



RIVERFRONT *Events*

COCKTAIL PARTY PACKAGES

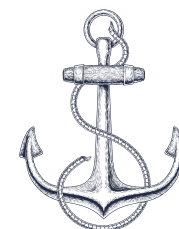


TABLE OF CONTENTS

APPETIZERS 3

4 | Butlered Hors D'oeuvres

DINNER 5

6-7 | Food Stations

8 | Chef Attended Stations

DESSERT 9

10 | Sweet Stations

FROM THE BAR 11

12 | Open Bar Packages

13-14 | A La Carte Bar Options



APPETIZERS

BUTLERED HORS D'OEUVRES



Tier 1 • Choice of 4 • \$16 Per Person | Tier 2 • Choice of 6 • \$20 Per Person | Tier 3 • Choice of 8 • \$24 Per Person

COLD

- Tomato, Mozzarella & Basil Bruschettas *with Aged Balsamic*
- Sun-Dried Tomato & Herb Pub Cheese *on Roasted Garlic Crostinis*
- Roasted Corn & Avocado Salsa *on Corn Crisps with Mango Relish*
- Ahi Tuna Poke with Avocado Relish *on Wonton Crisps*
- Chilled Shrimp Shooters *with Cocktail Sauce*
- Smoked Salmon on Rye Crisps *with Lemon-Dill Aioli*
- Mini Avocado Toasts *with Dressed Arugula*
- Brie Crostinis *with Strawberries, Basil & Honey*
- Tomato, Basil & Mozzarella Skewers *with Aged Balsamic*
- BLT Bites
- Maine Lobster Salad *with Lemon Aioli on Toast Points*
+\$2 per person



HOT

- Baked Brie & Raspberry Bites
- Seafood Pot Stickers *with Teriyaki Glaze*
- Soy-Ginger Beef Tenderloin & Mango Skewers
- Seared Bourbon Shrimps *with Thai Chili Glaze*
- Buffalo Chicken Meatball Skewers *with Maytag Blue Cheese Drizzle*
- Kennett Square Crab Stuffed Mushrooms
- Mini Chicken Quesadillas *with Chipotle Aioli*
- Chicken & Waffles *with Handbreaded Chicken & Spicy Honey*
- Mini Grilled Cheese *with a Roasted Garlic Tomato Bisque Shooter*
- Bacon Wrapped Sea Scallops *with Toasted Panko & Peppered Maple Drizzle*
- Cheesesteak Egg Rolls *with Spicy Ketchup & Roasted Garlic Aioli*
- Jumbo Lump Mini Seafood Cakes *with Old Bay Remoulade*
- Beef Tenderloin on Crostinis *with Caramelized Onions & Horseradish Cream* +\$1 per person
- Herb Crusted Lamb Lollipops *with Minted Tzatziki*
+\$1 per person



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

A close-up, slightly blurred photograph of a buffet line. Several stainless steel trays are visible, each containing different food items. In the foreground, a tray of sliced meat, possibly pork or beef, is garnished with fresh green herbs and red chili peppers. To its left, another tray contains a mix of white rice, orange carrots, and green peas. Other trays in the background show more meat dishes and vegetables. A metal serving spoon is visible in the foreground tray. The entire image is framed by a light blue border.

DINNER

FOOD STATIONS



Mix & Match Stations for a Discounted Price.

POTATO BAR 9

Whipped Yukons & Crispy Fingerlings, Green Onions, Sour Cream, Chives, Roasted Garlic Basil, Whipped Herb Butter, Broccoli, Spicy Beef Chili, Applewood Smoked Bacon & Gorgonzola

THE GARDEN STATION 9

Baby Spinach Salad

Bacon, Mushrooms, Eggs, Gorgonzola & Warm Apple Cider Vinaigrette

Harvest Green Salad

Garden Vegetables & Maple Walnut Balsamic Vinaigrette

Chopped Salad

Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch

Traditional Caesar Salad

Romaine, Seasonal Croutons, Shaved Pecorino & House Caesar Dressing

Add Shrimp 4 • Add Crab Meat 5 • Add Chicken 3

RAW BAR 18

Variety of Freshly Shucked Oysters, Jumbo Shrimp Cocktail, Chesapeake Bay Clams on the Half Shell, Fresh Lemons, Cocktail Sauce, Mignonette & Old Bay Seasoning

Add Chilled Lobster MKT Price

SEASIDE STATION 18

Chesapeake Bay Crab Cakes, Signature Blend of Fresh Blue Crab, Steamed Mussels & Clams in a Garlic Wine Sauce, Cocktail Sauce, Creole Remoulade, Tartar Sauce & Roasted Garlic Aioli

STREET CART TACO STATION 14

Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño, Lettuce, Tomato, Soft Corn or Flour Tortillas, Hot Sauce, Salsa Verde, Queso Fundido & Crispy Tortilla Chips



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FOOD STATIONS



Mix & Match Stations for a Discounted Price.

TASTE OF ASIA 18

Assorted Sushi Display with Pickled Ginger, Wasabi, Soy Sauce, Vegetable Fried Rice & Sesame Chicken with White Rice

SHRIMP JAMBOREE 17

Jumbo Shrimp Cocktail, Shrimp Scampi, Butterflied Fried Shrimp, Baked Stuffed Shrimp with Crab Imperial, Cocktail Sauce, Old Bay & Fresh Lemons

MAC N' CHEESE BAR 10

Gruyere & Fontina Cheeses, Cavatappi Pasta, Bacon, Chives, Old Bay, Roasted Heirloom Tomatoes, Mozzarella, Parmesan & Basil

Add Lobster 5

SLIDER BAR 12 (CHOOSE THREE)

Carolina BBQ

with Pulled Pork & Crunchy Slaw

Classic Cheeseburger

with Cooper Sharp American Cheese, Pickles & Tomato-Bacon Aioli

Baked Ham & Cheese

with Taverna Ham, Gruyere Cheese, Pickles & Dijon Mustard

Southern Fried Chicken

with Buttermilk Fried Chicken, Lettuce, Pickles & Herb Mayo

Jumbo Lump Crab Cake +3

with Old Bay Remoulade

Shaved Tenderloin +2

with Provolone Cheese, Horseradish Aioli & Crispy Onions

SPREADS & BREADS 14

Roasted Garlic Hummus

Olives, Pita Crisps & Roasted Baby Heirloom Tomatoes

Charcuterie & Artisanal Cheese

Domestic & Imported Cheese, Cured Meat Selection, Olives, Artichokes, Pickled Accoutrements & Crisps

Vegetable Crudité

Seasonal Vegetables & Garlic Herb Ranch



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CHEF ATTENDED STATIONS



Mix & Match Stations for a Discounted Price.
All Chef Attended Stations are Subject to a \$100 fee.

PASTA STATION 12

Pasta

Cavatappi, Penne & Farfalle

Sauces

Tomato Pomodoro, Creamy Alfredo & Herb Scampi

Accompaniments

Cracked Pepper, Pecorino, Parmesan Cheese, Basil, Broccoli, Peas & Mushrooms

Add Shrimp 4 • Add Crab Meat 5 • Add Chicken 3

STIR FRY STATION 15

(Choose Three)

- Gulf Coast Shrimp
- Organic Free-Range Chicken
- Crispy Tofu
- Marinated Sliced Flank Steak

Accompaniments

Asian Vegetables, Jasmine Rice, Lo Mein Noodles, Teriyaki, Ginger-Soy Glaze, Sweet Thai Chili Sauce & Spicy Hunan Sauce

CARVING STATION 20

(Choose Two)

- Slow Roasted Prime Rib +\$3 per person
- Herb & Garlic Roasted Pork Loin
- Brined Herb Crusted Turkey Breast
- Brown Sugar-Honey Spiral Ham
- Roasted Tenderloin +\$3 per person
- Chef's Choice of Seasonal Vegetables & Starch +\$3 per person

Accompaniments

Horseradish Aioli, Cranberry Relish & Fresh Thyme, Shallot Velouté, Rosemary Au Jus & Cabernet Demi-Glace & Brown Sugar Bourbon Glaze

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A wooden table is set with a variety of desserts. In the foreground, there are chocolate chip cookies, cinnamon rolls, and a stack of round sandwich cookies with jam. To the right, a rectangular cake with alternating layers of white cream and chocolate is visible. In the background, there are tarts topped with fruit and chocolate, and several cupcakes with white frosting and red toppings. The word "DESSERT" is written in large, white, bold letters across the center of the image.

DESSERT

SWEET STATIONS



All Pricing is Subject to a 22% Service Charge.

Pricing & Availability are Subject to Change Without Notice.

SUNDAE DESSERT BAR 8

Ice Cream

Vanilla, Chocolate, Strawberry & Salted Caramel Pretzel

Accompaniments

Heath Bar, Mini Marshmallows, Peanut Butter Cups, Fudge Brownies, Banana Slices, Fresh Whipped Cream, Chocolate & Caramel Sauce, Sprinkles, Crushed Oreos, Chocolate Chips, Fresh Strawberries & Maraschino Cherries

TIERED ASSORTED DESSERT BAR 7

- French Macarons
- Mini Desserts
- Variety of Cupcakes
- Assorted Tarts
- Brownies & Blondies
- Fresh Baked Cookies

CHEESECAKE BAR 8

Seasonal Flavors & Sauces with Whipped Cream

DONUT WALL 8

Fresh Old Fashion Donut Display with an Assortment of Toppings to Suit Every Sweet Tooth



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A close-up photograph of three glasses of white wine being clinked together in a toast. The glasses are filled with a pale yellow liquid, and the scene is set in a blurred background of a bar or restaurant. The text "FROM THE BAR" is overlaid in the center in a bold, white, sans-serif font.

FROM THE BAR

OPEN BAR PACKAGES



Includes Soft Drinks, Assorted Juices & Water. All Pricing is Subject to a 22% Service Charge. Package Prices are Per Person. Pricing & Availability are Subject to Change Without Notice.

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE <ul style="list-style-type: none"> • Two Red Wines By The Glass • Two White Wines By The Glass • Three Domestic Bottled Beers 	12 <i>per person</i>	18 <i>per person</i>	24 <i>per person</i>	30 <i>per person</i>
STANDARD <ul style="list-style-type: none"> • Two Red Wines by the Glass • Two White Wines by the Glass • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Mid-Shelf Liquors 	16 <i>per person</i>	24 <i>per person</i>	32 <i>per person</i>	40 <i>per person</i>
PREMIUM <ul style="list-style-type: none"> • Three Red Wines by the Glass • Three White Wines by the Glass, • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Top-Shelf Liquors 	20 <i>per person</i>	30 <i>per person</i>	40 <i>per person</i>	50 <i>per person</i>

SELF-SERVE BLOODY MARY BAR 10 PER PERSON PER HOUR

Unlimited Vodka & Bloody Mary Mix, Celery Sticks, Green Olives, Crispy Bacon, Pepperoncini, Horseradish & Tabasco Sauce

SELF-SERVE MIMOSA BAR 8 PER PERSON PER HOUR

Unlimited Champagne

Juices

Orange, Cranberry, Grapefruit & Pineapple

Garnishes

Seasonal Fresh Fruit

A LA CARTE BAR OPTIONS



All A La Carte Bar Packages are Subject to a \$125 Bartender Fee.

All Pricing is Subject to a 22% Service Charge.

Pricing & Availability are Subject to Change Without Notice.

Individual Cash Bar

Each individual guest pays their own bar tab. A credit card will be required from each individual who requests to keep a tab open.

Hosted Consumption Bar

The host pays the entire group's tab on an a la carte basis.

NON-ALCOHOLIC 5

- Soft Drinks
- Freshly Brewed Coffee
- Tea
- Assorted Juices
- Water

LIQUOR (CHOICE OF LEVEL)

Call Level

New Amsterdam Vodka • Cruzan Rum • Jose Cuervo Silver Tequila
New Amsterdam Gin • Jim Beam Bourbon • Seagram's 7 Whiskey
Dewar's White Label Scotch

Mixed 7 • Rocks 9 • Up 11

Mid-Shelf

Tito's Vodka • Absolut Vodka • Smirnoff Vodka Flavors • Malibu Rum
Captain Morgan Rum • Jose Cuervo Silver Tequila • Beefeater Gin
Jack Daniel's Whiskey • Bulleit Bourbon • Bulleit Rye
Johnnie Walker Black Scotch • Bailey's Irish Cream

Mixed 8 • Rocks 10 • Up 12

Top Shelf

Grey Goose Vodka • Ketel One Vodka • Bacardi Superior Rum
Captain Morgan Rum • Patron Silver Tequila • Jose Cuervo Gold Tequila
Bombay Sapphire Gin • Tanqueray Gin • Jameson Irish Whiskey
Crown Royal Whiskey • Knob Creek Bourbon • Johnnie Walker Black Scotch
Glenlivet 12 Year Scotch • Kahlua Liqueur • Frangelico Liqueur • Bailey's Irish Cream

Mixed 10 • Rocks 12 • Up 14



A LA CARTE BAR OPTIONS



Price List for your Cash Bar or Hosted Bar.

BOTTLED BEER

DOMESTIC BOTTLES 4

(Choose Three)

Miller Lite • Coors Light • Budweiser
Michelob Ultra • Yuengling Lager

IMPORTED BOTTLES 5

(Choose One)

Corona Extra • Corona Light • Heineken • Stella Artois

SPECIALTY BOTTLES 6

(Choose One)

Blue Moon Belgian Wheat Ale • Dogfish Head 60 Minute IPA
Yards Philadelphia Pale Ale • White Claw Seltzer Flavors

NON-ALCOHOLIC BOTTLES

• O'Douls

WINE

WHITE BY THE GLASS 8

(Choose Two)

Chardonnay • Pinot Grigio • Sauvignon Blanc • Riesling
Rosé • White Zinfandel

RED BY THE GLASS 8

(Choose Two)

Pinot Noir • Merlot • Cabernet Sauvignon • Red Blend • Malbec





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