



TROLLEY SQUARE OYSTER HOUSE

WILMINGTON, DELAWARE
EST. 2016

PRIVATE DINING
INFORMATION

1707 Delaware Ave | Wilmington, DE 19806 | 302.384.7310

PRIVATE DINING AREAS

Trolley Square Oyster House

Thank you for your interest in Trolley Square Oyster House for your next special event. We are a family owned and operated establishment that offers fine foods and beverages made with only the freshest ingredients.

If you are hosting a party or special event the Trolley Square Oyster House would love to help. TSOH offers a unique variety of menus for group and private dining gatherings. Looking for something different? We also feature a private oyster shucking class with select pairings of food and drink.

At the Trolley Square Oyster House we promise to deliver an unforgettable experience for you and your guests.

Our upstairs room, bar and patio can accommodate any special event; including rehearsal dinners, baby showers, holiday parties, retirement parties, business meetings and much more. Private Dining is available for 15 - 50 guests in our upstairs rooms. Room charges or minimum spends may apply.

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BUFFET STARTERS

Serves Approx. 10-15 People

CHILLED VIRGINIA OYSTERS ON THE HALF SHELL chef's choice served with cocktail sauce, mignonette & lemon	\$27/per dozen
CHILLED VIRGINIA CLAMS ON THE HALF SHELL middle neck clams served with cocktail sauce & lemon	\$13/per dozen
SHRIMP COCKTAIL (Approx. 55 to 60 Shrimp) 3 lbs. steamed & chilled 16/20 ct gulf coast shrimp, old bay & cocktail sauce	\$120
BROILED JUMBO LUMP BABY CRAB CAKES 25 of our signature crab cakes, served with tartar sauce	\$MP
FRIED VIRGINIA OYSTERS dipped in buttermilk & seasoned flour then fried, served with tartar sauce & lemon	\$32/per dozen
FRESH NEW ENGLAND FRIED CLAM STRIPS 3 lbs. dipped in buttermilk & seasoned flour then fried, served with tartar sauce	\$190
FIERY FRIED SHRIMP 3 lbs. buttermilk battered, fried and tossed with our sriracha aioli	\$90
FRIED CALAMARI 3 lbs. buttermilk battered & fried, served with homemade marinara & long hot aioli	\$80
STEAMED MIDDLENECK CLAMS 50 clams steamed with white wine, onions, herbs & butter & sourdough garlic bread	\$65
STEAMED PRINCE EDWARD ISLAND MUSSELS 5 lbs. of mussels steamed with choice of: coconut curry, diavolo, white wine, tasso & mustard, or saffron & leek sauce with sourdough garlic bread	\$55
BUFFALO CHICKEN DIP tortilla chips, celery & carrots	\$55
PHILLY CHEESESTEAK EGG ROLLS fried crisp & served with spicy ketchup	(25) \$80 • (50) \$150

SALADS

Small Serves 8-10 | Large Serves 15-20

TSO HOUSE spring mix, tomato, carrot, cucumber, balsamic vinaigrette	\$45/\$65
BRUSSELS SPROUTS & APPLE shaved brussels sprouts, gala apples, toffee pecans, red onion, parmesan, citrus-mustard vinaigrette	\$50/\$70
CAESAR romaine hearts, parmesan, croutons, classic caesar dressing	\$45/\$65
WEDGE tomato, bacon, blue cheese, green goddess dressing	\$45/\$65
SHRIMP-AVOCADO WITH TORTILLA CRISPS romaine, roasted corn, red onion, baby heirloom tomatoes, cotija cheese, honey-lime jalapeño vinaigrette	\$75/\$95

PLATTERS

Small Serves 8-10 | Large Serves 15-20

CHEESE & CHARCUTERIE BOARD a blend of artisan meats, cheeses & accoutrements	\$80/\$120
FRESH FRUIT & VEGETABLES seasonal fruits and vegetables served with vanilla citrus mascarpone & garlic ranch	\$45/\$75
BRUSCHETTA our fresh tomato bruschetta with toasted garlic bread	3 LB. - \$45 • 5 LB - \$85
CANTERBURY CURED SMOKED SALMON dill cream cheese, capers, red onion, pumpernickel toast points	\$110/\$150

SANDWICH PLATTERS

Serves Approx. 10-15 People

CRAB CAKE SANDWICH	\$MP
our signature broiled crab cakes w/lettuce, tomato & tartar sauce on potato roll	
PO' BOY	\$130
choice of fried oyster, clam or shrimp with lettuce & cajun mayo on hoagie bun	
MAINE LOBSTER ROLL	\$MP
chilled lobster, brown butter mayo, red leaf lettuce, split top bun	
SHRIMP SALAD SLIDERS	\$155
our signature shrimp salad sliders w/lettuce, tomato & red onion on brioche	
BUTTERMILK FRIED CHICKEN CLUB	\$115
our crispy chicken club with bacon, red onion, red leaf lettuce, tomato & mayo on toasted sourdough then cut in quarters	
BROILED BABY SEAFOOD CAKE SLIDERS	\$120
blend of scallops, shrimp & crab on a potato roll with remoulade	

BUFFET ENTREES

Serves Approx. 10-15 People

TROLLEY SQUARE STREET TACO STAND (Pick 1 Protein)

\$115 Blackened Chicken • \$135 Battered Cod • \$125 Fried Shrimp

shredded cabbage, queso fresco, cilantro, jalapeños, pico de gallo, avocado, chipotle aioli, baja sauce, corn tortillas

LOBSTER & CRAB MAC 'N' CHEESE	\$MP
maine lobster, lump crab, orecchiette pasta, white sharp cheddar sauce, herb crust	
DOCKSIDE STEW	\$140
shrimp, mussels, clams, calamari, fresh catch, tomato-saffron broth, wild rice, served with garlic toast	
LEMON HERB ROASTED SCOTTISH SALMON	\$125
fresh herbs, lemon-butter & white wine	
BROILED JUMBO LUMP CRAB CAKES	\$225
our signature crab cakes served with tartar, cocktail sauce & lemon	
SEAFOOD LINGUINI	\$150
gulf shrimp & maine lobster, garlic, shallots, blistered baby heirloom tomato, & spinach tossed in parmesan cream sauce over linguini served with garlic toast	

BUFFET SIDES

Serves Approx. 10-15 People

SAUTÉED SPINACH 1/2 hotel pan of shallots, garlic, butter	\$35
ROASTED BRUSSELS SPROUTS 1/2 hotel pan of bacon, shallots, parsley, long hot aioli	\$45
HOMEMADE SALT & VINEGAR POTATO CHIPS 1/2 hotel pan of malt vinegar & sea salt	\$15
ROASTED FINGERLING POTATOES 1/2 hotel pan of rosemary, shallots, parsley, sea salt	\$40
COLESLAW 1/2 hotel pan of shredded cabbage, carrot, cajun spiced dressing	\$35
LOCAL VEGETABLE OF THE DAY 1/2 hotel pan of chef's vegetable selection with garlic, shallots, parsley & butter	\$35
SAFFRON RICE 1/2 hotel pan of jasmine rice with saffron & chive	\$25

DESSERTS

Whole Cake & Pies
Serve Approx. 10-15 People

STRAWBERRY SHORTCAKE	\$55
CARROT CAKE	\$36
PEANUT BUTTER PIE	\$34
KEY LIME PIE	\$19
DOUBLE LAYERED CHOCOLATE CAKE	\$35
ASSORTED COOKIES & BROWNIES three dozen mixed cookies and brownies	\$35