



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.*

*Visit us at www.bigfishgrille.net
 Booking info Email: 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 & 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 & 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 & goat cheese roll-up</i>	<i>Lobster Corn Dogs with spicy mustard</i>
<i>Smoked Turkey Brioche</i>	<i>Ahi Tuna &</i>
<i>Shredded Pork w/ roasted tomatoes & 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 & 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