



RIVERFRONT  
*Events*

**COCKTAIL PARTY PACKAGES**



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# HORS D'OEUVRES

# BUTLERED HORS D'OEUVRES



Tier 1 • Choose 4 • \$18 Per Person | Tier 2 • Choose 6 • \$22 Per Person | Tier 3 • Choose 8 • \$26 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 letters across the center of the image.

# 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*

### Greek Salad

*Romaine, Olives, Tomatoes, Cucumber, Feta, Pepperocinis & Greek 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** +\$4 Per Person | **Shrimp** +\$5 Per Person | **Lobster** +\$9 Per Person

## THE PHILLY 13

### 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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## 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*

## PASTA STATION 12

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

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

**Chicken** +\$4 Per Person | **Shrimp** +\$5 Per Person | **Crab Meat** +\$6 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.*

## 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*



# COCKTAIL STATIONS (CONT.)



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## STREET CART TACO STATION 14

**Choice of 2 Proteins** | Marinated Chicken • Ground Beef  
Carnitas • Chipotle Shrimp +\$3

Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño,  
Lettuce, Tomato, Flour Tortillas, Salsa Roja, Salsa Verde, Queso Blanco  
& Crisp Tortilla Chips

## SHRIMP JAMBOREE 18

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

## ARTISAN TABLE 19

**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*

## SEASIDE STATION 22

**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*

## 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  
Chef Attended Optional +150 per 150 Guests



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# CHEF ATTENDED STATIONS



All Chef Attended Stations are Subject to a \$150 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 +\$2 per person

### Accompaniments

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



## 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 +\$7 per person
  - Slow Roasted Prime Rib with Horseradish Crema & Rosemary Jus +\$9 per person
- Chef's Choice of Seasonal Vegetables & Starch*



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# DESSERT STATIONS



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 10

### 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 11

*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 arranged in a row, with the one in the foreground being the most prominent. The wine is a pale yellow color. The background is blurred, suggesting a bar or restaurant setting. The text "FROM THE BAR" is overlaid in the center of the image in a bold, white, sans-serif font.

**FROM THE BAR**

# A LA CARTE BAR PACKAGES



All A La Carte Bar Packages are Subject to a \$250 Bar Setup Fee.

Includes Soft Drinks, Assorted Juices & Water.

All Pricing is Subject to a 22% Service Charge.

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## *Individual Cash Bar*

Each Individual Guest Pays Their Own Bar Tab.

## *Hosted Consumption Bar*

The Host Pays the Entire Group's Tab on an A La Carte Basis.

## *Drink Tickets (Bar Options are Priced Per Ticket)*

Beer & Wine Only \$8 • Standard Level \$10 • Premium Level \$12

## **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 8 (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 10 (Choose Two)**

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

### **RED BY THE GLASS 10 (Choose Two)**

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



# A LA CARTE BAR PACKAGES (CONT.)



## 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 9 • Rocks 11 • Up 13**

### Mid-Shelf

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

**Mixed 10 • Rocks 12 • Up 14**

### 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 11 • Rocks 13 • Up 15**



# OPEN BAR PACKAGES



Package Prices come with 1 Bar Set Up and a Second One can be Added for an Additional \$250.

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>	15 <i>per person</i>	20 <i>per person</i>	26 <i>per person</i>	32 <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>	20 <i>per person</i>	28 <i>per person</i>	36 <i>per person</i>	44 <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>	25 <i>per person</i>	35 <i>per person</i>	45 <i>per person</i>	55 <i>per person</i>



760 Justison Street • Wilmington, Delaware 19801  
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