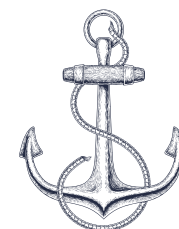




# RIVERFRONT *Events*

**COCKTAIL PARTY PACKAGES**





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# 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
- Buffalo Chicken Spring Roll *with Garlic-Herb Ranch*
- Fried Goat Cheese *with Fig Compote*
- 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*
- Cheesesteak Egg Rolls *with Spicy Ketchup & Roasted Garlic Aioli*
- Jumbo Lump Mini Seafood Cakes *with Old Bay Remoulade*
- 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 metal trays are visible, each containing different food items. In the foreground, a tray of meat, possibly pork or beef, is garnished with fresh green herbs and sliced red chili peppers. To its left, another tray contains a mix of white rice, diced carrots, and green peas. Other trays in the background show more meat dishes and vegetables like broccoli. A metal serving spoon is visible in the foreground tray. The entire image is framed by a light blue border.

**DINNER**

# FOOD STATIONS



## 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



## 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 Crudit 

Seasonal Vegetables & Garlic Herb Ranch

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## THE BIG FISH 15

### Crab Dip

House Made Crab Dip with Pita Points & Fresh Vegetables

### Fish Tacos

Flash Fried Fish Tacos with Slaw

### Fried Calamari

Flash Fried Calamari with House Made  
Mustard Sauce & Marinara

## THE PHILLY 12

### Mini Cheesesteaks

Thinly Sliced Beefsteak Topped with House Made Cheese Sauce

### Soft Pretzels

House Made Philly Pretzels with Beer Cheese & Mustard Sauce

### Hot Dogs

Assorted Toppings Including  
Ketchup, Mustard & Relish

## LATE NIGHT MUNCHIES 12

### Chicken Tenders & Dips

Hand Breaded Chicken Tenders Served with Buffalo,  
Ranch, Honey Mustard & BBQ Dipping Sauces

### Bacon Cheese Fries

Hand-Cut Steak Fries with Applewood Smoked  
Bacon, Vermont Cheddar & Ale Fondue

### Mozzarella Sticks

Marinara Dipping Sauce

## FLATBREAD TRIO 12

### Margherita

Tomato Sauce, Mozzarella, Roasted Garlic & Fresh Basil

### Five Cheese

Mozzarella, Fontina, Provolone, Aged Cheddar,  
Parmigiana Reggiano & Garlic Oil

### Pepperoni

Tomato Sauce, Mozzarella & Sliced Pepperoni



# CHEF ATTENDED STATIONS



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. To the right, a rectangular cake with layers of cream and chocolate is visible. In the background, there are tarts with fruit, cupcakes with white frosting, and a stand with more tarts. 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

## CHOCOLATE LOVERS 10

- Chocolate Covered Pretzels & Vanilla Wafers
- Double Layered Chocolate Cake
- Fresh Seasonal Fruit Kabobs & Churros  
*with Chocolate Dipping Sauce*



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A close-up photograph of three wine glasses filled with white wine. The glasses are held by hands, and the background is blurred, suggesting a bar or restaurant setting. The text "FROM THE BAR" is overlaid in white, bold, sans-serif font across the center of the image.

**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
<b>BEER &amp; WINE</b> <ul style="list-style-type: none"> <li>• Two Red Wines By The Glass</li> <li>• Two White Wines By The Glass</li> <li>• Three Domestic Bottled Beers</li> </ul>	12 <i>per person</i>	18 <i>per person</i>	24 <i>per person</i>	30 <i>per person</i>
<b>STANDARD</b> <ul style="list-style-type: none"> <li>• Two Red Wines by the Glass</li> <li>• Two White Wines by the Glass</li> <li>• Three Domestic Bottled Beers</li> <li>• One Imported Beer</li> <li>• One Specialty Beer</li> <li>• Mid-Shelf Liquors</li> </ul>	16 <i>per person</i>	24 <i>per person</i>	32 <i>per person</i>	40 <i>per person</i>
<b>PREMIUM</b> <ul style="list-style-type: none"> <li>• Three Red Wines by the Glass</li> <li>• Three White Wines by the Glass,</li> <li>• Three Domestic Bottled Beers</li> <li>• One Imported Beer</li> <li>• One Specialty Beer</li> <li>• Top-Shelf Liquors</li> </ul>	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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