



# Wedding PACKAGES

**BIG FISH OCEAN VIEW RAW BAR & EVENTS**  
30415 CEDAR NECK ROAD • OCEAN VIEW, DE  
302-829-8163 • [bigfishoceanview.com](http://bigfishoceanview.com)





# 2021-2022 WEDDING PACKAGES

*Starting at \$79/person*

- **Five Hour Event - One Hour Cocktail, Four Hour Reception**
- **House Open Bar**
- **Displayed & Butlered Appetizers**
- **Plated/Buffer/Stations Meal Service**
- **22% Service Charge**
- **Seasonal Event Minimums May Apply**

*Wedding cakes, specialty desserts & dessert tables are available through Big Fish Premium Bakery. Visit [bigfishevents.com](http://bigfishevents.com) for our full premium bakery menu.*

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***For event inquiries, please call or email Susan Sokowski at 302-226-5500 or [susan@bigfishevents.com](mailto:susan@bigfishevents.com).***

# PLATED DINNER #1 - \$79/PERSON

*Includes one stationary food display, two butlered hors d'oeuvres, soup or salad course, plated dinner (2 mains) with starch and veggie side, house bar and non-alcoholic beverage service.*

## COCKTAIL HOUR DISPLAYS

*Your choice of one*

### ARTISAN CHEESE & CHARCUTERIE

*Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads*

### MEZZE DISPLAY

*Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread*

### FRESH FRUIT AND CRUDITIES DISPLAY

*Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch*

## BUTLERED HORS D'OEUVRES

*Your choice of two*

**CHILLED SHRIMP** *with homemade cocktail sauce*

**CHEESESTEAK SPRING ROLL** *with Sriracha ketchup dipping sauce*

**ASIAN COCKTAIL MEATBALLS** *topped with sesame seeds*

**MUSHROOM CROSTINI** *mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown*

**SCALLOPS WRAPPED WITH BACON** *pineapple hoisin sauce, black and white sesame seeds*

**MINI SHRIMP AND VEGGIE SPRING ROLL** *Hawaiian bbq dipping sauce*

**SOUTHERN SLIDER** *hand breaded and flash fried chicken tender tossed in Tabasco honey and served on a soft slider bun with a pickle slice*

**COCONUT SHRIMP** *with Thai chili dipping sauce*

**GENERAL TSO CHICKEN BITES** *with black and white sesame seeds, sliced green onions*

**AVOCADO TOAST** *with black bean corn salsa*

**CAPRESE SKEWER** *with balsamic reduction*

**BAKED BRIE TARTS** *with fruit jam*

**TUNA WONTON** *seared rare Ahi Tuna, wasabi cream, lemon cream, Hawaiian bbq, sesame seeds*

### QUESADILLA DISPLAY

*Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces*

### BAKED BRIE EN CROÛTE

*Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers*

### CHIPS AND DIPS

*Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de gallo and black bean corn salsa with tortilla chips and Parmesan crackers*

## SOUP -OR- SALAD

### SALAD SELECTIONS

**CAESAR** | *romaine, garlic croutons, shredded Parm, house recipe Caesar*

**HOUSE** | *spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vin*

**CHOPPED** | *romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch*

### HOMEMADE SOUP

**CREAM OF CRAB • MARYLAND CRAB LOBSTER BISQUE**

### SOUP & SALAD

*ADD \$3 PER PERSON*

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# PLATED DINNER #1 CONTINUED

## PLATED DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

*with our homemade savory Marsala sauce*

#### WHITE WINE & LEMON

*lightly breaded, sautéed with our homemade white wine lemon sauce*

#### ASIAGO CREAM

*baked breast topped with asiago cream sauce, asparagus tips and thyme*

### SEAFOOD

#### GRILLED SALMON

*topped with Dijon cream*

#### CASHEW CRUSTED COD

*with an apple cider cream sauce*

#### BLACKENED MAHI MAHI

*with black bean salsa*

#### FRIED SHRIMP, SCALLOPS, OYSTERS OR COMBO

*with homemade cocktail or tartar*

#### CHARCOAL SHRIMP SKEWERS

*with homemade cocktail sauce*

#### SEAFOOD CAKES

*served over homemade lobster sauce*

### BEEF & PORK

#### GRILLED ANGUS SIRLOIN

*topped with herb butter*

#### SLICED PARMESAN CRUSTED PORK

*with homemade demi glaze*

#### SLOW ROASTED BRISKET

*with homemade horsey sauce*

### PASTA

#### SHRIMP PENNE

*jumbo sautéed shrimp tossed with fresh spinach, mushrooms, sundried tomatoes and served over penne in a light lobster sauce*

#### RIGATONI LOBSTER BOLOGNESE

*topped with fresh herbs*

#### CHEESE TORTELLINI

*with fresh spinach in our creamy blush sauce*

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### VEGETABLE SIDES (choose one)

ROASTED ASPARAGUS WITH EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER • SEASONAL MIXED VEGGIES

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES • NEVA'S POTATOES

ROASTED RED POTATOES WITH FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE



# PLATED DINNER #2 - \$99/PERSON

Includes two stationary food displays, three butlered hors d'oeuvres, soup or salad course, plated dinner (2 mains) with starch and veggie side, house bar and non-alcoholic beverage service.

## COCKTAIL HOUR DISPLAYS

Your choice of two

### ARTISAN CHEESE & CHARCUTERIE

Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads

### MEZZE DISPLAY

Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread

### FRESH FRUIT AND CRUDITIES DISPLAY

Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch

### QUESADILLA DISPLAY

Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces

### BAKED BRIE EN CROÛTE

Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers

### CHIPS AND DIPS

Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de gallo and black bean corn salsa with tortilla chips and Parmesan crackers

## BUTLERED HORS D'OEUVRES

Your choice of three

**CHILLED SHRIMP** with homemade cocktail sauce

**CHEESESTEAK SPRING ROLL** with Sriracha ketchup dipping sauce

**ASIAN COCKTAIL MEATBALLS** topped with sesame seeds

**MUSHROOM CROSTINI** mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown

**SCALLOPS WRAPPED WITH BACON** pineapple hoisin sauce, black and white sesame seeds

**MINI SHRIMP AND VEGGIE SPRING ROLL** Hawaiian bbq dipping sauce

**SOUTHERN SLIDER** hand breaded and flash fried chicken tender tossed in tobasco honey and served on a soft slider bun with a pickle slice

**COCONUT SHRIMP** with Thai chili dipping sauce

**GENERAL TSO CHICKEN BITES** with black and white sesame seeds, sliced green onions

**AVOCADO TOAST** with black bean corn salsa

**CAPRESE SKEWER** with balsamic reduction

**BAKED BRIE TARTS** with fruit jam

**BUFFALO CHICKEN MEATBALLS** with Maytag blue cheese sauce

**FILET ON CROSTINI** MR filet on a garlic butter crostini with horsey chopped chives

**TUNA WONTON** seared rare Ahi Tuna, wasabi cream, lemon cream, Hawaiian bbq, sesame seeds

**ROSEMARY MINT MARINATED**

**BABY LAMB CHOPS** w/mint dipping sauce (+\$2)

**LOBSTER SALAD SLIDER** our fresh homemade lobster salad in a buttered potato roll (+\$2)

**BABY CRAB CAKE** with homemade remoulade sauce and Old Bay (+\$2)

### SALAD SELECTIONS

**CAESAR** | romaine, garlic croutons, shredded parm, house recipe Caesar

**HOUSE** | spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vin

**CHOPPED** | romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

**SOUP  
-OR-  
SALAD**

### HOMEMADE SOUP

**CREAM OF CRAB • MARYLAND CRAB  
LOBSTER BISQUE**

**SOUP & SALAD**  
ADD \$3 PER PERSON

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# PLATED DINNER #2 CONTINUED

## PLATED DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

with our homemade savory Marsala sauce

#### WHITE WINE & LEMON

lightly breaded, sautéed with our homemade white wine lemon sauce

#### ASIAGO CREAM

baked breast topped with asiago cream sauce, asparagus tips and thyme

#### PECAN CRUSTED CHICKEN

with a savory brown sugar bourbon sauce

### SEAFOOD

#### GRILLED SALMON

topped with Dijon cream

#### GRILLED YELLOWFIN TUNA

with homemade lobster sauce

#### BLACKENED MAHI MAHI

with black bean salsa

#### HAWAIIAN BBQ GLAZED JUMBO SHRIMP

with black and white sesame seeds

#### FRIED SHRIMP, SCALLOPS, OYSTERS OR COMBO

with homemade cocktail or tartar

#### CHARCOAL SHRIMP SKEWERS

with homemade cocktail sauce

#### JUMBO LUMP CRAB CAKES

with homemade tartar sauce

#### PAN SEARED DAY BOAT SCALLOPS

with garlic wine broth

### BEEF & PORK

#### KONA CRUSTED ANGUS SIRLOIN

topped with blue cheese herb butter

#### SLICED PARMESAN CRUSTED PORK

with homemade demi glaze

#### BONE IN, GRILLED GARLIC HERB PORK CHOP

with homemade demi glaze

#### SLOW ROASTED PRIME RIB

with au jus and homemade horsey sauce

#### RED WINE BRAISED SHORT RIBS

with pan jus

### PASTA

#### SHRIMP PENNE

jumbo sautéed shrimp tossed with fresh spinach, mushrooms, sundried tomatoes and served over penne in a light lobster sauce

#### CHICKEN TORTELLINI PRIMAVERA

with homemade blush sauce

#### RIGATONI LOBSTER BOLOGNESE

topped with fresh herbs

#### CHEESE TORTELLINI

with fresh spinach in our creamy blush sauce

#### SPINACH GNOCCHI

in a pesto cream sauce

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### VEGETABLE SIDES (choose one)

ROASTED ASPARAGUS WITH EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER • SEASONAL MIXED VEGGIES

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES • NEVA'S POTATOES

ROASTED RED POTATOES WITH FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE

# PLATED DINNER #3 - \$109/PERSON

Includes three stationary food displays, one app station (attended or not attended), four butlered hors d'oeuvres, soup or salad, two plated entrees, (1) starch, (1) veggie side, wedding cake, champagne toast, house bar and non-alcoholic beverage service.

## COCKTAIL HOUR DISPLAYS

Your choice of three

### ARTISAN CHEESE & CHARCUTERIE

Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads

### MEZZE DISPLAY

Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread

### FRESH FRUIT AND CRUDITIES DISPLAY

Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch

### QUESADILLA DISPLAY

Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces

### BAKED BRIE EN CROÛTE

Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers

### CHIPS AND DIPS

Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de gallo and black bean corn salsa with tortilla chips and Parmesan crackers

## COCKTAIL HOUR STATIONS

Your choice of one

### QUESADILLA STATION

Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces

### MARTINI MAC AND CHEESE

Our homemade cheddar mac, crab mac & cheese and short rib mac and cheese

### STIR FRY STATION

Shrimp, chicken, crispy tofu, marinated sirloin, Asian vegetables, Jasmine rice, Lo Mein noodles, teriyaki, ginger-soy glaze, sweet chili sauce, spicy Hunan sauce

### PASTA STATION

Cavatappi, asparagus tips, broccoli, roasted red peppers, sliced mushrooms, marinara sauce, lobster sauce, Alfredo sauce, pesto, Parmesan cheese, red pepper flakes

### POTATO BAR

Big Fish mashers, Neva's potatoes, sweet potato mashers, bacon, sour cream, chives, cheddar cheese, steamed broccoli, blue cheese, demi glaze

## BUTLERED HORS D'OEUVRES

Your choice of four

### CHILLED SHRIMP

with homemade cocktail sauce

### CHEESESTEAK SPRING ROLL

with Sriracha ketchup dipping sauce

### ASIAN COCKTAIL MEATBALLS

topped with sesame seeds

### MUSHROOM CROSTINI

mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown

### SCALLOPS WRAPPED WITH BACON

pineapple hoisin sauce, black and white sesame seeds

### MINI SHRIMP AND VEGGIE SPRING ROLL

Hawaiian bbq dipping sauce

### SOUTHERN SLIDER

hand breaded and flash fried chicken tender tossed in tobasco honey and served on a soft slider bun with a pickle slice

### COCONUT SHRIMP

with Thai chili dipping sauce

### GENERAL TSO CHICKEN BITES

with black and white sesame seeds, sliced green onions

### AVOCADO TOAST

with black bean corn salsa

### CAPRESE SKEWER

with balsamic reduction

### BAKED BRIE TARTS

with fruit jam

### BUFFALO CHICKEN MEATBALLS

with Maytag blue cheese sauce

### FILET ON CROSTINI

MR filet on a garlic butter crostini with horsey chopped chives

### TUNA WONTON

seared rare Ahi Tuna, wasabi cream, lemon cream, Hawaiian bbq, sesame seeds

### ROSEMARY MINT MARINATED

BABY LAMB CHOPS w/mint dipping sauce (+\$2)

### LOBSTER SALAD SLIDER

our fresh homemade lobster salad in a buttered potato roll (+\$2)

### BABY CRAB CAKE

with homemade remoulade sauce and Old Bay (+\$2)

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# PLATED DINNER #3 CONTINUED

## SOUP -OR- SALAD

### SALAD SELECTIONS

**CAESAR** | romaine, garlic croutons,  
shredded parm, house recipe Caesar

**HOUSE** | spring mix, diced tomatoes,  
gorgonzola, toasted walnuts, maple walnut vin

**CHOPPED** | romaine, tomatoes, carrots,  
cucumbers, shoe peg corn,  
buttermilk garlic ranch

**CAPRESE** | beefsteak tomatoes, fresh mozzarella,  
basil, evoo and balsamic reduction

### HOMEMADE SOUP

**CREAM OF CRAB • MARYLAND CRAB  
LOBSTER BISQUE**

**SOUP & SALAD**  
ADD \$3 PER PERSON

## PLATED DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

with our homemade savory Marsala sauce

#### WHITE WINE & LEMON

lightly breaded, sautéed with our  
homemade white wine lemon sauce

#### ASIAGO CREAM

baked breast topped with asiago  
cream sauce, asparagus tips and thyme

#### PECAN CRUSTED CHICKEN

with a savory brown sugar bourbon sauce

### PASTA

#### SHRIMP PENNE

jumbo sautéed shrimp tossed with fresh spinach,  
mushrooms, sundried tomatoes and served  
over penne in a light lobster sauce

#### CHICKEN TORTELLINI PRIMAVERA

with homemade blush sauce

#### RIGATONI LOBSTER BOLOGNESE

topped with fresh herbs

#### CHEESE TORTELLINI

with fresh spinach in our creamy blush sauce

#### SPINACH GNOCCHI

in a pesto cream sauce

### BEEF & PORK

#### KONA CRUSTED ANGUS SIRLOIN

topped with blue cheese herb butter

#### SLICED PARMESAN CRUSTED PORK

with homemade demi glaze

#### BONE IN, GRILLED GARLIC HERB PORK CHOP

with homemade demi glaze

#### SLOW ROASTED PRIME RIB

with au jus and homemade horsey sauce

#### RED WINE BRAISED SHORT RIBS

with pan jus

#### PAN SEARED FILET MIGNON

with homemade demi glaze

### SEAFOOD

#### GRILLED SALMON

topped with Dijon cream

#### GRILLED YELLOWFIN TUNA

with homemade lobster sauce

#### BLACKENED MAHI MAHI

with black bean salsa

#### HAWAIIAN BBQ GLAZED JUMBO SHRIMP

with black and white sesame seeds

#### FRIED SHRIMP, SCALLOPS, OYSTERS OR COMBO

with homemade cocktail or tartar

#### CHARCOAL SHRIMP SKEWERS

with homemade cocktail sauce

#### JUMBO LUMP CRAB CAKES

with homemade tartar sauce

#### PAN SEARED DAY BOAT SCALLOPS

with garlic wine broth

#### BLUE CRAB IMPERIAL

topped with buttered corn flake crumbs

#### STUFFED FLOUNDER

with our blue crab imperial

#### STUFFED JUMBO SHRIMP

with our blue crab imperial

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### VEGETABLE SIDES (choose one)

ROASTED ASPARAGUS WITH EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER • SEASONAL MIXED VEGGIES

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES

NEVA'S POTATOES • ROASTED RED POTATOES

WITH FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE

### DESSERT | WEDDING CAKE



# BUFFET DINNER #1 - \$85/PERSON

*Includes one stationary food display, two butlered hors d'oeuvres, soup or salad course, buffet dinner mains (2) with (1) starch and (1) veggie side, house bar and non-alcoholic beverage service.*

## COCKTAIL HOUR DISPLAYS

*Your choice of one*

### ARTISAN CHEESE & CHARCUTERIE

*Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads*

### MEZZE DISPLAY

*Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread*

### FRESH FRUIT AND CRUDITIES DISPLAY

*Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch*

### QUESADILLA DISPLAY

*Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces*

### BAKED BRIE EN CROÛTE

*Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers*

### CHIPS AND DIPS

*Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de gallo and black bean corn salsa with tortilla chips and Parmesan crackers*

## BUTLERED HORS D'OEUVRES

*Your choice of two*

**CHILLED SHRIMP** *with homemade cocktail sauce*

**CHEESESTEAK SPRING ROLL** *with Sriracha ketchup dipping sauce*

**ASIAN COCKTAIL MEATBALLS** *topped with sesame seeds*

**MUSHROOM CROSTINI** *mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown*

**SCALLOPS WRAPPED WITH BACON** *pineapple hoisin sauce, black and white sesame seeds*

**MINI SHRIMP AND VEGGIE SPRING ROLL**

*Hawaiian bbq dipping sauce*

**SOUTHERN SLIDER** *hand breaded and flash fried chicken tender tossed in tobasco honey and served on a soft slider bun with a pickle slice*

**COCONUT SHRIMP** *with Thai chili dipping sauce*

**GENERAL TSO CHICKEN BITES** *with black and white sesame seeds, sliced green onions*

**AVOCADO TOAST** *with black bean corn salsa*

**CAPRESE SKEWER** *with balsamic reduction*

**BAKED BRIE TARTS** *with fruit jam*

**TUNA WONTON** *seared rare Ahi Tuna, wasabi cream, lemon cream, Hawaiian bbq, sesame seeds*

## SOUP -OR- SALAD

### SALAD SELECTIONS

**CAESAR** | *romaine, garlic croutons, shredded parm, house recipe Caesar*

**HOUSE** | *spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vin*

**CHOPPED** | *romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch*

### HOMEMADE SOUP

**CREAM OF CRAB • MARYLAND CRAB LOBSTER BISQUE**

### SOUP & SALAD

**ADD \$3 PER PERSON**

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# BUFFET DINNER #1 CONTINUED

## BUFFET DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

*with our homemade savory Marsala sauce*

#### WHITE WINE & LEMON

*lightly breaded, sautéed with our homemade white wine lemon sauce*

#### ASIAGO CREAM

*baked breast topped with asiago cream sauce, asparagus tips and thyme*

### SEAFOOD

#### GRILLED SALMON

*topped with Dijon cream*

#### CASHEW CRUSTED COD

*with an apple cider cream sauce*

#### BLACKENED MAHI MAHI

*with black bean salsa*

#### CHARCOAL SHRIMP SKEWERS

*with homemade cocktail sauce*

#### SEAFOOD CAKES

*served over homemade lobster sauce*

### BEEF & PORK

#### SLOW ROASTED PRIME RIB

*served with au jus and homemade horsey sauce*

#### BRAISED SHORT RIBS

*with a red wine sauce*

#### SLICED PARMESAN CRUSTED PORK

*with homemade demi glaze*

#### SLOW ROASTED BRISKET

*with homemade horsey sauce*

### PASTA

#### SHRIMP PENNE

*jumbo sautéed shrimp tossed with fresh spinach, mushrooms, sundried tomatoes and served over penne in a light lobster sauce*

#### RIGATONI LOBSTER BOLOGNESE

*topped with fresh herbs*

#### CHEESE TORTELLINI

*with fresh spinach in our creamy blush sauce*

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### VEGETABLE SIDES (choose one)

ROASTED ASPARAGUS WITH EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER • SEASONAL MIXED VEGGIES

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES • NEVA'S POTATOES

ROASTED RED POTATOES WITH FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE

# BUFFET DINNER #2 - \$105/PERSON

Includes two stationary food displays, three butlered hors d'oeuvres, soup or salad course, dinner mains (2), with (1) starch and (2) veggie sides, house bar and non-alcoholic beverage service.

## COCKTAIL HOUR DISPLAYS

Your choice of two

### ARTISAN CHEESE & CHARCUTERIE

Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads

### MEZZE DISPLAY

Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread

### FRESH FRUIT AND CRUDITIES DISPLAY

Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch

### ASIAN DUMPLINGS

Assorted Asian dumplings, pot stickers and spring rolls with a selection of dipping sauces

### MARTINI MAC AND CHEESE

Our homemade cheddar mac, crab mac and cheese and short rib mac and cheese

### QUESADILLA DISPLAY

Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces

### BAKED BRIE EN CROÛTE

Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers

### CHIPS AND DIPS

Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de gallo and black bean corn salsa with tortilla chips and Parmesan crackers

### BIG FISH FRESH

#### SHUCKED RAW BAR (+\$4/person)

Featuring two fresh shucked oysters and steamed 16/20 Gulf shrimp with homemade cocktail sauce, horseradish, lemon wedges and assorted hot sauces

## BUTLERED HORS D'OEUVRES

Your choice of three

**CHILLED SHRIMP** with homemade cocktail sauce

**CHEESESTEAK SPRING ROLL** with Sriracha ketchup dipping sauce

**ASIAN COCKTAIL MEATBALLS** topped with sesame seeds

**MUSHROOM CROSTINI** mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown

**SCALLOPS WRAPPED WITH BACON** pineapple hoisin sauce, black and white sesame seeds

**MINI SHRIMP AND VEGGIE SPRING ROLL**  
Hawaiian bbq dipping sauce

**SOUTHERN SLIDER** hand breaded and flash fried chicken tender tossed in tobasco honey and served on a soft slider bun with a pickle slice

**COCONUT SHRIMP** with Thai chili dipping sauce

**GENERAL TSO CHICKEN BITES** with black and white sesame seeds, sliced green onions

**AVOCADO TOAST** with black bean corn salsa

**CAPRESE SKEWER** with balsamic reduction

**BAKED BRIE TARTS** with fruit jam

**BUFFALO CHICKEN MEATBALLS**  
with Maytag blue cheese sauce

**FILET ON CROSTINI** MR filet on a garlic butter crostini with horsey chopped chives

**TUNA WONTON** seared rare Ahi Tuna, wasabi cream, lemon cream, Hawaiian bbq, sesame seeds

**ROSEMARY MINT MARINATED**

**BABY LAMB CHOPS** w/mint dipping sauce (+\$2)

**LOBSTER SALAD SLIDER** our fresh homemade lobster salad in a buttered potato roll (+\$2)

**BABY CRAB CAKE** with homemade remoulade sauce and Old Bay (+\$2)

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# BUFFET DINNER #2 CONTINUED

## SOUP -OR- SALAD

### SALAD SELECTIONS

- CAESAR** | romaine, garlic croutons, shredded parm, house recipe Caesar
- HOUSE** | spring mix, diced tomatoes, gorgonzola, toasted walnuts, maple walnut vin
- CHOPPED** | romaine, tomatoes, carrots, cucumbers, shoe peg corn, buttermilk garlic ranch

### HOMEMADE SOUP

CREAM OF CRAB • MARYLAND CRAB  
LOBSTER BISQUE

SOUP & SALAD  
ADD \$3 PER PERSON

## BUFFET DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

with our homemade savory Marsala sauce

#### WHITE WINE & LEMON

lightly breaded, sautéed with our homemade white wine lemon sauce

#### ASIAGO CREAM

baked breast topped with asiago cream sauce, asparagus tips and thyme

#### PECAN CRUSTED CHICKEN

with a savory brown sugar bourbon sauce

### BEEF & PORK

#### BRINED & ROASTED TURKEY BREAST

with homemade turkey gravy

#### SLICED PARMESAN CRUSTED PORK

with homemade demi glaze

#### SLOW ROASTED PRIME RIB

with au jus and homemade horsey sauce

#### RED WINE BRAISED SHORT RIBS

with pan jus

### PASTA

#### SHRIMP PENNE

jumbo sautéed shrimp tossed with fresh spinach, mushrooms, sundried tomatoes and served over penne in a light lobster sauce

#### CHICKEN TORTELLINI PRIMAVERA

with homemade blush sauce

#### RIGATONI LOBSTER BOLOGNESE

topped with fresh herbs

#### CHEESE TORTELLINI

with fresh spinach in our creamy blush sauce

#### SPINACH GNOCCHI

in a pesto cream sauce

### SEAFOOD

#### GRILLED SALMON

topped with Dijon cream

#### GRILLED YELLOWFIN TUNA

with homemade lobster sauce

#### BLACKENED MAHI MAHI

with black bean salsa

#### HAWAIIAN BBQ GLAZED JUMBO SHRIMP

with black and white sesame seeds

#### CHARCOAL SHRIMP SKEWERS

with homemade cocktail sauce

#### JUMBO LUMP CRAB CAKES

with homemade tartar sauce

#### PAN SEARED DAY BOAT SCALLOPS

with garlic wine broth

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES

NEVA'S POTATOES

ROASTED RED POTATOES WITH

FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE

### VEGETABLE SIDES (choose two)

ROASTED ASPARAGUS WITH

EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER

SEASONAL MIXED VEGGIES



# BUFFET DINNER #3 - \$115/PERSON

Includes three stationary food displays, one station (attended or not attended), four butlered hors d'oeuvres, soup or salad, two buffet mains, (1) starch, (2) veggie sides, wedding cake, champagne toast, house bar and non-alcoholic beverage service.

## COCKTAIL HOUR DISPLAYS

Your choice of three

### ARTISAN CHEESE & CHARCUTERIE

Domestic and imported cheeses, charcuterie, olives, fresh and dried fruits, nuts, homemade crackers and breads

### MEZZE DISPLAY

Hummus, feta, olives, roasted red peppers, dolmas, marinated artichokes, dried figs, goat cheese, spice roasted chick peas, vegetables, toasted Naan bread

### FRESH FRUIT AND CRUDITIES DISPLAY

Seasonal fresh fruits and heirloom crudités with our homemade buttermilk blue cheese ranch

### BAKED BRIE EN CROÛTE

Creamy baked brie in a puff pastry crust with honey, jams, fresh and dried fruit, breads and crackers

### CHIPS AND DIPS

Our homemade spinach and artichoke dip, herbed goat cheese spread, guacamole, pico de Gallo and black bean corn salsa with tortilla chips and Parmesan crackers

## COCKTAIL HOUR STATIONS

Your choice of one

### QUESADILLA STATION

Three cheese, chicken and shrimp quesadillas with homemade salsas and sauces

### MARTINI MAC AND CHEESE

Our homemade cheddar mac, crab mac & cheese and short rib mac and cheese

### STIR FRY STATION

Shrimp, chicken, crispy tofu, marinated sirloin, Asian vegetables, Jasmine rice, Lo Mein noodles, teriyaki, ginger-soy glaze, sweet chili sauce, spicy Hunan sauce

### PASTA STATION

Cavatappi, asparagus tips, broccoli, roasted red peppers, sliced mushrooms, marinara sauce, lobster sauce, Alfredo sauce, pesto, Parmesan cheese, red pepper flakes

### POTATO BAR

Big Fish mashers, Neva's potatoes, sweet potato mashers, bacon, sour cream, chives, cheddar cheese, steamed broccoli, blue cheese, demi glaze

## BUTLERED HORS D'OEUVRES

Your choice of four

**CHILLED SHRIMP** with homemade cocktail sauce

**CHEESESTEAK SPRING ROLL**  
with Sriracha ketchup dipping sauce

**ASIAN COCKTAIL MEATBALLS**  
topped with sesame seeds

**MUSHROOM CROSTINI**  
mushrooms, Swiss, smoked Gouda, rosemary and mayo on a crostini baked to a crisp golden brown

**SCALLOPS WRAPPED WITH BACON**  
pineapple hoisin sauce,  
black and white sesame seeds

**MINI SHRIMP AND VEGGIE SPRING ROLL**  
Hawaiian bbq dipping sauce

**SOUTHERN SLIDER**  
hand breaded and flash fried chicken tender tossed in tobasco honey and served on a soft slider bun with a pickle slice

**COCONUT SHRIMP** with Thai chili dipping sauce

**GENERAL TSO CHICKEN BITES**  
with black and white sesame seeds,  
sliced green onions

**AVOCADO TOAST** with black bean corn salsa

**BEEF TENDERLOIN SKEWER**  
with mango & ginger soy reduction

**CAPRESE SKEWER**  
with balsamic reduction

**BAKED BRIE TARTS** with fruit jam

**BUFFALO CHICKEN MEATBALLS**  
with Maytag blue cheese sauce

**FILET ON CROSTINI**  
MR filet on a garlic butter crostini  
with horsey chopped chives

**TUNA WONTON**  
seared rare Ahi Tuna, wasabi cream,  
lemon cream, Hawaiian bbq, sesame seeds

**ROSEMARY MINT MARINATED  
BABY LAMB CHOPS** w/mint dipping sauce (+\$2)

**LOBSTER SALAD SLIDER**  
our fresh homemade lobster salad  
in a buttered potato roll (+\$2)

**BABY CRAB CAKE**  
with homemade remoulade sauce and Old Bay (+\$2)

CONTINUED ON NEXT PAGE ...

# BUFFET DINNER #3 CONTINUED

## SOUP -OR- SALAD

### SALAD SELECTIONS

**CAESAR** | romaine, garlic croutons,  
shredded parm, house recipe Caesar

**HOUSE** | spring mix, diced tomatoes,  
gorgonzola, toasted walnuts, maple walnut vin

**CHOPPED** | romaine, tomatoes, carrots,  
cucumbers, shoe peg corn,  
buttermilk garlic ranch

**CAPRESE** | beefsteak tomatoes, fresh mozzarella,  
basil, evoo and balsamic reduction

### HOMEMADE SOUP

**CREAM OF CRAB • MARYLAND CRAB  
LOBSTER BISQUE**

**SOUP & SALAD**  
ADD \$3 PER PERSON

## BUFFET DINNER ENTREES

Choose two. Add a third +\$3/person

### CHICKEN

#### MARSALA

with our homemade savory Marsala sauce

#### WHITE WINE & LEMON

lightly breaded, sautéed with our  
homemade white wine lemon sauce

#### ASIAGO CREAM

baked breast topped with asiago  
cream sauce, asparagus tips and thyme

#### PECAN CRUSTED CHICKEN

with a savory brown sugar bourbon sauce

### PASTA

#### SHRIMP PENNE

jumbo sautéed shrimp tossed with fresh spinach,  
mushrooms, sundried tomatoes and served  
over penne in a light lobster sauce

#### CHICKEN TORTELLINI PRIMAVERA

with homemade blush sauce

#### RIGATONI LOBSTER BOLOGNESE

topped with fresh herbs

#### CHEESE TORTELLINI

with fresh spinach in our creamy blush sauce

#### SPINACH GNOCCHI

in a pesto cream sauce

### BEEF & PORK

#### KONA CRUSTED ANGUS SIRLOIN

topped with blue cheese herb butter

#### SLICED PARMESAN CRUSTED PORK

with homemade demi glaze

#### BONE IN, GRILLED GARLIC HERB PORK CHOP

with homemade demi glaze

#### SLOW ROASTED PRIME RIB

with au jus and homemade horsey sauce

#### RED WINE BRAISED SHORT RIBS

with pan jus

#### PAN SEARED FILET MIGNON

with homemade demi glaze

### SEAFOOD

#### GRILLED SALMON

topped with Dijon cream

#### GRILLED YELLOWFIN TUNA

with homemade lobster sauce

#### BLACKENED MAHI MAHI

with black bean salsa

#### HAWAIIAN BBQ GLAZED JUMBO SHRIMP

with black and white sesame seeds

#### CHARCOAL SHRIMP SKEWERS

with homemade cocktail sauce

#### JUMBO LUMP CRAB CAKES

with homemade tartar sauce

#### PAN SEARED DAY BOAT SCALLOPS

with garlic wine broth

#### BLUE CRAB IMPERIAL

topped with buttered corn flake crumbs

#### STUFFED FLOUNDER

with our blue crab imperial

#### STUFFED JUMBO SHRIMP

with our blue crab imperial

#### VEGETARIAN ENTREES

AVAILABLE UPON REQUEST

### VEGETABLE SIDES (choose two)

ROASTED ASPARAGUS WITH EVOO AND FRESH HERBS

ROASTED BRUSSELS WITH BALSAMIC REDUCTION

HONEY GLAZED CARROTS WITH FRESH THYME

BROCCOLI WITH GARLIC BUTTER • SEASONAL MIXED VEGGIES

### STARCHES (choose one)

BASIL GARLIC RED SKIN MASHED POTATOES

NEVA'S POTATOES • ROASTED RED POTATOES

WITH FRESH HERBS AND SEA SALT

SAFFRON RICE • WILD RICE

### DESSERT | WEDDING CAKE

# PACKAGE ENHANCEMENTS

## **BIG FISH SHUCKED RAW BAR** (\$4/person)

*Featuring two fresh shucked oysters and steamed 16/20 Gulf shrimp with homemade cocktail sauce, horseradish, lemon wedges and assorted hot sauces*

## **SUSHI & SASHIMI DISPLAY** (\$3/person)

*with creatively displayed maki rolls, sushi and sashimi with soy, pickled ginger and wasabi*

## **DESSERT STATIONS**

### **ICE CREAM STATION**

**Create your own Ice Cream Sundae:**

*Three varieties of Ice Cream • Heath Bar • Mini Marshmallows • Peanut Butter Cups  
Fudge Brownies • Banana Slices • Fresh Whipped Cream • Chocolate Caramel Sauce  
Sprinkles • Crushed Oreos • Chocolate Chips Fresh Strawberries • Maraschino Cherries*

### **MINI DESSERT DISPLAY**

*An assortment of bite sized desserts from our pastry chef*

### **MILK AND COOKIES BAR**

*Assorted homemade cookies with chocolate milk, espresso milk and regular milk*

### **DOUGHNUT BAR**

*Assorted fresh baked doughnuts*

# BAR & BEVERAGES

## STANDARD BAR PACKAGE

### CALL LIQUORS

Jack Daniels • New Amsterdam Vodka • New Amsterdam Gin • Captain Morgan Spiced Rum  
Seagram's 7 Whiskey • Seagram's VO • Naked Turtle Rum • Parrot Bay Coconut Rum  
Jim Beam Bourbon • Sauza Gold Tequila

### THREE WHITE WINES BY THE GLASS

Notes Chardonnay • Atlantique Sauvignon Blanc • Prophecy Pinot Grigio • Stonefruit Riesling  
Beringer White Zinfandel • Cortefresca Prosecco • Charles de Fere Brut Reserve Champagne  
La Villa de Maison Rosé

### TWO RED WINES BY THE GLASS

Notes Pinot Noir • Lyeth Cabernet Sauvignon • William Hill Merlot

### THREE DOMESTIC BOTTLED BEERS

Miller Lite • Coors Light • Budweiser • Michelob Ultra • Yuengling Lager • Rolling Rock

### TWO IMPORTED BOTTLED BEERS

Heineken • Amstel Light • Corona • Corona Light  
Corona Premier • Stella Artois

## PREMIUM BAR PACKAGE

*Add \$10 per person*

**INCLUDES BEER & WINE CHOICES FROM THE STANDARD PACKAGE AND THE FOLLOWING ITEMS:**

Grey Goose • Ketel One • Maker's Mark • Knob Creek • Bulliet Bourbon • Bulliet Rye  
Jameson • Crown Royal • Beefeater • Tanqueray • Bombay Sapphire • Jose Cuervo  
Patron Silver • Johnnie Walker Black • Glenlivet 12yr • Hennessy • Romana Sambuca  
Kahlua • Frangelico • Bailey's Irish Cream • Disaronno Amaretto

*All beverage packages include mixers, garnish,  
non-alcoholic beverage service and coffee service.*