



TROLLEY SQUARE OYSTER HOUSE

WILMINGTON, DELAWARE
EST. 2016

PRIVATE EVENTS INFORMATION

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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.

BAR PACKAGES

We offer two options for beverage service

CASH BAR

Guests will pay for their own alcoholic beverages individually

PER CONSUMPTION

We will start a tab for your group. Any items that your guests order will be charged individually and paid for at the conclusion of the event.

Please ask about drink ticket options.

CONTENTS

STARTERS	4
PLATTERS	5
SANDWICH PLATTERS	5
SALADS	6
BUFFET ENTREES	6
BUFFET SIDES	7
DESSERTS	7



BUFFET STARTERS

Serves Approx. 10-15 People

CHILLED VIRGINIA OYSTERS ON THE HALF SHELL

chef's choice served with cocktail sauce, mignonette & lemon

\$28/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

\$150

FRIED VIRGINIA OYSTERS

dipped in buttermilk & seasoned flour then fried, served with tartar sauce & lemon

\$40/per dozen

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 PRINCE EDWARD ISLAND MUSSELS

5 lbs. of mussels steamed with choice of: coconut curry, diavolo or white wine, 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

CHEESE & CHARCUTERIE BOARD

a blend of artisan meats, cheeses & accoutrements

\$160

VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb ranch dip

\$70

SEASONAL FRUIT PLATTER

whipped honey mascarpone

\$80

CANTERBURY CURED SMOKED SALMON

capers, red onions, chopped egg, honey mustard & crostini

\$MP

CHICKEN WINGS (50)

choice of buffalo, old bay, firecracker or honey sriracha with bleu cheese dressing & celery

\$95

SANDWICH PLATTERS

Serves Approx. 10-15 People

CRAB CAKE SLIDERS

our signature broiled crab cakes w/lettuce, tomato & tartar sauce on potato roll

\$195

MAINE LOBSTER ROLL

chilled lobster, brown butter mayo, red leaf lettuce, split top bun

\$MP

BLACKENED CHICKEN CAESAR WRAP

cajun spiced chicken, flour tortilla

\$140

WILD BLUE CHESAPEAKE CATFISH

blackened or fried, cajun mayo, tomato, arugula, sourdough

\$175

SHRIMP SALAD SLIDERS

our signature shrimp salad sliders w/lettuce, tomato & red onion on potato rolls

\$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

SALADS

Serves 15-20

CAESAR

romaine hearts, parmesan, croutons, classic caesar dressing

\$75

WEDGE

tomato, bacon, blue cheese, green goddess dressing

\$75

SEASONAL

\$90

BUFFET ENTREES

Serves Approx. 10-15 People

LOBSTER & CRAB MAC 'N' CHEESE

maine lobster, lump crab,
white sharp cheddar sauce, herb crust

\$MP

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

lump crab, shrimp & mussels, parmesan cream, garlic toast

\$190

TORTELLINI PRIMAVERA

three cheese tortellini, seasonal vegetables, tomato-parmesan cream

\$140

SAUTEED SHRIMP SCAMPI

roasted garlic, lemon, parsley, white wine butter sauce

\$150

BUFFET SIDES

Serves Approx. 10-15 People

ROASTED BRUSSELS SPROUTS

bacon, shallots, parsley, long hot aioli

\$65

SAUTEED BROCCOLINI

red pepper flake, sun-dried tomatoes, garlic, shallots

\$65

SEASONAL VEGETABLE

\$65

FRIES

house seasoning or old bay

\$60

HOUSE-MADE SEA SALT POTATO CHIPS

\$20

DESSERTS

Whole Cake & Pies
Serve Approx. 10-15 People

CARROT CAKE

\$65

PEANUT BUTTER PIE

\$55

KEY LIME PIE

\$25

DOUBLE LAYERED CHOCOLATE CAKE

\$65

CHOCOLATE CHIP COOKIES AND DARK CHOCOLATE BROWNIES

\$50