



*Private + Semi-Private*  
**DINING MENU**

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# SPACES + *capacity*

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## RESTAURANT BUYOUT

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Restaurant buyouts allow you and your guests private access to our entire venue - includes both indoor & outdoor spaces. Perfect for all private occasions & celebrations.



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## TERRACE + GALLEY

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Enjoy our indoor/outdoor space with high-top tables and standing room. Food bar available for plenty of appetizers. Perfect spot for a cocktail style event!



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## GALLEY

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Indoor area with high-top tables and food bar close to our kitchen. Great for small happy hour events!

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## LIBRARY NOOK

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Cozy nook with a combination of table seating, standing space, and private bar access.

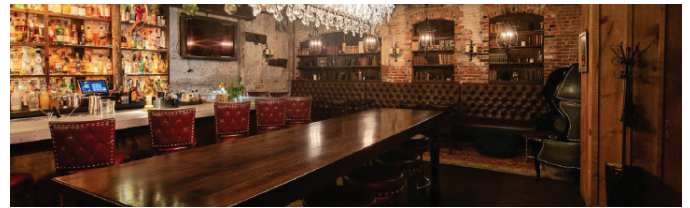


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## TABLU'S

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Large high-top table with twelve bar stools around. Larger headcount? We have two large high-top tables!



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## THE COMMONS TABLE

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Outdoor area with a large wooden high-top table with fifteen rustic bar stools around.

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## THE FIREPIT

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Cozy firepit encircled by six adirondack chairs backed with comfortable pillows. Great spot for some bites and a fireside chat.

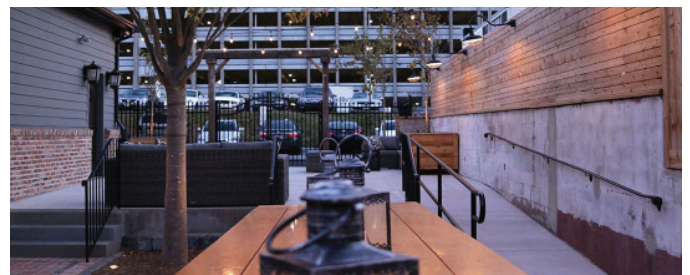


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## UPTOWN

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An urban outdoor area with high-top barrel seating.



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## DOWNTOWN

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Outdoor area that includes firepit, commons table, lounge furniture, picnic tables and an open-air format.

\*This is a standard non-tented area, but a tent can be rented for an additional fee.

# APPETIZER

## *platters*

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### NON-SEAFOOD

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#### VEGETABLE CRUDITÉ

seasonal vegetables, garlic-herb  
ranch dip & hummus

**10-15 people \$30 | 15-20 people \$50**

#### SEASONAL FRUIT PLATTER

whipped honey marscarpone  
& strawberry mousse

**10-15 people \$40 | 15-20 people \$60**

#### FAMOUS FIERY BUFFALO WINGS

homemade blue cheese dressing & celery  
**50 each \$90**

#### ARTISANAL CHEESE & CHARCUTERIE BOARD

domestic & imported cheeses, cured meats,  
dried fruit, butter toffee pecans, crackers

**15-20 people \$110**

#### COCKTAIL MEATBALLS IN MARINARA

**50 each \$80 | 100 each \$150**

#### FRESH BRUSCHETTA WITH GARLIC TOAST

roma tomatoes, basil, red onion, olive oil

**3 LB. 10-15 people \$40 | 5 LB. 15-20 people \$80**

#### CHICKEN TENDERS PLATTER

hand breaded chicken tenders served  
with homemade honey mustard

**Make it buffalo style:**

**hot, medium or mild sauce \$5**

**25 tenders \$65 | 50 tenders \$125**

#### CHEESESTEAK SPRING ROLLS

spicy ketchup

**30 pieces \$75**

#### TRADITIONAL DEVILED EGGS

a traditional deviled egg topped with paprika.

Using only traditional pasteurized eggs.

**3 dozen \$36**

**each additional dozen \$12**



# APPETIZER

## *platters* (cont.)

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### SEAFOOD

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#### SHRIMP COCKTAIL

chilled 16/20 ct tiger shrimp with  
lemon & cocktail sauce

**3 LB.** \$85 | **5 LB.** \$120

#### JUMBO LUMP BABY CRAB CAKES

cocktail & tartar sauce

**25 pieces** Market Price

#### WHOLE SIDE OF SCOTTISH SALMON

Marinated in O.J. and teriyaki, then cold  
smoked. Choose from grilled,  
caramelized or lemon herb roasted

**10-15 people** \$105

#### CRAB DEVILED EGGS

deviled eggs filled with crab meat & topped  
with a crispy jalapeño chip & old bay!

**3 dozen** \$75 | **each additional dozen** \$25

#### BLACKENED FISH SLIDERS

blackened cod, tartar, lettuce & tomato  
served on a fresh baked slider bun

**2 dozen** \$100 | **4 dozen** \$200

#### SASHIMI TUNA

seared rare tuna served over spicy noodles  
with wasabi, pickled ginger, seaweed  
salad, teriyaki sauce

**small (1.5 LB. tuna)** \$80 | **large (2.5 LB. tuna)** \$140

**additional seared tuna** \$mkt price  
**without noodles, over seaweed salad:**

**small (1.5 LB. tuna)** \$85

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### DIPS

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#### BUFFALO CHICKEN DIP WITH TORTILLA CHIPS

fresh shredded chicken, cream cheese, buffalo  
sauce, blue cheese & crisp tortilla chips

**15-20 people** \$75

#### SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

baked with fontina cheese,  
sour cream & salsa

**15-20 people** \$80

#### GUACAMOLE & CHIPS PLATTER

our homemade guacamole with  
homemade tortilla chips

**15-20 people (3 LB.)** \$75

#### JUMBO LUMP CRAB DIP

our classic recipe with fresh jumbo lump  
crab & capers topped with melted cheddar &  
served with French bread crostini

**8-10 people (2 LB.)** \$115 | **10-15 people (4 LB.)** \$220



# SUSHI TRAY

## *options*

### TORBERT TRAY

**One of Each Roll:** Wilmington, Philly, Tropicana, Miami Heat, Crunchy Yellowtail, California, Vegetable Tempura, New Orleans, Tekka, Hairy Mexican

**Serves up to 6 people \$110**

### MT. FUJI

**6 Pieces of Sushi Each:** Tuna, Salmon, Eel, Whitefish, White Tuna, Yellowtail

**12 Pieces of Maki Rolls Each:** Philly Roll & California Roll

**6 Pieces of Maki Rolls Each:** Malay Roll, Crunchy Yellowtail Roll, Miami Heat Roll, Spicy Tuna Roll

**Serves up to 10 people \$190**

### NINJA

**4 Pieces of Sushi Each:** Tuna, Salmon, Whitefish, Shrimp, Eel, White Tuna, Yellowtail

**12 Pieces of Maki Rolls Each:** Tekka Roll, California Roll

**Serves up to 4 people \$140**

### TOKYO

**6 Pieces of Sushi Each:** Tuna, Salmon, Shrimp, Eel, Yellowtail

**12 Pieces of Maki Rolls Each:** Tekka Roll, California Roll, Wilmington Roll

**Serves up to 6 people \$175**

### LET IT ROLL

**12 Pieces of Maki Rolls:** Philly, California Roll, Tekka Roll

**6 Pieces of Maki Roll:** Spicy Tuna Roll, Wilmington Roll, Miami Heat, Crunchy Yellowtail, Vegetable Tempura, Malay Roll

**Specialty Rolls:** Firecracker Roll, Rainbow Roll, Hairy Mexican

**Serves up to 10 people \$165**



# COCKTAIL MENU

## *passed appetizers*

### TIER ONE

\$15 Per Person  
3 Selections

### TIER TWO

\$17 Per Person  
4 Selections

### TIER THREE

\$22 Per Person  
6 Selections

#### CHILLED SHRIMP SHOOTER

with cocktail sauce

#### TOMATO, BASIL, MOZZARELLA

with aged balsamic

#### SMOKED SALMON ON RYE CRISPS

with lemon-dill aioli

#### CHEESESTEAK EGG ROLLS

with spicy ketchup

#### BUFFALO CHICKEN SKEWERS

maytag blue cheese drizzle

#### BEEF TENDERLOIN & PINEAPPLE SKEWERS

soy-ginger marinade

#### SEARED BOURBON SHRIMP

with thai chili glaze

#### VEGETABLE SPRING ROLL

with asian ponzu sauce

#### AHI TUNA POKE

avocado relish on wonton crisps

#### SHRIMP SPRING ROLLS

with asian ponzu sauce

#### MINI BLACKENED CHICKEN QUESADILLAS

with chipotle aioli

#### FRENCH ONION GRILLED CHEESE BITES

vidalia onions, Gruyere cheese

#### SPICY PARMESAN CAULIFLOWER BITES

with maytag blue cheese drizzle

#### COCKTAIL MEATBALLS

marinara, garlic toast

\*Pricing based on one hour

\*Can be made stationary



# COCKTAIL *stations*

**\*Packages are priced per person for one hour display.**

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## ARTISAN TABLE \$14

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### **ROASTED GARLIC HUMMUS & TOMATO BRUSCHETTA**

served with grilled pita bread, naan bread & assorted crisps

### **SELECTION OF CURED MEATS, IMPORTED & DOMESTIC CHEESES**

accompanied by kalamata olives, marinated artichokes, roasted peppers & baby heirloom tomatoes, dried fruits, candied pecans, assorted nuts & fresh berries served with whole grain mustard, honey dijon & seasonal preserve

### **VEGETABLE DISPLAY**

### **GRILLED SQUASH, ZUCCHINI, RED & YELLOW PEPPERS & ASPARAGUS**

drizzled with balsamic reduction

### **CRUDITÉ**

with garlic-herb ranch

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## THE GARDEN \$9

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### **BABY SPINACH SALAD**

bacon, mushrooms, eggs, gorgonzola & warm apple cider vinaigrette

### **HARVEST GREEN SALAD**

garden vegetables & maple walnut balsamic vinaigrette

### **CHOPPED SALAD**

romaine, carrots, tomatoes, corn,  
cucumbers & garlic-herb ranch

### **TRADITIONAL CAESAR SALAD**

romaine, seasonal croutons, shaved  
pecorino & house caesar dressing





# COCKTAIL

## *stations* (cont.)

\*Packages are priced per person for one hour display.

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### MAC N' CHEESE BAR \$10

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Gruyere & Fontina cheeses, cavatappi pasta, bacon, chives, Old Bay, roasted heirloom tomatoes, mozzarella, Parmesan & basil

**ADD LOBSTER \$5**

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### HOT POTATO \$9

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whipped Yukons & crispy fingerlings, green onions, sour cream, chives, roasted garlic basil, whipped herb butter, broccoli, spicy beef chili, applewood smoked bacon & Gorgonzola

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### STREET CART TACO \$14

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marinated chicken, chipotle shrimp, pico de gallo, queso fresco, sour cream, cilantro, fresh jalapeño, lettuce, tomato, soft corn or flour tortillas, hot sauce, salsa verde, queso fundido & crispy tortilla chips

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### FLATBREAD TRIO \$12

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#### MARGHERITA

san marzano tomato sauce, mozzarella, roasted garlic, fresh basil

#### PEPPERONI

san marzano tomato sauce, mozzarella & sliced pepperoni

#### SPINACH & RICOTTA

roasted garlic oil, mozzarella, baby spinach, whipped ricotta, parmigiano reggiano



# COCKTAIL

## *stations* (cont.)

\*Packages are priced per person for one hour display.

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### CITY SLIDERS \$16

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#### **BEEF TENDERLOIN**

sliced tenderloin, garlic-chimichurri,  
Manchego cheese, crispy shallots,  
rosemary ciabatta roll

#### **SOUTHERN BUTTERMILK FRIED CHICKEN**

free-range organic chicken,  
herb mayo, pickles, lettuce,  
rosemary ciabatta roll

#### **JUMBO LUMP CRAB CAKE**

old bay remoulade

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### RAW BAR \$18

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variety of freshly shucked oysters, jumbo shrimp cocktail,  
Chesapeake Bay clams on the half shell, fresh lemons,  
cocktail sauce, mignonette & Old Bay seasoning

**ADD CHILLED LOBSTER** market price



# LATE NIGHT

## *munchie stations*

### THE PHILLY \$12

#### MINI CHEESESTEAKS

thinly sliced beefsteak topped with house made cheese sauce

#### SOFT PRETZELS

house made Philly pretzels with beer cheese & mustard sauce

#### HOT DOGS

assorted toppings including ketchup, mustard & relish

### THE MUNCHIES \$12

#### CHICKEN TENDERS & DIPS

hand-breaded chicken tenders served with buffalo, ranch, honey mustard & BBQ dipping sauces

#### BACON CHEESE FRIES

hand-cut steak fries with applewood smoked bacon, Vermont cheddar & ale fondue

#### MOZZARELLA STICKS

marinara dipping sauce

## DESSERT *stations*

### COOKIES & BROWNIES BAR \$5

assortment of chocolate chip, heath bar, sugar, macadamia & peanut butter

### TIERED DESSERTS \$7

mini desserts, variety of cupcakes, assorted tarts, brownies & blondies, fresh baked cookies

### CHEESECAKE BAR \$8

seasonal flavors & sauces with whipped cream

### S'MORES BAR \$8

marshmallows, assorted chocolate, crackers, sauces (only available in select spaces that include the firepit)



# BRUNCH

## *buffet*

The Early Morning \$28 per person

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### STARTER

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#### HARVEST GREEN SALAD

with garden vegetables & maple  
walnut balsamic vinaigrette

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### SIDES

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HERB ROASTED POTATOES • FRESH SEASONAL FRUIT SALAD

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### ENTREES (Choose Two)

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#### BISCUITS & GRAVY ANDOUILLE SAUSAGE GRAVY & FRIED EGG

**CHICKEN & WAFFLES**  
with spicy honey drizzle

**QUICHE LORRAINE**  
Gruyere cheese, onions,  
bacon & fresh herbs

**CHICKEN ASIAGO**  
asparagus tips, Asiago cream  
sauce & fresh thyme



#### EGGS IN PURGATORY

poached eggs, spicy tomato sauce,  
chorizo & grilled bread

**HERB CRUSTED SALMON**  
with lemon-dill beurre blanc

**AVOCADO TOAST**  
thick sliced sourdough, mashed avocado,  
pickled onions, fried egg & chia seeds

**HONEY GLAZED HAM**  
with pineapple glaze

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### DAYBREAK SANDWICH ADD-ONS \$9 EACH

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**APPLEWOOD SMOKED BACON, EGG, COOPER SHARP AMERICAN CHEESE**  
on a bagel

**TURKEY BACON, EGG & CHEDDAR CHEESE**  
on multi-grain toast

**MILTON SAUSAGE LINKS, EGG & CHEDDAR CHEESE**  
on an English muffin

# LUNCH

*buffets*

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## CORNER MARKET \$22

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### CHEF'S KETTLE OF SOUP

### TRADITIONAL CAESAR SALAD

romaine, house Caesar dressing,  
seasoned croutons & pecorino cheese

### ASSORTED PRE-MADE SANDWICHES & WRAPS

### HOUSE-MADE POTATO CHIPS

### FRESHLY BAKED COOKIES

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## FARMSTAND PICNIC \$24

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### CHEF'S KETTLE OF SOUP

### CREATE YOUR OWN SALAD

**LETTUCE OPTIONS** (Choose Two) - Arcadian Field Greens, Spinach,  
Chopped Romaine, Iceberg & Baby Kale

**DRESSINGS** (Choose Two) - Garlic-Herb Ranch, Maple Walnut Balsamic,  
Greek, Lemon Thyme Vinaigrette, Honey-Lime  
Jalapeno, Sweet Miso, Oil & Vinegar

**TOPPINGS** - Cucumbers, Red Onions, Carrots, Tomatoes,  
Pepperoncini, Bell Peppers, Crumbled Bacon, Chopped Eggs,  
Mushrooms, Kalamata Olives & Roasted Sunflower Seeds

**PROTEINS** - Grilled Shrimp & Chicken

### BROWNIES & COOKIES



# LUNCH

*buffets* (cont.)

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## BRICKYARD BARBECUE \$32

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### GRILLED ROMAINE HEARTS

gorgonzola, tomato, basil  
& balsamic vinaigrette

### COUNTRY STYLE RED POTATO SALAD

### SEARED BRATWURST & BEER

caramelized onion, mustard



### CHEDDAR BACON BURGER

lettuce, tomato, onion & pickles

### HONEY CHIPOTLE BBQ CHICKEN

Boston baked beans, cornbread & coleslaw

### STRAWBERRY SHORTCAKE

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## MEDITERRANEAN \$35

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### MINISTRONE SOUP

### CHOPPED ANTIPASTO SALAD

iceberg, romaine, tomato, cucumber, roasted  
red peppers, pepperoncini, artichoke, red  
onion, kalamata olive, artisanal meats & chees-  
es with basil-red wine vinaigrette

### TUSCAN TAPENADE & HUMMUS

with pita crisps



### PAN SEARED SCOTTISH SALMON

roasted garlic & baby heirloom tomato confit

### FREE-RANGE ORGANIC CHICKEN PARMESAN

vodka sauce & provolone

### TORTELLINI PRIMAVERA

pumpkin seed pesto

### CANNOLI & TIRAMISU



# DINNER

*buffets*

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## THE CITY WALK \$40

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### FIRST COURSE (Choose One)

#### **CHEF'S KETTLE OF SOUP**

Vegetarian Request in Advance

#### **HARVEST GREEN SALAD**

garden vegetables & maple  
walnut balsamic vinaigrette

#### **CHOPPED SALAD**

romaine, cucumbers, tomatoes,  
carrots & garlic-herb ranch

#### **TRADITIONAL CAESAR SALAD**

romaine, house Caesar dressing, seasoned  
croutons & pecorino cheese

### SECOND COURSE (Choose Three)

Choose Two Proteins & One Vegetarian Option

#### **HERB-ROASTED SCOTTISH SALMON**

with lemon-dill beurre blanc

#### **CHICKEN TORTELLINI PRIMAVERA**

with pumpkin seed pesto

#### **SEASONAL VEGETABLES & CAVATAPPI PASTA**

with tomato  
pomodoro sauce

#### **FREE-RANGE ORGANIC CHICKEN BREAST**

stuffed shiitake mushroom,  
baby spinach & boursin cheese

#### **ROASTED HER-DIJON ENCRUSTED PORK LOIN**

with port wine reduction

#### **SLOW ROASTED GARLIC-PEPPER CRUSTED SIRLOIN**

with cabernet demi-glace third course

### THIRD COURSE (Choose One)

#### **DOUBLE LAYER CHOCOLATE CAKE**

#### **KEY LIME PIE**

#### **CHEESECAKE**



# DINNER

*buffets* (cont.)

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THE RIVERVIEW \$45

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FIRST COURSE (Choose One)

**CHEF'S KETTLE OF SOUP**

Vegetarian Request in Advance

**HARVEST GREEN SALAD**

garden vegetables & maple  
walnut balsamic vinaigrette

**CHOPPED SALAD**

romaine, cucumbers, tomatoes,  
carrots & garlic-herb ranch

**TRADITIONAL  
CAESAR SALAD**

romaine, house Caesar dressing,  
seasoned croutons & pecorino cheese

**ARUGULA SALAD**

pecans, roasted peppers, goat  
cheese & lemon thyme vinaigrette

SECOND COURSE (Choose Three)

Choose Two Proteins & One Vegetarian Option

**JUMBO LUMP CRAB CAKES**

with Old Bay remoulade

**HERB SEARED FREE-RANGE  
ORGANIC CHICKEN BREAST**

with mushroom cognac cream sauce

**SEASONAL VEGETABLES & CAVATAPPI PASTA**

with tomato pomodoro sauce

**PAN ROASTED SEA BASS**

with pistachio gremolata

**SAUTÉED SHRIMP SCAMPI & GNOCCHI**

with vodka sauce

**SLOW ROASTED HERB  
CRUSTED SIRLOIN**

with rosemary demi-glace

THIRD COURSE (Choose One)

**DOUBLE LAYER CHOCOLATE CAKE**

**CHEESECAKE**

**FRUIT TART**

with Vanilla Custard





# DINNER

*buffets* (cont.)

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## THE COURTYARD \$36

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### COUNTRY SALAD

romaine, cucumber, tomato, avocado, grilled corn & ranch

### HOMEMADE SWEET CHILI COLESLAW

### COUNTRY STYLE POTATO SALAD

### HERB-RUBBED ROTISSERIES CHICKEN

### SLOW COOKED BARBECUE BABY BACK RIBS

### MARINATED GRILLED FLANK STEAK

with rosemary tomato jus

### CORN ON THE COB & HOMEMADE MACARONI SALAD

### STRAWBERRY SHORTCAKE & APPLE COBLER

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## SKYLINE STEAKHOUSE BUFFET \$56

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### WEDGE SALAD STATION

romaine, iceberg & baby spinach, tomatoes, cucumbers, eggs, kalamata olives, crumbled bacon, blue cheese, sunflower seeds, garlic-herb ranch, maytag blue cheese & maple walnut balsamic dressings

### CHESAPEAKE BAY JUMBO LUMP CRAB CAKES

with Old Bay remoulade

### SLOW ROASTED NEW YORK STRIP

with roasted garlic demi-glace

### HERB-RUBBED ROTISSERIE CHICKEN

### BLACKENED JUMBO SHRIMP

with roasted tomato beurre blanc & cheddar grits

### ROASTED ASPARAGUS

with shaved pecorino

### GARLIC-CHIVE MASHED POTATOES

### CHEESECAKE & APPLE CRUMB COBLER

