lemon Pepper Idaho Rainbow Trout
garlic butter
Jerk Swordfish *pineapple salsa*
Sesame Crusted Ahi Tuna
sriracha aioli, crispy onions
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 3:00PM-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*
Sesame Soy Glazed Scallops *crispy wontons*
8 oz. NY Strip w/Grilled Shrimp *garlic butter*
Sesame Crusted Ahi Tuna *sriracha aioli, crispy onions*
Jerk Swordfish w/Garlic Shrimp *pineapple salsa*
Vegetarian Pasta *seasonal vegetables, penne, marinara*
Salmon-Crab Rockefeller *lump crab, ravigote*
Balsamic Chicken *balsamic reduction, bruschetta*
Herb Crusted Halibut *grilled pepper tomato relish*

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

BUFFET *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.*

Starting at $50/person

Includes a Choice of:
(2) Hors D'oeuvres • (1) Salad • (2) Entrées • (2) Sides

Add-Ons:
Additional Hors D'oeuvres +$4 per person
Additional Salad +$3 per person
Additional Side +$3 per person

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
Tomato & Artichoke 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 +$2 person
Big Fish Shrimp Penne
Balsamic Chicken
Blackened Wild Blue Catfish
with Ravigote
Chicken Parmesan

Chicken Tortellini Aurora
NY Strip +$6 per person
scallion chimichurri
Herb Crusted Halibut +$6 per person
grilled red pepper tomato relish
Jerk Swordfish +$2 per person
pineapple salsa
Cheese Tortellini *with lobster 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 3:30PM-8:30PM
Saturday & Sunday 2:00PM-8:30PM
**Non-alcoholic beverages are not included.*

Side Choices

Vegetable

Steamed Broccoli
Grilled Asparagus
Seasonal Vegetable
Sautéed Spinach
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)
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
scallion chimichurri
30 Guests | $MP

Oven Roasted Free Range Organic Turkey Breast
house made turkey gravy
30 Guests | $325

Honey Glazed Spiral Ham
pineapple salsa
30 Guests | $275

Herb Dijon Crusted Roast Pork Loin
pork au jus
30 Guests | $150
60 Guests | $275

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, thai chili, 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 *cheddar cheese, cilantro, sour cream & black bean corn salsa*
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*
Tomato & Artichoke Bruschetta *toasted garlic bread*
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

Tomato & Artichoke Bruschetta
Roma tomatoes, basil, red onion, garlic, and olive oil 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 72 hours 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 aect 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

BFG RIVERFRONT, WILMINGTON

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