

# Private + Semi-Private DINING MENU

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# SPACES + eapacity

## 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 encricled 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

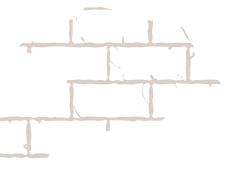
Space Minimum | Wed & Thur \$500 • Fri & Sat \$1,000

### DOWNTOWN

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

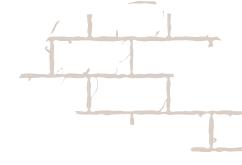
Outside Seated Capacity | 25 Guests
Outside Standing Capacity | 50 Guests
\*This is a standard non-tented area, but a tent
can be rented for an additional fee.

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



# **APPETIZER**





#### 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**

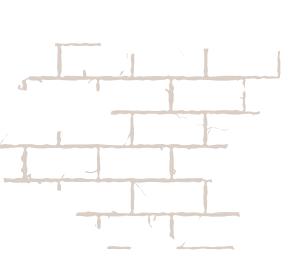
hand breaded chicken tenders served with homemade honey mustard Make it buffalo style: hot, medium or mild sauce \$5 25 tenders \$65 | 50 tenders \$125

#### CHEESESTEAK SPRING ROLLS

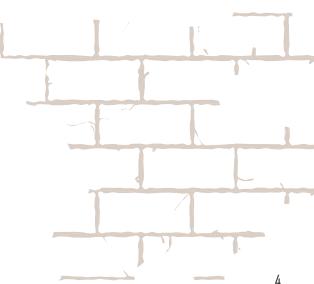
spicy ketchup **30 pieces** \$75

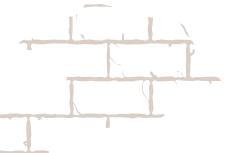
#### TRADITIONAL DEVILED EGGS

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

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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

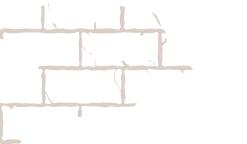
#### **JUMBO LUMP CRAB DIP**

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

#### **GOAT CHEESE HERB SPREAD**

served with homemade Parmesan crackers
32 07. dip with homemade crackers
-or- fresh veggies \$60/\$70
48 07. dip with homemade crackers
-or- fresh veggies \$85/\$95





# SUSHI TRAY



#### **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 gioli

#### CHEESESTEAK EGG ROLLS

with spicy ketchup

#### **BUFFALO CHICKEN SKEWERS**

maytaq 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 OUESADILLAS

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





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

#### **ARTISAN TABLE \$14**

#### **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

#### THE GARDEN \$9

#### **BABY SPINACH SALAD**

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

#### HARVEST GREEN SALAD

garden vegetables & maple walnut balsamic vinaigrette

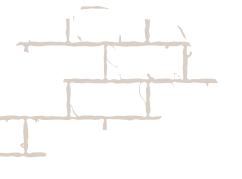
#### **CHOPPED SALAD**

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.

#### MAC N' CHEESE BAR \$10

Gruyere & Fontina cheeses, cavatappi pasta, bacon, chives, Old Bay, roasted heirloom tomatoes, mozzarella, Parmesan & basil **ADD LOBSTER** \$5

#### HOT POTATO \$9

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

#### STREET CART TACO \$14

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

#### FLATBREAD TRIO \$12

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









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

#### CITY SLIDERS \$14

#### **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**

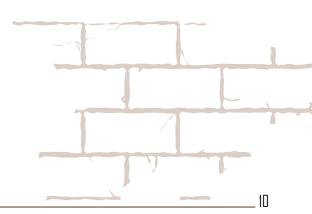
old bay remoulade

#### **RAW BAR \$18**

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

#### **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)





#### **STARTER**

#### HARVEST GREEN SALAD

with garden vegetables & maple walnut balsamic vinaigrette

#### SIDES

#### HERB ROASTED POTATOES

#### FRESH SEASONAL FRUIT SALAD

#### **ENTREES** (Choose Two)

# 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

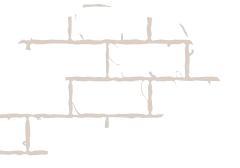
#### **AVOCADO TOAST**

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

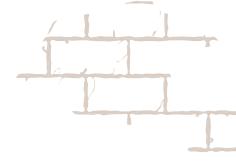
#### **HONEY GLAZED HAM**

with pineapple glaze









#### **CORNER MARKET \$22**

#### **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

#### **FARMSTAND PICNIC \$24**

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

#### **CREATE YOUR OWN SALAD**

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

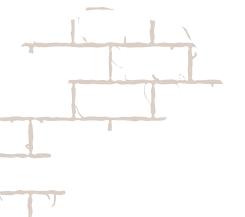
**DRESSINGS** (Choose Two) - Garlic-Herb Ranch, Maple Walnut Balsamic, Greek, Lemon Thyme Vinaigrette, Honey-Lime Jalapeno, Sweet Miso, Oil & Vinegar

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

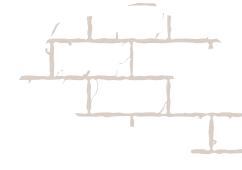
**PROTEINS -** Grilled Shrimp & Chicken

#### **BROWNIES & COOKIES**









#### **BRICKYARD BARBECUE** \$32

#### **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

#### **MEDITERRANEAN \$35**

#### MINESTRONE 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

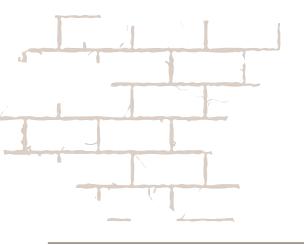
#### FREE-RANGE ORGANIC CHICKEN PARMESAN

vodka sauce & provolone

#### TORTELLINI PRIMAVERA

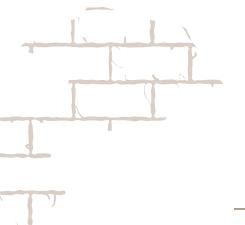
pumpkin seed pesto

#### **CANNOLI & TIRAMISU**









# DINNER



#### THE CITY WALK \$40

#### 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

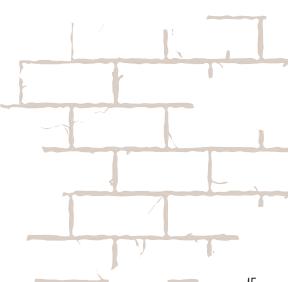
#### THIRD COURSE (Choose One)

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

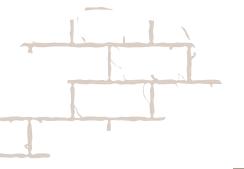
**KEY LIME PIE** 

**CHEESECAKE** 









# DINNER buffels (cont.)

#### **THE RIVERVIEW \$45**

#### 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)

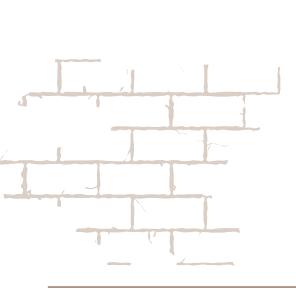
#### **DOUBLE LAYER CHOCOLATE CAKE**

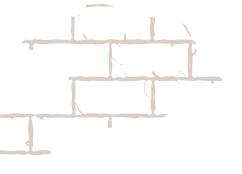
**CHEESECAKE** 

#### **FRUIT TART**

with Vanilla Custard







# DINNER buffels (cont.)



#### THE COURTYARD \$36

#### **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

#### **SKYLINE STEAKHOUSE BUFFET \$56**

#### **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 COBBLER**

