



BIG FISH GRILL

CATERING MENU



NORTHERN DIRECTOR
OF EVENTS

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Thank you for your interest in Big Fish Grill Catering for your upcoming event! Our catering brings the award-winning Big Fish Grill experience to your home, office or venue. We specialize in serving fresh, quality fish and shellfish, as well as other delicious fare. We offer something for everyone and cater specifically to the needs of our guests. Our delicious food and outstanding service will create a memorable experience that your guests will never forget.

At Big Fish Grill, we cater to a broad scope of events. From corporate luncheons to casual gatherings, we are great for everything. We accept both takeout and delivery orders. If needed, our team members can also set up your food & serve your guests. Additionally, we offer catering supplies for your event, including plates, utensils, chafing dishes and much more. Big Fish Grill seeks to make your catering experience as simple and easy as possible. Give us a call today and put the work in our hands!

BIG FISH GRILL ON THE RIVERFRONT

720 South Justison Street
Wilmington, DE 19801

302.652.3474

KINDLY ALLOW 72 HOURS NOTICE FOR ALL ORDERS!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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COLD APPETIZERS & PLATTERS FOR ENTERTAINING

Small serves 10 to 15 | Large Serves 15 to 20



SEAFOOD

Shrimp Cocktail

21/25 count tail-on tiger shrimp served with cocktail sauce & lemon.

Small (4 lb.) 110 | **Large** (6 lb.) 160

Peel & Eat Shrimp

Our 16/20 count Texas Supreme peel & eat shrimp served with cocktail sauce & lemon.

Small (3 lb.) 105 | **Large** (5 lb.) 165

*Also available "cocktail" style: **Small** +15 **Large** +25

Colossal U-10 Gulf Shrimp Cocktail

Our largest selection of wild caught Texas Gulf coast shrimp steamed in the shell, chilled & cleaned cocktail style. Served with cocktail sauce & lemon.

Small (3 lb.) MKT | **Large** (5 lb.) MKT

Tuna Poke

Ahi tuna, cucumber, avocado, mango, edamame, seaweed salad, scallions, sesame seed and poke sauce.

Serves 15-20 (3 lb.) MKT/per pound

Big Fish Cold Seafood Platter

1 doz fresh shucked oysters, 1½ lbs. steamed 16/20 Gulf shrimp, 1 doz raw Middle Neck clams & two split Maine lobsters chilled and served w/homemade cocktail sauce, fresh lemon and daily mignonette.

Serves 8-10 people MKT

Oysters on the Half Shell

Chef's choice oysters served with cocktail sauce, mignonette & lemon.

Price based on 1 doz oysters 29

For each additional dozen 22

Blue Crab Claws

Blue Crab Claws served with cocktail sauce and lemon.

Small (Approx 62-75 claws) MKT

Large (Approx 100-125 claws) MKT

Smoked Salmon

Capers, diced red onions, chopped egg, honey mustard & French bread crostini.

One side of Salmon 90 • **Serves 10-15**

CHEESE & CRUDITÉ

Artisanal Cheese Platter

Chef's accompaniments.

Small 80 | **Large** 120

Cheese & Fruit Tray

Chef's accompaniments.

Serves 10-15 90

Artisanal Cheese & Charcuterie

Chef's accompaniments.

Serves 10-15 110

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Serves 15-20 65

Veggie Platter

Assorted seasonal veggies, served with our homemade buttermilk garlic ranch.

Small 45 | **Large** 65



HOT APPETIZERS & PLATTERS FOR ENTERTAINING

Small serves 10 to 15 | Large Serves 15 to 20



Jumbo Lump Baby Crab Cakes

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

25 Baby Crab Cakes 150 | **50 Baby Crab Cakes** 290

75 Baby Crab Cakes 430

Bourbon Shrimp Skewers

Bourbon marinated & pan seared shrimp served with a Thai chili dipping sauce.

25 Skewers 85 | **50 Skewers** 160

Scallops Wrapped in Bacon

25 Scallops MKT | **50 Scallops** MKT | **75 Scallops** MKT

Fish Sliders

Flash-fried catfish, tartar, lettuce & tomato served on a mini slider bun.

2 dozen 90 | **4 dozen** 180

Steamed Crab Legs

Wild caught Alaskan crab leg clusters fresh from our steamer, served with melted butter & lemon.

- **King Crab Legs** (Market Price per pound)
- **Snow Crab Legs** (Market Price per pound)

Whole Side of Scottish Salmon

Grilled or Caramelized

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized.

Serves 10-15 people 105

Whole Side of Scottish Salmon

Lemon-Herb Roasted

Toasted with fresh herbs, lemons and white wine.

Serves 10-15 people 105

Whole Side of Scottish Salmon

Thai Chili Glazed

A whole side of Scottish salmon topped w/sweet & spicy Thai Chili Glaze, black & white sesame seeds & sliced green onions.

Serves 10-15 people 105

Bucket of Steamers

Five dozen middle neck clams served in garlic wine broth with homemade garlic toast.

Serves 10-15 people 80

“Flash-Fried” Catfish Bites

Hand breaded & served with homemade tartar sauce.

25 Catfish Bites 85 | **50 Catfish Bites** 165

HOT APPETIZERS & PLATTERS FOR ENTERTAINING

Small serves 10 to 15 | Large Serves 15 to 20

NON-SEAFOOD APPETIZERS

Jamaican Jerk Chicken Skewers

Tenders marinated in our homemade Jamaican jerk seasoning and served with Thai chili glaze.

25 Skewers 65 | **50 Skewers** 125

Blackened Filet Skewers

Tender medallions of filet mignon rubbed with our house creole blackening spice & pan seared to medium, served with blue cheese dressing (2 filet medallions per skewer).

25 Skewers 190 | **50 Skewers** 360

Chicken Tenders Platter

Big Fish Grill's hand breaded chicken tenders served with homemade honey mustard. **Make it Buffalo style** +5

25 Tenders 65 | **50 Tenders** 125

Philly Cheesesteak Spring Rolls

Shaved ribeye & Cooper Sharp cheese wrapped in a light spring roll, fried crisp & golden brown served with spicy ketchup.

25 Spring Rolls 100 | **50 Spring Rolls** 190

Bruschetta

Our fresh tomato bruschetta with toasted garlic bread.

Small (3 lb.) 40 | **Large (5 lb.)** 75

Additional garlic bread 3 (2 slices)

Warm House-Baked Soft Pretzels

Crisp & soft fresh baked salted pretzels served warm with our Dijon-honey mustard and white cheese fondue.

10 Soft Pretzels 55 | **20 Soft Pretzels** 95

Additional Soft Pretzels 3.50/each

Asian Dumpling Platter

Steamed seafood & cabbage dumplings and crispy shrimp dumplings deep-fried golden brown served with a trio of soy-sesame, yum-yum & sweet chili dipping sauces.

40 Dumplings 130 (20 of each variety)

80 Dumplings 260 (40 of each variety)

Big Fish Chicken Wings

Delicious chicken wings served naked, buffalo, teriyaki or BBQ with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. platter 125

Cocktail Meatballs

Fresh homemade meatballs & marinara.

50 Meatballs 85 | **100 Meatballs** 155

Classic Burger Sliders

With cheddar, lettuce, tomato, onion, pickles, & mayo & ketchup assembled ready to eat on slider buns.

2 dozen 90 | **4 dozen** 170

Pulled Pork Sliders

Carolina Pulled Pork & Cole Slaw served with slider buns. Assembly required.

2 dozen (3 lb. Pulled Pork) 60

4 dozen (6 lb. Pulled Pork) 100





SIGNATURE QUESADILLAS

Each platter serves 10-15 people.

All Quesadillas are made with Fontina cheese & fresh cilantro.

**Served with black bean salsa & sour cream.
Add Guacamole +10.*

Blackened Chicken Quesadillas

8 Quesadillas 85

Additional Quesadillas 9/each

Crab Quesadillas

8 Quesadillas 130

Additional Quesadillas 15/each

Blackened Shrimp Quesadillas

8 Quesadillas 95

Additional Quesadillas 10/each

Pulled Pork Quesadillas

8 Quesadillas 75

Additional Quesadillas 8/each

HOMEMADE DIPS

Lump Crab Dip

Served with tortilla chips.

3 lb. 110 (serves 8-10) | **4 lb.** 140 (serves 10-20)

Spinach & Artichoke Dip

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

3 lb. with chips 50 (serves 8-10)

5 lb. with chips 80 (serves 15-20)

Smoked Tuna Dip

Our homemade smoked tuna dip with saltines & cocktail sauce.

3 lb. 50 (serves 8-10) | **5 lb.** 70 (serves 15-20)

Buffalo Chicken Dip

A Big Fish blend of tender chicken, cream cheese, hot buffalo sauce & creamy blue cheese dressing served with tortilla chips.

3 lb. with chips 60 (serves 8-10)

5 lb. with chips 90 (serves 15-20)

Roasted Garlic Hummus

Served with grilled pita points and seasonal vegetable spears.

Small (serves 8-10) 35 | **Large** (serves 15-20) 60

ADD-ONS

Guacamole & Chips Platter

Our homemade guacamole with homemade tortilla chips.

15-20 people 85



HOT LUNCH OR DINNER ENTREES



BEEF

Sliced Beef Tenderloin

Delicious, marinated & oven roasted beef tenderloin cooked to desired temperature and served with horsey sauce. Great hot or cold!

4 lb. MKT (serves approx 8 people)

Add'l beef MKT

Prices for beef are subject to change.
See page 9 for steak temperature guidelines.

Make it a dinner with two homemade sides 60

Whole Oven Roasted Prime Rib

Delicious, slow oven roasted prime rib cooked medium rare & served with homemade au jus and horsey sauce.

Whole Prime Rib (15 lb.) MKT (serves 8-10)

½ Prime Rib MKT

Make it a dinner with two homemade sides 60

Half Prime Rib Dinner w/ one side 30

Braised Boneless Beef Short Ribs

Tender & moist short rib of beef braised low & slow in rich red wine-mushroom veal demi-glace with aromatic root vegetables and button mushrooms.

5 lbs. (serves 8-10) -OR- **10 lbs.** (serves 15-20) MKT

Add'l beef MKT

Prices for beef are subject to change.

MORE ENTRÉES

Oven Roasted Turkey Breast 175

An 8-10 lb. oven roasted turkey breast sliced & served hot with homemade turkey gravy.

Make it a dinner with two homemade sides 235.

PORK

Homemade Carolina Pulled Pork BBQ

Smoked and oven roasted pork butts smothered in our homemade Carolina BBQ sauce.

5 lb. minimum order 60

Each additional lb. 10

Spiral Honey Glazed Ham

Slices of a 10 lb. spiral, honey glazed ham, fully cooked, on a serving platter. Serves 8-10 people.

10 lb. Ham 150

Spiral Honey Glazed Ham Dinner 210

Slices of a 10 lb. spiral, honey glazed ham with two homemade side dishes to serve 10 people.

Add rolls 5/dozen



CHICKEN

Chicken Marsala over Linguine

Marinated chicken breasts, seasoned and pan seared, served over linguine in a savory homemade Marsala sauce.

Small 130 | Large 220

Grilled Marinated Chicken Breasts

Our 5 oz. marinated chicken breasts.

Available grilled or BBQ style.

Small (20 breasts) 100

Large (40 breasts) 180

Additional breasts 6/each

HOT LUNCH OR DINNER ENTREES

SIGNATURE PASTA DISHES

Small serves 8-10 people

Large serves 15-20 people

Big Fish Shrimp Penne

Large shrimp sauteed with penne, fresh spinach, sundried tomatoes, mushrooms & basil in a light lobster sauce.

Small 100 | **Large** 200

Big Fish Seafood of the Day

Shrimp, scallops, clams & mussels tossed with our homemade lobster sauce and served over linguine.

Small 130 | **Large** 260

Pasta & Meatballs Marinara

Choose penne or linguine tossed in our homemade marinara sauce with our homemade beef meatballs.

Small 60 | **Large** 115

Tortellini Alfredo

Fresh asparagus, broccoli & red peppers.

Small 80 • **Add shrimp** 45 | **Add chicken** 35

Large 150 • **Add shrimp** 75 | **Add chicken** 55

Pasta & Parmesan Crusted Chicken

Choose from Penne or Linguine topped with parmesan crusted chicken.

With Marinara Sauce • Small 90 **Large** 170

With Alfredo Sauce • Small 120 **Large** 230

FISH & SEAFOOD SPECIALTIES

Jumbo Lump Crab Cakes

Homemade Big Fish jumbo lump “only” crab cakes served with tartar sauce. Each crab cake is 3.5 ounces.

Minimum order 10 cakes 130

Each additional cake is 12

Jumbo Lump Crab Cake Dinner

Sixteen of our jumbo lump “only” crab cakes with two homemade side dishes.

Serves 8 people 240

Each additional cake 12

Traditional Whole Maine Lobster Dinner

Featuring six 1.5 lb. lobsters, two homemade side dishes and a pint of butter.

Serves 6 people MKT

Additional Lobsters available MKT

Stuffed Lobster Dinner

Featuring six halved lobsters stuffed with a jumbo lump crab cake, two homemade side dishes & a pint of butter.

Serves 6 people MKT

Additional Stuffed Lobsters available MKT



See page 9 for side dish options.

COMBINATION DINNERS & SIDE DISHES

BIG FISH COMBO MEALS

Big Fish Grill Surf & Turf

Marinated, oven roasted, beef tenderloin and jumbo lump crab cakes served with homemade tartar sauce & demi-glaze.

5 lb. tenderloin & 10 Crab Cakes (serves 8-10) MKT

10 lb. tenderloin & 20 Crab Cakes (serves 10-20) MKT

Big Fish BBQ Dinner Combo

5 racks of "fall off the bone" baby back ribs, 5 lbs. of Carolina pulled pork BBQ and 10 spice rubbed BBQ chicken breasts.

Serves 15-20 people 185

Whole Grilled or Caramelized Salmon Dinner

*One side of salmon with two third pan homemade side dishes. **Serves 5 people 160***

*Two sides of salmon with two half pan homemade side dishes. **Serves 8 people 280***

HOMEMADE SIDE DISHES

Half Pan serves 10-15 people

Full Pan serves 30-35 people

Half Pan Sides 30

Full Pan Sides 55

Coleslaw | Spanish Rice

PREMIUM SIDES

Half Pan Sides 40

Full Pan Sides 75

Big Fish Mashers

Daily Fresh Veggie

Neva's Potatoes

Sweet Potato Mashers

BIG FISH BEEF TEMPERATURES

Rare = Cool Red Center

Med Rare = Warm Red Center

Medium = Hot Pink Center

Med Well = Hot Light Pink Center

Well = No Color



FRESH BIG FISH SALADS

BIG FISH SALADS

Small Bowl Serves 10-15 50

Large Bowl Serves 20-25 70

Add Grilled Chicken Breasts

10 Skewers +24 (4 breasts)

20 Skewers +40 (8 breasts)

Add Grilled Shrimp Skewers

10 Skewers +100 | **20 Skewers** +190

House Salad

Spring mix, diced tomatoes, toasted walnuts, gorgonzola cheese & maple walnut vinaigrette.

Chopped Salad

Romaine, carrot slivers, diced cucumbers, tomatoes & buttermilk garlic ranch dressing.

Big Fish Salad

Mixed greens, carrot slivers, diced tomatoes, cheddar & buttermilk garlic ranch dressing.

PREMIUM SALADS

Small Bowl Serves 10-15 60

Large Bowl Serves 20-25 80

Add Grilled Chicken Breasts

10 Skewers +24 (4 breasts)

20 Skewers +40 (8 breasts)

Add Grilled Shrimp Skewers

10 Skewers +100 | **20 Skewers** +190

Caesar Salad

Crisp romaine, homemade garlic croutons & grated Parm with our house recipe Caesar dressing with pasteurized eggs.

Greek Salad

Romaine, diced cucumbers, diced red onion, diced tomatoes, feta cheese, kalamata olives, pepperoncini with Greek dressing.

Goat Cheese Salad

Mixed greens, roasted red peppers, toasted pecan & aged goat cheese with raspberry vinaigrette.

SPECIALTY SALADS

Beefsteak Tomato Salad (seasonal)

Vine ripened beefsteak tomatoes topped with maple walnut vinaigrette, diced red onion and gorgonzola cheese.

Serves 8-10 people 60

Caprese Salad (seasonal)

Vine ripened, sliced beefsteak tomatoes with fresh mozzarella, fresh basil and balsamic reduction.

Serves 10-15 people 90

HOMEMADE SOUPS

Ask us about our daily homemade soup options.

Quart (serves 4) 35 | **Gallon (serves 16)** 130

Please allow at least 48 hours in advance.

Not all soups are available daily.



BIG FISH TACO BAR

Serves 8-10 people (2 tacos/person)

Corn tortillas, seasoned rice & black beans, pico de gallo, lettuce, cheddar cheese and sour cream.

Chicken Tacos 115

Blackened Shrimp Tacos 130

Blackened or Fried Catfish Tacos 145

Marinated Flank Steak \$MP

Add tortilla chips & fresh guacamole 50



HOMEMADE DELI SALADS

Serves 25-30 50

Pesto Pasta Salad

Our homemade basil pesto with penne pasta, sundried tomatoes & fresh grated Parmesan cheese tossed with pine nuts.

Mediterranean Pasta Salad

Our homemade Greek vinaigrette with penne pasta, cucumber, tomatoes, red onions, feta cheese, olives & pepperoncini peppers.

Broccoli Salad

Fresh broccoli tossed with mayonnaise, cheddar cheese, bacon and red onion.

Country Style Potato Salad

Our homemade potato salad consists of red skin, Idaho & sweet potatoes with fresh herbs.

Cucumber & Tomato Salad

Fresh cucumbers & cherry tomatoes with rice wine vinegar, red onion, dill and tarragon. A refreshing salad to accompany any meal.

Neva's Cafe No Potato Salad

Fresh cauliflower, onions, eggs, mayo & vinegar make this tasty, yet potato free take on potato salad once famous at Neva's Cafe.

GOURMET MAC & CHEESE

Half Pan serves 10-15 people

Full Pan serves 30-35 people

Baked Four Cheese Mac & Cheese

Fontina, cheddar, parmesan and mozzarella cheeses melted into a creamy sauce, over cavatappi topped with seasoned panko crumbs & baked golden brown.

Half Pan 50 | **Full Pan** 90

Maine Lobster Mac & Cheese

Succulent Maine lobster chunks & cavatappi pasta in a lobster laced cream sauce topped with seasoned panko crumbs & baked golden brown.

Half Pan MKT | **Full Pan** MKT

Blackened Shrimp Mac & Cheese

Tiger shrimp rubbed in our house Creole seasoning in a Cajun spiced cheese sauce with cavatappi pasta, topped with seasoned panko crumbs & baked golden brown.

Half Pan 95 | **Full Pan** 180

DELI SANDWICH PLATTERS

SANDWICH TRAYS

Each sandwich tray comes with 10 sandwiches, cut in half.

Big Fish Turkey Club 85

Fresh oven roasted turkey served with Applewood smoked bacon, American cheese, lettuce, tomato & mayo on toasted wheat bread.

Shrimp Salad Sandwich 130

Homemade shrimp salad with our special recipe dressing with spring mix, tomatoes, pickles & onions on croissants.

Chicken Salad Sandwich 95

All white meat boneless chicken breast with spring mix, tomatoes, pickles & sliced red onion on wheat bread.

Marinated Sirloin Club 110

Marinated & oven roasted sirloin with spring mix, bacon, tomatoes and horsey sauce on Ciabatta bread.

Ham & Swiss 85

Sliced ham & Swiss cheese with lettuce, sliced tomatoes, honey mustard and mayo on Ciabatta bread.

Grilled Vegetarian Sandwich 85

Fresh mozzarella, basil, tomatoes & roasted red peppers with balsamic reduction. Choose a wrap or a panini!

BLT with Avocado 85

Applewood smoked bacon, avocado, lettuce, tomato & mayo on wheat bread.

Chicken Cobb Wrap 95

Grilled chicken, romaine, tomato, Applewood smoked bacon, avocado, sliced egg, crumbled bleu and mayo in a wrap.

Grilled Chicken Caesar Wrap 95

Marinated all-natural grilled chicken breast with romaine lettuce, diced plum tomatoes, Parmesan cheese & our signature Caesar dressing in a flour wrap.

Buffalo Chicken Wrap 95

Hand breaded all-natural chicken tenders deep fried & tossed in our house buffalo sauce with gorgonzola cheese, romaine lettuce, shredded carrots & crisp celery in a flour wrap.

Italian Chicken 95

Grilled chicken, arugula, balsamic reduction, roasted red pepper and Provolone on Ciabatta bread.

HOMEMADE KETTLE COOKED CHIPS

Choose from regular or Old Bay chips.

Small bowl 20 | Large Bowl 30



BIG FISH PREMIUM DESSERTS



PIES

Peanut Butter Pie 40

Key Lime Pie 24

Chocolate Walnut Pie 19

BIG FISH FAVORITES

Bread Pudding with Sabayon Sauce

Half Pan serves 10 to 15 45

Full Pan serves 20 to 25 85

Pecan Apple Cobbler

Half Pan serves 10 to 15 90

BIG FISH SIGNATURE CAKES

Double Chocolate Cake 35

Two layers of moist chocolate cake w/milk chocolate mousse filling covered with dark chocolate ganache

Carrot Cake with Cream Cheese Frosting 52
(1/4 sheet cake)

SMALL BITES & SPECIALTY DESSERTS

Assorted Homemade Cookie Trays

Our chocolate chip, peanut butter, oatmeal cranberry & snickerdoodle cookies.

Small 30 cookies • 45

Large 60 cookies • 80

Cookie & Brownie Tray 50

Approximately 20 pieces each of chocolate chip cookies & dark chocolate brownies.

Brownie Tray 45

Homemade traditional dark chocolate brownies. Approximately 40 brownies.

PARTY SUPPLIES & BEVERAGES

SUPPLIES

Plastic Set-ups/Chafing Rental

Set-up includes a plate, 12 oz. cup, fork, knife and napkin.

7.5" plates 0.75/person

10" plates 1.25/person

Disposable Chafer 10

Chafing dish includes two sternos.

****Serving utensils are not included, but are available to order upon request.**

BEVERAGES

Soft Beverages

Coke, Diet Coke, Sprite, Ginger Ale

12 oz. cans 2/each

Bottled Spring Water 2/each

Brewed Iced Tea 5/gallon

Fresh brewed iced tea served with sweeteners & lemons.

Serves 5-10 people

Need something else? Just ask us and we are happy to accomodate!

DELIVERY & SET-UP CHARGES

DELIVERY

For a delivery charge estimate, please refer to the chart below.
We require 72 hours notice for delivery.

5 MILES OR LESS	Less than \$500 - \$30
	\$500 to \$1000 - \$50
	\$1000 to \$1500 - \$75
	Over \$1500 - \$100 and up
5 - 10 MILES	Less than \$500 - \$50
	\$500 to \$1000 - \$75
	\$1000 to \$1500 - \$100
	Over \$1500 - \$125 and up
10+ MILES	Ask Catering Coordinator

SET-UP

One of our staff members can come into your venue and set up your food for you. Set-up charges are based on the number of items ordered. Please see the chart below for a setup estimate.

1 - 3 ITEMS	\$20
4 - 6 ITEMS	\$40
7+ ITEMS	\$60+

PAYMENTS, POLICIES & CHARGES

PAYMENT

All orders over \$500 are subject to a 50% deposit due upon placement of the order. A credit card authorization form must be completed by the credit card holder when paying a deposit with a credit card over the phone. The balance will be due at the date and time of service. Any off-premise event or delivery must have a credit card authorization on file for the remainder of the bill due the day of the event.

We accept credit cards, gift cards and cash for payment. We do not accept personal checks.

CANCELLATION POLICY

We allow a minimum of **72 hours notice** when cancelling any order or event. Any event cancelled in less than the permitted time will forfeit their deposit in its entirety.

SERVICE CHARGE

We offer full service catering staff for your event. The cost for this is \$200 per catering employee. This is based on a 5 hour event time - starting with setup and ending after breakdown of event is complete. Longer event times are available. Ask your catering coordinator for more details and extended staffing rates

CATERING AGREEMENT

All off-premise events requiring staffing and service of any kind will also need to sign a catering agreement to confirm their event. Our event coordinator will send this to you via email upon booking your event.

INCLEMENT WEATHER

In cases of inclement weather, we will do whatever it takes to ensure that we are still able to perform our event services. If a host must reschedule or cancel an event under these circumstances, we require a minimum of 24 hours notice. Any event rescheduled or cancelled with less than 24 hours notice will result in the deposit being forfeited in its entirety.

The Big Fish Grill is a full-service caterer, offering services such as: full bar service, wait staff and event planning consultations. Please contact our Northern Director of Events,

Emily DelPizzo at **emily.delpizzo@atlasrestaurantgroup.com** to request any of these services.

To place your order, please call 302.652.3474 and ask for a manager.

To ensure availability, place your order at least 72 hours in advance.

Pricing and availability subject to change without notice.

