



BANQUET MENU INFORMATION

Welcome to Big Fish Ocean View Raw Bar and Events

Thank you for your interest in Big Fish Grill Ocean View Raw Bar and Events!

Big Fish Grill Ocean View is part of the Big Fish Restaurant Group, an independently owned and professionally managed company with restaurants in Delaware and Maryland.

Located in Ocean View, Delaware just minutes from beautiful Bethany Beach and Route One, Big Fish Grill Ocean View is a full service restaurant with an upstairs banquet facility. We offer only the freshest, well prepared, creative cuisine in a casual, upscale atmosphere. Our modern coastal décor, contemporary design and plenty of natural light provide the perfect welcoming setting for any event. Our mission is to provide exceptional dining experiences, genuine hospitality and first class service for all guests at every event. Every occasion is a special occasion at Big Fish Grill Ocean View! We host wedding receptions, cocktail parties, fund-raisers, corporate events, holiday parties, rehearsal dinners, anniversaries and much, much more.

Experience the Big Fish difference at your next event!

Please contact Susan Sokowski at susan@bigfischevents.com for more information.



30415 CEDAR NECK ROAD
OCEAN VIEW, DE 19970
302.829.8163
BIGFISHOCEANVIEW.COM

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We'll help you customize your event!



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EVENT SPACE INFORMATION

CAPTAIN'S TABLE: Our private table located downstairs in the main restaurant seating a maximum of 12 guests. We offer our regular, a la carte dinner menu and special sheet at the Captain's Table. Reservation only with 2 hour time slots, please call the restaurant and ask for the manager on duty to check availability for the Captain's Table. There is a \$50 fee to reserve the Captain's Table.

THE COVE: Comfortably accommodates 75 guests for a seated event and 100 to 125 for a cocktail reception. Buffet & plated options available and full bar available.

THE SANCTUARY: Accommodates 50 to 60 guests for a seated event. The Sanctuary is AV equipped and perfect for corporate events and presentations. We offer plated and buffet menus and full bar is available. We strongly recommend all guests using our AV equipment test their laptop HDMI hook up prior to their event to ensure there are no compatibility issues.

BOOK THE ENTIRE UPSTAIRS SPACE! Perfect setting for larger events. Custom menus available. Offering buffet, plated and cocktail receptions with heavy hor d'oeuvres.

- Buffet and plated options allow for seating for 125 to 135 guests.
- Cocktail receptions for 150 to 160 guests.
- Attended food stations available.
- Full bar and beverage service.
- Custom cakes and dessert tables by Big Fish Premium Bakery

RESERVING SPACE AT BIG FISH GRILL OCEAN VIEW: We require a \$250 deposit to reserve and hold space at Big Fish Grill Ocean View. At the end of your event, your deposit will be applied to your bill or refunded to your credit card. Some restrictions apply.

GUEST COUNT AND MENU SELECTIONS: Please provide an accurate guest count & menu selections at least ten days prior to your event. We will prep for the guest count that you provide and charge for guest count you provide or the actual number of guests in attendance, whichever is greater.

GRATUITY: 20% gratuity will be added to your final bill. This includes food and beverage purchases and any additional fees you may incur for your event.

EVENT CONTRACT: Once all the details of your event have been confirmed, we will prepare an event contract which will be signed by all parties involved.

OUTSIDE FOOD AND BEVERAGES: Outside food and beverages are not permitted at on premise events at Big Fish Grill Ocean View. However, we will allow guests to bring a special dessert. There is a \$10 charge for each dessert brought to your event.

FINAL PAYMENT: Final payment is due at the conclusion of your event.

MUSIC AND ENTERTAINMENT: Outside entertainment is permitted in the upstairs banquet areas provided it does not disturb guests dining in other areas of our restaurant.

PLATED DINNER #1 - \$35/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

APPETIZERS

Your choice of one

BRUSCHETTA

CRUDITÉS PLATTER

JERK CHICKEN SKEWERS

MUSHROOM CROSTINI

SPINACH AND ARTICHOKE DIP

ARTISAN CHEESE PLATTER

SMOKED TUNA DIP

SALAD COURSE

Your choice of two

CAESAR | Romaine, Garlic Croutons,
Shredded Parm, House Recipe Caesar

HOUSE | Spring Mix, Diced Tomatoes,
Gorgonzola, Toasted Walnuts,
Maple Walnut Vinaigrette

CHOPPED | Romaine, Tomatoes, Carrots,
Cucumbers, Shoe Peg Corn, Buttermilk Garlic Ranch

WEDGE | Iceberg Wedge, Diced Tomatoes,
Crumbled Bacon, Gorgonzola,
Buttermilk Garlic Ranch

ENTRÉE SELECTIONS

Your choice of three

GRILLED OR CAMELIZED SALMON

*Dijon cream/shaved parmesan,
house mashers & asparagus*

SEAFOOD CAKES

*Broiled shrimp, crab and scallop cakes
with coleslaw & sautéed mushrooms*

CASHEW CRUSTED COD

*saffron rice, asparagus and
apple cider cream sauce*

GRILLED ANGUS SIRLOIN

*8 oz. center cut sirloin, demi-glace
with risotto & sautéed mushrooms*

LEMON ROSEMARY CHICKEN

House mashers & creamed spinach

RIGATONI BOLOGNESE

*Tender veal in a creamy tomato sauce
with garlic bread*

HOMEMADE DESSERTS

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE

BROWNIES & COOKIES

INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!

PLATED DINNER #2 - \$45/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

APPETIZERS

Your choice of two

BRUSCHETTA

CRUDITÉS PLATTER

JERK CHICKEN SKEWERS

MUSHROOM CROSTINI

SPINACH AND ARTICHOKE DIP

ARTISAN CHEESE PLATTER

SMOKED TUNA DIP

MAPLE SRIRACHA WINGS

SALAD COURSE

Your choice of two

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

WEDGE | Iceberg Wedge, Diced Tomatoes,
Crumbled Bacon, Gorgonzola,
Buttermilk Garlic Ranch

ENTRÉE SELECTIONS

Your choice of four

BLACKENED MAHI

House fruit salsa, sweet potato
mashers & sautéed spinach

GRILLED TUNA

Mashers, asparagus & lobster sauce

SIRLOIN & SHRIMP

8 oz. center cut sirloin & charcoal shrimp
skewer, demi-glace, mashers, mushrooms

LOBSTER MAC & CHEESE

Maine lobster, lump Maryland crab,
orecchiette pasta, herb bread crumbs

BERKSHIRE FARMS PORKCHOP

12 oz. bone in, maple brined, sweet potato
mashers, creamed spinach

LEMON ROSEMARY CHICKEN

House mashers & creamed spinach

NEW ENGLAND LOBSTER SALAD ROLL

Salted fries & coleslaw

RIGATONI BOLOGNESE

Tender veal in a creamy tomato
sauce with garlic bread

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CARROT CAKE • CHOCOLATE CAKE

PEANUT BUTTER PIE • BREAD PUDDING • COCONUT CRÈME CAKE

INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!

PLATED DINNER #3 - \$55/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

APPETIZERS

Your choice of three

BABY SEAFOOD CAKES

SHRIMP COCKTAIL

CHEESE AND FRUIT PLATTER

BRUSCHETTA

DEVEILED EGGS TOPPED

w/CRAB AND SHRIMP

OYSTERS CRAB-EFELLER

CRAB DIP w/FRENCH BREAD TOASTS

FRIED CALAMARI

SALAD COURSE

Your choice of two

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

WEDGE | Iceberg Wedge, Diced Tomatoes,
Crumbled Bacon, Gorgonzola,
Buttermilk Garlic Ranch

ENTRÉE SELECTIONS

Your choice of four

NEW YORK STRIP | 8 oz. grilled, demi-glace with mashers & sautéed mushrooms

JUMBO LUMP CRAB CAKES | Neva's potatoes, asparagus & tartar

FILET & CRAB CAKE | 5 oz. center cut filet, crab cake,
demi-glace, sweet mashers, sautéed spinach

CHESAPEAKE TORTELLINI | Sautéed shrimp, baby spinach,
blush sauce topped with crab cake

PECAN CRUSTED HALIBUT | Daily risotto, stewed tomatoes, lemon cream sauce

LEMON ROSEMARY CHICKEN | House mashers & creamed spinach

GRILLED SCALLOP SKEWERS | Saffron rice and sautéed spinach

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE • BREAD PUDDING

CHEESECAKE • COOKIES & BROWNIES

INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!

PLATED DINNER#4 - \$65/PERSON

Menu includes non-alcoholic beverages. We will add 20% gratuity.

APPETIZERS

Your choice of four

BABY CRAB CAKES
**ARTISAN CHEESE PLATTER
& BRUSCHETTA**
TUNA SASHIMI
GULF SHRIMP COCKTAIL
CRAB DIP
OYSTERS CRAB-EFELLER
**VEAL COCKTAIL MEATBALLS
w/MUSHROOM DEMI**

SALAD COURSE

Your choice of two

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
WEDGE | Iceberg Wedge, Diced Tomatoes,
Crumbled Bacon, Gorgonzola,
Buttermilk Garlic Ranch

ENTRÉE SELECTIONS

Your choice of four

WHOLE STEAMED 1.5 LB. LOBSTER

Drawn butter, Neva's potatoes,
creamed spinach

JUMBO LUMP CRAB CAKES

Neva's potatoes, asparagus & tartar

FILET & LOBSTER TAIL

8 oz. center cut filet, 4 oz. lobster tail,
demi-glance, sweet mashers, sautéed spinach

STUFFED ½ LOBSTER

Steamed then broiled with our house
imperial, sautéed spinach & daily risotto

MARINATED SEA BASS

Saffron rice and daily fresh vegetable

LEMON ROSEMARY CHICKEN

House mashers & creamed spinach

PECAN CRUSTED HALIBUT

Daily risotto, stewed tomatoes,
lemon cream sauce

PAN SEARED SCALLOPS

Sweet potato mashers and asparagus

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CARROT CAKE • CHOCOLATE CAKE • PEANUT BUTTER PIE
CHEESECAKE • BREAD PUDDING • COCONUT CRÈME CAKE • TIRAMISU

BUFFET DINNER MENU #1 - \$38/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

APPETIZERS

Your choice of one

SEASONAL CRUDITÉS PLATTER
BRUSCHETTA WITH
GARLIC BUTTER CROSTINI
HOMEMADE SMOKED TUNA FISH DIP
JERK CHICKEN SKEWERS

SALAD

Your choice of one

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

ENTREES

Your choice of four

SHRIMP PENNE
SEAFOOD CAKES
CRAWFISH ÉTOUFFÉE
CASHEW CRUSTED COD
GRILLED OR CARAMELIZED SALMON
LEMON ROSEMARY TUSCAN CHICKEN
RIGATONI BOLOGNESE

SIDES

Your choice of two

NEVA'S POTATOES
CREAMED SPINACH
BIG FISH MASHERS
STEWED TOMATOES
SAFFRON RICE
SAUTÉED MUSHROOMS
SWEET POTATO MASHERS
DAILY FRESH VEGGIE

HOMEMADE DESSERT

Your choice of two

CHOCOLATE CAKE • PEANUT BUTTER PIE • KEY LIME PIE
INQUIRE ABOUT SPECIALTY DESSERTS FROM OUR BIG FISH PREMIUM BAKERY!

BUFFET DINNER MENU #2 - \$48/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

APPETIZERS

Your choice of two

CHEESE PLATTER
SHRIMP & VEGETABLE SPRING ROLLS
CRUDITÉS PLATTER
MUSHROOM CROSTINI
SPINACH & ARTICHOKE DIP

HAND BREADED CHICKEN TENDERS
BRUSCHETTA W/GARLIC BUTTER CROSTINI
SHRIMP QUESADILLAS
JERK CHICKEN SKEWERS

SALAD

Your choice of two

CAESAR | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar
HOUSE | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin
WEDGE | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

ENTREES

Your choice of three

HERB CRUSTED MAHI-MAHI
CARAMELIZED SALMON
SEAFOOD CAKES
SHRIMP PENNE
BLACKENED TUNA
STUFFED FLOUNDER
LEMON ROSEMARY TUSCAN CHICKEN
LOBSTER & CRAB MAC N' CHEESE

CARVING STATION

Your choice of one protein

MARINATED OVEN ROASTED SIRLOIN
OVEN ROASTED TURKEY
PORK ROAST
SLOW ROASTED PRIME RIB

SIDES

Your choice of three

NEVA'S POTATOES • CREAMED SPINACH
BIG FISH MASHERS • SAUTÉED MUSHROOMS
SAFFRON RICE • STEWED TOMATOES
SWEET POTATO MASHERS
BAKED SPICED APPLES
DAILY FRESH VEGGIE

DESSERT

Your choice of two

KEY LIME PIE
CHOCOLATE WALNUT PIE
CARROT CAKE
CHOCOLATE CAKE
BREAD PUDDING
WITH SABAYON SAUCE

BUFFET DINNER MENU #3 - \$58/PERSON

Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.

WE REQUIRE A MINIMUM OF 50 GUESTS FOR A BUFFET STYLE MEAL.

APPETIZERS

Your choice of three

JUMBO LUMP CRAB DIP
21/25 SHRIMP COCKTAIL
CHEESE PLATTER
FRIED SHRIMP

OYSTERS CRAB – EFELLER
MUSHROOM CROSTINI
SPINACH & ARTICHOKE DIP
VEAL MEATBALLS

SALAD

Your choice of two

CAESAR | Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar
House | Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts, Maple Walnut Vin
WEDGE | Iceberg Wedge, Diced Tomatoes, Crumbled Bacon, Gorgonzola, Buttermilk Garlic Ranch

ENTREES

Your choice of three

PAN SEARED ROCKFISH OR HALIBUT
SHRIMP, SCALLOPS & LOBSTER OVER PENNE
CHESAPEAKE TORTELLINI
LOBSTER & CRAB MAC N' CHEESE
LEMON ROSEMARY TUSCAN CHICKEN
PAN SEARED CHILEAN SEA BASS
JUMBO LUMP CRAB CAKES
SESAME CRUSTED AHI TUNA
FLOUNDER STUFFED W/CRAB IMPERIAL

CARVING STATION

Your choice of one protein

BEEF TENDERLOIN
PORK TENDERLOIN
SLOW ROASTED PRIME RIB

SIDES

Your choice of three

NEVA'S POTATOES • CREAMED SPINACH
BIG FISH MASHERS • SAUTÉED MUSHROOMS
SAFFRON RICE • STEWED TOMATOES
SWEET POTATO MASHERS
BAKED SPICED APPLES
DAILY FRESH VEGGIE
SEASONAL RISOTTO

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE
CHEESECAKE • PEANUT BUTTER PIE
BREAD PUDDING W/SABAYON SAUCE
COOKIES & BROWNIES
INQUIRE ABOUT SPECIALTY DESSERTS
FROM OUR BIG FISH PREMIUM BAKERY!

PLATED LUNCHEON #1 - \$24/PERSON

APPETIZER COURSE OR SALAD COURSE

Please choose one

**BRUSCHETTA WITH
GARLIC BUTTER CROSTINI
HOMEMADE SMOKED TUNA FISH DIP
SPINACH & ARTICHOKE DIP**

CAESAR

Romaine, Garlic Croutons, Shredded Parm, House Recipe Caesar

HOUSE

*Spring Mix, Diced Tomatoes, Gorgonzola, Toasted Walnuts,
Maple Walnut Vinaigrette*

CHOPPED

*Romaine, Tomatoes, Carrots, Cucumbers, Shoe Peg Corn,
Buttermilk Garlic Ranch*

ENTREES

Your choice of three

SEAFOOD CAKE SANDWICH (BROILED)

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

BLACKENED COD SANDWICH

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

PULLED PORK SANDWICH

on toasted sesame bun with coleslaw & tartar

CASHEW CRUSTED COD WITH NEVA' POTATOES

GRILLED OR CARAMELIZED SALMON *with house mashers*

GRILLED CHICKEN OR SHRIMP SKEWER *over Big Fish Salad*

RIGATONI BOLOGNESE *with Big Fish Garlic Bread*

GRILLED CHICKEN *with Fresh Veggies*

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE

*Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.*

PLATED OPTION IS AVAILABLE TO A MAXIMUM OF 50 GUESTS.

PLATED LUNCHEON #2 - \$28/PERSON

APPETIZER COURSE OR SALAD COURSE

Please choose two

**BRUSCHETTA WITH
GARLIC BUTTER CROSTINI**

HOMEMADE SMOKED TUNA FISH DIP

MUSHROOM CROSTINI

SHRIMP & VEGETABLE

SPRING ROLLS

SPINACH & ARTICHOKE DIP

CAESAR

*Romaine, Garlic Croutons, Shredded Parm,
House Recipe Caesar*

HOUSE

*Spring Mix, Diced Tomatoes, Gorgonzola,
Toasted Walnuts, Maple Walnut Vinaigrette*

CHOPPED

*Romaine, Tomatoes, Carrots, Cucumbers,
Shoe Peg Corn, Buttermilk Garlic Ranch*

ENTREES

Your choice of three

CRAB CAKE SANDWICH (BROILED)

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

BLACKENED COD SANDWICH

on toasted sesame bun with lettuce, tomato, pickle, coleslaw & tartar

PULLED PORK SANDWICH

on toasted sesame bun with coleslaw & tartar

CASHEW CRUSTED COD *with Neva' Potatoes*

GRILLED OR CARAMELIZED SALMON *with house mashers*

GRILLED CHICKEN OR SHRIMP SKEWER *over Big Fish Salad*

RIGATONI BOLOGNESE *with Big Fish Garlic Bread*

SEAFOOD CAKES *with Neva's Potatoes*

SHRIMP PENNE *with Big Fish Garlic Bread*

GRILLED CHICKEN *with Fresh Veggies*

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE

*Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.*

PLATED OPTION IS AVAILABLE TO A MAXIMUM OF 50 GUESTS.

BUFFET LUNCHEON #1 - \$24/PERSON

APPETIZER COURSE

Please choose one

BRUSCHETTA WITH
GARLIC BUTTER CROSTINI
HOMEMADE SMOKED TUNA FISH DIP
SPINACH & ARTICHOKE DIP
SEASONAL CRUDITÉS PLATTER
DAILY SOUP

ENTREES

Your choice of three.

Served with snowflake rolls, lettuce, tomato, and pickles.

SHRIMP SALAD • CHICKEN SALAD • TUNA SALAD
CURRY CHICKEN SALAD • SLICED TURKEY • SLICED HAM

SIDES

Your choice of two

NEVA'S POTATOES • HERB PASTA SALAD • GREEK ORZO PASTA SALAD
CUCUMBER TOMATO SALAD • COUNTRY STYLE POTATO SALAD
BROCCOLI SALAD • DAILY FRESH VEGGIE
CAESAR/HOUSE/CHOPPED OR SPINACH SALAD

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE

*Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.*

WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.

BUFFET LUNCHEON #2 - \$30/PERSON

APPETIZER

Please choose one

BRUSCHETTA WITH
GARLIC BUTTER CROSTINI
HOMEMADE SMOKED TUNA FISH DIP
SPINACH & ARTICHOKE DIP
SEASONAL CRUDITÉS PLATTER
DAILY SOUP

SALAD

Please choose one

CAESAR
*Romaine, Garlic Croutons, Shredded Parm,
House Recipe Caesar*

HOUSE
*Spring Mix, Diced Tomatoes, Gorgonzola,
Toasted Walnuts, Maple Walnut Vinaigrette*

CHOPPED
*Romaine, Tomatoes, Carrots, Cucumbers,
Shoe Peg Corn, Buttermilk Garlic Ranch*

ENTREES

Your choice of three

SHRIMP PENNE • SEAFOOD CAKES • CASHEW CRUSTED COD
GRILLED OR CARAMELIZED SALMON • LEMON ROSEMARY TUSCAN CHICKEN
RIGATONI WITH BOLOGNESE

SIDES

Your choice of two

NEVA'S POTATOES • CREAMED SPINACH • BIG FISH MASHERS
STEWED TOMATOES • SAFFRON RICE • SAUTÉED MUSHROOMS
SWEET POTATO MASHERS • DAILY FRESH VEGGIE

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE

*Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.*

WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.

BUFFET LUNCHEON #3 - \$35/PERSON

APPETIZER

Please choose two

BRUSCHETTA WITH GARLIC BUTTER CROSTINI • ARTISAN CHEESE PLATTER
SPINACH & ARTICHOKE DIP • SEASONAL CRUDITÉS PLATTER • DAILY SOUP • MUSHROOM CROSTINI
SHRIMP QUESADILLAS • HAND BREADED CHICKEN TENDERS • JERK CHICKEN SKEWERS
SHRIMP & VEGETABLE SPRING ROLLS

SALAD

Please choose one

CAESAR

Romaine, Garlic Croutons, Shredded Parm,
House Recipe Caesar

HOUSE

Spring Mix, Diced Tomatoes, Gorgonzola,
Toasted Walnuts, Maple Walnut Vinaigrette

WEDGE

Iceberg Wedge, Tomatoes, Bacon,
Gorgonzola, And Buttermilk Ranch

ENTREES

Your choice of two

HERB CRUSTED MAHI-MAHI
GRILLED OR CARAMELIZED SALMON
SEAFOOD CAKES
SHRIMP PENNE
CASHEW CRUSTED COD
LOBSTER & CRAB MAC 'N CHEESE
LEMON ROSEMARY TUSCAN CHICKEN

CARVING STATION

Your choice of one

MARINATED OVEN ROASTED SIRLOIN • OVEN ROASTED WHOLE TURKEY
WHOLE PORK ROAST

SIDES

Your choice of two

NEVA'S POTATOES • CREAMED SPINACH • BIG FISH MASHERS • STEWED TOMATOES
SAFFRON RICE • SAUTÉED MUSHROOMS • SWEET POTATO MASHERS • DAILY FRESH VEGGIE

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE • SEASONAL CHEESECAKE • CARROT CAKE

*Prices are per person and do not include gratuity. Prices are subject to change.
Menu includes regular coffee, decaf coffee and fountain sodas.*

WE REQUIRE A MINIMUM OF 40 GUESTS FOR A BUFFET STYLE MEAL.

COCKTAIL PARTY/MEET & GREET/BUSINESS

\$20 MENU/PERSON SELECT 4 APPETIZERS
\$26 MENU/PERSON SELECT 6 APPETIZERS
\$28 MENU/PERSON SELECT 8 APPETIZERS
ADD \$3/PERSON FOR ALL SEAFOOD SELECTIONS

HOMEMADE DIPS & SUCH

SPINACH & ARTICHOKE DIP
SMOKED TUNA DIP
SALT AIR GOAT CHEESE SPREAD
HOMEMADE ORIGINAL HUMMUS
BRUSCHETTA • TRADITIONAL DEVEILED EGGS
WILD MUSHROOM CROSTINI

CHEESE & CRUDITE

SIGNATURE CHEESE PLATTER
CHEESE & FRUIT PLATTER
ITALIAN CHEESE ANTIPASTO PLATTER
FRESH FRUIT PLATTER • VEGGIE PLATTER

CLASSIC PARTY FOODS

CHICKEN SATAY OR JAMAICAN JERK SKEWERS
CHICKEN TENDERS
BIG FISH WINGS (BUFFALO OR SRIRACHA)
CLASSIC BURGER SLIDERS
PULLED PORK SLIDERS • COCKTAIL MEATBALLS

SEAFOOD & FISH

Add \$3/person

JUMBO LUMP BABY CRAB CAKES
BABY SEAFOOD CAKES • SHRIMP SATAY SKEWERS
SCALLOPS WRAPPED IN BACON
BLACKENED FISH SLIDERS • JUMBO LUMP CRAB DIP
CLASSIC SHRIMP COCKTAIL (21/25)
HONEY WHISKEY SMOKED SALMON

LOOKING FOR SOMETHING MORE?

BIG FISH TACO BAR

CHICKEN TACOS (\$10/person)
SHRIMP OR COD FISH TACOS (\$12/person)
SIRLOIN TACOS (\$14/person)
COMBO TACOS (\$17/person)
Served with soft flour tortillas, seasoned rice & black beans, pico de gallo, shredded cabbage, cheddar cheese, & baja sauce

BUILD YOUR OWN RAW BAR

Market Price

OYSTERS, CLAMS, SHRIMP & LOBSTER TAILS

CARVING STATION

Choice of:

SLOW ROASTED PRIME RIB (\$10/person)
OVEN ROASTED SIRLOIN (\$7/person)
OVEN ROASTED TURKEY (\$7/person)
PORK TENDERLOIN (\$7/person)
Served with snowflake rolls, and accompaniments.