



Big Fish Grill Off-Premise Catering

Thank you for considering the Big Fish Grill as your caterer. We look forward to hosting your event and ensuring it to be memorable. We are a full service custom caterer offering personalized menu planning and individualized event coordination. We manage all the details of your event from the planning to clean-up taking into consideration specific concerns and desires.

Our off-premise catering brings the award winning Big Fish Grill experience to your venue. We are the premier seafood restaurant in Sussex County having been voted “Best Seafood at the Beach “by Delaware Today magazine since we opened in 1997. We specialize in serving only the freshest fish and shellfish as well as many other seafood delicacies. Our delicious food and outstanding service will create an experience your guests will never forget!

Our catering team is equipped to handle any type of off-premise event. From small, intimate cocktail and dinner parties to large wedding receptions, we make every occasion special. We offer full beverage service ranging from beer, wine, alcohol and champagne to specialty drinks. We can accommodate special menu requests and make every effort to work with our guests to create the perfect meal. We price our off-premise events on a per person basis with a guaranteed number of guests. Our prices are based on food and beverage selections, supplies and service personnel. We are happy to work through different proposals to help you create the event of your dreams. We look forward to working with you!

Big Fish Grill Off-Premise Catering Menu Items

Please keep in mind these are sample menu items. We are not limited to these items. Our chefs can offer suggestions and entertain special requests! We can make anything!

Stationary Appetizers

Artisan Cheese Platter w/Dried Fruits, Nuts & Assorted Crackers

Charcuterie Platter w/Assorted Cured Meats

Mediterranean Antipasto Platter

Featuring Blue Cheese, Goat Cheese, Fresh Mozzarella, Serrano Ham, Dried Cranberries, Toffee Pecans, Olives, Marinated Artichokes, Roasted Red Peppers w/Balsamic Reduction, Roasted Garlic and Crostini

Fresh Fruit and Crudités Platters

Featuring seasonal fruits and vegetables with assorted dips

Fresh Raw Bar

Featuring shucked on premise, all varieties of Fresh Oysters and Clams along with Jumbo Steamed Shrimp, Lemon Wedges and Cocktail Sauce

Fresh Rolled Sushi and Sashimi

A fresh cut assortment of Chef's selection of sushi and sashimi

Fresh Marinated Seafood Salad

Fresh Scallops, Mussels, Calamari, Shrimp and Clams marinated in an Apple Herb Vinaigrette with fresh Snow Peas and Mushrooms

Assorted Homemade Dips

Featuring a selection of Jumbo Lump Crab Dip, Spinach & Artichoke Dip or Fresh Hummus served with assorted breads and crackers for dipping

Whole Side Grilled Salmon

A whole side of Grilled Big Fish Style Salmon served with capers, chopped red onion, chopped egg, fresh baked crostini and honey mustard

Double Cream Baked Brie

Served in warm Phyllo dough with jam, fruit or mustard

Grilled Whole Beef Tenderloin

Marinated and grilled Whole Beef Tenderloin served with horsey sauce on fresh baked snowflake rolls

Blackened Chicken Quesadillas

Fresh pan blackened Chicken, Jack Cheese, Caramelized Onions and Cilantro in a flour tortilla served with Homemade Salsas

Baby Seafood Cakes

Shrimp, Crab and Scallops blended with our House Recipe Imperial Sauce and served over a light Lobster Sauce

Tuna Sashimi

Pan Seared Blackened “Rare” Sushi Tuna served over Oriental Noodles with seaweed salad, wasabi, sriracha, soy and pickled ginger

Passed Appetizers

Big Fish Bruschetta

Ripe plum tomatoes tossed with diced red onion, black pepper, EVOO & Romano served on fresh baked crostini

Wild Mushroom Crostini

Baked Wild Mushrooms, Smoked Gouda, Swiss, Fresh Rosemary and Applewood Bacon on Crostini baked to a golden brown

Jumbo Lump Baby Crab Cakes

Jumbo lump crab blended with our House Recipe Imperial Sauce and served on soft potato rolls

Deep Water Gulf Shrimp Cocktail

Sweet steamed Texas Shrimp served with cocktail sauce and fresh lemon

Homemade Pizzas

Fresh baked homemade Pizzas with assorted cheeses and toppings

Jumbo Scallops w/Bacon

Fresh dry packed Scallops wrapped w/Applewood Bacon then broiled and served with a spicy-sweet glaze

Smoked Salmon Napoleon

Smoked Salmon served on a Crispy Wonton with Chopped Cucumber and Tomato, Wasabi Cream, Hawaiian BBQ, Lemon Cream and Sesame Seeds

Tuna Tartar

Sushi Grade Tuna and Avocado mixed with Mirrin, Soy, Thai Red Curry & Black Sesame Seeds served on Crostini

Duck Confit

Oven Roasted Duck tossed in Hoisin Sauce and served on Belgian Endive with Sesame Seeds

Seared Rare Tuna Wontons

Pan Blackened Ahi Tuna on a Crispy Wonton with Wasabi Cream

Hand Breaded Chicken Tenders

Served with a Honey-Mustard dipping sauce

Clams Casino

Tender clams topped with Big Fish Casino Butter and baked to a golden brown

Oysters Rockefeller

Juicy Blue Point Oysters topped with Big Fish Creamed Spinach, Sambuca and Romano cheese then baked to a crispy golden brown

Fresh Grilled Lamb Chops

Fresh domestic lamb chops marinated in EVOO, fresh rosemary, mint jelly and garlic them grilled

Turkey Pot Stickers

Seasoned ground turkey in a wonton served with a ginger-scallion dipping sauce

Melon Wrapped in Prosciutto

Honeydew melon wrapped with Prosciutto

Fresh Veal Meatballs

Homemade veal meatballs served with a rich mushroom demi-glaze

Homemade Meatball Sliders

Homemade meatballs served on soft potato rolls with fresh mozzarella and marinara sauce

Buffet Dinner Selections

We offer a full course dinner menu including soup, salad and entrees. End your meal with our famous Big Fish Grill desserts. Please keep in mind these items are suggestions. If there is something you would like to have, just let us know.

Salad Selections

House Salad

Field greens, chopped tomato, gorgonzola cheese and toasted walnuts with maple walnut vinaigrette

Chopped Salad

Romaine, diced tomatoes, diced cucumbers, corn and carrots tossed with buttermilk-garlic ranch dressing

Goat Cheese Salad

Romaine lettuce, field greens and toasted pecans tossed with raspberry vinaigrette topped with aged goat cheese and roasted red peppers

Caesar Salad

Crisp romaine tossed with homemade garlic croutons, fresh grated parmesan cheese and Caesar dressing.

Spinach Salad

Fresh spinach, sliced mushrooms, chopped egg, and gorgonzola served warm with apple-cider vinaigrette

Big Fish Salad

Chopped romaine, field greens, carrots, diced tomatoes and cheddar cheese tossed in our buttermilk-garlic ranch

Arugula Salad

Fresh arugula tossed with dried cranberries, toffee pecans and lemon thyme vinaigrette topped with shaved parmesan

Field Greens Salad

Fresh field greens, mandarin oranges, toasted pine nuts and gorgonzola cheese topped with honey Dijon dressing

Beefsteak Tomato Salad

(seasonal)

Fresh vine ripened beefsteak tomatoes topped with diced red onion, gorgonzola cheese and maple walnut vinaigrette

Soup Selections

New England Clam Chowder
Lobster Bisque
Manhattan Clam Chowder
Roasted Red Pepper Lobster Bisque
Pumpkin Crab Bisque

Seafood Chowder
Cream of Crab
White Chicken Chili
Jalapeno Lobster Bisque
Maryland Crab

Fresh Fish Selections
(some fish are seasonal)

Rockfish	Salmon
Tilapia	Catfish
Swordfish	Halibut
Mahi-Mahi	Tuna
Flounder	Chilean Seabass

Fish Crusts, Coatings, Sauces & Salsas

Big Fish Blackening Seasoning	Cashew Crust
Herb Crust	Rosemary & Herb Crust
Tropical Fruit Salsa	Lobster Sauce
Black Bean Salsa	Pecan Crust
Mustard Sauce	

Banquet Carving Stations

Whole Beef Tenderloin	Whole Pork Tenderloin
Whole Amish Ham	Whole Turkey

Banquet Entrée Suggestions

These are our most popular items. Please do not hesitate to let us know if you would like something you don't see here.

We are always open to suggestions!

Jumbo Lump Crab Cakes

Fresh Jumbo Lump blended with our House Recipe Imperial sauce

Seafood Cakes

Shrimp, crab and scallops blended with our House Recipe Imperial sauce and served over lobster sauce

Shrimp Penne

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

Fresh Grilled Fish over Saffron Rice

Grilled seasonal fish served over saffron rice with assorted fresh salsas and sauces

Carolina Pork Barbeque

Smoked pulled pork served on potato rolls with homemade Carolina barbeque sauce

Grilled Charcoal Shrimp

Large skewered shrimp sprinkled with charcoal seasoning and served over saffron rice

Big Fish Jambalaya

Chicken, Shrimp, Crawfish and Andouille Sausage served over rice with a spicy tomato sauce

Big Seafood of the Day

Scallops, Shrimp, Clams, and Mussels served over linguini with a light lobster sauce

Grilled Chicken Breast

Marinated and grilled 10oz chicken breast

Pasta Bolognese

Homemade Bolognese with fresh veal served on linguine

Sides and Starches

Fresh Seasonal Veggies
Stewed Tomatoes
Creamed Spinach
Baked Spiced Apples
Cole Slaw
Succotash

Basil Red-Skin Mashers
Neva's Potatoes
Saffron Rice
Mashed Sweet Potatoes
Sautéed Mushrooms

Big Fish Grill Desserts

All our desserts are homemade!

Peanut Butter Pie
Bread Pudding w/Sabayon Sauce
Pecan Apple Cobbler
Chocolate Walnut Pie
Chocolate Fudge Brownie

Key Lime Pie
Double Chocolate Cake
Carrot Cake
Tiramisu