

Catering

at the Dockside Pavilion



39413 Inlet Road • Rehoboth Beach, DE • dockside.de.com

CATERING AT THE INDIAN RIVER NORTH INLET PAVILION

Thank you for choosing Docksider Marina Bar + Grill, part of the Big Fish Restaurant Group to cater your next event at the Pavilion.

Within this menu you will find all-inclusive food bar options, as well a la carte platters to fit the needs of your upcoming event.

To book the pavilion, please email us to inquire about availability at susan@bigfischevents.com. A \$250 reservation fee is required.

Any questions about the menu or to place your catering order, please contact marybeth@bigfishgrill.com or **302-227-3707**.

We look forward to serving you & your guests!



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ALL-INCLUSIVE

Hot Bars

20 person minimum

Includes paper plates, cutlery and serving utensils.

SIZZLIN' FAJITA BAR

Includes seasoned black beans & rice, grilled peppers & onions, baja sauce, shredded lettuce, pico de gallo, shredded cheddar, guacamole, tortilla chips and soft flour tortillas.

CHOOSE ONE OR TWO PROTEINS:

- Marinated Grilled Chicken
- Sautéed Shrimp
- Marinated Sirloin +\$1/person
- Marinated Portobello Mushrooms (V)

\$20
PER
PERSON

TACO BAR

Includes seasoned black beans & rice, baja sauce, fresh cabbage, pico de gallo, shredded cheddar and soft flour tortillas.

CHOOSE YOUR TACOS:

- **Grilled Chicken** - \$18/person
- **Grilled Shrimp** - \$16/person
- **Pulled Pork** - \$17/person
- **Blackened or Fried Fish** - \$22/person
- **Marinated Sirloin** - \$20/person



ADD GUACAMOLE & CHIPS - \$50

Serves 15-20 people

CRAFTED PICNIC

CHOOSE ONE OR TWO PROTEINS:

- Marinated Grilled Chicken
- Blackened Shrimp
- Handbreaded Chicken Tenders
- Lemon Herb Salmon +\$2/person
- Carolina Pulled Pork BBQ

\$20
PER
PERSON

INCLUDES THE FOLLOWING:

Cheddar Mac & Cheese, Fresh Tossed Salad, Deli Salad -or- Corn on the Cob & Fresh Fruit Salad

SUMMER BBQ

INCLUDES THE FOLLOWING:

- Carolina Pulled Pork BBQ
- BBQ Grilled Chicken Breasts
- Fresh Tossed Salad or Deli Salad
- One Homemade Side

\$28
PER
PERSON

Add slider buns - \$6/dozen

Disposable chafing racks are available upon request for \$12 per set-up, which includes wire rack, water pan & sterno.

ALL-INCLUSIVE
CRAFTED SANDWICH & SALAD BAR

20 person minimum

INCLUDES

- Half Sandwich Per Person*
- Kettle Cooked Chips
- Cold Deli Salad
- Fresh Market Tossed Salad
- Cookies & Brownies
- Plates, Cutlery & Serving Utensils

\$18
 PER
 PERSON

***HALF SANDWICH CHOICES:**

Oven Roasted Turkey Club • Homemade Chicken Salad Club
 Divine Swine • Big Fish Club • Tuna Salad • Chicken Caesar Wrap
 Shrimp Caesar Wrap • Mediterranean Hummus Wrap
 Oven Roasted Sirloin Club or Shrimp Salad +\$2 pp
(sandwich descriptions on page 5)

**CHOOSE A DELI SALAD AND TOSSED SALAD
 FROM ANY OF THE OPTIONS ON PAGE 6**



Box Lunches

\$12⁹⁵
 EACH

20 person minimum

CHOICE OF

Whole Sandwich or Wrap with Kettle Cooked Chips & Cookie
 Topped Salad with Grilled Chicken or Grilled Shrimp & Cookie

WHOLE SANDWICHES & WRAPS

HOMEMADE TUNA SALAD

Spring mix, tomato, pickle and red onion, wheat bread

HOMEMADE CHICKEN SALAD

Spring mix, tomato, pickle and red onion, wheat bread

SIRLOIN

Oven roasted sirloin, French baguette, romaine, tomato, red onion, horsey sauce and Provolone

PORTOBELLO PANINI

Marinated portobellos, mozzarella, roasted red peppers, spinach, balsamic reduction, Ciabatta bread

FRENCH DIP

Slow roasted sirloin, french baguette, caramelized onions, Provolone, side of au jus

GRILLED CHICKEN -or- SHRIMP CAESAR WRAP

Romaine, shredded Parmesan cheese, croutons, Caesar dressing

BUFFALO CHICKEN WRAP

Hand breaded chicken tenders with buffalo sauce, romaine, tomatoes, gorgonzola cheese, buttermilk ranch



TOPPED SALADS Top any salad with grilled chicken or grilled shrimp

Top any salad with Grilled Salmon \$20.95 or Crab Cake \$27.95

BIG FISH SALAD

Mixed greens, tomatoes, cheddar, carrots, buttermilk garlic ranch

HOUSE SALAD

Mixed greens, tomatoes, walnuts, gorgonzola, maple walnut vinaigrette

CHOPPED SALAD

Romaine, carrots, cucumbers, corn, tomatoes, buttermilk garlic ranch

POWERHOUSE SALAD

Beets, crumbled goat cheese, spinach, spring mix, toasted pecans, maple Dijon dressing

CAESAR SALAD

Crisp romaine, homemade croutons, grated Parmesan, Caesar dressing

GREEK SALAD

Romaine, feta, kalamata olives, red onion, tomato, cucumbers, pepperoncinis, Greek vinaigrette

Sandwich Platters

MIX & MATCH - Each sandwich will be cut in half. Feel free to mix & match and choose as many as you'd like. Add-ons to complete your meal on page 6.

COLD SANDWICHES

Turkey Club BLT \$13.95/each
Fresh oven roasted turkey served with bacon, lettuce, tomato & mayo on wheat bread.

Shrimp Salad Sandwich
\$16.95/each
Homemade shrimp salad with our special recipe dressing with spring mix, tomatoes, pickles & onion on a croissant.

Chicken Salad Club
\$12.95/each
All white meat boneless chicken breast with spring mix, tomatoes, pickles & sliced red onion on wheat bread.

Marinated Sirloin Club
\$15.95/each
Slow roasted sirloin with spring mix, provolone, red onion, tomato & horsey sauce on French bread.

HOT SANDWICHES & WRAPS

Chicken Caprese \$15.95/each
Marinated chicken, melted mozzarella, red pepper, balsamic reduction, ciabatta bread.

Buffalo Chicken Wrap
\$15.95/each
Flash-fried chicken tossed in buffalo sauce, gorgonzola cheese, tomatoes, buttermilk ranch dressing, wheat wrap.

Crab Cake Sandwich
\$16.95/each
Chesapeake Crab meat, no filler, lettuce, tomato, pickle, potato roll (we do not cut in half).

The Big Fish Club \$14.95/each
Oven roasted turkey, ham, Applewood bacon, romaine, tomato, mayo & Dijon mustard, wheat bread

Divine Swine \$14.95/each
Ham & brie on a French baguette with fig jam, arugula & honey mustard.

Tuna Salad \$13.95/each
Albacore tuna, homemade recipe with spring mix, tomato, pickle & red onion on wheat bread

Cuban Sandwich \$14.95/each
Slow roasted pulled pork, ham, swiss, Dijon mustard, mojo sauce & pickle, potato roll.

Mediterranean Hummus Wrap \$9.95/each
Hummus, romaine, tomatoes, feta cheese, cucumbers, olives, onions, Greek vinaigrette, wheat wrap

French Dip \$15.95/each
Marinated & oven roasted sirloin on a French baguette with caramelized onions, provolone, side of au jus.

Portobella Panini \$13.95/each
Fresh mozzarella, basil, tomatoes, portobello mushrooms & roasted red peppers on ciabatta bread with balsamic reduction.

Chicken -or- Shrimp Caesar Wrap \$14.95/each
Grilled chicken or shrimp, romaine, Parmesan cheese, homemade croutons, house made Caesar dressing, spinach wrap.

Sliders

CLASSIC BURGER SLIDERS
With cheddar, lettuce, tomato, mayo & ketchup assembled ready to eat on slider buns.

2 Dozen for \$100
4 Dozen for \$200

PULLED PORK SLIDERS
Carolina pulled pork & cole slaw served with slider buns.
Assembly required.

2 Dozen (3 lb.) for \$80
4 Dozen (6 lb.) for \$160
Each additional dozen for \$35

DIVINE SWINE SLIDERS
Ham, brie, fig jam & arugula on a soft slider bun.

2 Dozen for \$120
4 Dozen for \$240

CUBAN SLIDERS
Slow roasted pulled pork, ham, swiss, Dijon mustard, mojo sauce & pickle on a soft slider bun.

2 Dozen for \$100
4 Dozen for \$200

ROASTED SIRLOIN SLIDERS
Tender, slow roasted top round, caramelized onions, horsey sauce & provolone on a soft slider bun.

2 Dozen for \$100
4 Dozen for \$200

HARVEST TURKEY SLIDERS
Oven roasted turkey, French brie, cranberry chutney, spring mix & mayo on a soft slider bun.

2 Dozen for \$150
4 Dozen for \$300

CHICKEN SALAD SLIDERS
Our homemade classic chicken salad, spring mix, tomato & pickle.

2 Dozen for \$90
4 Dozen for \$180

SHRIMP SALAD SLIDERS
Our delicious shrimp salad with spring mix, tomato & pickle on a soft slider bun.

2 Dozen for \$125
4 Dozen for \$245



Salads

TOSS IT UP!

Small Bowl serves 10-15 people
Large Bowl serves 20-30 people
Individual Salads for \$9.95 each

House Salad \$50/\$70
Spring mix, diced tomatoes, toasted walnuts, gorgonzola cheese & maple walnut vinaigrette.

Chopped Salad \$50/\$70
Romaine, carrot slivers, diced cucumbers, tomatoes, shoe peg corn & buttermilk garlic ranch dressing.

Big Fish Salad \$50/\$70
Mixed greens, carrot slivers, diced tomatoes, cheddar & buttermilk garlic ranch dressing.

Caesar Salad \$50/\$70
Crisp romaine, homemade garlic croutons, grated parmesan & our house recipe Caesar dressing.

Arugula Salad \$60/\$80
Fresh arugula, dried cranberries, toffee pecans, shaved parmesan & lemon thyme vinaigrette.

Greek Salad \$60/\$80
Romaine, diced cucumbers, diced red onion, diced tomatoes, feta cheese, kalamata olives, pepperocinis & Greek dressing.



Add Marinated Grilled Chicken to

Small Bowl (4 grilled, sliced breasts) - \$24
Large Bowl (8 grilled, sliced breasts) - \$48
Each Additional Chicken Breast for \$6

Add Grilled Shrimp Skewers

10 skewers (5 shrimp per skewer, serves 10) - \$100
20 Skewers (5 shrimp per skewer, serves 20) - \$200
Choose your Skewer Flavor - Mike's Charcoal Spice, Blackened, Thai Chili sauce or Honey Lime

HOMEMADE DELI SALADS

Small Bowl Serves 25-30 for \$60

Pesto Pasta Salad
Our homemade basil pesto with penne pasta, sundried tomatoes & fresh grated parmesan cheese

Greek Orzo Pasta Salad
A refreshing blend of orzo pasta with E.V.O.O., sundried tomatoes, kalamata olives, feta cheese, spinach & lemon zest.

Cucumber & Tomato Salad
Fresh cucumbers & cherry tomatoes with rice wine vinegar, red onion, dill and tarragon. A refreshing salad to accompany any meal.

Neva's Café "No Potato" Salad
Fresh cauliflower, onions, eggs, mayo & vinegar make up this tasty, yet potato free take on potato salad once famous at Neva's Café.

HOMEMADE QUICHES

Each quiche serves 6-8 people.

Crab Quiche \$45.95
Bacon, Spinach & Swiss Quiche \$36.95
Roasted Veggie Quiche \$15.95

HOMEMADE SIDE DISHES

Third Pan Serves 4-6 People - \$30
Half Pan Serves 10-15 People - \$40
Full Pan Serves 30-35 People - \$75

**Cole Slaw • Cornbread • Broccoli
Brussels Sprouts • Roasted Mixed Veggies
Neva's Potatoes • Sweet Potato Mashers
Cheddar Mac & Cheese**

KETTLE COOKED CHIPS

**Individual 8 oz. Bag of
Kettle Cooked Chips**
\$1.50/each

**160 oz. Bowl of
Kettle Cooked Chips**
\$35 (serves 15-20)

Traditional Potato Salad

Our homemade potato salad consists of fresh potatoes, mayo, Dijon mustard, dill & red onion.

Mediterranean Pasta Salad

Our homemade Greek vinaigrette with penne pasta, cucumber, tomatoes, red onions, feta cheese, olives & pepperoncini peppers.

Cold Asian Noodle Salad

Linguine with sesame oil, soy sauce, Sriracha, hoisin, carrots, cabbage, red peppers & Bok Choy. This salad is similar to a cold Lo Mein noodle dish.

Summer Corn Salad

A sweet, delicious salad with fresh corn, cucumbers & cherry tomatoes, tossed with rice wine vinegar & red onion.

Broccoli Salad

Fresh broccoli tossed with mayonnaise, cheddar cheese, bacon & red onion.



Cocktail Party Trays

COLD SEAFOOD

Shrimp Cocktail

Steamed succulent 21/25 count tail-on tiger shrimp served w/cocktail sauce & lemon.

Small (3 lb) \$79 | Large (5 lb) \$105

Gulf Shrimp Cocktail

Our large 16/20 count Texas Supreme Shrimp peeled and deveined served w/cocktail sauce & lemon. Peel & Eat Shrimp are available.

Small (3 lb) \$105 | Large (5 lb) \$165

Sashimi Tuna

Seared Rare tuna served over spicy noodles with wasabi, pickled ginger, seaweed salad, teriyaki sauce.

Small (1.5 lb. tuna) \$80

Large (2.5 lb tuna) \$140

Additional seared tuna MKT Price

No noodles, over seaweed salad

Small (1.5 lb. tuna) \$85

Crab Deviled Eggs

Using only pasteurized eggs, these are a Salt Air favorite! Deviled eggs are filled with crab meat & topped with a crispy jalapeño chip & old bay!

Minimum order of 3 dozen for \$75

Each additional dozen for \$25

CHEESE & CRUDITE

Mezze Platter

The perfect party appetizer!

Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, charcuterie, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and Salt Air Parmesan crackers.

Serves 15-20 for \$75

Cheese & Fruit Tray

French Brie & Danish Blue Cheese with fresh grapes, strawberries, toffee pecans, dried fruit & homemade Parmesan crackers.

Serves 10-15 for \$60

Domestic Cheese Platter

Aged Cheddar, Havarti, Smoked Gouda & Emmenthaler Swiss served with charcuterie.

Serves 15-20 for \$80

Fresh Fruit Platter

A large platter of assorted fresh seasonal fruits.

Small \$50 | Large \$70

Veggie Platter

Assorted seasonal veggies, served with our homemade buttermilk ranch with blue cheese crumbles.

Small \$45 | Large \$65

HOT APPETIZERS

Chicken Tenders Platter

Big Fish Grill's hand breaded chicken tenders served with homemade honey mustard.

Make it buffalo style: hot, medium or mild sauce +\$5

25 Tenders \$65

50 Tenders \$125

Cocktail Meatballs

Fresh homemade meatballs & marinara.

50 meatballs \$75

100 meatballs \$145

Jumbo Lump

Baby Crab Cakes

Big Fish jumbo lump baby crab cakes served with tartar sauce and fresh lemon wedges.

25 Baby Cakes \$140

50 Baby Cakes \$280

Baby Seafood Cake Platter

Shrimp, crab and scallops blended with our Imperial sauce & served with lobster sauce.

25 Baby Cakes \$105

50 Baby Cakes \$200

Whole Side of Scottish Salmon

Grilled or Caramelized

Big Fish Salmon marinated in O.J. & teriyaki, then cold smoked, served grilled or caramelized with toast points, capers, chopped egg, diced red onion & honey mustard.

Serves 10-15 for \$105

Lemon Herb Roasted

Roasted with fresh herbs, lemons & white wine.

Serves 10-15 for \$105

Thai Chili Glazed Salmon

A whole side of Scottish salmon topped with sweet & spicy Thai Chili Glaze, black & white sesame seeds & sliced green onions.

Serves 10-15 for \$105



BITE-SIZE DESSERTS

BROWNIE TRAY - \$45 • **BLONDIE BROWNIES** - \$65

COOKIE & BROWNIE TRAY - \$50

20 cookies & bite-size brownies

COOKIE TRAYS

Chocolate Chip & S'mores freshly baked cookies.

Small (30 cookies) - \$40 • **Large** (60 cookies) - \$70

KEY LIME PIE BITES | 25 pieces - \$75 • 50 pieces - \$150

PEANUT BUTTER PIE BITES | 25 pieces - \$105 • 50 pieces - \$210

(Whole pies & cakes are available. Please inquire about selections.)

BEVERAGES

BOTTLED WATER & SOFT DRINKS - \$3

20 oz. bottles available of Coke products or Dasani Water

SAN PELLEGRINO (16.9 oz) \$4

Sparkling water

BREWED ICED TEA OR LEMONADE

Fresh brewed iced tea served sweetened or unsweetened or fresh squeezed lemonade.

Gallon serving 10-15 for \$6



PARTY SUPPLIES

PLASTIC SET-UPS

Each set-up includes a plate, 12 oz. cup, fork, knife & napkin.

7.5" plates per person \$1.25

10" plates per person \$1.50

DISPOSABLE CHAFING DISHES \$12

Includes chafing rack, water pan and sterno.

HOW TO ORDER

To book the pavilion at the North Side Inlet at the Indian River Marina, please give us a call or email for availability at **(302) 226-5500** or **susan@bigfishevents.com**. To reserve the pavilion for an available date, a reservation fee of \$250 is required.

To place your catering order, please contact us at **(302) 227-3707** or email **marybeth@bigfishgrill.com**. Dockside Marina Bar + Grill is managed by the Big Fish Restaurant Group.

Kindly allow at least **72 hours** notice for all menu items. Menu items & prices are subject to change. A credit card is required to reserve all orders. Your credit card will be charged if your order is not cancelled without a proper 24-hour notice.

