



## 2017 Group Dinner Menus

### BIG FIN SEAFOOD KITCHEN

8046 Via Dellagio Way \* Orlando, FL 32819

Located in the Dellagio Town Center

#### Group Sales

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**Big Fin Seafood Kitchen** opened on December 1, 2009 at the Dellagio Town Center along Sand Lake Road and has already become a favorite among the locals, Conventioneers and tourists alike.

**Expedia Local Expert's Orlando Restaurant of the Year 2013, 2014, 2015 & 2016**  
**Orlando Sentinel Foodie Awards Critic's Choice for Best Seafood Restaurant in Orlando**  
**Orlando Sentinel Foodie Awards People's Choice for Orlando's Best Seafood Restaurant 2014**  
**Trip Advisor's Certificate of Excellence 2010, 2012, 2013, 2014, 2015, 2016 & 2017**  
**Open Table Diner Choice Award 2011, 2012, 2013, 2014, 2015, 2016 & 2017**  
**Zagat Excellence Rating 2012, 2013, 2014, 2015, 2016 & 2017**

This upscale casual restaurant is open every day at 5pm and serves Global Fresh Seafood, USDA Prime Hand Cut Steaks and Pasta along with Sushi and a featured Raw Bar. The extensive menu features specialty items such as Whole Maine Lobster, Blue Crab Crusted Grouper, Sushi, Filet Mignon, Mahi Piccata, Alaskan King Crab Legs & Claws, New York Strip, Salmon, Lobster Mac-n-Cheese, Shrimp, Scallops, Mussels, Oysters, etc...

**Big Fin** offers complimentary valet and self parking and has convenient drop-off for motor coaches along the front walkway.

**Private Dining Rooms** are available to host Group Dinners, Corporate Meetings & cocktail receptions. The Bar-A-Cuda Patio & Bar are available to host cocktail receptions for up to 150 guests and the entire restaurant is available for Exclusive events for up to 450 guests. Larger events can easily be accommodated by utilizing outside areas or even the restaurants located adjacent to Big Fin.



|                                   |   |
|-----------------------------------|---|
| <b>Description</b>                | An upscale casual 11,000 sq ft. restaurant offering an extensive menu of Global Fresh Seafood, Steaks and Pasta as well as a Sushi & Raw Bar. Big Fin offers the perfect ambiance to host Special Events such as Cocktail Receptions, Corporate Meetings & Events, Bridal & Baby Showers, Anniversary & Birthday Celebrations or even an Alumni Gathering.  |
| <b>Regular Hours of Operation</b> | Sunday – Thursday 5:00pm – 10:00pm<br>Friday & Saturday 5:00pm - 11:00pm  |
| <b>Capacities</b>                 | <b>Entire Restaurant – 270 seated / 500 cocktail reception-style</b><br>Main Dining Room – 90 seated (comfortably) Main Dining Room & Trophy Bar Area 120 seated<br>Atlantic Room –72 seated (62 with a/v)<br>Pacific Room - 52 seated (42 with a/v)<br>West Side of the Patio – 42 seated / 50 cocktail reception-style<br>Bar-A-Cuda(patio bar) –150 cocktail reception-style(w/West Side Patio)<br>Trophy Bar Area - 20 seated<br>* The Pacific Room may be combined with a section of the patio to accommodate 80 guests<br>* Larger Buyout events can be accommodated utilizing additional outdoor areas as well as partnering with an adjacent restaurant(s). |
| <b>Trophy Bar</b>                 | Located in the main dining area, the Trophy Bar features a full service bar including Specialty Martinis three 42” plasma TVs and showcases photographs of some of the greatest Trophy Fish ever caught.  |
| <b>Bar-A-Cuda</b>                 | Our outdoor covered Patio Bar offers a full service bar including a tantalizing selection of Specialty Martinis. The Bar-A-Cuda features four 42” plasma TVs and overlooks the Tuscan-style setting of the Dellagio lake and fountains.   |
| <b>Event Menus</b>                | We offer group menus to fit every budget or we can customize a menu for your specific event needs. The restaurant is currently available for private events during breakfast, lunch, dinner and late night.   |
| <b>A/V</b>                        | Both private rooms feature state-of-the-art audiovisual equipment consisting of 10’ projection screens, DVD players, wireless microphones, and cable television. All you will need is your laptop! The Trophy Bar offers three 42” Plasma TVs and the Bar-A-Cuda patio bar has four 42” plasma TVs.   |
| <b>Entertainment</b>              | We can assist in choosing the perfect entertainment to compliment your event. (Strolling Entertainers, Magician, Palm Reader, Caricature Artist, Photographer, Celebrity Impersonators, DJ, Live Bands, Casino Tables, Models, etc...) We can also assist with any logoed items such as cocktail napkins, specialty glassware or gifts for your guests.   |
| <b>Location</b>                   | Conveniently located only 3 ½ miles, just a short 7-10 minute drive, from the Orlando Convention Center in the Dellagio Town Center along Sand Lake Road.   |
| <b>Parking</b>                    | Complimentary Valet Parking is available at the restaurant front entrance and self parking is located directly under the building in the parking garage. Groups have easy access with mini-bus drop-off under the portico covered walkway and Motorcoach drop-off along the sidewalk directly in front of the restaurant.   |
| <b>Contact</b>                    | Sarah Miller, Sales & Marketing - 407-615-8888 <a href="mailto:Sales@BigFinSeafood.com">Sales@BigFinSeafood.com</a>   |
| <b>Website</b>                    | <a href="http://www.BigFinSeafood.com">www.BigFinSeafood.com</a>  |



**Group Dinner Menu I**

**Appetizers (Served Sharing Style)**

*Calamari & Jerk Chicken Skewers with a lemon butter sauce*

\* \* \* \*

**Classic Caesar Salad**

*Romaine lettuce, parmesan cheese & garlic croutons*

\* \* \* \*

**Please choose three Entrees for your guests to choose from:**

**Broiled Filet Tips**

*Broiled filet tips served with a peppercorn cream sauce,  
green beans & garlic mashed potatoes*

**Broiled Salmon**

*Served with garlic mashed potatoes, green beans & a lemon butter sauce*

**Grilled Chicken**

*Grilled chicken breast served with garlic mashed potatoes, green beans*

**Shrimp N Grits**

*Blackened shrimp with crawfish parmesan grits & sautéed spinach*

\* \* \* \*

**Dessert**

*Key Lime Pie*

\* \* \* \*

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**Group Dinner Menu II**

**Appetizers (Served Sharing Style)**

*Shrimp Cocktail & Chicken Yakitori with a Sweet N Spicy Sesame Soy Glaze*

\* \* \* \*

**Please choose one to serve to your guests:**

**Mixed Greens Salad**

*Mixed field greens, tomatoes & cucumber with a Red Wine Herb Vinaigrette dressing*

- or -

**Classic Caesar Salad**

*Romaine lettuce, parmesan cheese & garlic croutons*

- or -

**A cup of the Soup of The Day**

\* \* \* \*

**Please choose three Entrees for your guests to choose from:**

**Broiled Filet Tips**

*Broiled filet tips served with a peppercorn cream sauce,  
green beans & garlic mashed potatoes*

**BBQ Glazed Salmon**

*Served with green beans & garlic mashed potatoes*

**Grilled Chicken**

*Grilled chicken breast served with garlic mashed potatoes, green beans*

**Shrimp Orleans**

*Shrimp served blackened with spinach, mushrooms, sun-dried tomatoes,  
crawfish parmesan grits and a Cajun cream sauce*

**Scallops Orleans**

*Scallops served blackened with spinach, mushrooms, sun-dried tomatoes,  
crawfish parmesan grits and a Cajun cream sauce*

\* \* \* \*

**Dessert Platter (Served Sharing Style)**

*Ooey-Goey Dessert, Bread Pudding & Key Lime Pie*

\* \* \* \*

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***menu may not be available for all party sizes / event dates***



**Group Dinner Menu - III**

**Appetizers (Served Sharing Style)**

*Shrimp Cocktail, Calamari & Kung Pao Chicken Lettuce Wraps*

\* \* \* \*

**Please choose one to serve to your guests:**

**Mixed Greens Salad**

*Mixed field greens, tomatoes & cucumber with a Red Wine Herb Vinaigrette dressing*

- or -

**Classic Caesar Salad**

*Romaine lettuce, parmesan cheese, garlic croutons*

- or -

**A cup of the Soup of The Day**

\* \* \* \*

**Please choose three entrees for your guests to choose from:**

**Filet Mignon**

*Served with a peppercorn cream sauce, garlic mashed potatoes & asparagus*

**Mahi Mahi Piccata**

*Pan-seared and topped with capers and lemon slices in beurre blanc, served with garlic mashed potatoes & green beans*

**Chicken Marsala**

*Grilled chicken breast served with garlic mashed potatoes, green beans and a mushroom marsala cream sauce*

**Cold Water Lobster Tail**

*Broiled to perfection served with garlic mashed potatoes and green beans*

**Shrimp Orleans**

*Shrimp served blackened with spinach, mushrooms, sun-dried tomatoes, crawfish parmesan grits and a Cajun cream sauce*

**Scallops Orleans**

*Scallops served blackened with spinach, mushrooms, sun-dried tomatoes, crawfish parmesan grits and a Cajun cream sauce*

\* \* \* \*

**Dessert Platter (Served Sharing Style)**

*Ooey-Gooey Dessert, Bread Pudding & Key Lime Pie*

\* \* \* \*

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**Group Dinner Menu IV**

**Appetizers (Served Sharing Style)**

*Calamari, Lobster Mac-n-Cheese &  
Chicken Yakitori with a Sweet N Spicy Sesame Soy Glaze*

\* \* \* \*

**Please choose one to serve to your guests:**

**Mixed Greens Salad**

*Mixed field greens, tomatoes & cucumber with a Red Wine Herb Vinaigrette dressing*

- or -

**Classic Caesar Salad**

*Romaine lettuce, parmesan cheese, garlic croutons*

- or -

**A cup of the Soup of The Day**

\* \* \* \*

**Please choose three Entree Duos for your guests to choose from:**

**Filet Mignon & Grilled Shrimp**

*Served alongside grilled shrimp covered in a peppercorn cream sauce with garlic mashed potatoes & asparagus*

**Mahi Mahi Piccata & Grilled Shrimp**

*Pan-seared and topped with capers and lemon slices in beurre blanc served alongside grilled shrimp  
with garlic mashed potatoes & green beans*

**Cold Water Lobster Tail & Grilled Shrimp**

*Broiled to perfection & served alongside grilled shrimp, drawn butter  
with garlic mashed potatoes and green beans*

**Chicken Marsala & Grilled Shrimp**

*Grilled chicken breast served alongside grilled shrimp with garlic mashed potatoes,  
green beans and a mushroom marsala cream sauce*

\* \* \* \*

**Dessert Platter (Served Sharing Style)**

*Ooey-Gooey Dessert, Bread Pudding & Key Lime Pie*

\* \* \* \*

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**Group Dinner Menu V**

**Appetizers (per person)**

***Big Fin Shells & Tails Platter***

1 (3oz) lobster tail, 1 Alaskan broiler claw  
2 cocktail shrimp & 2 oysters on the ½ shell  
\* \* \* \*

Please **choose one** to serve to your guests:

***Heirloom Tomato & Burrata Cheese Stack Salad***

Sliced heirloom tomatoes stacked with layers of creamy burrata style mozzarella cheese, arugula, shaved red onion & balsamic herb vinaigrette dressing

- or -

***Wedge Salad***

Baby iceberg lettuce wedges topped with cherry tomatoes, bacon lardons, gorgonzola cheese, scallions & a bleu cheese dressing

- or -

***A cup of the Soup of The Day***

\* \* \* \*

Please **choose three** Entree Duos for your guests to choose from:

***Prime 18oz Ribeye & Blackened Shrimp***

Lemon beurre blanc, garlic mashed potatoes & asparagus

***8oz Filet Mignon & ½ lb Cold Water Lobster Tail***

Brandy peppercorn cream sauce & drawn butter,  
garlic mashed potatoes & green beans

***14 oz Big Fin Swordfish Filet Mignon***

Center-cut filet mignon, blackened, Big Fin secret sauce, garlic mashed potatoes, asparagus

***Duo ½ lb Cold Water Lobster Tail***

Served with drawn butter, garlic mashed potatoes & green beans

\* \* \* \*

**Dessert (Individual)**

*Chef's Dessert Special of the Day*

\* \* \* \*

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**Add to Any Menu Selection**

***Colossal Big Fin Shells & Tails Platter***

***1 (3oz) lobster tail, 1 Alaskan Broiler claw, 2 cocktail shrimp,  
2 oysters on the ½ shell & Jumbo Alaskan king crab leg***

***Market price***

***\*Stone Crab Claws have been added***



*\*above picture is based on a platter for 1*

***If your event falls during Stone Crab Season (October 15<sup>th</sup> – May 15<sup>th</sup>)  
Claws can be added to any menu and/or platter***







### **Reception Hors D'oeuvres Menu**

#### **Meats**

Beef Tenderloin Tips with Garlic Mashed Potatoes, served in small 6oz cup  
Beef Tenderloin & Bleu Cheese Flatbread with wilted spinach & balsamic glaze (cut in 4ths)  
Chicken Yakitori with a Sweet N Spicy Sesame Soy Glaze  
Beef Sliders with Gruyere Cheese, Mushrooms and a Mustard Aioli  
BBQ Garlic Chicken Flatbread with caramelized onions (cut in 4ths)  
Lollipop Lamb Chops (2 per order)  
Kung Pao Chicken in Lettuce Wrap  
Chicken & Blackbean Spring Rolls served with Red Pepper Aioli  
Fried Alligator with remoulade sauce (serves 4)

#### **Seafood**

Sushi Rolls (Choose 1) – Tuna, Spicy Tuna, Steakhouse, California or Veggie Rolls  
Miniature Crab Cakes with Ravigote  
Blackened Shrimp Skewers with a Cajun cream sauce (3 shrimp per skewer)  
Tuna Tartar served on fried wontons (serves 12)  
Fried Oysters Rockefeller Open Faced Sliders  
Mini Maine Lobster Rolls  
Crawfish Deviled Eggs  
Smoked Salmon Deviled Eggs  
Fried Lobster Mac-N-Cheese Bites  
Blackened Catfish Sliders  
Grilled Oysters with Garlic Butter & Parmesan Cheese  
Popcorn Shrimp served with spicy cocktail sauce (serves 12)  
Fried Grouper Nuggets served with Big Fin Tartar sauce (serves 12)  
Shrimp N Grits (2 shrimp per order) (serves 12)  
New Orleans Style Gumbo Shots

#### **Vegetarian**

Fried Green Tomatoes with remoulade sauce  
Roasted Tomato Bruschetta topped with basil & parmesan cheese  
Spinach & Goat Cheese stuffed Mushrooms  
Vegetarian Potstickers (serves 12)

#### **Platters**

Vegetable Crudités - Served with ranch & blue cheese dipping sauces (serves 24)  
Artisanal Cheese Platter - Served with assorted crackers (serves 24)  
Seasonal Fresh Fruit & Berry Display (serves 24)  
Flight of Miniature Desserts (serves 12)

*\*Serving size is an approximation*

**Salad, Carving & Raw Bar Stations are available**

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