



at

**WASHINGTON STREET ALE HOUSE**

Special Event and Catering Menu

**TORBERT ROOM**

WILMINGTON, DELAWARE

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WASHINGTON STREET  
**ALE HOUSE**



**TORBERT ROOM**  
WILMINGTON, DELAWARE

## Plated Menu

### Option One

**\$35**

#### **Appetizers**

*(please choose one)*

Hummus Tray

Crudité

Chips and Guacamole

#### **Soup & Salad**

*(please choose two)*

Homemade Seasonal Soup

Classic Caesar, Shredded Parmesan, Croutons

House Garden, Apple-Balsamic Dressing

Wedge, Bleu Cheese Dressing

#### **Entrees**

*(please choose three)*

Half Roasted Chicken

Grilled Lemon Chicken

Pulled Pork

Half Rack BBQ Ribs

Beer Battered Cod

Coconut Shrimp

Eggplant Stack

Grilled Vegetable Napoleon

#### **Sides**

*(please choose two)*

Garlic Smashed Potatoes

Roasted Fingerling Potatoes

Smashed Sweet Potatoes

Homemade Coleslaw

Grilled Asparagus

Steamed Broccoli and Carrots

Corn and Edamame Succotash

Wrinkled Green Beans

#### **Dessert**

*(please choose one)*

Miniature Pastries

Fresh Baked Assorted Cookies



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## Plated Menu

### Option Two

**\$45**

#### **Appetizers**

*(please choose two)*

- Cheese Tray
- Queso Dip with Tortilla Chips
- Spinach and Artichoke Dip
- Grilled Vegetable Tray
- Cheese Steak Spring Rolls

#### **Soup & Salad**

*(please choose two)*

- Crab Bisque
- Homemade Seasonal Soup
- Classic Caesar, Shredded Parmesan, Croutons
- House Garden, Apple-Balsamic Dressing
- Wedge, Bleu Cheese Dressing

#### **Entrees**

*(please choose four)*

- Beer Brined Pork Chop
- Full Rack BBQ Ribs
- Scottish Salmon
- Blackened Mahi Mahi
- Grilled Hangar Steak
- Chicken and Crab Marsala

#### **Sides**

*(please choose two)*

- Garlic Smashed Potatoes
- Roasted Fingerling Potatoes
- Smashed Sweet Potatoes
- Homemade Coleslaw
- Grilled Asparagus
- Steamed Broccoli and Carrots
- Corn and Edamame Succotash
- Wrinkled Green Beans

#### **Dessert**

*(please choose one)*

- 7 Layer Chocolate Cake
- Homemade Cheesecake
- Crème Brulee



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## Plated Menu Option Three \$55

### Appetizers

*(please choose three)*

Coconut Shrimp  
Cheesesteak Spring Rolls  
Antipasta  
Miniature Crab Cakes  
Spinach and Artichoke Dip  
Grilled Vegetable Tray

### Soup & Salad

*(please choose two)*

Crab Bisque  
Homemade Seasonal Soup  
Seasonal, Spring Mix, Berries, Feta (spring/summer)  
Seasonal, Spring Mix, Apples, Candied Pecans, Crumbled Bleu (fall/winter)  
Classic Caesar, Shredded Parmesan, Croutons  
House Garden, Apple-Balsamic Dressing  
Wedge, Bleu Cheese Dressing

### Entrees

*(please choose four)*

8oz Filet Mignon  
Jumbo Lump Crab Cakes  
Blackened Tuna  
Petite Filet and Crab Cake  
Pan Seared Diver Sea Scallops  
Seafood Fra Diavolo  
Stuffed Flounder with Crab Imperial

### Sides

*(please choose two)*

Garlic Smashed Potatoes  
Roasted Fingerling Potatoes  
Smashed Sweet Potatoes  
Homemade Coleslaw  
Grilled Asparagus  
Steamed Broccoli and Carrots  
Corn and Edamame Succotash  
Wrinkled Green Beans

### Dessert

*(please choose one)*

7 Layer Chocolate Cake  
Homemade Cheesecake  
Crème Brûlée  
Apple Cobbler



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## Buffet Menu

### Option One

**\$38**

#### Appetizers

*(please choose one)*

Hummus Tray

Crudité

Chips and Guacamole

#### Soup & Salad

*(please choose two)*

Homemade Seasonal Soup

Classic Caesar, Shredded Parmesan, Croutons

House Garden, Apple-Balsamic Dressing

Wedge, Bleu Cheese Dressing

#### Entrees

*(please choose three)*

Roasted Sirloin Medallions

Grilled Lemon Chicken

Grilled Salmon

BBQ Ribs

Pulled Pork

Coconut Shrimp

Eggplant Stack

Chicken Marsala

#### Sides

*(please choose two)*

Garlic Smashed Potatoes

Roasted Fingerling Potatoes

Smashed Sweet Potatoes

Homemade Coleslaw

Grilled Asparagus

Steamed Broccoli and Carrots

Corn and Edamame Succotash

Wrinkled Green Beans

#### Dessert

*(please choose one)*

Miniature Pastries

Fresh Baked Assorted Cookies



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## Buffet Menu Option Two \$48

### Appetizers

*(please choose two)*

- Cheese Tray
- Queso Dip with Tortilla Chips
- Spinach and Artichoke Dip
- Grilled Vegetable Tray
- Cheese Steak Spring Rolls
- Buffalo Chicken Wings

### Soup & Salad

*(please choose two)*

- Crab Bisque
- Homemade Seasonal Soup
- Classic Caesar, Shredded Parmesan, Croutons
- House Garden, Apple-Balsamic Dressing
- Wedge, Bleu Cheese Dressing

### Entrees

*(please choose two)*

- Roasted Rosemary Chicken
- Miniature Crab Cakes
- Blackened Mahi Mahi
- BBQ Chicken
- BBQ Ribs

### Entrees - Carving Station

*(please choose two)*

- Oven Roasted Turkey Breast\*
- Glazed Ham\*
- Grilled Pork Roast\*
- Oven Roasted Sirloin\*

### Sides

*(please choose two)*

- Garlic Smashed Potatoes
- Roasted Fingerling Potatoes
- Smashed Sweet Potatoes
- Homemade Coleslaw
- Grilled Asparagus
- Steamed Broccoli and Carrots
- Corn and Edamame Succotash
- Wrinkled Green Beans

### Dessert

*(please choose one)*

- 7 Layer Chocolate Cake
- Homemade Cheesecake
- Crème Brulee



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**Buffet Menu**  
**Option Three**  
**\$58**

**Appetizers**

*(please choose three)*

- Coconut Shrimp
- Cheesesteak Spring Rolls
- Antipasta
- Crispy Calamari
- Spinach and Artichoke Dip
- Grilled Vegetable Tray

**Soup & Salad**

*(please choose two)*

- Crab Bisque
- Homemade Seasonal Soup
- Seasonal, Spring Mix, Berries, Feta (spring/summer)
- Seasonal, Spring Mix, Apples, Candied Pecans, Crumbled Bleu (fall/winter)
- Classic Caesar, Shredded Parmesan, Croutons
- House Garden, Apple-Balsamic Dressing
- Wedge, Bleu Cheese Dressing

**Entrees**

*(please choose two)*

- Seafood Fra Diavolo
- Jumbo Lump Crab Cake
- Blackened Mahi Mahi
- Grilled Scottish Salmon

**Entrees - Carving Station**

*(please choose two)*

- Oven Roasted Turkey Breast\*
- Glazed Ham\*
- Pork Tenderloin\*
- Beef Tenderloin\*

**Sides**

*(please choose two)*

- Garlic Smashed Potatoes
- Roasted Fingerling Potatoes
- Smashed Sweet Potatoes
- Homemade Coleslaw
- Grilled Asparagus
- Steamed Broccoli and Carrots
- Corn and Edamame Succotash
- Green Beans

**Dessert**

*(please choose one)*

- 7 Layer Chocolate Cake
- Homemade Cheesecake
- Crème Brulee
- Apple Cobbler



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## **Chef Attended Stations**

Add one of the stations below to any package  
*(minimum of 20 people)*

### Carving Station\*

Oven Roasted Turkey Breast +5/pp

Glazed Ham +4/pp

Grilled Pork Tenderloin +6/pp

Oven Roasted Sirloin +8/pp

### Philly Cheese Steak Bar\*

Served with Miniature Hoagie Rolls appropriate accoutrements on the side

Sautéed Chopped Steak

Onions and Mushrooms

Cooper Sharp American Cheese

+5/pp

### Ale House Slider Bar

Your choice of meat, grilled to order, served on Miniature Slider Buns and appropriate accoutrements on the side:

Kobe Beef

BBQ Pulled Pork

Beef Brisket

+5/pp

*\*Chef Attended Stations Require a Chef Fee of \$50/hr*





## Chef Attended Stations Continued

Let our chefs create for you.  
You make the selections and our Chefs will be on site to prepare your guests' masterpieces.

### Create Your Own Stir Fry\* +7/pp

#### Starches

White Rice  
Brown Rice

#### Sauces

Pad Thai Sauce  
Soy-Ginger

#### Ingredients

Fried Egg  
Water Chestnuts  
Julienne Vegetables

#### Meats (Select 2)

Grilled Chicken  
Sautéed Shrimp  
Grilled Beef  
Tofu

### Pasta Bar\* +7/pp

#### Pasta (Select 2)

Tri Color Tortellini  
Penne  
Linguine

#### Sauces (Select 2)

Marinara  
Parmesan Alfredo  
Basil Pesto  
Rosa Blush Sauce

#### Ingredients (Select 3)

Spinach  
Mushrooms  
Olives  
Broccoli  
Asparagus  
Peas  
Artichoke Hearts  
Sun-Dried Tomato

#### Meats (Select 2)

Grilled Chicken Breast  
Sautéed Shrimp  
Italian Sausage  
Mini Meatballs

*\*Chef Attended Stations Require a Chef Fee of \$50/hr*



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## Stationary Hors D' Oeuvres

- Spinach and Artichoke Dip, Toasted Pita 3/pp
- Imported and Domestic Cheeses, Dried Fruit, Crackers 5/pp
- Crispy Calamari, Marinara 4/pp
- Buffalo Chicken Wings with Housemade Blue Cheese 5/pp
- Hummus with Roasted Peppers, Cucumber, Carrots, Celery, Toasted Pita 3/pp
- House Made Queso, Tortilla Chips, 3/pp
- Nacho Bar – Build Your Own 5/pp
- Fresh Fruit Skewers 3.5/pp
- Crudite 7/pp
- Antipasta 6/pp
- Shrimp Cocktail 6/pp
- Roasted Seasonal Vegetables 2.5/pp
- House Made Guacamole, Pico De Gallo, Tortilla Chips 4/pp

## Sushi Lover?

Ask about our **LIVE Sushi Bar** and other sushi options



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## Passed Hors D' Oeuvres

*(per 25 pieces)*

### Cold

- Pork Tenderloin Medallions with Caramelized Onions and Roquefort Cheese \$69
- Cherry Tomato Skewer with Mozzarella, Basil and Balsamic Reduction \$50
- Smoked Salmon Canapé with Crème Fraiche, Dill, \$75
- Seared Tuna on Crispy Wonton with Wasabi Aioli \$75
- Prosciutto Wrapped Asparagus \$57
- Pesto Tri-Colored Tortellini \$30
- Shrimp Cocktail Shooters \$69
- Antipasto Skewers \$50
- Bistro Filet with Horseradish Cream on Toast \$69
- Endive or Peppers Stuffed with Goat Cheese, Balsamic Drizzle \$57
- Sliced Pear with Bacon and Goat Cheese \$50
- Deviled Eggs, Traditional or Seasonal \$25 per 24
- Chicken Salad on Toast \$30

### Hot

- BBQ Pulled Pork Sliders \$50
- Coconut Shrimp, Sweet Chili Sauce \$69
- Mini Crab Cakes, Cajun Remoulade \$100
- Cheese Steak Spring Rolls, Spicy Ketchup \$50
- Rosemary Roasted Lollipop Lamb Chops \$MP
- Grilled Cheese with Tomato Soup Shooter \$57
- Chicken Kabobs with Teriyaki Dipping Sauce \$57
- Teriyaki Beef Satay with Asian BBQ Sauce \$57
- Seafood Dumplings with Ginger-Scallion Sauce \$75
- Edamame Shrimp Dumplings with Sesame-Soy Sauce \$75
- Lobster Spring Rolls \$69
- Scallops Wrapped in Bacon \$75
- French Dip Sliders \$50
- Kobe Beef Sliders \$75
- Vegetable Spring Rolls \$69
- Duck Quesadilla \$100
- Shrimp Lejon \$75
- Chicken and Waffle Sliders \$69
- Pork Dumplings with Sesame-Soy \$69
- Wild Mushroom Chicken Dumplings with Sesame-Soy \$69
- Miniature Meatballs:(Choose 1) Marinara, BBQ, Swedish or Sweet & Sour \$30 per 50
- Truffled Edamame Potato Dumpling with Ginger-Scallion Sauce \$100



## Beverage Stations

### Coffee & Hot Tea

Featuring Freshly Brewed Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas  
Served with Sugar, Equal, Splenda, Half and Half, Milk, Honey, Lemon  
(Add Spirits +\$5.00/pp Kahlua, Grand Marnier, Bailey's Irish Cream, Amaretto Di Saronno)  
\$2/pp

### Juice & Iced Tea

Featuring Bottled juices—Orange, Cranberry, Apple  
Freshly Brewed Iced Tea  
Served with Sugar, Equal, Splenda, Lemon, Lime  
\$2/pp

### Additional Bottles

Aqua Panna Premium Still  
Pellegrino Natural Sparkling  
+5/ea

## Bar Packages

### Consumption and Cash Bar

**Domestic Bottled Beer Selections** - 4.00+/ bottle  
**Imported Bottled Beer Selections** - 5.50+/ bottle  
**Craft Bottled Beer Selections** - 4.50+/ bottle  
**Wine Selections** - 5.00+/ glass  
**House Bar Selections** - 6.00+/ drink  
**Premium Bar Selections** - 10.00+/ drink

Please inquire for additional selections

No alcoholic beverages are permitted to be brought into the facility.  
The function shall comply with the Delaware Alcoholic Beverage Commission regulations.  
No one under the age of 21 is permitted to consume or possess alcoholic beverages.  
No shots or shooters are served in our banquet facility.



## Terms & Conditions

### Catering Agreement

All catering events requiring staffing or service of any kind will need a signed proposal to confirm your event. Our event coordinator will send this to you via email upon booking your event. All arrangements should be finalized 30 days in advance of your event. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes and return the agreement signed with the deposit immediately. Any event cancelled in less than the permitted time will forfeit their deposit in its entirety.

### Payment

A \$350 deposit is required to hold any dinner reservation. A \$150 deposit is required to hold any brunch or lunch reservation. A credit card authorization form is required by the credit card holder if placing an order over the phone. The balance will be due at the date and time of your service. This event deposit will then be applied to your final bill. Any off-premise event or delivery must have a credit card authorization on file for the remainder of the bill due the day of the event. We accept credit cards, checks and cash for payment.

### Outside Food and Beverage

We do allow guests to bring outside desserts at a fee of \$10 per dessert. Please note: this is a convenience fee to bring in an outside dessert and is not a service fee for our staff to serve the cake during the event. No additional outside food or beverages of any kind are permitted.

### Consumption Bar

All beer, wine, spirits and specialty soft drinks (unless otherwise noted) are charged on a consumption basis and will be included in the final bill. The actual bar total will be calculated at the end of the event. Selections from the regular Ale House drink menus are not available during special events. Any specialty drink arrangements must be made in advance with your Event Coordinator.

### Guest Minimums

The Torbert Room has a 20-guest minimum. If this minimum is not met, then the food subtotal for lunch must meet \$250, for dinner it must meet \$1,000.

### Final Guaranteed Head Count

A final head count is required 5 days prior to your event. The final price will be based on this number as we will prepare food and schedule staff based on this number, unless that count is exceeded. If a guarantee is not received 5 days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 5% above the guarantee and you will be charged whichever is greater, the guarantee or the number of guests served.

### Cancellation

All cancellations must be made in writing, a minimum of 30 days prior to the event date and time. Any event cancelled in less than the permitted time will forfeit any deposits in their entirety.

### Decorations

Decorations, posters, signs or displays brought into the Washington Street Ale House must be approved before the event. Items may not be attached to the walls, windows, pictures or other



fixtures in the room. Balloons are permitted only when weighted. Charges may apply if a lift is required to remove any balloons from the ceilings after an event.

### Linen

The Washington Street Ale House provides table cloths and napkins for all tables. A limited palette of colors is available at no charge. Specialty items such as overlays, spandex, unique colors, sashes or slip covers are available for an additional charge. Please speak with your event coordinator for options, details and fees.

### Room Fee

A \$100 room fee is for all costs involving the usage of the room, including set-up, breakdown and personalization of the Torbert Room for your event. All event bookings will be given a 3-hour time slot for the reservation. Additional time for your group can be prearranged with our event coordinator. Please Note: depending on the season in which your event falls, there may be a fee for reservation times.

### Service Charge

We offer full service catering for your event. The cost for this is \$150 per server or 20% of your total bill, whichever is greater. This is based on a 3-hour event, time limitations apply. Longer event times are available. Ask your catering coordinator for more details.

*The service charge is not a gratuity, but covers the labor expenses for staffing your event. Additional gratuity is not required and left to the guest's discretion. Check with your event coordinator for further clarification.*

### Bartender Fees

Cash and Consumption Bars require one bartender per 25 people. The cost for this is \$150 or 20% of your total bill, whichever is greater. This is based on a 3-hour event, time limitations apply. Longer event times are available. Ask your catering coordinator for more details.

*The service charge is not a gratuity, but covers the labor expenses for staffing your event. Additional gratuity is not required and left to the guest's discretion. Check with your event coordinator for further clarification. Please Note: All bars close 15 minutes prior to the conclusion of your event time.*

### Holidays

Any event occurring on a holiday will be charged an additional 15% staffing charge.

### Parking

We provide self-parking in our parking lot located between the Washington Street Ale House and Mikimotos off Washington St. or in the lot behind Washington Street Ale House off 12<sup>th</sup> St. Parking is free of charge.