



RIVERFRONT *Events*

COCKTAIL PARTY PACKAGES

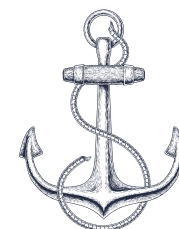


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HORS D'OEUVRES

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. Hors D'oeuvres are Priced Per Person to be Butlered for a One-Hour Duration.
All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

COLD

- Goat Cheese Stuffed Dates
Toasted Almonds, Sherry Honey, Chives
- Sun-Dried Tomato & Pub Cheese
Roasted Garlic-Crostini, Scallions
- Roasted Corn & Avocado Salsa
Corn Crisps, Red Pepper-Cilantro Relish
- Ahi Tuna Poke
Seaweed, Seasonal Fruit, Wonton Crisp, Togarashi
- Shrimp Cocktail *Cocktail Sauce*
- Smoked Salmon *Sliced Cucumbers, Lemon-Dill Crème Fraiche*
- Mini Avocado Toasts *Arugula, Tomato, Sourdough*
- Brie Crostini *Strawberries, Basil, Honey, Toasted Brioche*
- Tomato, Basil & Mozzarella Skewers *Aged Balsamic Reduction*
- Lobster Deviled Eggs *Maine Lobster, Parmesan Crisp, Snipped Chives +\$2 Per Person*



HOT

- Confit Pork Belly *Hoisin Glaze, Chili Crisp, Scallion*
- Buffalo Chicken Spring Rolls *Whipped Bleu Cheese, Celery*
- Garlic Toast Meatballs *Marinara, Parmesan, Basil*
- Fried Goat Cheese Panko, Fig Jam, Chives
- Steamed Shrimp Gyoza *Chili-Soy Reduction, Scallions*
- Beef Tenderloin-Pineapple Skewers
Soy-Ginger Glaze, Toasted Sesame Seeds
- Seared Bourbon Shrimp *Thai Chili Glaze*
- Lamb Merguez Meatball
Harissa-Tomato Jam, Goat Cheese Mousse, Cilantro
- Jumbo Lump Crab Stuffed Mushrooms *Old Bay Remoulade*
- Chicken Quesadillas *Chipotle Crema, Cilantro*
- Seasonal Vegetable Quesadillas *Chipotle Crema, Cilantro*
- Grilled Cheese *Roasted Garlic-Tomato Bisque*
- Cheesesteak Egg Rolls *Cherry Pepper Aioli, Toasted Sesame Seeds*
- Shaved Beef Tenderloin Crostini *Caramelized Onions, Horseradish Crema, Chives +\$1 Per Person*
- Bacon Wrapped Scallops
Toasted Panko, Peppered Maple Syrup +\$2 Per Person



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

Butlered Hors D'oeuvres • Hors D'oeuvres | 4

A photograph of a group of people at a social gathering, possibly a party or wedding. In the center, a man with short dark hair and a beard is smiling broadly, looking towards the right. He is wearing a dark brown blazer over a light-colored shirt. To his left, a woman with long blonde hair is smiling and looking towards him. To his right, a woman with long dark hair is smiling and looking towards him. Further right, a man with dark hair and a beard is partially visible, also smiling. They are all holding glasses of drinks. The background is filled with warm, out-of-focus lights, suggesting a festive atmosphere. The word "STATIONS" is overlaid in large, white, bold, sans-serif capital letters across the center 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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THE GARDEN STATION 10

(Choose Three)

Baby Spinach Salad

Bacon, Mushrooms, Eggs, Gorgonzola & 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

POTATO BAR 10

Whipped Yukons & Roasted Fingerlings, Green Onions, Sour Cream,
Roasted Garlic Butter, Jack-Cheddar, Horseradish, Bourbon-Peppercorn Sauce,
Applewood Smoked Bacon & Gorgonzola

MAC N' CHEESE BAR 11

Fontina-Gruyere Bechamel, Shell Pasta, Bacon, Chives, Old Bay,
Hot Sauce, Parmesan, Monterey Jack-Cheddar, Seasonal Roasted Vegetables
Diced Chicken +\$3 Per Person | **Shrimp** +\$4 Per Person | **Lobster** +\$6 Per Person

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



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COCKTAIL STATIONS (CONT.)



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LATE NIGHT MUNCHIES 13

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, Aged White Cheddar & Ale Fondue

Mozzarella Sticks

Marinara

SLIDER BAR 12

(Choose Three)

Pulled Pork

with Carolina BBQ & Crunchy Slaw

Classic Cheeseburger

with Cooper Sharp American Cheese, Tomato-Onion Jam, Roasted Garlic Aioli

Baked Tavern Ham & Cheese

with Gruyere Cheese, Pickles & Dijon Mustard

Southern Fried Chicken

Buttermilk Brined, Lettuce, Pickles & Herb Mayo

Balsamic Portobello

with Caramelized Onions, Roasted Garlic-Basil Aioli, Aged White Cheddar & Arugula

Roasted Turkey

with Swiss Cheese & Cranberry Mayo

Jumbo Lump Crab Cake +\$3 Per Person

with Old Bay Remoulade

Shaved Tenderloin +\$3 Per Person

with Provolone Cheese, Horseradish Aioli & Crispy Shallots

FLATBREAD TRIO 12

Margherita *Tomato Sauce, Fresh Mozzarella, Roasted Garlic & Basil*

Spinach-Ricotta

with Roasted Garlic Oil, Mozzarella & Parmigiano Reggiano

Pepperoni *Tomato Sauce & Mozzarella*

ASIAN DUMPLING 12

Seasonal Assortment with Chili Garlic, Sweet Thai Chili Glaze & Yuzu-Soy
Vegetable Fried Rice +\$3 Per Person

PASTA STATION 12

- Rigatoni with Tomato Pomodoro
- Linguini with Creamy Alfredo
- Fusili with Pumpkin Seed Pesto

Toppings Crushed Red Pepper | Pecorino | Basil | Capers | Pancetta |
Sautéed Mushrooms | Roasted Cherry Tomatoes | Seasonal Vegetables |
Fresh Baby Spinach

Chicken +\$3 Per Person | **Shrimp** +\$4 Per Person | **Crab Meat** +\$5 Per Person

**This Station Can Be Transformed into a Chef Attendant Experience.
All Chef Attended Stations are Subject to a \$100 Fee Per 50 Guests.*



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COCKTAIL STATIONS (CONT.)



Pricing is Intended to Mix & Match. Packages are Priced Per Person for a One-Hour Display.
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ARTISAN TABLE 16

Roasted Garlic Hummus & Tomato Bruschetta

Served with Grilled Bread and Crisps

Selection of Cured Meats, Imported & Domestic Cheeses

Chef's Choice of Seasonal Accompaniments

Seasonal Vegetable Display

Chef's Choice of Grilled and Crudit  Vegetables

STREET CART TACO STATION 14

Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalape o, Lettuce, Tomato, Flour Tortillas, Salsa Roja, Salsa Verde, Queso Blanco & Crisp Tortilla Chips

THE BIG FISH 14

Crab Dip *House Made Crab Dip with Toast Points & Fresh Vegetables*

Fish Tacos *Flash Fried with Pickled Red Cabbage & Avocado Crema*

Fried Calamari

Flash Fried 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

SEASIDE STATION 21

- 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 20

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



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CHEF ATTENDED STATIONS



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STIR FRY STATION 16

(Choose Three)

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

Accompaniments

Jasmine Rice, Lo Mein Noodles, Broccolini, Peppers & Onions, Napa Cabbage, Edamame, Carrots, Teriyaki, Sweet Thai Chili Sauce & Spicy Garlic-Chili Glaze

RAW BAR 18

**Chef Attendance Optional.*

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

Chilled Lobster MKT Price

CARVING STATION 23

(Choose Two)

- Herb Roasted Pork Loin with Mustard Cream
- Brined Turkey Breast With Shallot Velouté & Cranberry Relish
- Brown Sugar-Honey Glazed Spiral Ham with Pineapple Salsa
- Roasted Tenderloin with Black Pepper Port Wine *+\$5 per person*
- Slow Roasted Prime Rib with Horseradish Crema & Rosemary Jus *+\$5 per person*

Chef's Choice of Seasonal Vegetables & Starch

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DESSERT STATIONS



Pricing is Intended to Mix & Match.
Packages are Priced Per Person for One Hour-Display.
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COOKIES & BROWNIES 7

Assortment of Cookies, Brownies & Blondies

CHOCOLATE LOVERS 8

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

SUNDAE DESSERT BAR 9

Ice Cream

Vanilla, Chocolate, Strawberry & Mint Chocolate Chip

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 9

Seasonal Flavors with Chef's Choice of Accompaniments

FRENCH TABLE 9

Assortment of Classic French Desserts Including Macaroons & Tarts

DONUT WALL 9

Assortment of Toppings & Frostings

Toppings: Heath Bars, Mini Marshmallows, Peanut Butter Cups, Sprinkles, Crushed Oreos & Chocolate Chips

Frostings: Strawberry, Chocolate & Vanilla

TIERED DESSERTS 10

Assortment of Mini Cupcakes, Cannoli's, Gluten Free Almond Cakes, Cheesecake, Freshly Baked Cookies, Brownies & Blondies



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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 capital letters 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 5

(Choose Three)

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

IMPORTED BOTTLES 6

(Choose One)

Corona Extra • Corona Light • Heineken • Stella Artois

SPECIALTY BOTTLES 7

(Choose One)

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

NON-ALCOHOLIC BOTTLES 4

• O'Douls

WINE

WHITE BY THE GLASS 9

(Choose Two)

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

RED BY THE GLASS 9

(Choose Two)

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



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 8 • Rocks 10 • Up 12

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 9 • Rocks 11 • Up 13

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



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

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

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	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 	13 <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 9 PER PERSON PER HOUR

Unlimited Champagne

Juices

Orange, Cranberry, Grapefruit & Pineapple

Garnishes

Assorted Berries, Oranges, Lemons & Limes



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