



TROLLEY SQUARE
OYSTER HOUSE

WILMINGTON, DELAWARE
EST. 2016

PRIVATE EVENTS
INFORMATION

Northern Director of Events
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PRIVATE EVENTS 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.

We can accommodate any special event; including rehearsal dinners, baby showers, holiday parties, retirement parties, business meetings and much more.

The Pearl Room can host 40 guests standing / 20 guests seated

Rooftop Patio can host 30 guests standing / 25 guests seated

The Pearl Room & Rooftop Patio

can host 70 guests standing / 45 guests seated

Room charges or minimum spends may apply.

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BUFFET STARTERS

Serves Approx. 10-15 People

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| CHILLED VIRGINIA OYSTERS ON THE HALF SHELL chef's choice served with cocktail sauce, mignonette & lemon | \$28/per dozen |
| CHILLED VIRGINIA CLAMS ON THE HALF SHELL middle neck clams served with cocktail sauce & lemon | \$15/per dozen |
| SHRIMP COCKTAIL (Approx. 55 to 60 Shrimp) 3 lbs. steamed & chilled 16/20 ct gulf coast shrimp, old bay & cocktail sauce | \$125 |
| 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 | \$40/per dozen |
| FRESH NEW ENGLAND FRIED CLAM STRIPS 3 lbs. dipped in buttermilk & seasoned flour then fried, served with tartar sauce | \$MP |
| FIERY FRIED SHRIMP 3 lbs. buttermilk battered, fried and tossed with our sriracha aioli | \$110 |
| FRIED CALAMARI 3 lbs. buttermilk battered & fried, served with homemade marinara & long hot aioli | \$115 |
| STEAMED MIDDLENECK CLAMS 50 clams steamed with white wine, onions, herbs & butter & sourdough garlic bread | \$95 |
| STEAMED PRINCE EDWARD ISLAND MUSSELS 5 lbs. of mussels steamed with choice of: coconut curry, diavolo, white wine, portugese or southwestern sauce with sourdough garlic bread | \$85 |
| BUFFALO CHICKEN DIP tortilla chips, celery & carrots | \$75 |
| PHILLY CHEESESTEAK EGG ROLLS fried crisp & served with spicy ketchup | (25) \$95 • (50) \$185 |

PLATTERS

Serves 15-20

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| CHEESE & CHARCUTERIE BOARD a blend of artisan meats, cheeses & accoutrements | \$160 |
| VEGETABLE CRUDITÉ seasonal vegetables, garlic-herb ranch dip & hummus | \$70 |
| SEASONAL FRUIT PLATTER whipped honey mascarpone & strawberry mousse | \$80 |
| CANTERBURY CURED SMOKED SALMON dill cream cheese, capers, red onion, pumpernickel toast points | \$199 |
| FAMOUS FIERY BUFFALO WINGS (50) homemade blue cheese dressing & celery | \$95 |

SANDWICH PLATTERS

Serves Approx. 10-15 People

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| CRAB CAKE SANDWICH our signature broiled crab cakes w/lettuce, tomato & tartar sauce on potato roll | \$MP |
| PO' BOY choice of fried oyster, clam or shrimp with lettuce & cajun mayo on hoagie bun | \$175 |
| MAINE LOBSTER ROLL chilled lobster, brown butter mayo, red leaf lettuce, split top bun | \$MP |
| SHRIMP SALAD SLIDERS our signature shrimp salad sliders w/lettuce, tomato & red onion on brioche | \$165 |
| BUTTERMILK FRIED CHICKEN CLUB our crispy chicken club with bacon, red onion, red leaf lettuce, tomato & mayo on toasted sourdough then cut in quarters | \$140 |
| BROILED BABY SEAFOOD CAKE SLIDERS blend of scallops, shrimp & crab on a potato roll with remoulade | \$170 |

SALADS

Serves 15-20

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| TSO HOUSE spring mix, tomato, carrot, cucumber, balsamic vinaigrette | \$75 |
| BRUSSELS SPROUTS & APPLE shaved brussels sprouts, gala apples, toffee pecans, red onion, parmesan, citrus-mustard vinaigrette | \$90 |
| CAESAR romaine hearts, parmesan, croutons, classic caesar dressing | \$75 |
| WEDGE tomato, bacon, blue cheese, green goddess dressing | \$75 |
| SHRIMP-AVOCADO WITH TORTILLA CRISPS romaine, roasted corn, red onion, baby heirloom tomatoes, cotija cheese, honey-lime jalapeño vinaigrette | \$115 |

BUFFET ENTREES

Serves Approx. 10-15 People

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| TROLLEY SQUARE STREET TACO STAND (Pick 1 Protein) \$130 Blackened Chicken • \$150 Battered Cod • \$140 Fried Shrimp shredded cabbage, queso fresco, cilantro, jalapeños, pico de gallo, avocado, chipotle aioli, baja sauce, corn tortillas | |
| LOBSTER & CRAB MAC 'N' CHEESE maine lobster, lump crab, orecchiette pasta, white sharp cheddar sauce, herb crust | \$MP |
| DOCKSIDE STEW shrimp, mussels, clams, calamari, fresh catch, tomato-saffron broth, wild rice, served with garlic toast | \$190 |
| LEMON HERB ROASTED SCOTTISH SALMON fresh herbs, lemon-butter & white wine | \$155 |
| BROILED JUMBO LUMP CRAB CAKES our signature crab cakes served with tartar, cocktail sauce & lemon | \$MP |
| SEAFOOD LINGUINI gulf shrimp & maine lobster, garlic, shallots, blistered baby heirloom tomato, & spinach tossed in parmesan cream sauce over linguini with garlic toast | \$190 |
| EASTERN SHORE SEAFOOD CAKES blend of shrimp, crab & scallops tossed with our house imperial sauce, cocktail or tartar | \$MP |
| TORTELLINI PRIMAVERA three cheese tortellini, seasonal vegetables, tomato-parmesan cream | \$140 |
| SAUTEED SHRIMP SCAMPI roasted garlic, lemon, parsley, white wine butter sauce | \$150 |
| BRAISED BEEF SHORT RIBS demi-glace | \$190 |

BUFFET SIDES

Serves Approx. 10-15 People

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| SAUTÉED SPINACH 1/2 hotel pan of shallots, garlic, butter | \$45 |
| ROASTED BRUSSELS SPROUTS 1/2 hotel pan of bacon, shallots, parsley, long hot aioli | \$65 |
| 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 | \$60 |
| COLESLAW 1/2 hotel pan of shredded cabbage, carrot, cajun spiced dressing | \$40 |
| SAUTÉED ASPARAGUS 1/2 hotel pan with garlic, shallots, butter, parsley | \$65 |
| SAFFRON RICE 1/2 hotel pan of jasmine rice with saffron & chive | \$35 |

DESSERTS

Whole Cake & Pies
Serve Approx. 10-15 People

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| STRAWBERRY SHORTCAKE | \$55 |
| CARROT CAKE | \$65 |
| PEANUT BUTTER PIE | \$55 |
| KEY LIME PIE | \$25 |
| DOUBLE LAYERED CHOCOLATE CAKE | \$65 |
| ASSORTED COOKIES & BROWNIES three dozen mixed cookies and brownies | \$45 |