



Buffet & Plated Menu
Including Enhancement Options
Torbert Room

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Buffet Menu

Option One

\$38/pp

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

Rosemary Chicken

Grilled Salmon

BBQ Ribs

Slow Roasted Pulled Pork

Eggplant Parmesan

Chicken Marsala

Sides

(please choose two)

Garlic Smashed Potatoes

Roasted Fingerling Potatoes

Homemade Coleslaw

Grilled Asparagus

Steamed Broccoli and Carrots

Corn and Edamame Succotash

Garlic Green Beans

Dessert

(please choose one)

Miniature Pastries

Fresh Baked Assorted Cookies

**Buffet Menu
Option Two
\$48/pp**

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 three)

- Roasted Rosemary Chicken
- Miniature Crab Cakes
- Blackened Mahi Mahi
- BBQ Chicken
- BBQ Ribs
- Oven Roasted Turkey Breast
- Glazed Ham
- Grilled Pork Roast
- Oven Roasted Sirloin

Sides

(please choose two)

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

Dessert

(please choose one)

- 7 Layer Chocolate Cake
- Homemade Cheesecake
- Crème Brulee

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

Appetizers

(please choose three)

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 three)

Seafood Fra Diavolo
Jumbo Lump Crab Cake
Blackened Mahi Mahi
Grilled Scottish Salmon
Oven Roasted Turkey Breast
Glazed Ham
Pork Tenderloin
Beef Medallions

Sides

(please choose two)

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

Dessert

(please choose one)

7 Layer Chocolate Cake
Homemade Cheesecake
Crème Brulee
Apple Cobbler

Plated Menu

Option One

\$40/pp

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 Chicken

Grilled Lemon Chicken

Slow Roasted Pulled Pork

Half Rack BBQ Ribs

Beer Battered Cod

Eggplant Parmesan

Grilled Vegetable Napoleon

Sides

(please choose two)

Garlic Smashed Potatoes

Roasted Fingerling Potatoes

Homemade Coleslaw

Grilled Asparagus

Steamed Broccoli and Carrots

Corn and Edamame Succotash

Garlic Green Beans

Dessert

(please choose one)

Miniature Pastries

Fresh Baked Assorted Cookies

Plated Menu

Option Two

\$50/pp

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 three)

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

Homemade Coleslaw

Grilled Asparagus

Steamed Broccoli and Carrots

Corn and Edamame Succotash

Garlic Green Beans

Dessert

(please choose one)

7 Layer Chocolate Cake

Homemade Cheesecake

Crème Brulee

Plated Menu
Option Three
\$60/pp

Appetizers

(please choose three)

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 three)

6oz 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
Homemade Coleslaw
Grilled Asparagus
Steamed Broccoli and Carrots
Corn and Edamame Succotash
Garlic Green Beans

Dessert

(please choose one)

7 Layer Chocolate Cake
Homemade Cheesecake
Crème Brulee
Apple Cobbler

Chef Attended Stations

Add one or more of the stations below to any buffet or plated package

Carving Station*

- Oven Roasted Turkey Breast +5/pp
- Glazed Ham +4/pp
- Grilled Pork Tenderloin +6/pp
- Oven Roasted Sirloin +8/pp
- Beef Tenderloins +12/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 \$200*

Chef Attended Stations Continued

Add one or more of the stations below to any buffet or plated package

Stir Fry Station*

Our Chef will craft 1 stir fry selection based on your choices below:

Choose 1 Starch: White Rice or Brown Rice

Choose 1 Sauce: Pad Thai Sauce or Soy-Ginger

Choose up to 3 Ingredients: Fried Egg, Water Chestnuts &/or Julienne Vegetables

Choose 2 Proteins: Grilled Chicken, Sautéed Shrimp, Grilled Beef, Tofu
+7/pp

Pasta Bar*

Our Chef will craft 2 pasta selections based on your choices below:

Choose 2 Pasta: Tri Color Tortellini, Penne or Linguine

Choose 2 Sauces: Marinara, Parmesan Alfredo, Basil Pesto or Rosa Blush Sauce

Choose up to 3 Ingredients: Spinach, Mushrooms, Olives, Broccoli, Asparagus, Peas, Artichoke Hearts,
Sun-Dried Tomato

Choose 2 Proteins: Grilled Chicken Breast, Sautéed Shrimp, Italian Sausage, Mini Meatballs
+7/pp

**Chef Attended Stations Require a Chef Fee of \$200*



Stationary Hors D'Oeuvres

Add one or more of the stations below to any buffet or plated package

- 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
- Crudit  with Ranch, Hummus with Roasted Peppers, Cucumber, Carrots, Celery, Toasted Pita 5/pp
- House Made Queso, Tortilla Chips, 3/pp
- Nacho Bar - Build Your Own 5/pp
- Fresh Fruit Skewers 3.5/pp
- Antipasta 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.

Want a twist on local fare?

Ask about our catering options from **Harvest House** - your local coffee shop and cafe now featured in the Torbert Room!



1204 N. WASHINGTON STREET
WILMINGTON, DE 19801
(302) HAR-VEST • (302) 427-8378

harvesthousede.com   

Passed Hors D'Oeuvres

Served for 1 Hour

Add to any buffet or plated package

Option 1: Choose 2 for \$6/pp OR choose 4 for \$10/pp

COLD

Chicken Salad on Toast

Pesto Tri-Colored Tortellini

Cherry Tomato Skewer with Mozzarella, Basil and Balsamic Reduction

Antipasto Skewers

HOT

Miniature Meatballs: (Choose 1) Marinara, BBQ, Swedish or Sweet & Sour

BBQ Pulled Pork Sliders

Cheese Steak Spring Rolls, Spicy Ketchup

Roasted Sirloin Sliders

Black Bean Sliders

Option 2: Choose 2 for \$10/pp OR choose 4 for \$15/pp

COLD

Shrimp Cocktail Shooters

Bistro Filet with Horseradish Cream on Toast

Smoked Salmon Canapé with Crème Fraiche, Dill

Seared Tuna on Crispy Wonton with Wasabi Aioli

HOT

Lobster Spring Rolls

Vegetable Spring Rolls

Chicken and Waffle Sliders

Pork Dumplings with Sesame-Soy

Wild Mushroom Chicken Dumplings with Sesame-Soy

Fried Shrimp with Cocktail Sauce or Coconut Shrimp with Sweet Chili Sauce

Edamame Shrimp Dumplings with Sesame-Soy Sauce

Scallops Wrapped in Bacon

Kobe Beef Sliders

Shrimp Lejon

Additional Upgrades:

**Priced per 25 pieces*

Mini Crab Cakes, Cajun Remoulade \$100

Rosemary Roasted Lollipop Lamb Chops \$MP

Beyond Burger Sliders \$150

Duck Quesadilla \$100



Beverage

All events include non-alcoholic beverages consisting of coffee, tea and water.

Soda can be added on for \$2/pp.

Juices, Milk and other specialty non-alcoholic beverages are available upon request for an additional fee.

Bar Packages

Consumption and Cash Bar

Bottled Beer Selections - 3.50+/ bottle

Options vary but typically include 4 domestics, 2 imports & 1 craft

Wine Selections - 5.00+/ glass

Options typically include 2 whites & 2 reds

House Bar Selections - 7.25+/ drink

Mid Shelf Bar Selections - 10.00+/ drink

Top Shelf Bar Selections - 13.00+/ 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

A signed proposal and deposit are required to hold an event date for all (on and off premise) catering events which require staffing or service of any kind. Your Event Coordinator will send this proposal to you via email upon request. The proposal is valid for 30 days. If it is not signed within 30 days of being sent, a new proposal will need to be created to reflect current offerings and pricing. All menu, staff and room arrangements should be finalized 30 days in advance of your event. It is the client's responsibility to review all arrangements and notify your Event Coordinator of any changes.

Deposits & Payments

A \$500 deposit is required to hold any dinner reservation. A \$250 deposit is required to hold any brunch, lunch or happy hour reservation. Initial deposits are non-refundable and non-transferable. A credit card authorization form is required by the credit card holder. The balance will be due at the date and time of your service. The 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, business checks and cash for payment.

Food and Beverage

In accordance with health code regulation, food and beverage is not permitted to leave the facility for any reason. Clients/guests are not permitted to use "to-go" containers if excess food is available at the conclusion of the event. All allergy/dietary restrictions should be communicated to the event coordinator prior to the start of food service during the event.

Outside Food and Beverage

We do allow guests to bring in 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 cut/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. Coffee, tea and water are included when booking an event. 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 and beverage subtotal for lunch or brunch must meet \$250, for happy hour or dinner it must meet \$1,000.

Final Guaranteed Head Count

A guaranteed guest count is required at time of booking. This number accounts for adults and does not include children (12 and under). The estimated total showed on the proposal is based on the guaranteed guest count.

A final headcount is required 5 days prior to your event. It is the client's responsibility to notify the Event Coordinator of the final count. Preparations for food, staff and the layout of the room will be based on the final headcount. If a final headcount is not received 5 days prior to the event, the original guarantee will be used as the final headcount.

Attendance increases after the final headcount are subject to the 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 payments made in their entirety. The initial deposit is non-refundable and non-transferable. Events cancelled within 5 days prior to the event date will owe 100% of the estimated total.

Force Majeure

Big Fish Events and its affiliate companies shall not be liable to the Customer as a result of any failure to perform its obligations under this Contract as a result of a Force Majeure Event. A Force Majeure Event may include (but is not limited to) an Act of God, Act of War, Act of Terrorism, Act of Government, Civil Disturbances and Work Stoppage.

Children



Asian Grill • Sushi Bar

Children (12 and under) are not included in the guarantee of guests. Children (12 and under) may order A-la Carte from the Washington Street Ale House Kid's menu (meals range from \$6-\$8). If a child (12 and under) is not opting for the WSAH kid's menu, they will be charged at a rate of 50% of the adult price per person. Children 3 years and younger are free.

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. All décor must be removed directly following the conclusion of the event. Centerpieces are generally not supplied. However, please consult your Event Coordinator for seasonal centerpieces/votives - subject to limited availability.

AV/Technology

Wireless Internet is complimentary. House music or client music (via Bluetooth) is also complimentary. All other AV should be arranged in advance with the Event Coordinator. There is a \$50 AV fee when applicable. Potential services include microphones, projection and more.

Linen

The Torbert Room 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 your Event Coordinator. Please Note: depending on the season in which your event falls, there may be a fee for reservation times.

Service/Bartender Fees

We offer full-service catering for your event. The cost for this service is \$150 per server/bartender or 20% of your total bill, whichever is greater. Your Event Coordinator will determine the number of servers/bartenders needed to optimally staff your event. This is based on a 3-hour event, time limitations apply. Your Event Coordinator can provide a quote for adding on additional time to your event. 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 client's discretion.

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. Events occurring in December and January are subject to minimum food and beverage revenue requirements. Dinner events in December & January occurring on Thursday through Saturday must meet a minimum of \$2500. Dinner events in December & January occurring on Sunday through Wednesday must meet a minimum of \$1500.

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 12th St. Parking is free of charge.