



BIG FISH MARKET

Party Platters & More



302.227.3665

Order online at bigfishgrillmarket.com.
Kindly allow **48 hours** notice for all orders.

Thank You

for choosing the Big Fish Market



From corporate luncheons to casual gatherings, the Big Fish Seafood Market can assist you with your next event. In the enclosed menu, you will find lunch and dinner platter ideas, but please keep in mind we are not limited to these items. Our chefs can offer suggestions and entertain special requests! We can make anything!

To place your order with 48 hours notice, call **302.227.3665** and ask for Danielle or Neko or email Danielle at danielle@bigfishgrill.com with any questions. Your order can be modified as needed, please just let us know of any specials requests.

ORDER ONLINE!

Go to www.marketcraftcatering.catertrax.com and click on the Big Fish Seafood Market logo.



48 hours notice is required for all orders!

Call **302.227.3665** or Email danielle@bigfishgrill.com to place your order!

All food is hot and ready to be served!



Want Your Event Catered?

Contact Big Fish Events

Big Fish Events is ready to cater small, in-home events! If you are looking for staff to set-up, serve, & clean up your event, contact Susan Sokowski today! From full bar service to wait staff & bartenders, we can provide it all! Email susan@bigfischevents.com or call **302.226.5500** for more information and availability!



Cold Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

SEAFOOD

Shrimp Cocktail

Steamed succulent 21/25 count tail-on tiger shrimp served w/cocktail sauce & lemon.

Small (3 lb) \$79 | Large (5 lb) \$105

Gulf Shrimp Cocktail

Our large 16/20 count Texas Supreme Shrimp peeled and deveined served w/cocktail sauce & lemon. Peel & Eat Shrimp are available.

Small (3 lb) \$85 | Large (5 lb) \$130

Jumbo U-10 Gulf Shrimp Cocktail

Jumbo U-10 Texas Supreme Gulf Shrimp peeled and deveined served w/cocktail sauce & lemon. Peel & Eat Shrimp are available.

Small (3 lb) \$155 | Large (5 lb) \$240

Sashimi Tuna

Seared Rare tuna served over spicy noodles with wasabi, pickled ginger, seaweed salad, teriyaki sauce.

Small (1.5 lb. tuna) \$75 | Large (2.5 lb tuna) \$135

Additional seared tuna MKT Price

Without noodles, over seaweed salad:

Small (1.5 lb. tuna) \$80

Big Fish Cold Seafood Platter

1 doz. fresh shucked Chesapeake Bay oysters, 1.5 lbs. steamed 16/20 Gulf shrimp, 1 doz. raw Middle Neck clams & 2 split & chilled Maine lobsters served with homemade cocktail sauce, mustard sauce, fresh lemon & raspberry mignonette.

Serves 8-10 people for \$175

Blue Crab Cocktail Claws

Served with mustard sauce, cocktail sauce and lemon. They are a firm white meat with a sweet taste & hearty texture. These claws are the perfect bite size for any cocktail event.

Small (Approx 60-75 claws) Serves 15-20 for \$120

Large (Approx 100-125 claws) Serves 25-30 for \$200

Each additional can of crab claws is \$24.

Oysters on the Half Shell

Our fresh, shucked house Chesapeake Bay oyster served with cocktail sauce & lemon wedges.

Price based on 1 doz. oysters for \$25.00

Each additional dozen is \$18.00.

Honey Whiskey Smoked Salmon

Two pounds of honey whiskey smoked salmon served with capers, diced red onion, chopped egg, honey mustard & French bread crostini.

Serves 10-15 for \$85

Each additional pound is \$30

Crab Deviled Eggs

Using only pasteurized eggs, these are a Salt Air favorite! Deviled eggs are filled with crab meat & topped with a crispy jalapeno chip & old bay!

Minimum order of 3 dozen for \$75

Each additional dozen for \$25

Traditional Deviled Eggs

A traditional deviled egg topped with paprika.

Using only pasteurized eggs.

Minimum order of 3 dozen for \$36

Each additional dozen for \$12

CHEESE & CRUDITÉ

Mezze Platter

The perfect party appetizer! Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, charcuterie, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.

Serves 15-20 for \$70

Cheese & Fruit Tray

French Brie & Danish Blue Cheese with fresh grapes, strawberries, toffee pecans, dried fruit & homemade Parmesan crackers.

Serves 10-15 for \$56

Italian Cheese & Antipasto Platter

Sharp Provolone, Asiago, Gorgonzola, Parmesan, olives, artichokes, roasted red peppers, charcuterie, dried figs & toffee pecans with homemade Parmesan crackers.

Serves 15-20 for \$89

Domestic Cheese Platter

Aged Cheddar, Havarti, Smoked Gouda & Emmentaler Swiss served with charcuterie.

Serves 15-20 for \$75

Imported Cheese Platter

Spanish Manchego, Danish Blue, Swiss Gruyere, Dutch Goat Gouda with charcuterie, dried fruit, toffee pecans & homemade Parmesan crackers.

Serves 15-20 for \$95

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Small \$45 | Large \$65

Veggie Platter

Assorted seasonal veggies, served with our homemade buttermilk ranch with blue cheese crumbles.

Small \$40 | Large \$60

Hot Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

SEAFOOD

Jumbo Lump Baby Crab Cakes

Big Fish jumbo lump baby crab cakes served with tartar sauce and fresh lemon wedges.

25 Baby Cakes \$140 | 50 Baby Cakes \$280

Baby Seafood Cake Platter

Shrimp, crab and scallops blended with our Imperial sauce & served with lobster sauce.

25 Baby Cakes \$75 | 50 Baby Cakes \$140

Shrimp Satay Skewers

Thai marinated & grilled shrimp served with a sweet & sour dipping sauce.

25 Skewers \$45 | 50 Skewers \$85

Scallops Wrapped in Bacon

Fresh, dry-packed scallops wrapped with Applewood bacon & served with Hoisin sauce.

25 Scallops \$90 | 50 Scallops \$165

Blackened Fish Sliders

Blackened Cod, tartar, lettuce & tomato served on a fresh baked slider bun.

2 Dozen \$85 | 4 Dozen \$160

Whole Side of Scottish Salmon

Choose Grilled or Caramelized

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.

Serves 10-15 for \$90

Whole Side of Scottish Salmon

Lemon Herb Roasted Salmon

Roasted with fresh herbs, lemons & white wine.

Serves 10-15 for \$90

Whole Side of Scottish Salmon

Thai Chili Glazed Salmon

A whole side of Scottish salmon topped with sweet & spicy Thai Chili Glaze, black & white sesame seeds & sliced green onions.

Serves 10-15 for \$90



HOMEMADE DIPS

Jumbo Lump Crab Dip

Our classic recipe with fresh jumbo lump crab & capers topped with melted cheddar & served with French bread crostini.

Serves 8-10 (2 lb.) \$105 | Serves 10-15 (4lb.) \$210

Spinach & Artichoke Dip

Our homemade spinach & artichoke dip topped with melted jack cheese & served with tortilla chips, salsa, and sour cream.

Serves 15-20 (5 lb.) with chips \$75

Smoked Tuna Dip

Our homemade smoked tuna dip with crackers & cocktail sauce is perfect for casual gatherings.

Serves 8-10 (3 lb.) \$50 | Serves 15-20 (5 lb.) \$70

Homemade Original Hummus

Our homemade hummus topped with toasted chickpeas and served with:

Tortilla Chips \$50 -or- Fresh Veggies \$60

Serves 15-20

Smoked Trout Dip

Homemade with Duck Trap® Smoked Trout, dill, shallots, and salt & pepper.

32 oz. with Homemade Parmesan crackers

Serves 8-10 \$120

32 oz. with Fresh Veggies Serves 8-10 \$130

Salt Air Goat Cheese Herb Spread

A complimentary hors d'oeuvre at Salt Air has become a great hit at any event. Served with Salt Air Parmesan crackers.

32 oz. dip with Homemade Crackers -or-

Fresh Veggies \$50/\$60

48 oz. dip with Homemade Crackers -or-

Fresh Veggies \$75/\$85



Hot Appetizers & Platters for Entertaining

Small serves 10-15 | Large serves 15-20

NON-SEAFOOD

Jamaican Jerk Chicken Skewers

Tenders marinated in our homemade Jamaican jerk seasoning & served with pineapple Hoisin sauce & grilled pineapple.

25 Skewers \$50 | 50 Skewers \$90

Chicken Tenders Platter

Big Fish Grill's hand breaded chicken tenders served with homemade honey mustard.

Make it buffalo style: hot, medium or mild sauce \$5
25 Tenders \$50 | 50 Tenders \$90

Big Fish Chicken Wings

Delicious chicken wings served naked or tossed in Buffalo, Hawaiian BBQ or Honey Tabasco sauce served with fresh celery & buttermilk garlic-blue cheese dip.

10 lb. Platter \$125

Chicken Satay Skewers

Asian spiced, seared chicken skewers topped with sesame seeds & served with peanut soy dipping sauce.

25 Skewers \$50 | 50 Skewers \$90

Cocktail Meatballs

Fresh homemade meatballs & marinara.

50 meatballs \$75 | 100 meatballs \$145

Fresh homemade veal cocktail meatballs & mushroom demi.

50 Meatballs \$85 | 100 Meatballs \$170

Wild Mushroom Crostini

Mushrooms, smoked Gouda, Swiss, Applewood smoked bacon & fresh rosemary served on crostini baked to a crispy golden brown.

25 Crostinis \$45 | 50 Crostinis \$70

Bruschetta

Our fresh tomato bruschetta with homemade garlic toast.

Small (3 lb.) \$55 | Large (5 lb.) \$85

Additional 2 slices of garlic bread for \$2



SIGNATURE QUESADILLAS

Blackened Chicken Quesadillas

Blackened chicken quesadillas with Baja sauce, black bean salsa & bruschetta tomatoes.

8 Quesadillas \$75

Each additional quesadilla \$8

Mixed Quesadilla Platter

Two of each quesadilla: Blackened Chicken, Blackened Shrimp, Crab Quesadilla and Pulled Pork Quesadilla with Baja sauce, black bean salsa & bruschetta tomatoes.

8 Quesadillas \$85

Each additional chicken or pork quesadilla \$8

Each additional shrimp or crab quesadilla \$10

Guacamole & Chips Platter

Our homemade guacamole with homemade tortilla chips.

Serves 15-20 (3 lbs.) \$75



Hot Lunch *or* Dinner Entrées

BEEF

Sliced Beef Tenderloin

4 lbs. of delicious, marinated & oven roasted beef tenderloin cooked & sliced to desired temperature and served with horsey sauce. Great hot or cold!

Serves approx 8 \$145

Additional beef MKT Price

MAKE IT A DINNER with 2 homemade sides \$205

Whole Oven Roasted Prime Rib

A delicious, slow roasted 14 lb. whole oven roasted prime rib cooked medium rare & served with homemade au jus.

Serves 8-10 Whole Prime Rib MKT Price

MAKE IT A DINNER with 2 homemade sides MKT Price

½ Prime Rib MKT Price

MAKE IT A DINNER with one side MKT Price

Can be served sliced in 1" thick pieces upon request.

Prices for beef are subject to change.

CHICKEN & SHRIMP

Chicken Marsala over Linguine

Coleman's organic, grilled & marinated chicken breasts served over linguine in a savory homemade Marsala sauce.

Serves 8-10 \$90 | Serves 15-20 \$175

Grilled Marinated Chicken Breasts

Coleman's 5 oz. all-natural, organic, marinated & grilled chicken breasts. Available plain, BBQ style or Honey Lime.

Serves 8-10 (10 breasts) \$45

Serves 15-20 (20 breasts) \$85

Each additional breasts for \$5

Grilled Shrimp Skewers

Choose your flavor: Mike's Charcoal spice, Thai Chili sauce, Blackened, or Honey lime. Five shrimp per skewer.

10 Skewers \$90 | 20 Skewers \$170

PORK & TURKEY

Homemade Carolina Pulled Pork BBQ

Smoked and oven roasted pork butts smothered in our homemade Carolina BBQ sauce.

Minimum Order of 5lb. \$55

Each additional pound \$10.00

Add Slaw | Add Slider Buns \$5/doz

Oven Roasted Turkey Breast

A 6 lb. oven roasted turkey breast sliced & served hot with homemade turkey gravy or cold with lettuce, tomato and mayo for sandwiches with rolls. Serves approximately 20 \$75

Big Fish Beef Temperatures

Rare Cool Red Center

Medium Rare Warm Red Center

Medium Hot Pink Center

Medium Well Hot Light Pink Center

Well No Color

FISH & SEAFOOD SPECIALTIES

Jumbo Lump Crab Cakes

Homemade Big Fish jumbo lump "only" crab cakes served with tartar sauce. Each crab cake is 3.5 ounces.

Minimum order 10 cakes \$160

Each additional cake is \$15

Jumbo Lump Crab Cake Dinner

Sixteen of our jumbo lump "only" crab cakes with two half pan side dishes.

Serves 8-10 \$320

Each additional cake is \$15

Big Fish Seafood Cakes

Shrimp, crab and scallops blended with our house recipe Imperial sauce & served over homemade lobster sauce. Each cake is 3.5 oz.

Minimum order 10 cakes \$90

Each additional cake \$8.50

MAKE IT A DINNER with 16 seafood cake and two half pan side dishes

Serves 8-10 for \$200

Big Fish Jambalaya

Shrimp, chicken, Andouille sausage & crawfish in our spicy Jambalaya sauce served over saffron rice.

Serves 8-10 for \$100 | Serves 15-20 for \$200

LOBSTER

Traditional Broiled Lobster Dinner

Featuring six 1.5 lb. lobsters, two homemade sides dishes and a pint of butter.

Serves 6 MKT Price

Each additional lobsters for MKT Price.

Stuffed Lobster Dinner

Featuring six halved lobsters stuffed with a jumbo lump crab cake, two homemade sides dishes & a pint of butter.

Serves 6 for MKT Price

Each additional stuffed lobsters for MKT Price



Hot Lunch *or* Dinner Entrées

SIGNATURE PASTA DISHES

Small Serves 8-10 | Large Serves 15-20

Big Fish Shrimp Penne

Large shrimp sautéed with penne, fresh spinach, sundried tomatoes, mushrooms & basil in a light lobster sauce.

Small \$100 | Large \$200

Big Fish Seafood of the Day

Shrimp, scallops, clams & mussels tossed with our homemade lobster sauce and served over linguine.

Small \$125 | Large \$245

Seafood Lasagna

Our homemade lasagna with shrimp, scallops, crab, and spinach with a light lobster sauce.

Small \$110 | Large \$220

Big Fish Special Lobster Pasta

Pan seared jumbo shrimp, scallops & lobster meat tossed with a creamy tomato lobster sauce with asparagus and served over linguine.

Small \$150 | Large \$295

Lobster Bolognese

Our homemade lasagna with fresh ground veal, Bolognese sauce and spinach.

Small \$90 | Large \$180

This Bolognese sauce is also available served over penne or linguine.

Small \$85 | Large \$125

Pasta & Meatballs Marinara

Choose penne or linguine tossed in our homemade marinara sauce with our homemade beef meatballs.

Small \$50 | Large \$95

Pasta & Parmesan Crusted Chicken

Choose from penne or linguine topped with parmesan crusted chicken.

With Marinara Sauce Small \$70 | Large \$130

With Alfredo Sauce Small \$95 | Large \$180



BIG FISH COMBO MEALS

Big Fish Grill Surf & Turf

Marinated, oven roasted, 5 lb. beef tenderloin and 10 jumbo lump crab cakes.

Serves 8-10 \$330

MAKE IT A PARTY! Serves 10-20 \$660

Meal includes 10 lbs. beef tenderloin with demi-glaze and 20 jumbo lump crab cakes with tartar.

Big Fish BBQ Dinner Combo

5 racks of "fall off the bone" baby back ribs, 5 lbs. of Carolina pulled pork BBQ and 10 spice rubbed barbeque chicken breasts

Serves 15-20 \$240

Big Fish Grill Clambake

A delicious combination of fresh seafood; each clambake includes 1 doz. littleneck clams, 1 doz. Buchot mussels, 1-4 oz. lobster tail, 1/2 lb. jumbo shrimp, 1/2 lb. Andouille sausage, 1/2 lb. red potatoes, 1 ear of corn on the cob (seasonal), melted butter & Old Bay. Plenty to share!

Each clambake for \$49.95

Add garlic wine broth for \$2.75

Add a whole lobster ranging from 1-3 lb. MKT price

Whole Side of Salmon Dinner

Choose Grilled, Caramelized, Lemon Herb Roasted, or Thai Chili

One side of salmon with two third pan homemade side dishes | Serves 5 \$140

Two sides of salmon with two half pan homemade sides dishes | Serve 10 \$250



Homemade Side Dishes, Soups & More

HOMEMADE SIDE DISHES

Third Pan Serves 4-6 People

Half Pan Serves 10-15 People

Full Pan Serves 30-35 People

Baked Spiced Apples • Cole Slaw • Saffron Rice
Stewed Tomatoes • Cornbread

Third Pan \$20 | Half Pan \$25 | Full Pan \$50

Big Fish Mashers • Creamed Spinach
Daily Fresh Veggies • Sautéed Mushrooms
Neva's Potatoes • Sweet Potato Mashers
Broccoli Au Gratin • Cheddar Mac & Cheese
Cauliflower Au Gratin, • Green Bean Casserole

Third Pan \$25 | Half Pan \$35 | Full Pan \$70

Roasted Vegetable Platter \$75

E.V.O.O. and herb roasted squash, zucchini,
red peppers, asparagus and red onion.
Served with lemon tahini dip.

GOURMET MAC & CHEESE

Lobster Mac & Cheese

Tender chunks of lobster meat tossed in our lobster
cream sauce with elbow macaroni & fresh cheeses.
Small \$200 | Large \$400

Crab Mac & Cheese

Succulent crab meat tossed in our lobster cream
sauce with elbow macaroni & fresh cheeses.
Small \$99 | Large \$179

Cheddar Mac & Cheese

A fan favorite at our seafood market. Delicious &
creamy made with Vermont Cheddar Cheese.
Small \$35 | Large \$70



HOMEMADE SOUPS

Ask us about our daily homemade soup options.

Quart Serves 4 \$20

Pint Serves 16 \$75

Special Order Any of our Soups & Chilis

Cream of Crab

Lobster Bisque

Roasted Red Pepper Lobster or Crab Bisque

Roasted Tom & Garlic Lobster or Crab Bisque

Maryland Crab

Pumpkin Crab Bisque (avail. Oct-Dec)

New England or Manhattan Clam Chowder

Chesapeake Seafood Chowder

Creamy Seafood Chowder

Shrimp & Black Bean

Tomato Bisque

White Chicken Chili

Red Beef Chili

Please allow at least 48 hours in advance.

Not all soups are available all the time.

HOMEMADE QUICHE

Each quiche serves 6-8 people.

Crab Quiche \$20.95

Bacon, Spinach & Swiss Quiche \$13.95

Roasted Veggie Quiche \$8.95

Please allow at least 72 hours in advance.



Fresh Big Fish Salads

TRADITIONAL SALADS

Small Bowl Serves 10-15 for \$45
Large Bowl Serves 20-30 for \$65

Add Grilled Chicken to small for \$18
(4 grilled, sliced breasts)
Add Grilled Chicken to large for \$36
(8 grilled, sliced breasts)
Each Additional Chicken Breast for \$5

Add Grilled Shrimp Skewers for \$90
(10 skewers serves 10)
Add Grilled Shrimp Skewers for \$170
(20 skewers serves 20)
Choose your Skewer Flavor Mike's Charcoal Spice,
Blackened, Thai Chili sauce or Honey Lime

House Salad

Spring mix, diced tomatoes, toasted walnuts,
gorgonzola cheese & maple walnut vinaigrette.

Chopped Salad

Romaine, carrot slivers, diced cucumbers,
tomatoes, shoe peg corn & buttermilk garlic
ranch dressing.

Big Fish Salad

Mixed greens, carrot slivers, diced tomatoes,
cheddar & buttermilk garlic ranch dressing.

Caesar Salad

Crisp romaine, homemade garlic croutons, grated
parmesan, pasteurized eggs & our house recipe
Caesar dressing.

SEASONAL SALADS

Beefsteak Tomato Salad

Vine ripened beefsteak tomatoes diced red onion,
gorgonzola cheese & topped with maple walnut
vinaigrette.

Serves 8-10 for \$50
Add Grilled Chicken for \$8

Caprese Salad

Vine ripened, sliced beefsteak tomatoes with fresh
mozzarella, fresh basil & balsamic reduction.
Serves 10-15 for \$85



SPECIALTY SALADS

Small Bowl Serves 10-15 for \$55
Large Bowl Serves 20-30 for \$75

Add Grilled Chicken to small for \$18
(4 grilled, sliced breasts)
Add Grilled Chicken to large for \$36
(8 grilled, sliced breasts)
Each Additional Chicken Breast for \$5

Add Grilled Shrimp Skewers for \$90
(10 skewers serves 10)
Add Grilled Shrimp Skewers for \$170
(20 skewers serves 20)
Choose your Skewer Flavor Mike's Charcoal Spice,
Blackened, Thai Chili sauce or Honey Lime

Arugula Salad

Fresh arugula, dried cranberries, toffee pecans,
shaved parmesan & lemon thyme vinaigrette.

Greek Salad

Romaine, diced cucumbers, diced red onion,
diced tomatoes, feta cheese, kalamata olives,
pepperocini & Greek dressing.

Spinach Salad

Fresh spinach, chopped egg, sliced mushrooms,
gorgonzola cheese, bacon & apple cider vinaigrette.

Goat Cheese Salad

Mixed greens, roasted red peppers, toasted pecan,
aged goat cheese & raspberry vinaigrette.

Asian Salad

Spinach, spring mix, red cabbage, cucumbers,
carrots, red bell peppers, cilantro, green onions
& sesame peanut vinaigrette.



Additional Options

BIG FISH TACO BAR

Serves 8-10 (2 tacos/person)

Includes: soft flour tortillas, seasoned rice and black beans, pico de gallo, fresh cabbage, cheddar cheese & baja sauce

Chicken Tacos for \$115

Spice Rubbed Pork for \$115

Blackened Shrimp Tacos for \$130

Blackened or Fried Tilapia Tacos for \$145

Beef Marinated Sirloin for \$145

Add Tortilla Chips & Guacamole for \$40.

SUSHI BAR

Choose any number of rolls below and we will display them on a platter with fresh wasabi & ginger.

Philly Roll 12

Smoked Salmon, Cream Cheese, Green Onion

Snow White* 17

Crab Stick, Crab Meat, Spicy Mayo, Topped with Avocado, & Sesame Seeds

Dragon Roll* 17

Fried Shrimp, Cucumber, Topped with Dream Mix, Avocado, Spicy Mayo, Tobiko, Eel Sauce & Wasabi Mayo

Hairy Tuna 14

Crab Stick, Tuna, Steamed Shrimp, Cucumber, Spicy Mayo, Eel Sauce

California* 8

Avocado, Crab Stick, Cucumber, Toasted Sesame Seeds

BF Roll* 15

Tuna, Steamed Shrimp, Avocado, Topped with Shrimp, Crab, Masago, Spicy Eel Sauce

Caterpillar* 13

Fried Shrimp, Crab Meat, Spicy Mayo, Topped with Avocado, Sesame Seeds

Firecracker* 14

Salmon, Avocado, draped with Salmon & Topped with Sriracha

Crazy Tuna 15

Crab Meat, Tempura Frick, Draped with Tuna, Avocado & Spicy Mayo

Spicy Yellowtail 10

Hamachi, Scallions, Topped with Spicy Mayo

Alaskan Dream* 13

Avocado, Fried Salmon, Topped with Dream Mix & Eel Sauce

California Dream* 13

Avocado, Crab Stick, Cucumbers, Topped with Dream Mix

**Only contains fully cooked items.*



HOMEMADE DELI SALADS

Small Bowl Serves 25-30 for \$45

Please ask about our fresh, seasonal deli salads!

Pesto Pasta Salad

Our homemade basil pesto with penne pasta, sundried tomatoes & fresh grated parmesan cheese

Greek Orzo Pasta Salad

A refreshing blend of orzo pasta with E.V.O.O., sundried tomatoes, kalamata olives, feta cheese, spinach & lemon zest.

Cucumber & Tomato Salad

Fresh cucumbers & cherry tomatoes with rice wine vinegar, red onion, dill and tarragon. A refreshing salad to accompany any meal.

Neva's Café "No Potato" Salad

Fresh cauliflower, onions, eggs, mayo & vinegar make up this tasty, yet potato free take on potato salad once famous at Neva's Café.

Country Style Potato Salad

Our homemade potato salad consists of red skin, Idaho & sweet potatoes with fresh herbs, mayo, egg, celery & red onion.

Mediterranean Pasta Salad

Our homemade Greek vinaigrette with penne pasta, cucumber, tomatoes, red onions, feta cheese, olives & pepperoncini peppers.

Cold Asian Noodle Salad

Linguine with sesame oil, soy sauce, Sriracha, hoisin, carrots, cabbage, red peppers & Bok Choy. This salad is similar to a cold Lo Mein noodle dish.

Summer Corn Salad (seasonal)

A sweet, delicious salad with fresh corn, cucumbers & cherry tomatoes, tossed with rice wine vinegar & red onion.

Broccoli Salad

Fresh broccoli tossed with mayonnaise, cheddar cheese, bacon & red onion.

Deli Sandwich Platters

SANDWICH TRAYS

Each sandwich/wrap tray comes with 10 sandwiches. Each sandwich/wrap will be cut in half. Feel free to mix & match sandwiches.

Turkey Club BLT \$85

Fresh oven roasted turkey served with bacon, lettuce, tomato & mayo on wheat bread.

California Club \$90

Fresh oven roasted turkey, spinach, tomato, egg, avocado, pepper jack cheese, & garlic herb mayo on wheat bread.

Shrimp Salad Sandwich \$95

Homemade shrimp salad with our special recipe dressing with spring mix, tomatoes, pickles & onion on croissants.

Chicken Salad Sandwich \$85

All white meat boneless chicken breast with spring mix, tomatoes, pickles & sliced red onion on wheat bread.

Marinated Sirloin Club \$100

Marinated & oven roasted sirloin with spring mix, provolone, red onion, tomato & horsey sauce on French bread.

🔥 French Dip \$100

Marinated & oven roasted sirloin on a French baguette with caramelized onions, provolone with au jus on the side.

The Big Fish Club \$90

Oven roasted turkey, ham, Applewood bacon, romaine, tomato, mayo & Dijon mustard on wheat bread.

Divine Swine \$90

Ham & brie on a French baguette with fig jam, arugula & honey mustard.

🔥 Grilled Vegetarian Panini \$85

Fresh mozzarella, basil, tomatoes & roasted red peppers on ciabatta bread with balsamic reduction.

🔥 Chicken Cobb Wrap \$90

Grilled chicken, romaine, tomato, Applewood bacon, avocado, sliced egg, crumbled bleu & mayo in a wrap.

🔥 The Milano \$90

Lightly breaded chicken breast with arugula, tomato, red onion, garlic herb mayo & shaved Parmesan on a brioche bun.

🔥 Bang Bang Shrimp Wrap \$90

Thai grilled shrimp, fresh cabbage, spinach, carrots, red peppers, cucumbers, cilantro & green onion.

🔥 Southwest Chicken Wrap \$90

Grilled chicken, black beans, corn, tomatoes, lettuce, shredded jack cheese, chipotle ranch & avocado.

🔥 Chicken Bacon Ranch Sandwich \$90

Grilled chicken breast, crispy bacon, romaine, tomato, red onion & buttermilk garlic ranch on a homemade brioche bun.

BUILD YOUR OWN SANDWICHES

Shrimp Salad for \$13.95/lb.

Chicken Salad for \$11.95/lb.

Curry Chicken Salad for \$12.95/lb.

Add any of the following to create your own sandwiches:

Small Sandwich Rolls for \$3.95/dozen

Croissants for \$36/dozen

Brioche buns for \$3.95/8 count

Baguette for \$4/each

(each baguette will make 4-5 sandwiches)

BUILD YOUR OWN SANDWICH TRAY

Choose your own sandwiches to create a great tasting display!

\$9/each

🔥 Chicken Cobb Wrap

🔥 The Milano

🔥 Bang Bang Shrimp Wrap

🔥 Southwest Chicken Wrap

🔥 Chicken Parmesan

\$9.50/each

Shrimp Salad

\$10/each

Marinated Sirloin Club

🔥 French Dip

\$8/each

Ham & Swiss

\$8.50/each

Turkey Club BLT

Tuna Salad

Chicken Salad

Vegetarian Panini

🔥 Portobello Panini

🔥 The Big Fish Club

\$9/each

California Club

The Divine Swine

🔥 Denotes a hot sandwich.



Pinwheel Wraps & Sliders

SLIDERS

Classic Burger Sliders

With cheddar, lettuce, tomato, mayo & ketchup assembled ready to eat on slider buns.

2 Dozen for \$65 | 4 Dozen for \$125

-OR- Top with Swiss, Arugula & 1000 Island

2 Dozen for \$65 | 4 Dozen for \$125

Each additional slider for \$2.50

Pulled Pork Sliders

Carolina pulled pork & cole slaw served with slider buns. Assembly required.

2 Dozen (3 lb.) for \$45 | 4 Dozen (6 lb.) for \$75

Each additional dozen for \$20

Divine Swine Sliders

Ham, brie, fig jam & arugula on a soft slider bun.

2 Dozen for \$60 | 4 Dozen for \$115

Each additional slider for \$2.25

Cuban Sliders

Slow roasted pulled pork, ham, swiss, dijon mustard, mojo sauce & pickle on a soft slider bun.

2 Dozen for \$72 | 4 Dozen for \$140

Each additional slider for \$2.75

Roasted Sirloin Sliders

Tender, slow roasted top round, caramelized onions, horsey sauce, & provolone on a soft slider bun.

2 Dozen for \$75 | 4 Dozen for \$145

Each additional slider for \$2.95

Harvest Turkey Sliders

Oven roasted turkey, French brie, cranberry chutney, spring mix, & mayo on a soft slider bun.

2 Dozen for \$65 | 4 Dozen for \$125

Each additional slider for \$2.50

Chicken Salad Sliders

Our homemade classic chicken salad, spring mix, tomato & pickle.

2 Dozen for \$40 | 4 Dozen for \$75

Each additional slider for \$1.50

Shrimp Salad Sliders

Our delicious shrimp salad with spring mix, tomato & pickle on a soft slider bun.

2 Dozen for \$125 | 4 Dozen for \$245



PINWHEEL WRAPS

Platter is two of each wrap, each wrap is cut into six pieces (36 pieces total).

Serves 15-20 for \$60

Each additional wrap for:

Sirloin for \$9.50

Divine Swine for \$8.50

Harvest Turkey for \$8.50

Roasted Sirloin

Marinated and oven roasted sirloin, provolone, horsey sauce, arugula on a wheat wrap.

Harvest Turkey

Roasted turkey, brie, cranberry chutney, arugula, mayo on a spinach wrap.

Divine Swine

Ham, brie, arugula & fig jam on a wheat wrap.

HOMEMADE KETTLE COOKED CHIPS

Choose from regular or Old Bay chips.

Small Bowl for \$15 | Large Bowl for \$25



Homemade Desserts

PIES

Peanut Butter Pie \$34

Key Lime Pie \$19

Chocolate Walnut Pie \$18

BIG FISH FAVORITES

Bread Pudding with Sabayon Sauce

Half Pan serves 10-5 for \$40

Full Pan serves 20-25 for \$70

Pecan Apple Cobbler

Half Pan serves 10-15 for \$40

Tiramisu

Half Pan serves 10-15 for \$45

BIG FISH SIGNATURE CAKES

Double Chocolate Cake \$33

1/4 Sheet Cake

Coconut Crème Cake \$95

1/4 Sheet Cake

Carrot Cake \$36

1/4 Sheet Cake with Cream Cheese Frosting

Seasonal Cheesecake \$45



SMALL BITES & SPECIALTY DESSERTS

Assorted Homemade Cookie Trays

Our chocolate chip, peanut butter, oatmeal cranberry & snickerdoodle cookies.

Small 30 cookies features 1/2 dozen each for \$25

Large 60 cookies features 1 dozen each for \$49

Cookie & Brownie Tray \$30

Chocolate chip cookies & dark chocolate brownie bites.

Brownie Tray

Dark chocolate fudge brownie or cheesecake swirl chocolate brownie.

Approx. 80 pieces for \$35

Candy Bar Bites*

The components of all the candy bars: chocolate, caramel, butterscotch chips, peanut butter chips, almond & coconut, fudgy brownie & graham cracker crust.

50 pieces for \$40 | **100 pieces** for \$70

Key Lime Pie Bites*

Tangy and refreshing key lime pie bites with shortbread crust, whipped cream & graham cracker crumbs.

25 pieces for \$65 | **50 pieces** for \$120

*These specialty items require 72 hours notice.



Party Supplies & Beverages

SUPPLIES

Plastic set-ups/Chafing Rentals

Each set-up includes a plate, 12 oz. cup, fork, knife & napkin.

7.5" plates per person \$0.75

10" plates per person \$1.25

Any items on a platter with lid \$7

Serving utensils are not included. Available upon request.

Disposable Chafing Dishes \$7

Includes fuel.

BEVERAGES

Bottled Water & Soft Drinks

Each 20 oz. bottles available of Coke products or Dasani water \$2

Beverages at this price only available with purchase of party platters.

Brewed Iced Tea or Lemonade

Fresh brewed iced tea served sweetened or unsweetened or fresh squeezed lemonade (available in different flavors)

Gallon serving 10-15 for \$5

DELIVERY

If your order totals \$250 or more, delivery is available for \$25 to Rehoboth and Dewey. If your order totals \$500 or more, delivery is available for \$50 to Lewes. Please ask if delivery is available in your area. Delivery policies and charges may change during peak season.

ADDITIONAL SERVICES

The Big Fish Events is a full service caterer, offering services such as: full bar service, wait staff and bartenders, gift baskets and event planning consultations. Please contact our catering coordinator, Susan Sokowski at **302.226.5500** or susan@bigfischevents.com to request any of these services.

To ensure availability, please place your order at least **48 hours** in advance. Menu & prices are subject to change. A credit card is required to reserve all platter orders. Your credit card will be charged if your order is not picked up or is cancelled without a proper 24 hour notice.

To place your order with **48 hours** notice, please call **302.227.3665** and ask for Danielle or Neko or email Danielle at danielle@bigfishgrill.com with any questions.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



302.227.3665

Order online at
bigfishgrillmarket.com

Kindly allow **48 hours** notice for all orders.