

BIG FISH GRILL

ON THE
RIVERFRONT

COCKTAIL PARTIES



Thank you for your interest in our Bar Area for your upcoming event. The Bar at Big Fish Grill has both an inside and outside area to accommodate cocktail parties. Both spaces offer standing room for up to 40 guests, as well as limited seating for your group. Additionally, we offer hors d'oeuvres that we will set out buffet style for your group, when ordered in advance.

**OUR BAR AREA IS THE PERFECT PLACE FOR FUN, CASUAL GATHERINGS,
WHATEVER THE OCCASION MAY BE!**

RESERVATION: Cocktail party reservations are available for parties of *15 guests or more* on a first come first serve basis. In order to accommodate other guests in our bar area, we only accept one reservation per evening. *Please note that we do not accept reservations in the bar area on Sundays during football season.*

THE INSIDE BAR AREA: The inside bar area can accommodate up to 40 people. The amount of space we reserve for your group will depend on the amount of people in your party. *We impose a minimum spending requirement for all parties that reserve space for cocktail parties.* Please ask our banquet manager for the minimum for your specific date, as it will vary.

THE OUTSIDE BAR AREA: The outside bar area can accommodate up to 40 people. You have the option to reserve half of the lounge (up to 20 people) or the full lounge (up to 40 people). Either way, similar to the inside area, there is a food and beverage minimum imposed to reserve space in the bar lounge. If the forecast calls for rain on the day of your event, we will happily reserve space inside for your group instead. *If you decide you want to stay outside regardless of the forecast and it does start to rain, we will not be able to reserve space for your group indoors.*

TIME LIMITATIONS: All cocktail party bookings will be given a *three 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 Bar Area, 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 count. *In the event that all guests who were guaranteed are not in attendance on the day of the event, we reserve the right to adjust the space reserved for your group at our disclosure.*

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

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

DEPOSIT: Upon booking your event, we require a deposit to hold the date. This is *not* an additional charge. For lunch events (11:30-3:30 start time), the deposit is \$150. For dinner events (4:00 or later start time), the deposit is \$250. The deposit would be applied to the bill, or refunded back to a credit card the day of the event, whichever is preferred. *Upon cancellation of the event, the deposit is refundable, as long as the event is cancelled a minimum of one week prior to the event.*

CONTRACT: For all cocktail events, we also require a signed Banquet Agreement from the event host. This will be emailed to the host upon payment of the \$250 event deposit.

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. *Please note that any unpaid balance of the bill will be the responsibility of the host to pay at the conclusion of the event.*

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. In the event of separate checks, the gratuity would still be added to all individual bills.

If interested in booking a Cocktail Event, please inquire online at bigfishriverfront.com/events.html

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 - \$8

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.