



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:

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

(Choose one)

CAESAR SALAD

CHOPPED SALAD WITH BUTTERMILK GARLIC RANCH DRESSING

HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

ENTRÉE

(Choose 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 *tartar sauce, two sides*

MARINATED CHICKEN BREAST *two sides*

FLASH-FRIED SHRIMP *cocktail sauce, two sides*

ANGUS BACON CHEESEBURGER *one side*

VEGETARIAN PASTA *seasonal vegetables, penne, marinara*

SIDES

(Choose 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

ADD TABLE SHARE APPETIZERS

BIG FISH BRUSCHETTA W/HOMEMADE GARLIC BREAD | \$6 PER PERSON

CALAMARI | \$8 PER PERSON

SPINACH & ARTICHOKES 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

FIRST COURSE TABLE SHARE HORS D'OEUVRES *(Choose one)*

BRUSCHETTA • SPINACH & ARTICHOKE DIP • VEGETABLE CRUDITÉ

SECOND COURSE

(Choose one)

HOMEMADE CUP OF SOUP

CAESAR SALAD

CHOPPED SALAD
WITH BUTTERMILK GARLIC
RANCH DRESSING

HOUSE SALAD
WITH MAPLE WALNUT
VINAIGRETTE

THIRD COURSE

(Choose 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*

SOY SCALLOP SKEWER

crispy wonton strips, two sides

FLASH-FRIED SHRIMP

cocktail sauce, two sides

LEMON PEPPER TROUT

garlic butter, two sides

VEGETARIAN PASTA

seasonal vegetables, penne, marinara

SIDES

(Choose two - all guests receive)

NEVA'S POTATOES • COLESLAW • BROCCOLI • SALTED FRIES

SPANISH RICE • SAUTÉED SPINACH

FOURTH COURSE

(Choose one)

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

FIRST COURSE TABLE SHARE HORS D'OEUVRES

(Choose two)

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

SECOND COURSE

(Choose one)

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

(Choose four - guest will select one)

BIG FISH CIOPPINO *garlic toast*
8 oz. ANGUS SIRLOIN *garlic butter, two sides*
JUMBO LUMP CRAB CAKE *tartar sauce, 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

(Choose two, all guests receive)

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

FOURTH COURSE

(Choose 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

(Choose two)

BIG FISH BRUSCHETTA W/HOMEMADE GARLIC TOAST • ARTISANAL CHEESE PLATTER • SMOKED TUNA DIP
BLACKENED CHICKEN QUESADILLAS • JERK CHICKEN SKEWERS • BOURBON SHRIMP SKEWERS
HAND-BREADED AND FLASH-FRIED CALAMARI W/HOMEMADE SAUCES
VEGETABLE CRUDITÉ • SPINACH & ARTICHOKE DIP W/FRESH TORTILLA CHIPS

ENTRÉE SELECTIONS

(Choose three)

BIG FISH SHRIMP PENNE

*sundried tomatoes, spinach,
mushrooms, lobster sauce*

PENNE BOLOGNESE

homemade bolognese

BLACKENED WILD BLUE CATFISH

ravigote

OVEN ROASTED SIRLOIN

*served medium rare in a homemade
wild mushroom sauce*

CHICKEN MARSALA

*seared chicken breast,
homemade Marsala sauce*

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

tartar sauce, two sides

LEMON CAPER CHICKEN

*sautéed chicken breast,
lemon caper vinaigrette*

HOMEMADE SIDES

(Choose two)

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

HOMEMADE DESSERT

(Choose 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'OEUUVRES

(Choose one)

BRUSCHETTA • CRISPY CALAMARI
ROASTED GARLIC HUMMUS
SPINACH & ARTICHOKE DIP

SECOND COURSE

(Choose one)

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

THIRD COURSE

(Choose four - guest will select one)

GRILLED OR CARAMELIZED SALMON
grilled with Dijon cream sauce or caramelized
JUMBO LUMP CRAB CAKES *tartar sauce, 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*
GRILLED SWORDFISH *two sides*
BLACKENED WILD BLUE CATFISH
ravigote, two sides
VEGETARIAN PASTA
seasonal vegetables, penne, marinara

SIDES

(Choose two, all guests receive)

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 | \$58/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
ICEBERG WEDGE SALAD W/BUTTERMILK
GARLIC RANCH DRESSING
HOUSE SALAD W/MAPLE WALNUT VINAIGRETTE

THIRD COURSE

(Choose four - guest will select one)

GRILLED OR CARAMELIZED SALMON
grilled with Dijon cream sauce or caramelized
JUMBO LUMP CRAB CAKES *tartar sauce, two sides*
8 oz. SIRLOIN & CHARCOAL SHRIMP
garlic butter, two sides
MONTEREY GRILLED CHICKEN BREAST *two sides*
SWORDFISH SCAMPI OVER LINGUINE
BIG FISH SEAFOOD OF THE DAY PASTA
LEMON PEPPER IDAHO RAINBOW TROUT
garlic butter, two sides
SESAME CRUSTED AHI TUNA *two sides*
VEGETARIAN PASTA
seasonal vegetables, penne, marinara

SIDES

(Choose two, all guests receive)

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

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

(Choose four)

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

SECOND COURSE

(Choose one)

HOMEMADE BOWL OF SOUP

CAESAR SALAD

GOAT CHEESE SALAD WITH RASPBERRY VINAIGRETTE

HOUSE SALAD WITH MAPLE WALNUT VINAIGRETTE

THIRD COURSE

(Choose four - guest will select one)

SEAFOOD LINGUINE *garlic toast*

12 oz. NY STRIP *garlic butter, two sides*

JUMBO LUMP CRAB CAKES *tartar sauce, two sides*

SESAME SOY GLAZED SCALLOPS *crispy wontons, two sides*

8 oz. SIRLOIN w/GRILLED SHRIMP *garlic butter, two sides*

SESAME CRUSTED AHI TUNA *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

(Choose two, all guests receive)

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

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

SEAFOOD LINGUINE ALFREDO

BIG FISH SHRIMP PENNE

CHICKEN MARSALA

BLACKENED WILD BLUE CATFISH

WITH RAVIGOTE

CHICKEN PARMESAN

WITH LINGUINE OR PENNE

CHEESE TORTELLINI AURORA

WITH CHICKEN

BRAISED SHORT RIBS

BARBEQUE PULLED PORK

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- 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

(Choose 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

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*

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 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

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.

\$29 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 - \$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 tartar
sauce 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

BUFFALO CHICKEN DIP

Served with tortilla chips.

SMALL (3 LB.) - \$60 • LARGE (5 LB.) - \$90

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 & glitter. We ask that all balloons are weighted or tied down. 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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