



Off-Premise

CATERING MENU

HORS D'OEUVRES



Passed Hors d'Oeuvres

priced per person

3 choices \$15 4 choices \$18 5 choices \$21

BIG FISH TUNA MELT

gruyere | capers

SEASONAL BRUSCHETTA

SEASONAL ARANCINI

CAPRESE SKEWER

balsamic | basil

CHICKEN SATAY SKEWER

sesame seeds | peanut soy

CHEESESTEAK SPRING ROLL +\$2 PP

sriracha

COCKTAIL MEATBALL

pork | veal | ground beef | tomato sauce
basil | whipped ricotta

SALT AIR GOAT CHEESE CROSTINI

choice of fig or honey

DEVEILED EGGS

choice of crab or traditional

TUNA TARTARE +\$3 PP

bigeye tuna | wonton crisps | sweet soy

KRISPY RICE +\$3 PP

avocado | truffle oil | scallions

KOREAN FRIED CHICKEN +\$3 PP

gochujang | scallions

BANG BANG SHRIMP +\$3 PP

spicy mayo | green onions

SUSHI TACOS +\$3 PP

gyoza tortilla | spicy tuna or salmon

BACON-WRAPPED SCALLOPS +\$5 PP

pineapple hoisin sauce

BONE-IN FILET CHOPS +\$5 PP

charred scallion relish | pickled beech mushroom
soy marinade

CRAB CAKES +\$5 PP

Old Bay remoulade

LOBSTER ROLL +\$5 PP

Maine lobster | brioche bun | clarified butter

Stationary Hors d'Oeuvres

priced per person

RAW BAR \$22 PP

U15 shrimp cocktail & East Coast oysters (2 of each)

CHEF'S BOARD \$13 PP

assorted cheese | cured meats

CRUDITE \$8 PP

fresh seasonal veggies | hummus
blue cheese dip

CRAB DIP \$15 PP

lump crab | gouda | gruyere | cheddar | Old Bay
cayenne | toasted ciabatta | celery

SMOKED SALMON DISPLAY \$13 PP

whipped herb cream cheese | sliced tomatoes
cucumber | capers | shaved red onion | olive oil

Plated Selections

BIG FISH EVENTS — BIG FISH EVENTS — BIG FISH EVENTS — BIG FISH EVENTS — BIG FISH



CAPE HENLOPEN

\$85 | DUET PLATE +\$5 PP
BUFFET +\$7 PP



Salad

select one

CAESAR SALAD

romaine | Parmigiano Reggiano | house croutons
black garlic Caesar dressing | chives

BABY GREENS

seasonal vegetables | Meyer lemon vinaigrette

CAPRESE

buffalo mozzarella | beefsteak tomato | basil
balsamic vinaigrette

CHOPPED SALAD

romaine | carrots | tomatoes | corn | cucumbers
buttermilk garlic ranch

Entrées

select two

LEMON CAPER BUTTER CHICKEN

herb-roasted marble potatoes

CHICKEN PARMIGIANA

San Marzano sauce | Italian herb-crusted
mozzarella | basil

PORK TENDERLOIN

choice of sauce: mushroom demi-glace or whole
grain mustard sauce

SEARED SCOTTISH SALMON

caramelized | brown sugar | teriyaki marinade

RUSTIC BRANZINO ACQUA PAZZA

olive oil | capers

BOLOGNESE

rigatoni | traditional veal ragu | Parmigiano

RIGATONI ALLA VODKA

tomato-cream sauce finished with
vodka | Parmigiano

ROASTED CAULIFLOWER STEAK

basil pesto | cauliflower purée | toasted almonds

ROASTED BUTTERNUT SQUASH

squash purée | pomegranate seeds
pomegranate molasses

Sides

select one starch & one vegetable

HERB-ROASTED FINGERLING POTATOES

RUSTIC MASHED POTATOES

BAKED MAC & CHEESE

BIG FISH NEVA'S POTATOES

shredded potato | cheddar cheese

GREEN BEANS

Calabrian chili | toasted almonds

BROCCOLINI

sun-dried tomatoes | lemon zest

ASPARAGUS

sautéed | sea salt | salsa verde

DELAWARE DUNES

\$105 | DUET PLATE +\$5 PP
BUFFET +\$7 PP



Passed Hors d'Oeuvres

select four from page 2

Salad

select one

CAESAR SALAD

romaine | Parmigiano Reggiano | house croutons
black garlic Caesar dressing | chives

BABY GREENS

seasonal vegetables | Meyer lemon vinaigrette

CAPRESE

buffalo mozzarella | beefsteak tomato | basil
balsamic vinaigrette

CHOPPED SALAD

romaine | carrots | tomatoes | corn | cucumbers
buttermilk garlic ranch

Entrées

select two proteins and one vegetarian 🌿

LEMON CAPER BUTTER CHICKEN

herb-roasted marble potatoes

CHICKEN PARMIGIANA

San Marzano sauce | Italian herb-crusted
mozzarella | basil

PORK TENDERLOIN

choice of sauce: mushroom demi-glace or whole
grain mustard sauce

BRAISED BEEF SHORT RIB

red wine-glazed

SEARED SCOTTISH SALMON

caramelized | brown sugar | teriyaki marinade

RUSTIC BRANZINO ACQUA PAZZA

olive oil | capers

BOLOGNESE

rigatoni | traditional veal ragu | Parmigiano

RIGATONI ALLA VODKA 🌿

tomato-cream sauce finished with
vodka | Parmigiano

ROASTED CAULIFLOWER STEAK 🌿

basil pesto | cauliflower purée | toasted almonds

ROASTED BUTTERNUT SQUASH 🌿

squash purée | pomegranate seeds
pomegranate molasses

Sides

select one starch & one vegetable

HERB-ROASTED FINGERLING POTATOES

RUSTIC MASHED POTATOES

BAKED MAC & CHEESE

BIG FISH NEVA'S POTATOES

shredded potato | cheddar cheese

GREEN BEANS

Calabrian chili | toasted almonds

BROCCOLINI

sun-dried tomatoes | lemon zest

ASPARAGUS

sautéed | sea salt | salsa verde

THE LIGHTHOUSE



\$130 | DUET PLATE +\$6 PP
BUFFET +\$8 PP

Passed Hors d'Oeuvres

select five from page 2

Salad

select one

CAESAR SALAD

romaine | Parmigiano Reggiano | house croutons
black garlic Caesar dressing | chives

BABY GREENS

seasonal vegetables | Meyer lemon vinaigrette

CAPRESE

buffalo mozzarella | beefsteak tomato | basil
balsamic vinaigrette

CHOPPED SALAD

romaine | carrots | tomatoes | corn | cucumbers
buttermilk garlic ranch

Entrées

select two proteins and one vegetarian 🌿

NY STRIP

choice of sauce: chimichurri | horseradish cream
crispy onions

LEMON CAPER BUTTER CHICKEN

herb-roasted marble potatoes

BRAISED BEEF SHORT RIB

red wine-glazed

EASTERN SHORE CRAB CAKES

jumbo lump crab meat | roasted red pepper
Old Bay remoulade

LOBSTER RISOTTO

lobster cream sauce | mascarpone
lemon | Maine lobster

BOLOGNESE

rigatoni | traditional veal ragu | Parmigiano

RIGATONI ALLA VODKA 🌿

tomato-cream sauce finished with
vodka | Parmigiano

ROASTED CAULIFLOWER STEAK 🌿

basil pesto | cauliflower purée | toasted almonds

ROASTED BUTTERNUT SQUASH 🌿

squash purée | pomegranate seeds
pomegranate molasses

Sides

select one starch & one vegetable

BIG FISH NEVA'S POTATOES

shredded potato | cheddar cheese

HERB-ROASTED FINGERLING POTATOES

choice of: crab | lobster | truffle

RUSTIC MASHED POTATOES

choice of: crab | lobster | truffle

BAKED MAC & CHEESE

choice of: crab | lobster | truffle

GREEN BEANS

Calabrian chili | toasted almonds

BROCCOLINI

sun-dried tomatoes | lemon zest

ASPARAGUS

sautéed | sea salt | salsa verde



Action Stations

ROASTED TURKEY BREAST \$15 PP

gravy | cranberry relish

PORK TENDERLOIN \$18 PP

mustard cream sauce | chimichurri
brown butter | apple relish

ROASTED PRIME RIB — MKT

chimichurri | horseradish | au poivre

BEEF TENDERLOIN — MKT

chimichurri | horseradish | au poivre

BAKED/MASHED POTATO BAR

smoked bacon | scallion | sour cream
aged cheddar cheese | truffle oil

MAC & CHEESE STATION \$14PP

crab | bacon | truffle oil |

TACO STATION \$12PP

carnitas | braised short rib | chicken
corn salsa | pico de gallo | green & red salsa

Sweet Treats

station or passed

ASSORTED COOKIES \$4 PP

DOUBLE CHOCOLATE BROWNIES \$4 PP

MINI KEY LIME TARTS \$4 PP

CANNOLIS \$6 PP

DOUBLE CHOCOLATE CAKE BITES \$6 PP

PEANUT BUTTER PIE BITES \$6 PP

Midnight Bites

SLIDER & FRY STATION \$10 PP

brioche bun | American cheese | crispy fries

GRILLED CHEESE TRIO \$10 PP

three cheeses | bacon & tomato | brie, apple & caramelized onions

BAR PACKAGES



	2 HOURS	3 HOURS	4 HOURS	5 HOURS
<i>Beer & Wine</i>	\$25	\$30	\$34	\$38
<i>House Bar</i>	\$31	\$36	\$40	\$44
<i>Premium Bar</i>	\$37	\$42	\$47	\$51

BAR PRICING FOR EVENTS AT NASSAU VALLEY VINEYARDS

	2 HOURS	3 HOURS	4 HOURS	5 HOURS
<i>House Bar</i>	\$29	\$34	\$38	\$42
<i>Premium Bar</i>	\$35	\$40	\$44	\$48



Beer & Wine

HOUSE WINES

2 whites | 2 reds

BEER

2 craft & imported | 2 domestic | 1 seltzer

House Bar

HOUSE WINES

2 whites | 2 reds

BEER

2 craft & imported | 2 domestic | 1 seltzer

SPECIALTY DRINK

1 custom cocktail

SPIRITS

Birdie and Buck vodka | Bluecoat gin | Papelito tequila blanco
Planteray 3 Star rum | Captain Morgan rum | Bulleit Rye
Wild Roan Kentucky bourbon

Premium Bar

HOUSE WINES

2 whites | 2 reds

BEER

2 craft & imported | 2 domestic | 1 seltzer

SPECIALTY DRINK

2 custom cocktails

SPIRITS

Grey Goose vodka | Hendricks gin | Patron silver tequila
Bacardi Superior rum | Myers rum | Sagamore Spirit Rye
Elijah Craig Small Batch bourbon

CHAMPAGNE TOAST \$6 PP

Charles de Fere Brut Champagne

NON-ALCOHOLIC BEVERAGES \$6 PP

Coke products | water station | iced tea station

Ask us about our bar add-ons.

Package Notes: The above pricing is for food and beverage only. Please note that this does not include staff pricing, rentals, equipment costs, or travel costs. All guests over 21 will be charged for the bar package. All guests under 21 will be charged for non-alcoholic beverages.



For more information please contact our
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