Buffet Selections

STARTERS
Blue Crab & Asparagus Flatbread w/fontina cheese
Truffle & Wild Mushroom Phyllo
Baked Brie Tart w/mission figs & honey
Mussels w/Andouille Sausage in White Wine & Garlic Broth
Bacon Wrapped Oysters
Roasted Beet Hummus w/grilled pita & crudité
Mayflower Sushi Boat, Philly, Cali, & Spicy Tuna displayed in wooden boat

ENTREES
Blue Crab Mac & Cheese
Creamy Pumpkin Risotto w/Gulf shrimp & bacon
Tortellini Aurora w/pancetta & English peas
Baked Seafood Imperial w/Lobster Sauce
Traditional Chicken Pot Pie
Lemon & Dill Roasted Atlantic Salmon w/Garlic-Herb Butter
Pumpkin Seed Crusted Local Chesapeake Catfish w/Roasted Apple & Cranberry Salsa

CARVING STATION
Oven Roasted Brined Turkey with traditional homemade gravy
Dijon-Rubbed Roasted Pork Loin w/Wild Mushroom-Sage Jus
Slow Roasted Prime Rib with Au Jus & house made horseradish sauce

HOMEMADE SOUPS
Butternut Squash Lobster Bisque
Seasonal Chowder

SEASONAL SALADS
Big Fish’s Own House Salad - Arcadian greens, diced tomatoes, walnuts, gorgonzola crumble and maple walnut vinaigrette

HOMEMADE SIDES
• Mashers
• Cranberry Sauce
• Traditional Bread Stuffing
• Sweet Potato Casserole
• Green Bean Casserole
• Crispy Brussel Sprouts w/Feta & Cranberries

• Herb Roasted Autumn Vegetables
• Molasses Glazed Acorn Squash
• Sweet Potato Casserole
• Honey Buttered Baby Carrots
• Roasted Baby Yukon Gold Potatoes
• Fennel, Kale & Jasmine Rice Gratin

Variety of Fresh Baked Breads, Rolls, & Muffins

GRAND DESSERT BUFFET
Featuring a Caramel Fountain with fresh apple wedges, assorted fruit, and toppings, large variety of mini seasonal desserts along with pumpkin, pecan, & apple pie

Open 11:30AM - 6:30PM
302.652.3474
bigfishriverfront.com