



*Our catering selections are perfect for meetings at the office, client presentations, school meetings, parties and any other occasion.*

***We make your meeting planning easy.***

*A Catering Coordinator is ready to help you make menu selections, choose between assortments or boxed meals, determine appropriate order quantities and coordinate delivery. From your first call to your pick-up or delivery time, your coordinator will make sure your order is right and ready when you need it.*

***We provide convenience.***

*Your order comes complete with plates, napkins and utensils, all packaged and presented in convenient, ready-to-serve-from packaging.*

***Bigbash offers Two Presentations***

***Boardroom***

*Disposable high quality black plastic plates, utensils, napkins & cups*

*VIP - \$5 per person*

*All china plates, glassware, silverware*

***Placing Orders***

*Orders for the next day should be placed no later than 2:00pm .*

*At least 24-hours notice is preferred for all orders. We appreciate advance notice to accommodate all orders.*

***Cancellations*** must be made 24 hours prior to the pick-up or delivery time.

***Payment***

*May be made by Cash, Company check or major credit card.*

***Custom Catering***

*is available for all size events.*

*Call to setup an appointment with our staff and we can create a menu for you.*

***Larger Parties***

*We can host your party or event at one of our great locations or at yours. From the simplest event to the most elaborate.*

***Bigbash Events*** is here to help.

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*Visit us at [www.bigfishgrille.net](http://www.bigfishgrille.net)*

*Booking info Email: [jmathias@bigfishgrille.net](mailto:jmathias@bigfishgrille.net)*



**815-476-9331**  
**Big Fish Grille**  
**at Harborside Marina**  
**27425 S Will Road,**  
**Wilmington IL 60481**

# Corporate Catering Menu Breakfast

**Bakery Basket.....\$7 per guest**

Fresh Squeezed Orange Juice  
Platter of seasonal sliced fruit  
Fresh Muffins, Bagels, butter, cream cheese

**Garden Basket .....\$9 per guest**

Fresh Squeezed Orange Juice  
Individual Yogurt Parfaits w/ granola, berries  
Platter of seasonal sliced Fruit  
Fresh Muffins, Bagels, butter, cream cheese

**Nosh Breakfast.....\$12 per guest**

Fresh Squeezed Orange Juice  
Platter of seasonal sliced fruit  
Sliced Lox & bagels w/ cream cheese

**American .....\$15 per guest**

Fresh Squeezed Orange Juice  
Platter of seasonal sliced fruit  
Fresh Muffins, Bagels, butter, cream cheese  
Breakfast Potatoes

*Choice of One of the following:*

- Scrambled Eggs with fresh herbs
- French Toast with Maple Syrup
- Scrambled egg, ham, swiss wraps
- Scrambled egg, bacon, spinach, cheddar wraps

*Choice of One of the following:*

- Applewood smoked bacon
- Pork Sausage

**Prices based on a minimum of 10 guests**

**A'LA Carte Options**

Lox & Bagels.....\$8 per guest  
Cured salmon sliced served with sliced tomatoes, capers, lemon and cream cheese

Sliced Seasonal Fresh Fruit .....\$4 per guest

French Toast with maple Syrup ..... \$4 per guest

Scrambled Eggs with fresh herbs.....\$3 per guest

Oatmeal Station

Served with granola, raisins and brown sugar.....\$3 per guest

Fresh Baked Breakfast Breads

Muffins, Danish, Bagels, Coffee Cake with cream cheese & butter.....\$18 dozen

Breakfast Sandwiches/Wraps.....\$4 per guest

Scrambled egg, bacon, spinach & provolone wrap

Scrambled egg, ham and swiss wrap

Scrambled egg, sausage and cheddar Wrap

*Optional bread: Ciabatta, Pretzel Roll (add \$.25)*

Fresh Squeezed

Orange Juice.....(5-6 servings, ½ Gal).....\$7

Premium Kona Coffee Service

Per Gallon served with cream, equal, sugar.....\$15

## Corporate Catering Menu

### Prix-Fixed Luncheon

Prices based on minimum of 10 guests  
All presented on serving platters/baskets

#### Conference Luncheon.....\$12 per guest

Assortment of Classic Sandwiches  
Your Choice of an Accompaniment  
Fresh House Salad Platter  
Assorted Cookies & Brownies

#### Executive Luncheon.....\$15 per guest

Assortment of Gourmet Sandwiches  
Your Choice of (1) Salad Platter  
Your Choice of an Accompaniment  
Assorted Cookies & Brownies

#### Boardroom Luncheon.....\$19 per guest

Your Choice of (1) Entrée Platter  
Your Choice of (1) Salad Platter  
Your Choice of (1) Accompaniments  
Assorted Cookies & Brownies

### Box Lunches

*Each packaged in its own bakery box*

#### Classic .....\$9 each

Classic Sandwich, Bag of Chips,  
Seasonal Fresh Fruit, Fresh baked Cookie

#### Signature.....\$12 each

Gourmet Sandwich, Pasta Salad,  
Seasonal Fresh Fruit, Fresh baked Cookie

### Classic Sandwiches

Virginia Ham and Swiss on Wheat  
Corned Beef and Swiss on Pretzel Roll  
Roast Turkey and Cheddar on Wheat  
Grilled Chicken and Provolone on Ciabatta  
Herbed Chicken Salad Wrap  
Roast Beef and Provolone on French Baguette

### Gourmet Sandwiches

Roast Turkey, Smoked Bacon &  
Avocado, crisp lettuce and Tomato  
on French Baguette

Grilled Chicken Breast, Roasted Red Peppers,  
Provolone, crisp lettuce and Tomato, Basil  
Mayo on Ciabatta

Mediterranean Grilled Chicken Wrap  
with Feta, grape tomatoes, onions, crisp  
lettuce, cucumber & dill aioli

Grilled Salmon BLT- applewood smoked  
bacon, crisp lettuce, vine ripe tomatoes on  
ciabatta.

Roast Beef and Caramelized onion with  
horseradish aioli served on French Baguette

Grilled Portobello Mushroom Wrap with  
Roasted Red Peppers, Fresh Baby Spinach,  
and Tomatoes , Basil.

## Corporate Catering Menu

### Prix-Fixed Luncheon-Cont'

#### Signature Salads

Platters serve 10-12 guests

Ala Carte

- House** .....\$50  
Crisp greens, grape tomatoes, red onion, cucumber shredded carrot tossed with red wine vinaigrette
- Gorgonzola**.....\$70  
Watercress, belguim endive, Anjou pears  
Caramelized peppered walnuts,  
Gorgonzola cheese, balsamic vinaigrette.
- BBQ Chicken Chop**.....\$70  
Crisp Iceberg, cilantro, scallions, grape tomatoes, sweet corn, black beans, crisp tortilla's, ranch dressing topped with grilled BBQ chicken and BBQ drizzle. Side of fresh lime
- Caesar**.....\$50  
With grilled chicken.....\$70  
With grilled Salmon.....\$90  
With grilled Shrimp.....\$120
- Spinach Salad**.....\$70  
Baby spinach, red peppers, grape tomatoes, red onion, hard-boiled egg, avocado, crisp bacon, balsamic vinaigrette.
- Rigatoni Pomodoro e basil**.....\$50  
Fire roasted red peppers, grape tomatoes, green onion, feta, EVO, fresh basil tossed with rigatoni pasta and red wine vinaigrette

#### Signature Entrée Platters

Platters serve 10-12 guests

Ala Carte

- Roasted Waygu Beef** .....\$100  
Australian Prime Waygu beef, seasoned with crushed black pepper, garlic and roasted sliced thin served with greens shaved parmesan cheese and white truffle oil.
- Grilled Tiger Shrimp with Basmati Rice**.....\$120  
(3 jumbo shrimp per person)  
Basmati rice, saffron, pea, garlic, Cilantro, green onions & red peppers
- Herbed Grilled Chicken Breast** .....\$60  
Free Range Chicken Breast marinated with garlic, EVO, fresh thyme, oregano, parsley, crushed red chili's
- Salmon Endive**.....\$90  
Grilled salmon, feta cheese, capers, red onion, calamata olives, grape tomatoes, cucumbers, Belgium Endive, oregano & lemon squeeze
- Accompaniments**
- Ala Carte
- House Slaw**.....\$3 per guest  
Napa cabbage, cilantro, scallions, carrot, apple cider vinaigrette
- Red Skin Potato Salad**.....\$4 per guest  
Herbs, Dijon-mayo, red onion, garlic
- Potato chips**.....\$2 per guest
- Mezza Rigatoni Salad**.....\$4 per guest  
Shaved parmesan, basil, grape tomatoes, EVO, red onion & Balsamic
- Veggie Barley Salad** .....\$3 per guest  
Red bell peppers, cilantro, basil, Zucchini, red onion, garlic & barley

## Corporate Catering Menu

### Hot Lunch Packages

#### Salads (select one)

House Salad Platter  
 Ceasar Salad Platter  
 Rigatoni Pomodoro e basil Platter  
 House Slaw

#### Entrees (select one)

Pkg Price

#### Chicken Piccata .....\$16

Sautéed chicken breast fresh lemon,  
 White wine, capers, butter

#### Cajun Pork Strip Loin .....\$16

Naturally raised- hormone free pork  
 strip loin, Cajun-seasoned and pan seared  
 sliced served in its own natural jus

#### Charleston Shrimp n' Cheesy Grits.....\$17

sautéed shrimp, bacon, scallions, tomatoes,  
 garlic, over soft creamy cheese grits.

#### Shrimp Scampi Linguini.....\$17

shrimp, roasted garlic, white wine, butter,  
 fresh herbs, tomatoes over linguini

#### Roasted Salmon.....\$18

Fresh Salmon fillet, lightly seasoned,  
 Pan roasted topped with black bean-relish.

#### Maryland Crab Cakes.....\$18

Pan fried jumbo lump crab cakes served  
 With tarter and lemon.

#### Smoked Beef Brisket.....\$15

Smoked 16 hours. Sliced served with natural jus

#### Entrée's continued...

Pkg Price

#### Tequila-Lime Chicken Linguini.....\$16

Sautéed chicken, garlic, crushed plum tomatoes,  
 fresh lime, red chili's, green onions, tequila,  
 cilantro-cream sauce over linguini pasta.

#### Rigatoni Alfredo e basil.....\$15

Rich cream, pecorino, touch of basil

#### Chicken Vesuvio ..... \$16

Chicken breast, roasted garlic, fresh oregano  
 White wine, peas, fresh lemon.

#### Accompaniments (select Two)

Sautéed Green Beans

Sautéed Buttered Carrots

Stir Fry Vegetables

Rosemary Red Potatoes

Garlic Smashed Potatoes

Jasmine Rice

Red Beans & Rice

#### Desserts (select one)

Fresh Baked Chocolate Chip Cookies

Fudge Brownies

Tropical Carrot Cake Bites (add \$.75)

Prices based on minimum of 10 guests

Chafing dishes and serving utensils included

## Corporate Catering Menu

### Cocktail Reception Menu

A typical Cocktail Reception / Hors d'Oeuvre party has 8-10pc per person. Time of day, type of party has a bearing on how much you should provide.

Below is just a sampling of items we can offer as either passed or set up as stations.

<i>Chicken Tenderloins</i>	<i>Tempura vegetables</i>
<i>Cuban "Cigars"</i>	<i>Ceviche</i>
<i>Bruschetta</i>	<i>Oysters Rockefeller</i>
<i>Chicken Satay bites</i>	<i>New Potatoes w/ smoked salmon, cream fraiche, fennel</i>
<i>Crutite' w/dip</i>	<i>Virginia ham, melon apple chutney on corn bread rounds</i>
<i>Potato, sage &amp; rosemary pizza</i>	<i>Pepper-crusteD Steak w/ horseradish cream on grilled crostini</i>
<i>Buffalo wings</i>	<i>Maryland crab cakes</i>
<i>Zucchini Fritters with herbs &amp; cheese</i>	<i>Grilled Cajun shrimp</i>
<i>Five spice Chicken legs</i>	<i>Boccocini "baby mozzarella" wrapped with basil.</i>
<i>Hummus with pita chips</i>	<i>Spinach-feta Purses</i>
<i>Antipasta Skewers</i>	<i>Coconut Shrimp</i>
<i>Grilled Eggplant &amp; goat cheese roll-up</i>	<i>Lobster Corn Dogs with spicy mustard</i>
<i>Smoked Turkey Brioche</i>	<i>Ahi Tuna &amp;</i>
<i>Shredded Pork w/ roasted tomatoes &amp; chipotle</i>	<i>Avocado Poke</i>
<i>Domestic Cheese Skewer</i>	<i>Salmon Gravlox</i>
<i>Chicken Avocado</i>	<i>Spicy Tuna Roll</i>
<i>Egg Rolls</i>	<i>Herb Crusted baby Lamb rack</i>
<i>Soft fontina polenta with wild mushrooms and white truffle oil</i>	<i>Grilled Zucchini &amp; goat cheese roll-up</i>
<i>Grilled Octopus salad</i>	<i>Petite Beef Wellington</i>
<i>Asst. finger sandwiches</i>	<i>Moroccan Spiced Lamb Gyro on Pita</i>
<i>Fried Ravioli</i>	
<i>Philadelphia Roll</i>	

## **Corporate Catering Menu**

### **Theme Parties**

From intimate gatherings to elaborate Galas' we pride ourselves on tailoring original concepts and designs to your particular style and budget. We create perfectly coordinated, unforgettable themed events for you. Think of a theme and chances are we've done it. From Las Vegas styled casino themed event to BBQ to Black Tie Balls, we can help you mark the occasion with maximum impact and minimal fuss.

**Mardi gras**

**Pan-Asian**

**Texas Style BBQ**

**Pig Roast**

**Kentucky Derby**

**Tuscan Village**

**Wine Country**

**Lobster Bake/ Clam Bake**

**Shrimp Boil**

**Gaucha – Spanish Tapas**

**Hawaiian Luau**

**British Invasion**

**Roaring 20's**

**It's all Greek to me**

**NASCAR / Race Theme**

**Las Vegas Casino**