

BIG FISH GRILL

ON THE
RIVERFRONT



DINNER EVENTS

Thank you for your interest in *Big Fish Grill* for your upcoming event. We are a family owned and professionally managed establishment that offers fine food and beverages made with only the freshest ingredients. Our mission is to delight every guest by exceeding their expectations and to maintain the highest standards of service and hospitality.

Situated on the picturesque Christina Riverfront in Wilmington, Delaware, Big Fish Grill boasts a great family-friendly location, within walking distance to many nearby tourist attractions. Since opening in 2009, we have become a popular choice with many locals, who love us for our outstanding food and welcoming environment.

Our Private Dining Room, Main Dining Room and Bar Area can accommodate just about any type of special event, including rehearsal dinners, baby showers, holiday parties, and much more! We offer a variety of menu options and table arrangements to better accommodate the needs of our guests. Here at *Big Fish Grill*, we strive to make each guest feel at home, making every gathering a special occasion. Let us start planning your next special event by contacting our Banquet Manager today!

DINNER EVENT INFORMATION & PROCEDURES

CAPACITY: Our restaurant offers multiple settings to host your event. The Private Dining Room can accommodate up to 50 people. The windows space in our Main Dining Room can fit larger groups up to 70 people. In our Bar Area, we can reserve standing room for up to 50 guests.

PRIVATE EVENTS: If you would like a private booking, we can accommodate parties privately in the Private Dining Room. In such cases, we require a minimum of food and beverage purchases. The minimum fluctuates depending on different variables throughout the year, therefore, if you are interested; please speak to our banquet manager for the minimum for your specific date.

FEATURES: Each banquet area of our restaurant has its own qualities of appeal. The Private Dining Room offers sliding doors, making it the most secluded section in our restaurant. This area is equipped with a 60" HD TV, which can be used for presentations during private events.

The Main Dining Room, though not a private area, offers space for groups larger than 50 guests. This space is next to our large windows, allowing for a great deal of natural light. There is also a limited view of the attractive Christina Riverfront.

Our Bar Area is perfect for informal gatherings. This area has a great deal of standing room space, as well as high top tables. Hors d'oeuvres can be set up buffet style in the bar area, making it a great atmosphere for corporate events and celebrations.

MENU OPTIONS: Depending on the nature of event you are hosting, the type of menu you may want to provide will vary. With that in mind, we have various options for you to offer to your guests. Most times, hosts will want a limited menu for their guests. A limited menu consists of a list of selections which you, the host, have narrowed down for your group. Each menu consists of four courses - hors d'oeuvres, soup or salad, entrée and dessert. Such menus range in cost from \$35 to \$65 per person.

Also, we offer our A la Carte menu as an additional option to parties of *25 or less* people. Hosts may want to supplement the A la Carte menu with preselected hors d'oeuvres, which are available as well. Group events in our Bar Area may utilize our large appetizer platters as well. Our hors d'oeuvres make an elegant addition to any special occasion.

RESERVATION: To reserve preselected space for a dinner event in either the Private Dining Room or the Main Dining Room, we require a deposit to proceed with your reservation. The deposit for dinner events is \$250. This is *not* an additional room charge. The deposit will be applied to your final bill *or* refunded to your credit card the day of the event, whichever you choose. If you decide you would like to cancel your reservation, please inform us no later than *one week prior* to your event, otherwise, the deposit will be forfeited in its entirety.

PARKING: We provide self-parking in our parking lot located directly in front of the restaurant. Parking is free of charge.

TIME LIMITATIONS: All event bookings will be given a *two hour* time slot for the reservation. Additional time for your group can be prearranged with our event manager. *Please note that depending on the season in which your event falls, there may be a fee for additional reservation time.*

FINAL GUEST COUNT: Upon booking your event in the Private Dining Room or the Main Dining Room, you will be asked for an estimated guest count. The host is given up until noon on the day of the event to provide us with a final head count. *In the event that all guests who were guaranteed are not in attendance on the day of the event, the deposit will be forfeited in its entirety. Also, if any guests above the final head count are in attendance the day of the event, there is no guarantee that they will be seated with the rest of your party.* We strongly suggest that the host give us as much notice as possible about changes in head count to ensure that all guests can be seated together.

FRIDAY & SATURDAY DINNER EVENTS: On Friday and Saturday evenings, we require the host to sign a Banquet Agreement. The agreement explains our weekend event policies, as well as the food and beverage minimum spending requirement. *Please speak to our banquet manager about the minimum for booking space privately or semi-privately on a weekend evening.*

OUTSIDE FOOD AND BEVERAGES: We allow guests to bring outside desserts into our restaurant for their special event. The fee for each dessert brought in is \$10 per item. Please note that this fee is a convenience to bring in an outside dessert, and is not a service fee for our staff to serve the cake during the event. No outside beverages of any kind are permitted.

AUDIO VISUAL USAGE: Our Private Dining Room offers the usage of our 60" HD TV, to parties who reserve the space privately. Usage of our television is complimentary. We ask that the sound be kept at a level that does not affect the dining experience of any other guest. We highly recommend that any groups who need to use the TV for any presentation test their laptop with our HDMI hookup before the event at a prearranged time, or bring some sort of backup method for their presentation, to ensure that their presentation go as smoothly as possible. *We do not take responsibility or issue any refund in the event that your computer is not compatible with our device. Please note that we do reserve the right to adjust the sound level of your presentation if need be.*

MUSIC: Outside music of any kind is not permitted. This includes, but is not limited to DJs, bands or radios.

GRATUITY: A 20% gratuity will be added to your final bill, including all food and beverage purchases, as well as any additional fees that may incur.

PAYMENT: Upon booking your event, our event manager will ask you how you would like to settle your final bill, meaning one itemized bill or separate checks. If your group would like separate checks, we can certainly accommodate. In order to ensure that all checks are split accurately, we ask that your guests remain in their seats while ordering from our service staff. Also, splitting payment does take time and focus on our part, so we ask that your group remain patient while we process your payments, as well as remain in the restaurant until the entire bill has been settled. *Any unpaid balance of the bill will be the responsibility of the host to pay at the conclusion of the event.*

If interested in booking an event, please inquire online at bigfishriverfront.com/events.html

PLATED DINNER MENU | \$35

APPETIZER

(Choice of one)

Bruschetta with Garlic Bread “Flash-Fried” Tilapia Fingers
Crudités Platter Wild Mushroom Crostini Jamaican Jerk Chicken Skewers

SOUP OR SALAD

(Choice of two)

Homemade Daily Soup
Caesar | Homemade Croutons & Parmesan
House | Maple Walnut Vinaigrette
Chopped | Buttermilk Ranch

ENTREE

(Choice of four)

Shrimp Penne Broiled Seafood Cakes
Big Fish Jambalaya Grilled 8oz Angus Sirloin
Pan Roasted *or* Caramelized Salmon *(choice of one)* Cashew Crusted Tilapia
Broiled Mahi-Mahi with Lobster Sauce
Marinated & Grilled Chicken Breast
Pan Seared 5oz Filet Mignon

SIDES

Neva’s Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Hand-Cut Fries Sautéed Mushrooms
Saffron Rice Stewed Tomatoes
Sweet Potato Mashers Daily Fresh Veggie

DESSERT

(Choice of two)

Chocolate Cake
Peanut Butter Pie
Key Lime Pie

Prices are per person and do not include gratuity. Pricing and availability are subject to change.

Menu includes soda, regular coffee, decaf coffee and iced tea

PLATED DINNER MENU | \$45

APPETIZER

(Choice of two)

Assorted Cheese Tray Oysters on the Half Shell
Bourbon Shrimp Skewers Spinach & Artichoke Dip
Bruschetta with Garlic Bread “Flash-Fried” Calamari

SOUP OR SALAD

(Choice of two)

Homemade Daily Soup
House | Maple Walnut Vinaigrette
Caesar | Homemade Croutons & Parmesan
Wedge | Homemade Buttermilk Ranch

ENTREE

(Choice of four)

Blackened Mahi-Mahi Grilled Yellowfin Tuna
Big Seafood of the Day Pasta 8oz Angus Sirloin & Charcoal Shrimp
“Flash-Fried” Mid-Atlantic Flounder Broiled Seafood Cakes
North Atlantic Swordfish Scampi “Flash-Fried” Seafood Combo
Pan Roasted *or* Caramelized Salmon *(choice of one)*

SIDES

Neva’s Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Hand Cut Fries Sautéed Mushrooms
Saffron Rice Stewed Tomatoes
Sweet Potato Mashers Daily Fresh Veggie

DESSERT

(Choice of two)

Peanut Butter Pie Chocolate Cake
Pecan Apple Cobbler a la mode Key Lime Pie

Prices are per person and do not include gratuity. Pricing and availability are subject to change.

Menu includes soda, regular coffee, decaf coffee and iced tea

PLATED DINNER MENU | \$55

APPETIZER

(Choice of three)

Jumbo Lump Crab Dip Baby Seafood Cakes Oysters Rockefeller
Shrimp Cocktail Cheese & Fruit Tray Jamaican Jerk Chicken Skewers

SOUP OR SALAD

(Choice of two)

Homemade Daily Soup
Caesar | Homemade Croutons & Parmesan
Wedge | Buttermilk Ranch
House | Maple Walnut Vinaigrette
Goat Cheese | Aged Goat Cheese & Raspberry Vinaigrette

ENTREE

(Choice of four)

Grilled 12oz New York Strip Lobster & Shrimp Scampi Pasta
Grilled Australian Sea Bass Parmesan Crusted "Day Boat" Scallops
5oz Filet & Crab Cake Jumbo Lump Crab Cakes
8oz Pan Seared Filet Mignon Big Fish Cioppino
Grilled Yellowfin Tuna Pan Roasted *or* Caramelized Salmon *(choice of one)*
½ of a 1.5lb Maine Lobster Stuffed with Crab Imperial

SIDES

Neva's Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Hand Cut Fries Sautéed Mushrooms
Saffron Rice Stewed Tomatoes
Sweet Potato Mashers Daily Fresh Veggie

DESSERT

(Choice of two)

Cheese Cake Pecan Apple Cobbler a la mode Key Lime Pie
Chocolate Walnut Pie Tiramisu Coconut Crème Cake

Prices are per person and do not include gratuity. Pricing and availability are subject to change.

Menu includes soda, regular coffee, decaf coffee and iced tea

PLATED DINNER MENU | \$65

APPETIZER

(Choice of four)

Shrimp Cocktail Cheese & Fruit Tray Bruschetta with Garlic Bread
Jumbo Lump Crab Dip Baby Crab Cakes “Flash-Fried” Calamari
Oysters Rockefeller Chilled Sesame Seared “Rare” Ahi Tuna

SOUP OR SALAD

(Choice of three)

Homemade Daily Soup
Wedge | Homemade Buttermilk Ranch
House | Maple Walnut Vinaigrette
Goat Cheese | Raspberry Vinaigrette
Spinach | Apple Cider Vinaigrette

ENTREE

(Choice of four)

New York Strip with Lobster & Asparagus Jumbo Lump Crab Cakes
5oz Filet Mignon & Crab Cake Whole Steamed 1.5lb Maine Lobster
Grilled Australian Sea Bass Pan Roasted *or* Caramelized Salmon *(choice of one)*
Big Fish Cioppino Pan Roasted Grouper Grilled Yellowfin Tuna
Broiled Mahi & Crab Cake with Lobster Sauce
Big Fish Mixed Grill with Scallops, Filet, Shrimp & Crab Cake

SIDES

Neva’s Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Hand Cut Fries Sautéed Mushrooms
Saffron Rice Stewed Tomatoes
Sweet Potato Mashers Daily Fresh Veggie

DESSERT

(Choice of two)

Cheese Cake Tiramisu Key Lime Pie
Chocolate Walnut Pie Pecan Apple Cobbler a la mode Coconut Crème Cake

Prices are per person and do not include gratuity. Pricing and availability are subject to change.

Menu includes soda, regular coffee, decaf coffee and iced tea.

HORS D'OEUVRES

SMALL SERVES 10 TO 15 | LARGE SERVES 15-20

COLD APPETIZERS

Shrimp Cocktail

Steamed succulent 21/25 count shrimp with tail on served, with cocktail sauce and lemon.

Small (3lb) \$75

Large (5lb) \$100

Peel & Eat Shrimp

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

Small (3lb) \$90

Large (5lb) \$125

Sashimi Tuna

Seared Rare tuna served over spicy noodles, complete with Wasabi, pickled ginger, seaweed salad, teriyaki sauce and Sriracha hot chili sauce.

Small (1.5lb tuna) \$42.50

Large (3lb tuna) \$75

Oysters on the Half Shell

Chef's choice oysters served with cocktail sauce and lemon. Price based on 1 dozen oysters.

\$26.95 per dozen

Signature Cheese Tray

Our favorite picks of assorted artisan cheeses, dried fruits, nuts and assorted crackers.

Small \$40

Large \$65

Veggie Platter

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

Small \$30

Large \$50

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Serves 15-20 - \$50

Cheese & Fruit Tray

French Brie, Blue d'Auvergne, fresh grapes, strawberries, toffee pecans & dried fruit.

Serves 10-15 - \$50

Italian Cheese Platter

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

Serves 10-15 - \$75

Honey Whiskey Smoked Salmon

A whole side of delicious honey whiskey smoked salmon served with capers, diced red onion, chopped egg, honey mustard, and French bread crostini.
One side of salmon - \$70 - Serves 10-15

Blue Crab Cocktail Claws

Blue Crab claws served with mustard sauce, cocktail sauce and lemon.
Small (Approx 32-40 claws) \$50 Large (Approx 64-80 claws) \$95
Each additional pound of crab claws is \$18.95

Big Fish Grill Mini Raw Bar Platter

Featuring 1 dozen fresh shucked oysters on the half shell, 1 pound of steamed 16/20 size Gulf shrimp, 2 dozen crab cocktail claws, ½ dozen of fresh shucked middle neck clams, and sushi grade tuna sashimi over seaweed salad with Sriracha mayo and pickled ginger. Served with homemade cocktail sauce, mustard sauce and lemon. (Add a ½ of a 1.5lb chilled Maine lobster for \$12.95).
Serves 10-15 - \$95

HOT APPETIZERS

Jumbo Lump Baby Crab Cakes

Big Fish lump baby crab cakes served with tartar sauce and fresh lemon wedges.
25 baby cakes - \$105 50 baby cakes - \$205 75 baby cakes - \$300

Baby Seafood Cake Platter

Shrimp, crab and scallops blended with our House Recipe Imperial sauce and served with lobster sauce.
25 baby cakes - \$60 50 baby cakes - \$100

Bourbon Shrimp Skewers

Bourbon marinated & pan-seared shrimp served with a Thai chili dipping sauce.
25 skewers - \$40 50 skewers - \$75

Whole Grilled (or Caramelized) Side of Scottish Salmon

A whole side of salmon marinated in orange juice and teriyaki and cold hickory-smoked and served medium. Available either grilled or caramelized. Caramelized is rubbed with a spicy-sweet coating and oven-roasted. Both are served with toast points, honey mustard, chopped red onion, chopped egg and capers.
Serves 10-15 - \$60

Whole Thai Chili Glazed Side of Scottish Salmon

A whole side of Scottish Salmon topped w/ sweet & spicy Thai chili glaze, black & white sesame seeds & sliced green onions.
Serves 10-15 - \$65

Jamaican Jerk Chicken Skewers

Chicken tenders marinated in our homemade Jamaican jerk seasoning and served with a Thai chili dipping sauce.
25 skewers - \$40 50 skewers - \$75

Chicken Tenders Platter

Hand-breaded chicken tenders served with honey mustard dipping sauce.

25 tenders - \$30 50 tenders - \$60

Big Fish Chicken Wings

Delicious chicken wings served naked, buffalo, or teriyaki style, served with blue cheese dressing.

10 lb. platter - \$65

Scallops Wrapped in Bacon

Sweet and succulent dry packed scallops wrapped with Applewood smoked bacon.

25 scallops - \$80 50 scallops - \$150 75 scallops - \$210

Jumbo Stuffed Shrimp

Jumbo U-10 Tiger shrimp stuffed with homemade crab imperial, then baked and served with lobster sauce.

25 stuffed shrimp - \$125 50 stuffed shrimp - \$225

Cocktail Meatballs

Fresh homemade meatballs & marinara sauce.

50 meatballs - \$75 100 meatballs - \$140

Wild Mushroom Crostini Platter

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

25 crostini - \$35 50 crostini - \$55

Bruschetta

Big Fish Grill's fresh tomato Bruschetta served with toasted garlic bread.

Small (3lb) \$35 Large (5lb) \$65

Additional garlic bread - \$2 per two slices

Bucket of Steamers

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

Serves 5-10 people - \$45

SIGNATURE QUESADILLAS

Each platter serves 10-15 people

All Quesadillas are made with jack cheese & cilantro.

Guacamole, black bean corn salsa & Pico de Gallo are served on the side.

Blackened Chicken Quesadillas

\$80 for 8 quesadillas

Additional quesadillas - \$8 each

Crab Quesadillas

\$95 for 8 quesadillas

Additional quesadillas - \$10 each

Blackened Shrimp Quesadillas

\$85 for 8 quesadillas

Additional quesadillas \$9 each

Pulled Pork Quesadillas

\$75 for 8 quesadillas

Additional quesadillas \$8/each

HOMEMADE DIPS

Jumbo Lump Crab Dip

Fresh jumbo lump crab with capers in our signature dip, topped with melted cheddar, served with French bread crostini.

Small (2lb) \$75 (serves 8-10) Large (4lb) \$135 (serves 10-15)

Guacamole & Chips

Our homemade guacamole served with homemade tortilla chips.

Serves 15-20 people - \$70

Spinach & Artichoke Dip

Spinach and artichokes tossed in our homemade dip topped with parmesan cheese and served with tortilla chips.

5lb platter w/ chips - \$60 (serves 15-20 people)

Smoked Tuna Dip

Our very own smoked tuna dip served with chopped eggs, capers, diced red onion and saltines crackers.

Small (3lb) \$40 (serves 8-10) Large (5lb) \$55 (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.

5 lb platter - \$60 – Serves 15-20

Kindly allow 72 hours' notice for hors d'oeuvre orders.

All hors d'oeuvres are served buffet style.

Pricing and availability are subject to change without notice.