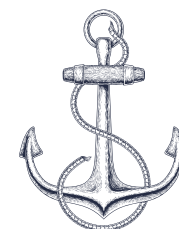




# RIVERFRONT *Events*

**COCKTAIL PARTY PACKAGES**



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# HORS D'OEUVRES

# BUTLERED HORS D'OEUVRES



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

Pricing is Intended to Mix & Match. Packages are Priced Per Person for One-Hour Display.

All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

## COLD

- Sun-Dried Tomato & Herb Pub Cheese on Roasted Garlic Crostinis
- Roasted Corn & Avocado Salsa on Corn Crisps
- Ahi Tuna Poke on Wonton Crisps
- Chilled Shrimp Shooters with Cocktail Sauce
- Smoked Salmon on Sliced Cucumbers 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 Buttered Toast with Ranch Dressing
- Lobster Deviled Eggs with Maine Lobster & a Parmesan Crisp +\$2 per person



## HOT

- 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 Shrimp 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 Chipotle Honey Cream & Maple Syrup Drizzle
- Mini Grilled Cheese with a Roasted Garlic Tomato Bisque Shooter
- Cheesesteak Egg Rolls with Spicy Ketchup
- Jumbo Lump Mini Seafood Cakes with Old Bay Remoulade
- Beef Tenderloin Crostinis with Caramelized Onions & Horseradish Cream +\$1 per person
- Bacon Wrapped Scallops with Toasted Panko & Peppered Maple Drizzle +\$2 per person



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



A group of four people are shown in a festive, dimly lit setting, likely a party or bar. In the center, a man with short dark hair and a wide smile is looking towards the right. To his left, a woman with long blonde hair is smiling and looking at him. To his right, a woman with long dark hair is also smiling and looking towards the center. On the far right, a man with dark hair and a beard is partially visible, looking towards the group. They are all holding glasses of drinks. The background is filled with warm, out-of-focus lights, creating a bokeh effect. The word "STATIONS" is overlaid in large, white, bold, sans-serif capital letters across the middle of the image.

# STATIONS

# COCKTAIL STATIONS



Pricing is Intended to Mix & Match.

Packages are Priced Per Person for a One-Hour Display.

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## 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

## MAC N' CHEESE BAR 10

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

Add Lobster 5

## 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

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# COCKTAIL STATIONS (CONT.)



Pricing is Intended to Mix & Match. Packages are Priced Per Person for a One-Hour Display.  
All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

## 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*

## 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*

## ARTISAN TABLE 14

**Roasted Garlic Hummus & Tomato Bruschetta**

*Served with Grilled Pita, Naan Bread & Assorted Crisps*

**Selection of Cured Meats, Imported & Domestic Cheeses**

*Accompanied by Kalamata Olives, Marinated Artichokes, Roasted Peppers & Baby Heirloom Tomatoes, Dried Fruits, Candied Pecans, Assorted Nuts & Fresh Berries Served with Whole Grain Mustard, Honey Dijon & Seasonal Preserve*

**Seasonal Vegetable Display**

- Grilled Squash, Zucchini, Red & Yellow Peppers & Asparagus  
Drizzled with Balsamic Reduction
- Crudit  with Garlic-Herb Ranch

## STREET CART TACO STATION 14

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

## 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*

## SHRIMP JAMBOREE 17

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

## 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

## TASTE OF ASIA 18

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

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# CHEF ATTENDED STATIONS



All Chef Attended Stations are Subject to a \$100 fee.  
Pricing is Intended to Mix & Match.  
Packages are Priced Per Person for One-Hour Display.  
All Pricing is Subject to a 22% Service Charge.  
Pricing & Availability are Subject to Change Without Notice.

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



## 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)*

- Herb & Garlic Roasted Pork Loin
  - Brined Herb Crusted Turkey Breast
  - Brown Sugar-Honey Spiral Ham
  - Roasted Tenderloin *+\$3 per person*
  - Slow Roasted Prime Rib *+3 per person*
- Add 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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# DESSERT STATIONS



Pricing is Intended to Mix & Match.  
Packages are Priced Per Person for One Hour-Display.  
All Pricing is Subject to a 22% Service Charge.  
Pricing & Availability are Subject to Change Without Notice.

## COOKIES & BROWNIES BAR 5

Assortment of Chocolate Chip, Heath Bar, Sugar, Macadamia & Peanut Butter

## TIERED DESSERTS 7

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

## 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*

## 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 8

- 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 glasses of white wine being clinked together in a toast. The glasses are filled with a pale yellow liquid, and the background is blurred, suggesting a social gathering. The text "FROM THE BAR" is overlaid in white, bold, sans-serif font across the center of the image.

**FROM THE BAR**



# A LA CARTE BAR PACKAGES



Price List for your Cash Bar or Hosted Consumption.

## *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.

## 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



# A LA CARTE BAR PACKAGES (CONT.)



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

Includes Soft Drinks, Assorted Juices & Water.

All Pricing is Subject to a 22% Service Charge.

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## LIQUOR

*(Choose 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**





# OPEN BAR PACKAGES



Includes Soft Drinks, Assorted Juices & Water. Packages are Priced Per Person.

All Pricing is Subject to a 22% Service Charge. 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

*Assorted Berries, Oranges, Lemons & Limes*



760 Justison Street • Wilmington, Delaware 19801  
**RIVERFRONTHYATTEVENTS.COM**