



Private + Semi-Private
DINING MENU

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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.

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!

GALLEY

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





LIBRARY NOOK

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

TABLU'S

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

THE COMMONS TABLE

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





THE FIREPIT

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

UPTOWN

An urban outdoor area with high-top barrel seating.

DOWNTOWN

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

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.

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

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

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



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.**

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 jalapeño, lettuce, tomato, soft corn or flour tortillas, hot sauce, salsa verde, queso fundido & crispy tortilla chips

FLATBREAD TRIO \$12

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.

CITY SLIDERS \$16

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

RAW BAR \$18

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

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

DAYBREAK SANDWICH ADD-ONS \$9 EACH

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

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



LUNCH

buffets (cont.)

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

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

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

buffets (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 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.)

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



BEVERAGE SERVICE

At Torbert Social, we have an extensive cocktail, beer, wine & sake list that has been crafted by our team.

All beverages, including beer, wine & cocktails are charged by consumption.

RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice.

Additional guests may be added within 24 hours with manager approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Torbert Social is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or to inquire for more information, please contact:

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