



# 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 group of people are gathered at a party, smiling and holding drinks. The background is filled with warm, bokeh lights. The word "STATIONS" is overlaid in large, white, bold, sans-serif capital letters across the center of the image. The entire image is framed by a light blue border.

# STATIONS



# COCKTAIL STATIONS



Pricing is Intended to Mix & Match.  
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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 Crudité Vegetables*

## STREET CART TACO STATION 14

Marinated Chicken, Chipotle Shrimp, Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño, 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



All Chef Attended Stations are Subject to a \$100 Fee Per 50 Guests. 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.

## 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



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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 STATION 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.

Pricing & Availability are Subject to Change Without Notice.

## 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
<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>	13 <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 9 PER PERSON PER HOUR

*Unlimited Champagne*

### Juices

*Orange, Cranberry, Grapefruit & Pineapple*

### Garnishes

*Assorted Berries, Oranges, Lemons & Limes*





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**RIVERFRONTHYATTEVENTS.COM**