

WILMINGTON, DELAWARE EST. 2016

Northern Director of Events

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PRIMATE 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

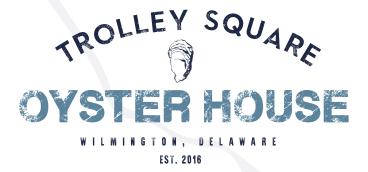
PER CONSUMPTION

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.

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BUFFET STANFERS

Serves Approx. 10-15 People

CHILLED VIRGINIA OYSTERS ON THE HALF SHELL chef's choice served with cocktail sauce, migonette & 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

DIATERS

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	\$75
romaine hearts, parmesan, croutons, classic caesar dressing	
WEDGE	\$75
tomato, bacon, blue cheese, green goddess dressing	
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	\$155
fresh herbs, lemon-butter & white wine	
BROILED JUMBO LUMP CRAB CAKES	\$MP
our signature crab cakes served with tartar, cocktail sauce & lemon	
SEAFOOD LINGUINI	\$190
lump crab, shrimp & mussels, parmesan cream, garlic toast	
TORTELLINI PRIMAVERA	\$140
three cheese tortellini, seasonal vegetables, tomato-parmesan cream	
SAUTEED SHRIMP SCAMPI	\$150
roasted garlic, lemon, parsley, white wine butter sauce	

BUFFET SIJES

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

JESSENTS

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	