



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.

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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. 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 up to 50 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.

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 you 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 - \$39/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 & 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 four

GRILLED OR CARAMELIZED SALMON
with Dijon cream, mashers and asparagus

SEAFOOD CAKES

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

CASHEW CRUSTED COD

saffron rice, asparagus and
apple cider cream sauce

LEMON ROSEMARY CHICKEN

House mashers & creamed spinach

GRILLED ANGUS SIRLOIN

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

RIGATONI BOLOGNESE

Tender veal in a creamy tomato
sauce with garlic bread

CHICKEN CARBONARA

Chicken, peas, bacon, parmesan
cream sauce, linguine

HOMEMADE DESSERTS

Your choice of two

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

Additional Homemade Sides Available.

PLATED DINNER #2 - \$49/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 & ARTICHOKE DIP
ARTISAN CHEESE PLATTER
SMOKED TUNA DIP
MAPLE SRIRACHA WINGS
SHRIMP QUESADILLA

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 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

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

BERKSHIRE FARMS PORK CHOP

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

“FLASH-FRIED” COMBO

Oysters, scallops, shrimp, salted fries & slaw

BEEF SHORT RIB

Demi-glace, mashers & asparagus

GRILLED SALMON

with Dijon cream, mashers & asparagus

HOMEMADE DESSERTS

Your choice of two

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

PLATED DINNER #3 - \$59/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
DEVILED EGGS TOPPED w/Crab & Shrimp
OYSTERS CRAB-EFELLER
CRAB DIP w/French Bread Toasts
FRIED CALAMARI
SHRIMP QUESADILLA
CRAB PIZZA

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 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
BEEF SHORT RIB | Demi-glace, mashers & asparagus
SHELLFISH PASTA | Shrimp, scallops, lobster, asparagus, sundries & blush sauce over linguine

HOMEMADE DESSERTS

Your choice of two

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

PLATED DINNER #4 - \$69/PERSON

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

APPETIZERS

Your choice of four

BABY CRAB CAKES
ARTISAN CHEESE PLATTER
TUNA SASHIMI • CRAB DIP
GULF SHRIMP COCKTAIL
OYSTERS CRAB-EFELLER
COCKTAIL MEATBALLS
BRUSCHETTA
COCONUT SHRIMP
SHRIMP QUESADILLA
CRAB PIZZA

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 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 OR CRAB CAKE

8 oz. center cut filet, 4 oz. lobster tail or crab
cake, demi-glace, sweet mashers, sautéed spinach

STUFFED ½ LOBSTER

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

LEMON ROSEMARY CHICKEN

House mashers & creamed spinach

8 OZ. ANGUS FILET MIGNON

Demi-glace, risotto, roasted mushrooms

PARM CRUSTED SEA BASS

with creamy tomato sauce,
saffron rice & daily fresh vegetable

PECAN CRUSTED HALIBUT

Daily risotto, stewed tomatoes, lemon cream sauce

PAN SEARED SCALLOPS

Sweet potato mashers and asparagus

SHELLFISH PASTA

Shrimp, scallops, lobster, asparagus,
sundries & blush sauce over linguine

STUFFED SHRIMP

Crab imperial stuffed shrimp, lobster
sauce, mashers, daily fresh vegetables

HOMEMADE DESSERTS

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 - \$42/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
DOMESTIC CHEESE PLATTER
SPINACH & ARTICHOKE DIP

SALAD COURSE

Your choice of 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

ENTRÉE

Your choice of three

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

Add an Additional Entrée for \$5/person

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

Add an Additional Side for \$3/person

HOMEMADE DESSERTS

Your choice of two

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

BUFFET DINNER MENU #2 - \$52/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
CRAB PIZZA

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

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

ENTRÉE

Your choice of three

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

Add an Additional Entrée for \$5/person

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

Add an Additional Side for \$3/person

DESSERTS

Your choice of two

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

BUFFET DINNER MENU #3 - \$62/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
SHRIMP QUESADILLA • CRAB PIZZA
BABY SEAFOOD CAKES

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

Your choice of three

PAN SEARED ROCKFISH, HALIBUT OR MAHI
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
BEEF SHORT RIB
GRILLED OR CARAMELIZED SALMON
SLICED FILET with Horsey Sauce

Add an Additional Entrée for \$5/person

SIDES

Your choice of three

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

Add an Additional Side for \$3/person

DESSERTS

Your choice of two

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

BUFFET DINNER CARVING STATION ADD-ON

OVEN ROASTED TURKEY BREAST \$6/PERSON
with homemade gravy

PARMESAN CRUSTED PORK ROAST \$8/PERSON

GLAZED HAM \$8/PERSON

BEEF TENDERLOIN \$12/PERSON

PRIME RIB \$15/PERSON



PLATED LUNCHEON #1 - \$26/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

ENTRÉE

Your choice of three

SEAFOOD CAKE ENTRÉE Served with two sides

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's potatoes

GRILLED OR CARAMELIZED SALMON with Dijon cream, mashers & asparagus

GRILLED CHICKEN OR SHRIMP SKEWER over Big Fish salad

RIGATONI BOLOGNESE with Big Fish garlic bread

GRILLED CHICKEN with fresh veggies

OLD FASHIONED CHOP HOUSE BURGER

Ground angus, lettuce, tomato, pickle, American cheese & bacon, brioche bun, salted fries

FRIED CHICKEN CLUB Coleman's organic buttermilk fried chicken, bacon, lettuce, tomato, pickle, American cheese, brioche bun, salted fries

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE PIE • 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.*

PLATED LUNCHEON #2 - \$32/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

ENTRÉE

Your choice of three

CRAB CAKE SANDWICH (BROILED)

On toasted sesame bun with lettuce, tomato, pickle, salted fries, coleslaw & tartar

BLACKENED COD SANDWICH

On toasted sesame bun with lettuce, tomato, pickle, salted fries, coleslaw & tartar

PULLED PORK SANDWICH

On toasted sesame bun with coleslaw & salted fries

CASHEW CRUSTED COD with Neva's potatoes & broccoli

GRILLED OR CARAMELIZED SALMON with Dijon cream, mashers & asparagus

GRILLED CHICKEN OR SHRIMP SKEWER Over one of our fresh tossed salads

RIGATONI BOLOGNESE with Big Fish garlic bread

SEAFOOD CAKES with Neva's potatoes & sautéed spinach

SHRIMP PENNE with Big Fish garlic bread

GRILLED CHICKEN with fresh veggies & saffron rice

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • PEANUT BUTTER PIE • 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.*

BUFFET LUNCHEON #1 - \$24/PERSON

APPETIZER COURSE

Please choose one

BRUSCHETTA with Garlic Butter Crostini
DOMESTIC CHEESE PLATTER
HOMEMADE SMOKED TUNA FISH DIP
SPINACH & ARTICHOKE DIP
SEASONAL CRUDITES PLATTER
DAILY SOUP

ENTRÉE

Your choice of three

SHRIMP SALAD ON CROISSANT
CHICKEN SALAD ON CROISSANT
TUNA SALAD ON WHEAT
SIRLOIN CLUB ON FRENCH BREAD
BIG FISH CLUB ON WHEAT
TURKEY CLUB ON WHEAT

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 • COLESLAW
CAESAR / HOUSE / CHOPPED OR SPINACH SALAD

HOMEMADE DESSERT

Your choice of two

KEY LIME PIE • CHOCOLATE CAKE • 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.

BUFFET LUNCHEON #2 - \$33/PERSON

APPETIZER

Please choose one

BRUSCHETTA
with Garlic Butter Crostini
HOMEMADE SMOKED TUNA FISH DIP
SPINACH & ARTICHOKE DIP
DAILY SOUP

SALAD COURSE

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

ENTRÉE

Your choice of three

SHRIMP PENNE
SEAFOOD CAKES
CASHEW CRUSTED COD
GRILLED OR CARAMELIZED SALMON

LEMON ROSEMARY TUSCAN CHICKEN
RIGATONI WITH BOLOGNESE
CAROLINA PULLED PORK
SLICED TURKEY BREAST

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 • 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.

BUFFET LUNCHEON #3 - \$38/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, Diced Tomatoes,
Crumbled Bacon, Gorgonzola,
Buttermilk Garlic Ranch

ENTRÉE

Your choice of two

HERB CRUSTED MAHI-MAHI
GRILLED OR CARAMELIZED SALMON
SEAFOOD CAKES • SHRIMP PENNE
CASHEW CRUSTED COD
CRAB MAC 'N' CHEESE
LEMON ROSEMARY TUSCAN CHICKEN
SLICED TURKEY BREAST
CAROLINA PULLED PORK

Add an Additional Entrée for \$5/person

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

Add an Additional Side for \$3/person

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.