

Off Premises

WEDDING MENU

**BIG
FISH
EVENTS**



**BIG FISH EVENTS | REHOBOTH BEACH, DE | bigfishevents.com
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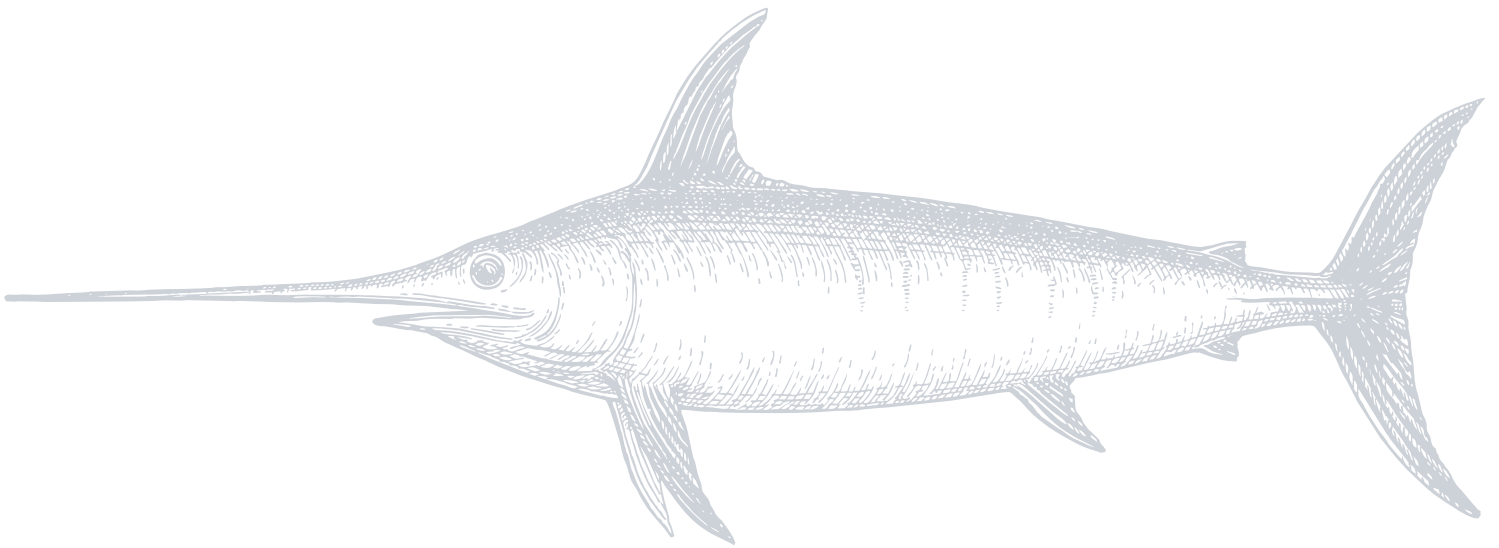


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MAKE EVERY EVENT SPECIAL.

Experience our genuine hospitality and fresh, creative food at your wedding reception. We only serve the best! Big Fish Events offers individualized menu planning and the freshest, well prepared award-winning cuisine.

Get the party started with great wines, creative cocktails and local beers. Relax and be a guest at your event! The Big Fish Events team will ensure a memorable experience for all your guests.

Passed Appetizers

Sold by 50 Count

The variety is endless... Please let us know if you are looking for something special, we are happy to entertain requests and can offer additional suggestions.



FISH & SHELLFISH

jumbo lump baby crab cakes
crab and spinach dip in a savory tart cup
crab and avocado salad on a wonton crisp
ahi tuna poke • with mango, cucumber, edamame
seared tuna wonton • lemon cream, hawaiian bbq, and wasabi cream
mini lobster roll • our fresh lobster salad in a soft potato bun
day boat scallops wrapped w/bacon • with pineapple hoisin sauce
prosciutto wrapped scallop • basil lemon aioli
seared day boat scallop • mango salsa
mini shrimp and vegetable spring roll • thai chili dipping sauce
16/20 gulf shrimp cocktail • homemade cocktail sauce
coconut crusted shrimp • thai chili dipping sauce
bourbon shrimp skewer • thai chili sauce
bang bang shrimp

CHICKEN

southern chicken slider • fried honey tobasco chicken tender, pickle slice on a soft potato roll
jamaican jerk chicken skewer • pineapple hoisin sauce
chicken empanada • baja dipping sauce
sesame asian chicken bites • black and white sesame seeds
chicken satay skewer • hawaiian bbq sauce
mini chicken taco • homemade pico de gallo, mixed cabbage, baja sauce
buffalo chicken meatball • blue cheese ranch
chicken potsticker • sesame asian sauce

MEAT

rosemary mint marinated baby lamb chops • mint dipping sauce
pigs in a blanket • savory mustard dipping sauce
duck confit in hoisin sauce on belgian endive
burger slider • arugula, swiss, pickled onions and 1000 island dressing
cocktail meatballs • sesame asian sauce, marinara or bourbon sauce
cheesesteak spring rolls • sriracha ketchup dipping sauce
mini big mac • beef burger, special sauce, cheese, pickle
filet on crostini • horsey sauce, blue cheese, chives

CHEESE, FRUIT AND VEG

prosciutto wrapped asparagus • balsamic glaze
seasonal baked brie tart
avocado toast on multigrain crostini • radish, sprouts, sea salt, cracked pepper
mexi street corn avocado toasts • feta and cilantro
caprese skewer • fresh mozzarella, cherry tomato, fresh basil, balsamic glaze
mushroom/ricotta arancini • vodka dipping sauce
(other varieties available)
vegetable spring roll • thai chili sauce
mushroom crostini • swiss, smoked gouda, bacon, rosemary and mayo
general tso's cauliflower • black and white sesame seeds
gruyere grilled cheese • roasted tomato
fresh figs • gorgonzola and honey (fresh figs are a seasonal item)
vegetable potsticker • sesame asian sauce

COCKTAIL HOUR

Grazing Tables

25 Guest Minimum

A great addition to any cocktail hour.



ITALIAN CHEESE AND ANTIPASTO TABLE

sharp provolone, asiago, gorgonzola, parmesan, fontina, pesto mozzarella with fig jam, roasted garlic, marinated artichokes, olives, roasted red peppers, dried figs, bruschetta tomatoes, charcuterie, fresh baked bread, and homemade parmesan crackers

ARTISAN CHEESE & CHARCUTERIE TABLE

chef's selection of five artisan cheeses with fresh and dried fruit, charcuterie, nuts, mustards, fruit compote, fresh baked breads, and crackers

MEZZE TABLE

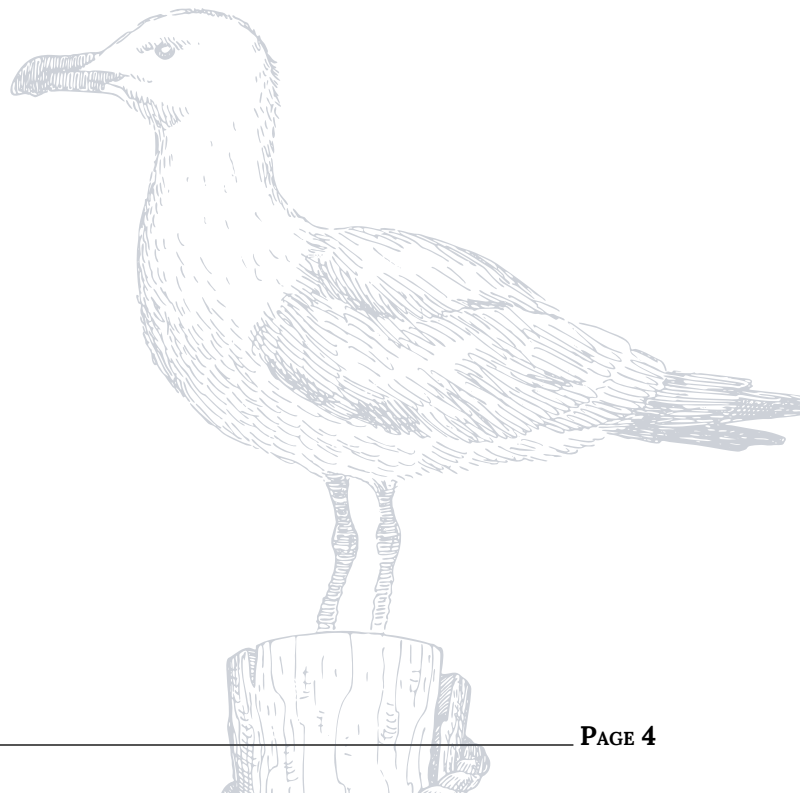
hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichokes, sliced cucumbers, dried apricots, fresh goat cheese, toasted chickpeas, dried figs, tzatziki, quinoa tabbouleh, toasted naan, and homemade crackers

GARDEN CRUDITES

with fresh seasonal veggies, hummus & buttermilk blue cheese ranch dip

FRESH FRUIT

with fresh seasonal fruits & brown sugar fruit dip



COCKTAIL HOUR *Food Stations*



25 Guest Minimum

QUESADILLA STATION

blackened chicken quesadillas, cheese quesadillas, shrimp quesadillas, smoked pork quesadillas and crab quesadillas served with homemade guacamole, tomato salsa, black bean salsa, pico de gallo and tortilla chips

PIZZA PARTY

choose up to three different homemade pizzas, vegan and vegetarian options available. Pizza toppings include fresh mozz, parm, goat cheese, spinach, mushrooms, tomatoes, bell peppers, roasted red peppers, olives, artichokes, shrimp, chicken, pepperoni, prosciutto, salami, marinara sauce

SEASONAL BAKED BRIE

served with fresh, sliced baguette, homemade crackers

HOT DIPS

featuring two of our savory, homemade dips; jumbo lump crab dip and spinach and artichoke dip served with tortilla chips and crostini

COLD DIPS AND SPREADS

a trio of our homemade dips and spreads with smoked tuna dip, Salt Air herbed goat cheese spread, and smoked trout dip served with crudites, homemade crackers and crostini

BIG FISH RAW BAR

The freshest seafood around! Our raw bar can include fresh shucked oysters, jumbo, steamed 16/20 Gulf shrimp, shucked little neck clams, blue crab cocktail claws, steamed chilled whole or half lobsters, steamed and chilled lobster tails, sliced tuna sashimi with seaweed salad and homemade sauces

SUSHI STATION

includes a variety of maki rolls with wasabi and pickled ginger from Stingray

Cocktail hour food stations include appetizer portions for one hour. These stations are also available as a dinner station. Please keep in mind, per person pricing and food quantities will increase for dinner hour station.

Dinner



Plated Meals - choose up to 3 entrees

Plated meals include salad starter.

SALAD STARTER

big fish house salad, chopped salad, caesar salad, goat cheese salad, wedge salad

ENTREES

Entrees include seasonal fresh veggie and starch

8 oz. pan seared filet mignon
5 oz. filet and 4 oz. broiled lobster tail
5 oz. filet and crab cake
jumbo lump crab cakes
red wine braised short rib
12 oz. brined bone-in berkshire pork chop
grilled or caramelized big fish salmon
pecan crusted halibut • tropical fruit salsa
grilled or blackened mahi mahi
grilled or blackened yellowfin tuna
flounder imperial
sautéed chicken breast • white wine lemon sauce

PASTA ENTREES

big fish shrimp penne • sautéed shrimp tossed with fresh spinach, mushrooms and sundried tomatoes served over penne and tossed in a light lobster sauce
special lobster pasta • sautéed shrimp, scallops and lobster meat served over penne tossed with a blush sauce
alfredo primavera • sautéed broccoli, asparagus and red bell peppers served over penne tossed with our homemade alfredo sauce
cheese tortellini • served in our homemade vodka sauce
add shrimp

STARCHES

big fish neva's potatoes • big fish mashers • rosemary roasted potatoes
saffron rice • sweet potato mashers • homemade mac & cheese

FRESH VEGGIES

broccoli w/garlic wine broth • roasted mushrooms w/thyme & parsley
roasted asparagus w/sea salt & lemon • roasted mixed veggies • garlic herb green beans
honey thyme glazed carrots • balsamic glazed roasted brussels

*Add fresh baked bread and rolls w/butter.
vegetarian meals/allergy meals are available by request.
special requests are welcome.*

Buffet Meals



Choose two mains and two sides
Add an additional main
Add an additional side/salad

BUFFET ENTREES

marinated and oven roasted sliced filet • homemade horsey sauce
red wine braised short ribs
carolina pulled pork
fall off the bone baby back ribs
smoked brisket
jumbo lump crab cakes
big fish seafood cakes
grilled or caramelized big fish salmon
grilled or blackened mahi mahi
pecan crusted halibut
chicken marsala
chicken • white wine lemon sauce
chicken picatta
flounder or cod imperial

PASTA ENTREES

big fish shrimp penne • sautéed shrimp tossed with fresh spinach, mushrooms and sundried tomatoes served over penne and tossed in a light lobster sauce
special lobster pasta • sautéed shrimp, scallops and lobster meat served over penne tossed with a blush sauce
alfredo primavera • sautéed broccoli, asparagus and red bell peppers served over penne tossed with our homemade alfredo sauce
cheese tortellini • served in our homemade vodka sauce
lasagna, seafood lasagna or lasagna bolognese

STARCHES

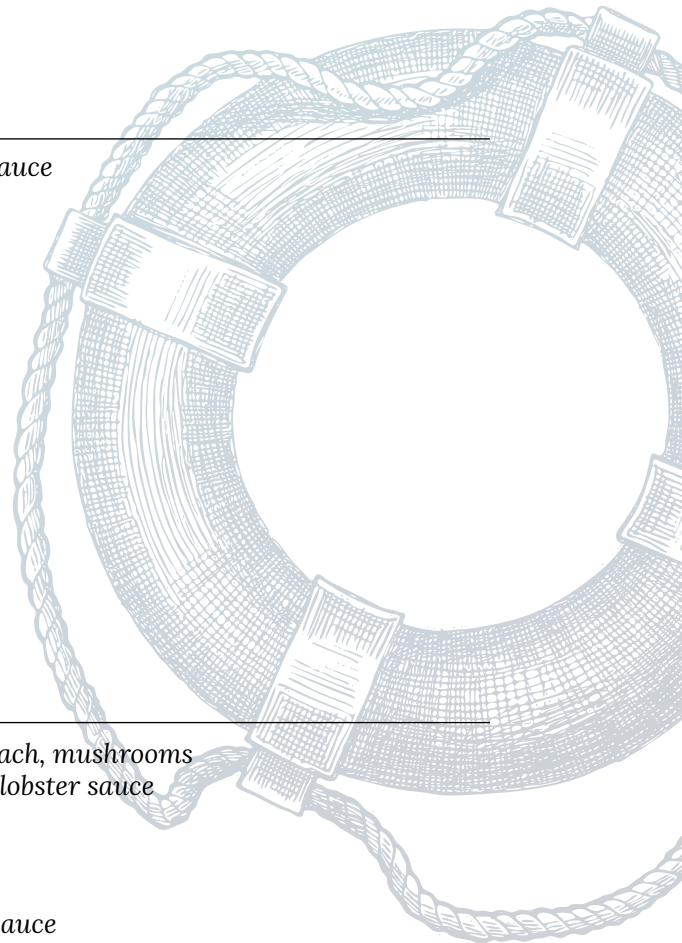
big fish neva's potatoes • big fish mashers • rosemary roasted potatoes
saffron rice • sweet potato mashers • homemade mac & cheese

FRESH VEGGIES

broccoli w/garlic wine broth • roasted mushrooms w/thyme & parsley
roasted asparagus w/sea salt & lemon • roasted mixed veggies • garlic herb green beans
honey thyme glazed carrots • balsamic glazed roasted brussels

CARVING STATION ADD-ON

slow roasted prime rib • au jus and homemade horsey sauce
oven roasted whole beef tenderloin • homemade horsey sauce
roasted turkey breast • sage gravy
parmesan crusted pork loin
whole sides of fish



Buffet Food Stations



50 Guest Minimum

All are priced as buffet add-ons

FAJITA STATION

chicken • shrimp • sirloin • flour tortilla • seasoned sautéed peppers and onions
shredded cheddar • shredded lettuce • pico de gallo • black bean salsa • sour cream • beans and rice

TACO BAR *Choose 3 Mains*

chicken, shrimp • blackened fish • marinated portobello mushrooms • pico de gallo
pickled onions • mixed cabbages • feta cheese • shredded cheddar • tomato salsa
baja sauce • lime crema • mexican corn salad • chips & guacamole

POTATO BAR OR MAC AND CHEESE BAR

neva's potatoes • big fish mashers • sweet potato mashers or cheddar mac and cheese. choose two

toppings (choose 5) • diced bacon, bbq sautéed pulled pork, gorgonzola cheese, cheddar cheese, sour cream, sliced green onions, diced ham, steamed broccoli, diced asparagus, sautéed & sliced mushrooms, shoe peg white corn, demi glaze, marshmallows, toasted pecans, toffee pecans, maple syrup

PASTA BAR *with shredded parm and red pepper flakes*

pastas (choose 2) • penne, tortellini, cavatappi, bow ties, rotini
sauces (choose 2) • marinara, alfredo, vodka sauce, lobster sauce, pesto, pesto cream sauce, bolognese
proteins (choose 2) • chicken, shrimp, baby scallops, mini meatballs, italian sausage
veggie toppings (choose 3) • spinach, mushrooms, broccoli, asparagus, diced tomatoes, sundried tomatoes, sliced kalamata olives

SLIDER BAR

classic burger sliders • crab cake sliders • pulled pork sliders
hot southern chicken sliders • blackened fish sliders
brisket sliders • lobster roll sliders • big mac sliders

STIR FRY BAR

protein (choose 2) • organic free range chicken, gulf shrimp, seared tofu, marinated sirloin
asian veggies • broccoli, red bell peppers, julienned carrots, onions, shredded cabbage
jasmine rice or lo mein noodles
sauces (choose 2) • classic stir fry sauce, sesame orange sauce, peanut sauce, sesame asian sauce

