



# BIG FISH GRILL

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## CATERING MENU

EVENT COORDINATOR

**JESSICA ULMER**

JESSICA@BIGFISHGRILL.COM

**302.652.3474**

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

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

**Small** (3 lb.) \$75 **Large** (5 lb.) \$100

### Peel & Eat Shrimp

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

**Small** (3 lb.) \$90 **Large** (5 lb.) \$125

\*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 Price **Large** (5 lb.) MKT Price

### Sashimi Tuna

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

**Small** (1.5 lb. tuna) \$52 **Large** (3 lb. tuna) \$99

Additional seared tuna - MKT price

### 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, mustard sauce, fresh lemon and daily mignonette.

**Serves 8-10 people** for MKT Price

### Oysters on the Half Shell

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

**Price based on 1 doz oysters** - \$26.95

**For each additional dozen** - \$19.95

### Blue Crab Claws

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

**Small** (Approx 62-75 claws) \$120

**Large** (Approx 100-125 claws) \$200

### Honey Whiskey Smoked Salmon

A whole side of honey whiskey smoked salmon served with capers, diced red onions, chopped egg, honey mustard & French bread crostini. **One side of Salmon** - \$85 **Serves 10-15**

## CHEESE & CRUDITÉ

### Signature Cheese Platter

A mixture of fresh artisan cheeses, toffee pecans & dried fruit.

**Small** - \$50 **Large** - \$90

### Cheese & Fruit Tray

Fresh artisan cheeses, seasonal fresh fruit, toffee pecans & dried fruit.

**Serves 10 to 15** - \$60

### Italian Cheese Platter

Sharp Provolone, Asiago, Gorgonzola, Parmesan, olives, artichokes, charcuterie, dried figs & toffee pecans.

**Serves 15 to 20** - \$90

### Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

**Serves 15-20** - \$60

### Veggie Platter

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

**Small** - \$30 **Large** - \$50





# HOT APPETIZERS & PLATTERS FOR ENTERTAINING

Small serves 10 to 15 | Large Serves 15 to 20



## SEAFOOD

### Jumbo Lump Baby Crab Cakes

*Big Fish jumbo lump 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

### Baby Seafood Cake Platter

*Shrimp, crab and scallops blended with our Imperial sauce & served with lobster sauce.*

25 Baby Cakes - \$65 | 50 Baby Cakes - \$115

75 Baby Cakes - \$170

### Bourbon Shrimp Skewers

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

25 Skewers - \$45 | 50 Skewers - \$85

### Scallops Wrapped in Bacon

*Fresh, dry-packed scallops wrapped with Applewood smoked bacon.*

25 Scallops - \$100 | 50 Scallops - \$185 | 75 Scallops - \$270

### Fish Sliders

*Blackened tilapia, tartar, lettuce & tomato served on a mini slider bun.*

2 dozen - \$70 | 4 dozen - \$130

### Steamed Crab Legs

*Wild caught Alaskan crab leg clusters fresh from our steamer, served with melted butter & cold mustard sauce.*

• 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 with toast points, capers, chopped egg, diced red onion & honey mustard.*

Serves 10 to 15 people - \$75

### Whole Side of Scottish Salmon

————— *Lemon-Herb Roasted*

*Toasted with fresh herbs, lemons and white wine.*

Serves 10 to 15 people - \$75

### 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 to 15 people - \$75

### Bucket of Steamers

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

Serves 10 to 15 people - \$80

### “Flash-Fried” Cod Fingers

*Hand breaded & served with homemade tartar sauce.*

25 Tilapia Fingers- \$45 | 50 Tilapia Fingers- \$75



# 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 - \$50 | 50 Skewers - \$90

### Blackened Filet Skewers

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

25 Skewers - \$130 | 50 Skewers - \$260

### Chicken Tenders Platter

Big Fish Grill's hand breaded chicken tenders served with homemade honey mustard. **Make it Buffalo style + \$5.00.**

25 Tenders - \$45 | 50 Tenders - \$85

### 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 - \$80 | 50 Spring Rolls - \$150

### Bruschetta

Our fresh tomato bruschetta with toasted garlic bread.

Small (3 lb.) - \$40 | Large (5 lb.) - \$65

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 - \$50 | 20 Soft Pretzels - \$90

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)

### Baked Brie en Croûte

Whole wheel of soft-ripened imported cow's milk brie cheese wrapped in airy puff pastry & baked golden brown served with honey, crostini, and a seasonal selection of fruit.

2.5 lb. Wheel - \$120

### Big Fish Chicken Wings

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

10 lb. platter - \$95

### Cocktail Meatballs

Fresh homemade meatballs & marinara.

50 Meatballs - \$75 | 100 Meatballs - \$145

### Wild Mushroom Crostini Platter

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

25 Crostinis - \$40 | 50 Crostinis - \$65

### Classic Burger Sliders

With cheddar, l, t, p, mayo & ketchup assembled ready to eat on slider buns.

2 dozen - \$70 | 4 dozen - \$135

Each additional slider - \$2.75/each

### Pulled Pork Sliders

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

2 dozen (3 lb. Pulled Pork) - \$50

4 dozen (6 lb. Pulled Pork) - \$85

Additional dozen - \$20/dozen







## SIGNATURE QUESADILLAS

*Each platter serves 10-15 people.*

**All Quesadillas are made with Fontina cheese & fresh cilantro.**

*\*Served with salsa verde & sour cream.  
Add Guacamole for \$10.*

### **Blackened Chicken Quesadillas**

8 Quesadillas - \$75

Additional Quesadillas - \$8/each

### **Crab Quesadillas**

8 Quesadillas - \$100

Additional Quesadillas - \$10/each

### **Blackened Shrimp Quesadillas**

8 Quesadillas - \$85

Additional Quesadillas - \$9/each

### **Pulled Pork Quesadillas**

8 Quesadillas - \$75

Additional Quesadillas - \$8/each

## HOMEMADE DIPS

### **Jumbo Lump Crab Dip**

*Jumbo lump crab dip with sweet corn, garlic, leeks & Fontina cheese.  
Served with tortilla chips.*

**2 lb.** - \$115 (serves 8-10) | **4 lb.** - \$95 (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.** - \$45 (serves 8-10) | **5 lb.** - \$65 (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** - \$55 (serves 8-10)

**5 lb. with chips** - \$85 (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** - \$75



# HOT LUNCH OR DINNER ENTRÉES



## BEEF

### Sliced Beef Tenderloin (4 lb.) MKT Price

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

**Serves approx 8 people.**

**Add'l beef - MKT Price**

*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 Price (serves 8-10)**

**½ Prime Rib - MKT Price**

**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) - \$190 | 10 lbs. (serves 15-20) - \$375**

## CHICKEN

### Chicken Marsala over Linguine

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

**Small - \$100 | Large - \$185**

### Grilled Marinated Chicken Breasts

*Our 5 oz. marinated chicken breasts.*

*Available grilled or BBQ style.*

**8-10 people (20 breasts) - \$50**

**15-20 people (40 breasts)- \$90**

**Additional breasts - \$3/each**

## PORK

### Homemade Carolina Pulled Pork BBQ

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

**5 lb. minimum order- \$50**

**Each additional lb. - \$9**

### 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- \$125**

### Spiral Honey Glazed Ham Dinner \$185

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

**Add rolls- \$5/dozen**



## MORE ENTRÉES

### Oven Roasted Turkey Breast \$100

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

**Make it a dinner with two homemade sides - \$160.**



# HOT LUNCH OR DINNER ENTRÉES

## 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 - \$125 | Large - \$250**

### Pasta & Meatballs Marinara

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

**Small - \$50 | Large - \$95**

### Tortellini Alfredo

*Severino tortellini tossed with our creamy, homemade Alfredo sauce, fresh asparagus, broccoli & red peppers.*

**Small - \$70 Add shrimp - \$35 | Add chicken - \$25**

**Large - \$130 Add shrimp - \$65 | Add chicken - \$45**

### Big Fish Special Lobster Pasta

*Pan seared jumbo shrimp, scallops & lobster meat tossed with a creamy tomato lobster sauce with asparagus and served over linguine.*

**Small - \$135 | Large - \$270**

### Pasta & Parmesan Crusted Chicken

*Choose from Penne or Linguine topped with parmesan crusted chicken.*

**With Marinara Sauce - Small - \$75 Large - \$135**

**With Alfredo Sauce - Small - \$90 Large - \$165**



## FISH & SEAFOOD SPECIALTIES

### Jumbo Lump Crab Cakes

*Homemade Big Fish jumbo lump “only” crab cakes served with tartar sauce. Each crab cake is 4 ounces.*

**Minimum order 10 cakes - \$160**

**Each additional cake is \$15**

### Jumbo Lump Crab Cake Dinner

*Sixteen of our jumbo lump “only” crab cakes with two homemade side dishes. Serves 8 people - \$275*

**Each additional cake is \$15**

### Baked Blue Crab or Seafood Imperial

*Choose from jumbo lump blue crab or a blend of shrimp, bay scallops & blue crab, folded into our luscious imperial dressing, topped with buttery cracker crumbs and baked golden brown. Served with our signature lobster sauce.*

**Blue Crab Imperial • Half Pan - \$200 | Full Pan - \$350**

**Seafood Imperial • Half Pan - \$135 | Full Pan - \$270**

### Big Fish Seafood Cakes

*Shrimp, crab and scallops blended with our house recipe Imperial sauce and served with homemade lobster sauce. Each cake is 4 oz.*

**Minimum order 10 cakes - \$70**

**Each additional cake is \$6.**

**Make it a meal with 16 Seafood Cakes and two homemade side dishes - \$175**

### Big Fish Jambalaya

*Shrimp, chicken, Andouille sausage & crawfish in our spicy Jambalaya sauce served over saffron rice.*

**8-10 people - \$95 | 15-20 people - \$185**

### Traditional Whole Maine Lobster Dinner

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

**Serves 6 people - MKT Price**

**Additional Lobsters available at MKT Price**

### 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 Price**

**Additional Stuffed Lobsters available at MKT Price**



# 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 Price**

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

### 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**

### Big Fish Grill Clambake

*A delicious combination of fresh seafood; each clambake includes 1 doz littleneck clams, 1 doz Buchot mussels, 1 - 4 oz. lobster tail, ½ lb. jumbo shrimp, ½ lb. Andouille sausage, ½ lb. red potatoes, 1 ear of corn on the cob (seasonal), melted butter & Old Bay.*

**Per person - MKT Price**

**Add garlic wine broth- \$2.75/clambake**

**Add a whole lobster! MKT price sizes from 1 lb. - 3 lb.**

### Whole Grilled or Caramelized Salmon Dinner

*One side of salmon with two third pan homemade side dishes.*

**Serves 5 people - \$130**

*Two sides of salmon with two half pan homemade side dishes.*

**Serves 5 people - \$225**

## HOMEMADE SIDE DISHES

*1/3 Pan serves 4-6 people  
Half Pan serves 10-15 people  
Full Pan serves 30-35 people*

**1/3 Pan Sides - \$20**

**Half Pan Sides - \$25 | Full Pan Sides - \$50**

**Cole Slaw | Saffron Rice | Cornbread  
Baked Mushrooms | Stewed Tomatoes**

**1/3 Pan Sides - \$25**

**Half Pan Sides - \$35 | Full Pan Sides - \$70**

**Big Fish Mashers | Creamed Spinach  
Daily Fresh Veggie | Neva's Potatoes  
Sweet Potato Mashers | Broccoli Au Gratin  
Green Bean Casserole**

## BIG FISH BEEF TEMPERATURES

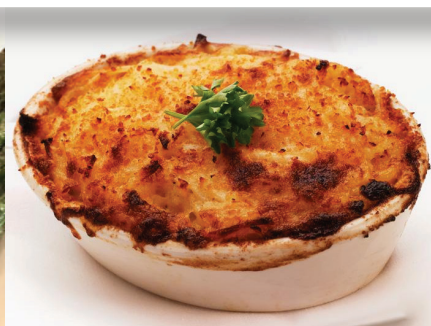
**RARE = COOL RED CENTER**

**MED RARE = WARM RED CENTER**

**MEDIUM = HOT PINK CENTER**

**MED WELL = HOT LIGHT PINK CENTER**

**WELL = NO COLOR**



# FRESH BIG FISH SALADS

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## FRESH TOSSED BIG FISH SALADS

### **Small Bowl Serves 8-10 - \$40**

*Add Grilled Chicken + \$15 (4 grilled breasts)*

### **Large Bowl Serves 15-20 - \$60**

*Add Grilled Chicken + \$25 (8 grilled breasts)*

### **Add Grilled Shrimp Skewers**

**10 Skewers - \$85**

**20 Skewers - \$165**

### **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.*

### **Caesar Salad**

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

### **Small Bowl Serves 8-10 - \$50**

*Add Grilled Chicken + \$15 (4 grilled breasts)*

### **Large Bowl Serves 15-20 - \$70**

*Add Grilled Chicken + \$25 (8 grilled breasts)*

### **Arugula Salad**

*Fresh arugula, dried cranberries, toffee pecans & shaved Parmesan with lemon thyme vinaigrette.*

### **Greek Salad**

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

### **Spinach Salad**

*Fresh spinach, chopped egg, sliced mushrooms, gorgonzola cheese & bacon with apple cider vinaigrette.*

### **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 - \$40**

**Add grilled chicken - \$8**

### **Caprese Salad (seasonal)**

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

**Serves 10-15 people - \$85**

## HOMEMADE SOUPS

*Ask us about our daily homemade soup options.*

**Quart (serves 4) - \$20 | Gallon (serves 16) - \$75**

### **Special order any of our Soups & Chilis:**

**Cream of Crab | Lobster Bisque**

**Roasted Red Pepper Crab or Lobster Bisque**

**Roasted Tomato & Garlic Lobster or Crab Bisque**

**Maryland Crab | Shrimp & Black Bean**

**Pumpkin Crab Bisque (avail. October - December)**

**New England Clam Chowder**

**Manhattan Clam Chowder**

**Chesapeake Seafood Chowder**

**Creamy Seafood Chowder**

**Tomato Bisque**

**White Chicken Chili**

**Red Beef Chili**

*Please allow at least 48 hours in advance.  
Not all soups are available daily.*





## BIG FISH TACO BAR

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**Serves 8-10 people (2 tacos/person)**

*Includes corn tortillas, seasoned rice & black beans, pico de gallo, fresh cabbage, cheddar cheese and Baja sauce.*

**Chicken Tacos - \$110**

**Blackened Shrimp Tacos - \$125**

**Blackened or Fried Tilapia Tacos - \$140**

**Marinated Beef Sirloin - \$140**

**Carnitas Style Braised Pork Shoulder- \$100**

**Vegetarian Fried Cauliflower - \$110**

**Add tortilla chips & fresh guacamole - \$40**



## HOMEMADE DELI SALADS

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**Small Bowl Serves 15-20 - \$45**

**Large Bowl Serves 30-40 - \$75**

### **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.*

### **Summer Corn Salad (seasonal)**

*A sweet, delicious salad with fresh corn, asparagus and cherry tomatoes tossed with rice wine vinegar 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

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### **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.*

**Small - \$45 | Large - \$80**

### **Maine Lobster Mac & Cheese**

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

**Small - MKT Price | Large - MKT Price**

### **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.*

**Small - \$90 | Large - \$180**

# DELI SANDWICH PLATTERS

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## 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 - \$95**

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

### **Chicken Salad Sandwich - \$85**

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

### **Marinated Sirloin Club - \$100**

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

### **Ham & Swiss - \$80**

*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 w/Avocado- \$85**

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

### **Chicken Cobb Wrap- \$90**

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

### **Grilled Chicken Caesar Wrap- \$90**

*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- \$90**

*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.*



## BUILD YOUR OWN SANDWICHES

### **Shrimp Salad - \$65**

*Our homemade shrimp salad served with slices of tomato, pickle, red onion, spring mix and fresh baked French bread. This 3 lb. platter will serve approximately 5-10 people.*

### **Chicken Salad- \$55**

*Our homemade chicken salad served with slices of tomato, pickle, red onion, spring mix and fresh baked French bread. This 3 lb. platter will serve approximately 5-10 people.*

### **Tuna Salad- \$55**

*Our homemade tuna salad served with slices of tomato, pickle, red onion, spring mix and fresh baked French bread. This 3 lb. platter will serve approximately 5-10 people.*

## HOMEMADE KETTLE COOKED CHIPS

*Choose from regular or Old Bay chips.*

**Small bowl - \$15   Large Bowl - \$25**





# SUSHI BAR

Choose from one of our platters of assorted sushi and maki rolls to fit your event.



## SUSHI PLATTERS

### **Torbert Tray - \$99 • 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 - \$175 • 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 - \$130 • 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 - \$160 • 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*

### **Roll Out The Barrel - \$119 • Serves up to 6**

**6 pieces of maki rolls each:**

*Malay roll, Philly roll, Tropicana roll, Miami Heat roll, Crunchy Yellowtail roll, California roll, Vegetable Tempura roll, New Orleans roll, Tekka roll, Mexican roll*

### **Let It Roll - \$155 • 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*

# BIG FISH PREMIUM DESSERTS



## PIES

**Peanut Butter Pie** - \$34

**Key Lime Pie** - \$19

**Chocolate Walnut Pie** - \$18

## BIG FISH FAVORITES

**Bread Pudding with Sabayon Sauce**

Half Pan serves 10 to 15 - \$40

Full Pan serves 20 to 25 - \$70

**Pecan Apple Cobbler**

Half Pan serves 10 to 15 - \$48

**Tiramisu**

Half Pan serves 10 to 15 - \$45



## BIG FISH SIGNATURE CAKES

**Double Chocolate Cake** \$33

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

**Coconut Crème Cake** \$90  
(1/4 sheet cake)

**Carrot Cake with Cream Cheese Frosting**  
(1/4 sheet cake) \$36

**Seasonal Cheesecake** \$45  
*Ask about our current flavor!*

## SMALL BITES & SPECIALTY DESSERTS

**Assorted Homemade Cookie Trays**

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

**Small** - 30 cookies, 1/2 dozen each - \$35

**Large** - 60 cookies, 1 doz each - \$55

**Cookie & Brownie Tray** - \$35

*Chocolate chip cookies & dark chocolate brownies.*

**Brownie Tray** - \$35

*Homemade traditional dark chocolate brownies.*





# PARTY SUPPLIES & BEVERAGES

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## SUPPLIES

### Plastic Set-ups/Chafing Rental

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

**7.5" plates** - \$.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

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## 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

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## 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 \$125 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.*

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**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 catering coordinator, **Jessica Ulmer** at **302.652.3474** or **jessica@bigfishgrill.com** to request any of these services.**

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

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

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

