



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. TSOH offers a unique variety of menus for group and private dining gatherings.

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** is located on our second floor and can host 20 guests seated. It features a dedicated bar, restrooms, and a mix of high-top and standard table seating. This room is ideal for seated dinners, smaller celebrations, or cocktail-style events seeking a more defined gathering space.

**The Pearl Bar** is located on our second floor, adjacent to the Pearl Room and is best suited for standing cocktail-style events. This room is ideal for happy hours, networking events, or as an extension to the Pearl Room.

**Rooftop Patio** (Outdoor Space) is located on the second floor, accessible from the Pearl Room. It features umbrellas, string lighting, and rooftop views of Trolley Square. This space is perfect for open-air dining, cocktail hours, or pairing with the indoor spaces.

*Room charges or minimum spends may apply. Each space has an associated food & beverage minimum that varies based on the day of the week and whether it is lunch or dinner.*

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## 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 to the host and paid for at the conclusion of the event. Please ask about drink ticket options.

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# BUFFET STARTERS

Serves Approx. 10-15 People

|  |                               |
|--|-------------------------------|
| <b>CHILLED VIRGINIA OYSTERS ON THE HALF SHELL</b><br>chef's choice served with cocktail sauce, mignonette & lemon  | <b>\$28/per dozen</b>         |
| <b>SHRIMP COCKTAIL (Approx. 55 to 60 Shrimp)</b><br>3 lbs. steamed & chilled 16/20 ct gulf coast shrimp, old bay & cocktail sauce                          | <b>\$125</b>                  |
| <b>BROILED JUMBO LUMP BABY CRAB CAKES</b><br>25 of our signature crab cakes, served with tartar sauce  | <b>\$150</b>                  |
| <b>FRIED VIRGINIA OYSTERS</b><br>dipped in buttermilk & seasoned flour then fried, served with tartar sauce & lemon  | <b>\$40/per dozen</b>         |
| <b>FIERY FRIED SHRIMP</b><br>3 lbs. buttermilk battered, fried and tossed with our sriracha aioli  | <b>\$110</b>                  |
| <b>FRIED CALAMARI</b><br>3 lbs. buttermilk battered & fried, served with homemade marinara & long hot aioli  | <b>\$115</b>                  |
| <b>STEAMED PRINCE EDWARD ISLAND MUSSELS</b><br>5 lbs. of mussels steamed with choice of: coconut curry, diavolo or white wine, with sourdough garlic bread | <b>\$85</b>                   |
| <b>BUFFALO CHICKEN DIP</b><br>tortilla chips, celery & carrots   | <b>\$75</b>                   |
| <b>PHILLY CHEESESTEAK EGG ROLLS</b><br>fried crisp & served with spicy ketchup   | <b>(25) \$95 • (50) \$185</b> |

# PLATTERS

Serves 15-20

|  |       |
|--|-------|
| <b>CHEESE &amp; CHARCUTERIE BOARD</b><br>a blend of artisan meats, cheeses & accoutrements                                   | \$160 |
| <b>VEGETABLE CRUDITÉ</b><br>seasonal vegetables, garlic-herb ranch dip   | \$70  |
| <b>SEASONAL FRUIT PLATTER</b><br>whipped honey mascarpone  | \$80  |
| <b>CANTERBURY CURED SMOKED SALMON</b><br>capers, red onions, chopped egg, honey mustard & crostini                           | \$MP  |
| <b>CHICKEN WINGS (50)</b><br>choice of buffalo, old bay, firecracker or honey sriracha<br>with bleu cheese dressing & celery | \$95  |

# SANDWICH PLATTERS

Serves Approx. 10-15 People

|   |       |
|---|-------|
| <b>CRAB CAKE SLIDERS</b><br>our signature broiled crab cakes w/lettuce, tomato & tartar sauce on potato roll  | \$195 |
| <b>MAINE LOBSTER ROLL</b><br>chilled lobster, brown butter mayo, red leaf lettuce, split top bun  | \$MP  |
| <b>BLACKENED CHICKEN CAESAR WRAP</b><br>cajun spiced chicken, flour tortilla  | \$140 |
| <b>WILD BLUE CHESAPEAKE CATFISH</b><br>blackened or fried, cajun mayo, tomato, arugula, sourdough   | \$175 |
| <b>SHRIMP SALAD SLIDERS</b><br>our signature shrimp salad sliders w/lettuce, tomato & red onion on potato rolls   | \$165 |
| <b>BUTTERMILK FRIED CHICKEN CLUB</b><br>our crispy chicken club with bacon, red onion, red leaf lettuce,<br>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

|   |      |
|---|------|
| <b>ROASTED BRUSSELS SPROUTS</b><br>bacon, shallots, parsley, long hot aioli         | \$65 |
| <b>SAUTEED BROCCOLINI</b><br>red pepper flake, sun-dried tomatoes, garlic, shallots | \$65 |
| <b>SEASONAL VEGETABLE</b>   | \$65 |
| <b>FRIES</b><br>house seasoning or old bay  | \$60 |
| <b>HOUSE-MADE SEA SALT POTATO CHIPS</b>   | \$20 |

# DESSERTS

Whole Cake & Pies  
Serve Approx. 10-15 People

|   |      |
|---|------|
| <b>CARROT CAKE</b>  | \$65 |
| <b>PEANUT BUTTER PIE</b>                                  | \$55 |
| <b>KEY LIME PIE</b>                                       | \$25 |
| <b>DOUBLE LAYERED CHOCOLATE CAKE</b>                      | \$65 |
| <b>CHOCOLATE CHIP COOKIES AND DARK CHOCOLATE BROWNIES</b> | \$50 |