

BIG FISH GRILL

ON THE
RIVERFRONT



ALL INCLUSIVE 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!

ALL INCLUSIVE 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. Our *All Inclusive Event Packages* include a four course menu, based on your selections, as well as 20% gratuity and a two hour open bar for beer and wine by the glass. The two price tiers are \$100 per person and \$125 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. *All Friday and Saturday evening events require approval from our General Manager before they will be accommodated.*

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.

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 private parties. 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. *Note that gratuity is included in Premium Event Package pricing.*

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 | \$100

APPETIZER

(Choice of three)

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

SOUP OR SALAD

(Choice of one)

Homemade Daily Soup
House | Maple Walnut Vinaigrette
Caesar | Homemade Croutons & Caesar Dressing
Arugula | Lemon Thyme Vinaigrette
Wedge | Buttermilk Ranch

ENTREE

(Choice of four – Guest will make selection)

Grilled 12oz New York Strip Lobster & Shrimp Scampi Pasta
Grilled Australian Sea Bass Pan Roasted Salmon
6oz Filet & Crab Cake Jumbo Lump Crab Cakes
8oz Pan Seared Filet Mignon Big Fish Cioppino
Caramelized Salmon Grilled Yellowfin Tuna
Stuffed ½ Maine Lobster Parmesan Crusted “Day Boat” Scallops

SIDES

(Choice of two)

Neva’s Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Sweet Mashers Sautéed Mushrooms
Saffron Rice Stewed Tomatoes
Fresh Broccoli

DESSERT

(Choice of one)

Coconut Crème Cake Peanut Butter Pie
Chocolate Walnut Pie Key Lime Pie
Cheesecake WITH FRESH STRAWBERRY SAUCE

Menu includes non-alcoholic beverages, a two-hour beer and wine open bar, and 20% gratuity.

Pricing and availability are subject to change.

PLATED DINNER MENU | \$125

APPETIZER

(Choice of four)

Assorted Cheese & Fruit Cocktail Meatballs WITH MARINARA SAUCE
Sashimi Tuna Oysters Rockefeller
Baby Jumbo Lump Crab Cakes Blackened Shrimp Quesadillas
Jumbo Lump Crab Dip Shrimp Cocktail

SOUP OR SALAD

(Choice of one)

Homemade Daily Soup
House | Maple Walnut Vinaigrette
Caesar | Homemade Croutons & Caesar Dressing
Goat Cheese | Raspberry Vinaigrette
Spinach | Apple Cider Vinaigrette

ENTREES

(Choice of four – Guest will make selection)

New York Strip with Lobster & Asparagus Jumbo Lump Crab Cakes
6oz Filet Mignon & Crab Cakes Whole Steamed 1.5lb Maine Lobster
Grilled Australian Sea Bass Pan Roasted Salmon
Big Fish Cioppino Pan Roasted Grouper
Grilled Yellowfin Tuna Broiled Mahi & Crab Cakes
Caramelized Salmon Big Fish Mixed Grill

SIDES

(Choice of two)

Neva's Potatoes Homemade Cole Slaw
Big Fish Mashers Creamed Spinach
Sautéed Mushrooms Fresh Broccoli
Saffron Rice Stewed Tomatoes
Sweet Potato Mashers

DESSERT

(Choice of one)

Tiramisu Key Lime Pie Coconut Crème Cake
Chocolate Walnut Pie Cheesecake WITH FRESH STRAWBERRY SAUCE

Menu includes non-alcoholic beverages, a two-hour beer and wine open bar, and 20% gratuity.

Pricing and availability are subject to change.

ADDITIONAL 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

**Available "Cocktail Style" – Add \$15/Small or \$25/Large*

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) \$52

Large (3lb tuna) \$99

**Additional Seared Tuna – MKT Price*

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 \$45

Large \$85

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 - \$60

Cheese & Fruit Tray

Assorted cheese & fresh seasonal fruit, with 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 62-75 claws) \$90 Large (Approx 100-125 claws) \$140

Each additional pound of crab claws is \$18.95

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, and daily mignonette.

Serves 8-10 - \$150

HOT APPETIZERS

Jumbo Lump Baby Crab Cakes

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

25 baby cakes - \$110 50 baby cakes - \$215 75 baby cakes - \$320

Baby Seafood Cake Platter

Shrimp, crab and scallops blended with our House Recipe Imperial sauce and served with lobster sauce.

25 baby cakes - \$65 50 baby cakes - \$110 75 baby cakes - \$155

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 - \$70

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 - \$70

Jamaican Jerk Chicken Skewers

Chicken tenders marinated in our homemade Jamaican jerk seasoning and served with a Thai chili dipping sauce.

25 skewers - \$45 50 skewers - \$85

Chicken Tenders Platter

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

25 tenders - \$35 50 tenders - \$65

Big Fish Chicken Wings

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

10 lb. platter - \$75

Scallops Wrapped in Bacon

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

25 scallops - \$90 50 scallops - \$165 75 scallops - \$240

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 - \$40 50 crostini - \$60

Bruschetta

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

Small (3lb) \$40 Large (5lb) \$70

Additional garlic bread - \$3 per two slices

Bucket of Steamers

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

Serves 5-10 people - \$50

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

\$75 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 sweet corn, garlic, leeks & jack cheese. Served with fried tortilla chips.

Small (2lb) \$85 (serves 8-10)

Large (4lb) \$155 (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.

Small (3lb) \$40

Large (5lb) \$65

Smoked Tuna Dip

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

Small (3lb) \$40

Large (5lb) \$55

Buffalo Chicken Dip

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

Small (3lb) \$40

Large (5lb) \$65

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.