5 SHAW ALLEY

CATERING & PRIVATE EVENT GUIDE

Historic 5 Shaw Alley, New Castle, DE 19720

An inviting, flexible setting for business gatherings, celebrations and private events. Choose a venue-only rental, catering through Bliss Culinary Services, or a customized event experience.

The venue at a glance

CAPACITY	RENTAL & SERVICES
Up to 35 guests seated Up to 75 guests for standing cocktail receptions	In-house catering/event management: **$375 venue rental** 6 hours total: 1 hour setup, 4-hour event, 1 hour breakdown Additional hours: **$75 each**
Parking: limited street parking; guest parking at the Methodist Church lot on West 5th Street, about a half-block away.	Outside catering/event management: **$375 plus $200 per hour** (confirm total with event coordinator).

Discounts may be available for 501(c)(3) nonprofit organizations and charitable events.

Find your event package

EVENT STYLE	STARTING PRICE / PERSON
Light hors d'oeuvres reception — choose 3	$30
Charcuterie board	$25
Deli luncheon	$25
Pasta lunch	$26
Cocktail buffet / themed buffet / Executive buffet	$40
Outdoor cookout: fish fry / pig roast / BBQ	$35 / $40 / $30–$45
Brunch: Lite / Southern / Living High on the Hog	$25 / $40 / $65

Market pricing applies to select seafood events and custom menus. Staffing, rental and applicable equipment fees are listed later in this guide.

Cocktail receptions

Light hors d’oeuvres | $30 per person

Choose three:

• Fruit and cheese with crackers; vegetable spring rolls; vegetable samosas; mushroom tartlets; mini spanakopita

• Smoked salmon tartines; BBQ shrimp skewers; mini beef or chicken empanadas; deviled eggs • Blackened

pork tenderloin skewers; steamed or fried pot stickers

Charcuterie board | $25 per person

Soft and hard cheeses, prosciutto, capicola, sopressata, roasted peppers, artichokes, olives, cornichons, bruschetta, figs and artisan breads.

Corporate luncheons

Deli luncheon | $25 per person

Assorted roast beef, turkey, chicken and vegetarian sandwiches, with chips, soup or salad, iced tea, water and cookies or brownies.

Sandwich selection options (Boar’s Head): Italian roast beef, pastrami, corned beef, ham, turkey, honey-roasted chicken breast, liverwurst; provolone, cheddar, American and mozzarella. Vegetarian option: cheddar, sprouts, cucumber and tomato.

Pasta lunch | $26 per person

Penne, linguine or angel hair with marinara, Alfredo or aglio e olio sauce. Caesar or mixed field green salad and garlic bread. Add soup for $5 per person. Add chicken or shrimp for $5 per person.

The original deli luncheon lists a minimum guest requirement without specifying a number; please confirm when booking.

Buffet packages

Cocktail buffets start at **$40 per person**, with a **20-person minimum**. Sample menus can be tailored to your event.

Eastern Shore | $40 per person

Southern or Creole fried chicken, with two sides and dessert. An Eastern Shore crab and shrimp boil is offered seasonally on the deck at market price; ask about combining both experiences.

Possible accompaniments: mashed potatoes and gravy; buttermilk biscuits or corn cakes; potato salad or coleslaw; soup or salad; collard greens or green beans; banana pudding, bread pudding or a custom dessert.

The Executive Dinner Buffet | $45 per person

Choose two: carved beef, pork loin, turkey breast or roasted salmon. Includes Caesar or field green salad, grilled or roasted vegetables, rice pilaf or roasted/mashed potatoes, and assorted desserts. Additional protein, vegetable & starch options are available. Some proteins may require an upcharge.

Build a cocktail buffet | Starting at $40 per person

Select three protein items: Hawaiian chicken skewers; curried or classic chicken salad; chicken wings; spinach quiche; grilled shrimp skewers; BBQ pork ribs; pulled pork sliders; Mediterranean chicken kabobs; Asian beef skewers; blackened salmon bites; gumbo station; taco station (choose two proteins: chicken, beef or fish).

Premium protein additions: beef tenderloin sliders (+$15/person), mini crab cake sliders (+$5), peppercorn sliced tenderloin (+$15), scallop skewers (+$10), lamb lollipop chops (+$15), crab-stuffed shrimp (+$5), crab claw cocktail (+$10).

Select two sides: Caesar or green salad; vegetable crudités; prosciutto-wrapped asparagus; heirloom tomato bruschetta; mashed potato bar with bacon, cheddar, Parmesan, scallions and sour cream.

Buffet menus include coffee, tea and water. Alcoholic beverage packages are available on request. Gluten-free options and custom sides may carry additional charges.

Outdoor events & cookouts

Ideal for team building, corporate gatherings, bachelor/bachelorette parties, graduations and reunions. Outdoor games may include horseshoes, mini golf and lawn darts.

OUTDOOR MENU	PRICE / PERSON
Pig roast	$40
Fish fry	$35
BBQ	$30–$45
Crab feast	Market price
Cajun seafood boil	Market price

Contact us through the online contact form to discuss your outdoor event.

Brunch packages

Lite Brunch | $25 per person

Assorted bagels and toasted artisan breads, hummus and cream cheese, muffins, fresh fruit and cheese, egg/chicken/tuna salad and field green salad.

The Southern Brunch | $40 per person

Choose two egg preparations (scrambled, poached or fried), plus baguette French toast. Choose three proteins: turkey or pork sausage; turkey, beef or pork scrapple; bacon; corned beef hash; Southern fried pork chops (+$5/person). Includes home fries or hash browns, Southern-style grits, and corn cakes or buttermilk biscuits with butter and jam.

Living High on the Hog | $65 per person

Choose two egg preparations (scrambled, poached or fried); frittata +$5/person. Includes baguette French toast; sausage, scrapple, bacon and corned beef hash; home fries or hash browns and Southern-style grits; blackened salmon, fried whiting or smoked salmon with bagels; shrimp cocktail or crab legs; artisan or Caesar salad; fresh fruit or pasta salad; assorted breads. Carved ribeye roast +$15/person.

Brunch beverage option: build-your-own Tito's vodka Bloody Mary bar and mimosa bar, $20 per person. Custom brunch menus available at market price. Brunch packages include coffee and iced or hot tea.

Staffing, equipment & planning

SERVICE	RATE / GUIDELINE
Bartender	$125 per bartender + gratuity; plan 1 per 30 guests
Server	$100 per server + gratuity; plan 1 per 20 guests
Audio/visual	$50 — large-screen Bluetooth monitors; house audio system listed
Wi-Fi	Complimentary
Outside-caterer kitchen / serving equipment	$200 — chafing dishes, tableware, serving utensils, plates and flatware (confirm scope of fee)

Ready to plan? Share your event date, expected guest count, preferred menu, and whether you will use in-house or outside catering. We'll help you work through the details.

Pricing and descriptions are based on the supplied October 6 catering document. Confirm final charges, availability, service inclusions, minimums and applicable gratuity before contracting.