



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

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# SPACES + *capacity*

## RESTAURANT BUYOUT

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

**Inside Capacity** | 75 Guests  
**Inside & Outside Capacity with  
Our Lower Patio Space Tented\*** | 120 Guests  
**Seated Capacity** | 50 Guests  
**Standing Capacity** | 75-120 Guests  
\*Tents are available for an additional fee.

**Space Minimum** | Tues \$3,000  
Wed & Thur \$5,000 • Fri & Sat \$9,000

## TERRACE + GALLEY

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!

**Inside & Outside Capacity** | 35 Guests  
**Seated Capacity** | 20 Guests  
**Standing Capacity** | 35 Guests

**Space Minimum** | Wed & Thur \$1,000  
Fri \$1,500 • Sat \$2,000

## GALLEY

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

**Inside Capacity** | 15-18 Guests  
**Seated Capacity** | 12 Guests  
**Standing Capacity** | 18 Guests

**Space Minimum** | Wed & Thur \$500 • Fri & Sat \$750

## LIBRARY NOOK

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

**Inside Capacity with Direct Bar Access** | 15-20 Guests  
**Seated Capacity** | 12 Guests  
**Standing Capacity** | 20 Guests

**Space Minimum** | Wed & Thur \$1,000 • Fri & Sat \$1,500

## TABLU'S

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

**Inside Capacity** | 10-12 Guests  
**Seated Capacity** | 12 Guests

**Space Minimum** | Wed & Thur \$250 • Fri & Sat \$500

## THE COMMONS TABLE

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

**Outside Seated Capacity** | 15 Guests

**Space Minimum** | Wed & Thur \$250 • Fri & Sat \$500

## THE FIRE PIT

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

**Outside Seated Capacity** | 6 Guests

**Space Minimum** | Wed & Thur \$250 • Fri & Sat \$500

## UPTOWN

An urban outdoor area with high top barrel seating.

**Outside Capacity** | 15-20 Guests  
**Seated Capacity** | 16 Guests  
**Standing Capacity** | 20 Guests

**Space Minimum** | Wed & Thur \$500 • Fri & Sat \$1,000

## DOWNTOWN

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

**Outside Seated Capacity** | 25 Guests  
**Outside Standing Capacity** | 50 Guests

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

**Space Minimum** | Wed & Thur \$1,500 • Fri & Sat \$2,500

# APPETIZER

## *platters*

### NON-SEAFOOD

#### 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.

**minimum order of 3 dozen \$36**

**each additional dozen \$12**



# APPETIZER

## *platters*(cont.)

### SEAFOOD

#### SHRIMP COCKTAIL

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

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

#### BLACKENED FISH SLIDERS

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

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

#### 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!

**minimum order of 3 dozen \$75**

**each additional dozen \$25**

#### 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**

#### BABY SEAFOOD CAKE PLATTER

shrimp, crab & scallops blended with our  
Imperial sauce & served with lobster sauce

**25 baby cakes \$105 | 50 baby cakes \$200**

### DIPS

#### 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**

#### GOAT CHEESE HERB SPREAD

served with homemade Parmesan crackers

**32 OZ. dip with homemade crackers**

**-or- fresh veggies \$60/\$70**

**48 OZ. dip with homemade crackers**

**-or- fresh veggies \$85/\$95**



# 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

#### BABY SEAFOOD CAKES

old bay remoulade

#### 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

#### PROSCIUTTO WRAPPED ASPARAGUS

balsamic glaze

\*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 jalapeno, 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 tomato sauce, mozzarella, roasted garlic & fresh basil  
five cheese mozzarella, fontina, provolone, aged cheddar,  
parmigiana reggiano & garlic oil pepperoni tomato  
sauce, mozzarella & sliced pepperoni



# COCKTAIL

## *stations* (cont.)

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

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### CITY SLIDERS \$14

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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 SEAFOOD 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

### ASSORTED DAYBREAK SANDWICHES \$9

**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

## 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



# 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 &  
cheeses 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 SEAFOOD 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 COBBLER

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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-glaze

#### 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 COBBLER

