

Banner View

**DOWNTOWN
AQUARIUM**[®]
AN UNDERWATER ADVENTURE[®]

410 BAGBY ST. • HOUSTON, TX 77002 • 713.223.3474

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Breakfast Selections

Continental Breakfast

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee
\$15.00 per guest

with Sliced Fresh Seasonal Fruit
\$18.00 per guest

with Sliced Fresh Fruit and Breakfast Tacos
\$21.00 per guest

Breakfast Buffet

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Sliced Fruit, Choice of Hash Browns or Country Fried Potatoes, Bacon, Sausage, Scrambled Eggs, French Toast with Maple Syrup, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee
\$27.00 per guest

Fit & Healthy Buffet

Seasonal Sliced Fruit, Greek Yogurt Parfaits, Scrambled Egg Whites, Chicken Sausage, Turkey Bacon, Country Potatoes, English Muffins, Croissants served with Preserves, Butter, Protein Bars
\$26.00 per guest

Breakfast Stations

Add any station to a buffet for \$9.00 per guest. Omelet, Potato, and Waffle Stations require a Chef at \$75.00 each. Minimum of two (2) stations. One (1) Chef Attendant is required per 50 guests.

Avocado Toast Station

Toasted Breads (Multigrain, Sourdough, Gluten-Free), Sliced Avocado, Poached Eggs, Tomatoes, Pico de Gallo, Toasted Pumpkin Seeds, Cotija Cheese, Watermelon Radishes, Mango, Limes, Cilantro
\$19.00 per guest

Southern Breakfast Station

Chicken and Waffles, Biscuits and Gravy, Shrimp and Grits, Hashbrown Casserole, Breakfast Potato Hash, Apple Stuffed French Toast
\$24.00 per guest

Migas Station

Blue and White Corn Tortilla Chips, Eggs, Pico de Gallo, Queso Fresco, Salsa Verde, Roasted Salsa Roja, Monterey Jack Cheese, Black Beans, Roasted Corn, Jalapeños, Mexican Crema, Avocado, Cilantro
\$23.00 per guest
Add Chicken \$8.00
or Beef Fajitas \$12.00

Breakfast Potato Station

Shredded Hash Browns, Sweet Potato Cakes, Fingerling Potato Hash, Red Caramelized Onions, Smoked Bacon, Turkey Sausage, Gouda Cheese, Crème Fraîche, Chives, Cheese Sauce
\$16.00 per guest

Egg Benedict Station

English Muffin, Buttermilk Biscuits, Cornbread, Potato Cakes, Shredded Hash Browns, Sweet Potato Cakes, Poached Eggs, Canadian Bacon, Crispy Pancetta, Grilled Asparagus, Sautéed Spinach, Chili Flakes, Avocado, Chipotle Hollandaise Sauce
\$26.00 per guest
Add Pulled Pork \$8.00
or Jumbo Crab Meat \$12.00

Prices subject to 20% service charge plus applicable sales tax.



Breakfast Selections

(Continued)

Plated Breakfast

Choice of the following entrées:
Scrambled Eggs, Peppered Bacon,
and Sausage Links or
Eggs Benedict with Hollandaise
and Grilled Asparagus
Served with Home-style Potatoes,
Onions and Peppers

\$23.00 per guest

Smoked Salmon Display

Bagels, Cream Cheese,
Onion, Capers, Tomatoes

\$21.00 per guest

Belgian Waffle Station

Fresh Berries, Vermont Maple Syrup,
Fresh Whipped Cream,
Strawberry Sauce

\$14.00 per guest

Omelet Station

Ham, Bacon, Onion, Mushroom,
Tomato, Spinach, Sweet Peppers,
Scallion, Salsa, Cheddar and
Jack Cheese, Fresh Eggs, Egg Whites,
and Egg Beaters available

\$16.00 per guest

Selection of Breakfast Tacos (By the Dozen)

Egg, Ham and Cheese
Egg, Sausage and Cheese
Egg, Chorizo and Cheese
Egg, Potato and Cheese
Egg, Bacon and Cheese

\$4.25 each

Fresh Bakery Items

Assorted Breakfast Pastries

\$26.00 per dozen

Mexican Pastries

\$27.00 per dozen

Bagels with Cream Cheese

\$27.00 per dozen

Assorted Fresh Donuts

\$27.00 per dozen

Prices subject to 20% service charge plus applicable sales tax.



Aquarium Sea Breeze Brunch

\$49.00 per guest

Breakfast Station

Scrambled Eggs, Denver Eggs, Smoked Bacon, Turkey Sausage, Sausage Link, Hash Browns, Sweet Potato Hash, Apple-Stuffed French Toast, Grilled Asparagus

Mini Brunch Sandwiches & Sliders

Mini Croissant Sandwiches (Choice of: Ham & Brie or Turkey & Swiss)

Bagel Station

Bagel Sliders (Lox, Red Onion, Capers, Cream Cheese)

Fresh Fruit & Yogurt Parfait Station (Build Your Own)

Greek Yogurt, Vanilla Yogurt, Coconut Yogurt, Granola, Pecans, Chia Seeds, Honey, Mixed Berries, Melon, Kiwi, Dragon Fruit, Mango, Bananas, Whipped Cream

Pastry Display

Mini Croissants, Almond Croissants, Pain au Chocolat, Scones, Cinnamon Rolls, Assorted Mini Muffins, Danishes, Fruit Preserves, Butter, Lemon Curd

ACTION STATIONS

Carving Station (Choice of two)

Brown Sugar-Glazed Ham
Herb-Crusted Turkey Breast
Roasted Garlic Prime Rib with Horseradish Cream
Smoked Salmon with Dill Crème Fraîche

Eggs Benedict Station

English Muffins, Buttermilk Biscuits, Croissants, Canadian Bacon, Smoked Salmon, Crab Cakes, Pulled Pork, Spinach, Grilled Asparagus, Chives, Chipotle Hollandaise Sauce, Béarnaise Sauce

Waffle, Buttermilk Pancake & Crêpe Station (Made-to-Order)

Whipped Cream, Blueberries, Strawberries, Fried Plantains, Chocolate Chips, Lemon Curd, Cinnamon Apples, Nuts, Nutella, Maple Syrup, Fruit Compotes, Whipped Butter, Powdered Sugar, Ham, Gruyère Cheese, Spinach, Mushrooms

Omelet Station (Made-to-Order)

Bacon, Sausage, Ham, Smoked Salmon, Peppers, Mushrooms, Spinach, Tomatoes, Onions, Cheddar Cheese, Swiss Cheese, Feta Cheese, Goat Cheese

Prices subject to 20% service charge plus applicable sales tax.



Box Lunches

\$21.00 per guest

Grilled or Blackened Chicken Sandwich

Apple
Potato Chips
Pasta Salad
Cookie or Brownie
Canned Soft Drinks or Bottled Water

Roasted Turkey and Provolone Cheese Sandwich

Apple
Potato Chips
Pasta Salad
Cookie or Brownie
Canned Soft Drinks or Bottled Water

Vegetable Wrap

Portobello Mushrooms, Cheese, Cucumbers, Red Peppers, Avocado, Tomatoes,
Boom Boom Sauce, Spinach Wrap
Apple
Potato Chips
Pasta Salad
Cookie or Brownie
Canned Soft Drinks or Bottled Water

Prices subject to 20% service charge plus applicable sales tax.



Picnic Packages

GUPPY PICNIC PACKAGE

Grilled Burgers with all the fixings

(Plant-Based Burgers available upon request)

Hot Dogs with all the fixings

Choice of One of the Following Side Dishes:

Fruit Salad, Coleslaw, Baked Potato Salad,

Mac-N-Cheese or Mixed Green Salad with a Variety of Dressings

Package Includes:

Kettle Chips

Choice of One of the Following:

Assorted Cookies, S'mores Brownies

Served with Lemonade and Freshly Brewed Iced Tea

\$29.00 per adult • 17.00 per child (ages 3-10)
(ages 2 and under FREE)

SHARK ATTACK PICNIC PACKAGE

Choice of Three of the Following Entrées:

Grilled Burgers with all the fixings

(Plant-Based Burgers available upon request)

Hot Dogs with all the fixings

Smoked Sausage

BBQ Chicken Sandwiches

Choice of One of the Following Side Dishes:

Fruit Salad, Coleslaw, Potato Salad, Baked Beans,

Mac-N-Cheese or Mixed Green Salad with a Variety of Dressings

Package Includes:

Kettle Chips

Choice of One of the Following:

Variety of Frozen Treats, Assorted Cookies, Brownies, or S'mores

Served with Lemonade and Freshly Brewed Iced Tea

Soda \$3.00 per can

\$35.00 per adult • \$20.00 per child (ages 3-10)
(ages 2 and under FREE)

Prices subject to 20% service charge plus applicable sales tax.



Snacks

Snack Bars
\$4.00 each

Granola Bars
\$4.00 each

Sliced Fresh Fruit
\$5.00 per guest

Whole Fresh Fruit
\$5.00 each

Chips with Salsa
\$26.00 per quart

Chips with Guacamole
\$38.00 per quart

Hummus with Pita
\$30.00 per quart

Protein Bars
\$5.00 each

Individual Bags of Chips or Popcorn
\$3.00 each

Mixed Nuts
\$35.00 per quart

Greek Yogurt & Granola
\$5.00 per guest

Beverages

Freshly Brewed Coffee,
Decaffeinated Coffee,
Iced Tea, and Herbal Teas
\$35.00 per gallon

Assortment of Regular and Diet Soft
Drinks, Punch, and Lemonade
**\$6.00 per guest
for 4-hour package**

Sports Drinks
\$4.00 each

Bottled Water
\$3.00 each

Individual Tea Bags
\$3.00 each

Individual Cartons of Milk
or Chocolate Milk
\$3.00 each

Chilled Orange, Cranberry,
Grapefruit, or Apple Juice
\$45.00 per gallon

Tropical Fruit Punch
\$40.00 per gallon

Individual Juices
\$4.00 each

Prices subject to 20% service charge plus applicable sales tax.



Plated Lunch

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

Salads

Field Greens

Grape Tomatoes, Cucumbers, Carrots, Raspberry Vinaigrette, Creamy Herb Dressing

Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

Harvest Green Salad

Arugula, Baby Spinach, Red Leaf, Frisée, Roasted Sweet Potatoes, Goat Cheese, Apples, Candied Pecans, Dried Cranberries, House-Made Apple Cider Vinaigrette

Entrées

Grilled Chicken Breast

Herb Oil and Cilantro Rice
\$28.00 per guest

London Broil *

The classic topped with Onion Rings and Bacon
\$43.00 per guest

Pan Seared Pork Chop with Apple Bacon Jam

Topped with Cinnamon Apples
\$40.00 per guest

Herb-Crusted Beef Tenderloin *

Wild Mushroom Risotto
\$46.00 per guest

Grilled Shrimp Scampi

Olive Oil, Lemon, Parsley, Garlic, Linguine Pasta
\$29.00 per guest

Grilled Atlantic Salmon *

Seasonal Vegetables
\$31.00 per guest

Chicken Marsala

Classic Red Wine Reduction and Mushroom Sauce
\$30.00 per guest

Chicken Piccata

Capers and Lemon Butter Sauce
\$30.00 per guest

Vegetable Rigatoni Pasta

Seasonal Vegetables, Garlic, Spinach, Mushrooms, Marinara Sauce, Parmesan Cheese
\$28.00 per guest

Lunch Surf and Turf *

Beef Sirloin and Grilled Jumbo Shrimp
\$52.00 per guest

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Plated Lunch (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

Child's Plate (10 years and under)

Grilled Chicken | Chicken Tenders | Mac-N-Cheese

Salad or Fresh Fruit

Fries or Steamed Broccoli

\$20.00 per guest

Starches

Basmati Rice Pilaf

Au Gratin Potatoes

Jasmine Rice

Garlic Mashed Potatoes

Roasted Red Potatoes

Roasted Fingerling Potatoes

Vegetables

Steamed Broccoli

Green Beans

Broccolini

Maple Glazed Carrots

Brussel Sprouts

Mixed Grilled Vegetables

Desserts

Crème Brûlée

Key Lime Pie

Raspberry Cheesecake

Apple Crisp

Strawberry Shortcake

Prices subject to 20% service charge plus applicable sales tax.



Lunch Buffets

Each buffet includes a House and Caesar Salad, Assorted Breads, Iced Tea, and Coffee (Minimum 50 guests)

The Captains Tier 1 **\$35.00 per guest**

Two Entrées | Two Sides | One Dessert

The Captains Tier 2 **\$37.00 per guest**

Two Entrées | Three Sides | One Dessert

The Captains Tier 3 **\$42.00 per guest**

Three Entrées | Three Sides | One Dessert

Prices subject to 20% service charge plus applicable sales tax.



Lunch Buffets (Continued)

Each buffet includes a House and Caesar Salad, Assorted Breads, Iced Tea, and Coffee (Minimum 50 guests)

Entrées

- | | |
|------------------------------|--------------------------|
| Grilled Chicken | Chicken Fried Chicken |
| Citrus Blackened Tilapia | BBQ Meatballs |
| Chicken Parmesan | Golden Fried Shrimp |
| Chicken Tenders | Beer-Battered Fried Cod |
| Grilled Pork Chop | Tilapia Pontchartrain |
| Southern Fried Fish | Parmesan Crusted Tilapia |
| Stuffed Flounder | Blackened Catfish |
| Shrimp or Chicken Fettuccine | |

Sides

- | | |
|------------------------|-----------------------|
| Aquarium Rice | Cauliflower Casserole |
| Garlic Mashed Potatoes | Jasmine Rice |
| Roasted Red Potatoes | Cajun Rice |
| Broccoli and Cheese | Potato Hash |
| Italian Zucchini | Macaroni and Cheese |
| Glazed Carrots | Red Beans |
| Buttered Penne Pasta | Fried Green Beans |
| Mixed Vegetables | |

Desserts

- | | |
|--------------|--|
| Cheesecake | Chocolate Cake |
| Brownie | Assorted Cookies (Chocolate Chip, Oatmeal Raisin, Peanut Butter) |
| Ice Cream | |
| Key Lime Pie | |

Prices subject to 20% service charge plus applicable sales tax.



Lunch Buffets

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

Classic Deli Buffet \$36.00 per guest

Cheese and Broccoli Cream Soup

Chicken Vegetable Soup

Fresh Fruit Display

Muffaletta Sandwich

California Club Sandwich

Shrimp Tortilla Wrap

Condiments

Assorted Chips

Roasted Potato Salad

Assorted Desserts

Southwestern \$44.00 per guest

Chicken Chipotle Tortilla Soup

Field Greens

Southwest Chopped Salad

Ancho Marinated Chicken Breast

Marinated Flank Steak

Spanish Rice

Refried Beans

Chili con Queso

Flour Tortillas

Tres Leches and Flan

Prices subject to 20% service charge plus applicable sales tax.



Lunch Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

The Poseidon \$45.00 per guest

Soup of the Day

Field Greens

Assorted Dressings and Toppings

Tomato Mozzarella Basil Salad

Peppered Sirloin *

Red Wine Mushroom Reduction

Herbed Grilled Chicken

Lemon Butter Sauce

Baked Asparagus

Parmesan Cheese

Herb-Roasted Fingerling Potatoes

Peppers and Onion

Assorted Cakes and Pies

Thai Street Market \$45.00 per guest

Fresh Shrimp Thai Spring Rolls

Fresh Chicken Thai Spring Rolls

Crispy Pork Spring Rolls

Crispy Vegetable Spring Rolls

Thai Cucumber Salad

Chicken Tom Yum Soup

Thai Chicken Curry

Thai BBQ Chicken

Thai Braised Pork Belly

Chicken Satay Skewers

Stir-Fried Vegetables

Jasmine Coconut Rice

Assorted Desserts

Prices subject to 20% service charge plus applicable sales tax.

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Lunch Buffets (Continued)

Each buffet includes Roti Bread, Steamed Bun, Iced Tea and Coffee (Minimum 50 guests)

Tour of Italy \$48.00 per guest

Antipasto

Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze

Pasta Salad

Olives, Peppers, Salami

Chicken Parmigiana

Meatballs in Marinara

Italian Sausage and Peppers

Seafood Fra Diavolo with Bucatini Pasta

Italian Zucchini

Fettuccini Pasta Alfredo

Assorted Desserts

The Nautilus \$53.00 per guest

Soup of the Day

Classic Caesar Salad

Garlic Parmesan Croutons

Herb-Crusted Salmon *

Sliced Beef Tenderloin *

Red Wine Demi-Glaze

Seasonal Grilled Vegetables

Herb-Roasted Fingerling Potatoes

Peppers and Onion

Pasta Primavera

Assorted Cakes and Pies

Prices subject to 20% service charge plus applicable sales tax.

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Lunch Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

Cocina Cubana \$55.00 per guest

Cuban Sliders

Ham, Roasted Pork, Swiss Cheese, Pickles, Mustard, Sweet Roll

Empanadas

Filled with Picadillo

Assorted Salads

Tropical Fruit Platter

Lechón Asado

Slow-Roasted Pork, Mojo

Pollo Asado

Roasted Chicken, Garlic, Lime, Oregano

Picadillo

Ground Beef, Olives, Capers, Raisins, Tomatoes

Pescado al Coco

White Fish Fillet, Coconut-Lime Sauce, Peppers

Maduros

Fried Sweet Ripe Plantains

Moros y Cristianos

Black Beans, Rice

Yuca con Mojo

Boiled Yuca, Garlic Citrus Sauce

Tostones

Fried Green Plantains

Assorted Desserts

Prices subject to 20% service charge plus applicable sales tax.



Plated Dinner

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

Soup

Served by the Cup

Roasted Jalapeño Soup \$8.00 per guest	Lobster Bisque \$9.00 per guest	Loaded Baked Potato Chowder \$8.00 per guest	Italian Wedding Soup \$8.00 per guest
Roasted Tomato & Bacon Soup \$8.00 per guest	Corn & Crab Chowder \$9.00 per guest	Thai Coconut Chicken Soup \$8.00 per guest	Beef Barley Soup \$8.00 per guest
Chicken Tortilla Soup \$8.00 per guest	Cream Poblano & Roasted Corn Soup \$8.00 per guest	French Onion Soup \$8.00 per guest	

Salads

Field Greens

Grape Tomatoes, Cucumbers, Carrots,
Raspberry Vinaigrette, Creamy Herb Dressing

Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

Wedge Salad

Blue Cheese Dressing, Red Onion, Tomatoes, Bacon

Entrées

Surf and Turf *

Filet Mignon with Lobster Tail
\$78.00 per guest

Herb-Crusted Salmon *

Lemon Beurre Blanc Sauce
\$48.00 per guest

Blackened Mahi Mahi

Corn Salsa and Lemon Butter Sauce
\$48.00 per guest

Monterey Chicken

Poblano Peppers, Onions, Mushrooms, Jack Cheese
\$36.00 per guest

Filet Mignon *

Colorado Whiskey Reduction
\$61.00 per guest

Grilled Vegetable Stack

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash
and Eggplant. Served over Risotto topped with Balsamic Reduction
\$30.00 per guest

**Filet Mignon with Roasted Shallot Demi-Glaze
Garlic Butter Seared Jumbo Shrimp ***
\$56.00 per guest

Gnocchi with Porcini Mushrooms
Dry White Wine, Brown Butter, Fresh Rosemary, Thyme
\$33.00 per guest

Prices subject to 20% service charge plus applicable sales tax.

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Plated Dinner (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

Starches

Basmati Rice Pilaf

Jasmine Rice

Wild Mushroom Risotto

Roasted Garlic Penne Pasta

Whipped Yukon Gold Potatoes

Roasted Red Potatoes

Roasted Fingerling Potatoes

**Brown Sugar Glazed
Sweet Potatoes**

Vegetables

Steamed Broccoli

Broccolini

Green Beans

Maple Glazed Carrots

Creamed Corn

Roasted Root Vegetables

Mixed Grilled Vegetable Medley

**Roasted Brussel Sprouts
Balsamic Glaze**

Child's Plate (10 years and under)

Grilled Chicken | Chicken Tenders | Mac-N-Cheese

Salad or Fresh Fruit

Fries or Steamed Broccoli

\$20.00 per guest

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

The Mariner Buffet **\$55.00 per guest**

One Soup | One Green Salad | One Composed Salad
One Seafood Specialty | One Beef, Fowl or Pork
Two Sides | Two Desserts

Sunken Treasure Buffet **\$61.00 per guest**

One Soup | One Green Salad | One Composed Salad
One Seafood Specialty | One Fresh Fish | One Beef, Fowl or Pork
Three Sides | Three Desserts

A Whale of a Buffet **\$71.00 per guest**

One Soup | One Green Salad | Two Composed Salads
One Seafood Specialty | One Fresh Fish | Two Beef, Fowl or Pork
Four Sides | Three Desserts

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

Soup

Lobster Bisque

Roasted Jalapeño

Chicken Tortilla

Cream of Mushroom

Corn & Crab Chowder

Cream Poblano & Roasted Corn

Loaded Baked Potato Chowder

Thai Coconut Chicken

French Onion

Italian Wedding

Beef Barley

Green Salads

Field Greens

Grape Tomatoes, Cucumbers,
Carrots, Raspberry Vinaigrette,
Creamy Herb Dressing

Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta
Cheese, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Hearts of Romaine,
Shaved Romano, Shaved Parmesan,
Garlic Croutons

Kale and Quinoa Salad

Pears, Parmesan, Almonds,
Lemon Vinaigrette

Greek Tomato Salad

Feta Cheese, Kalamata Olives,
Red Onions, Roma Tomatoes,
Feta Vinaigrette

Composed Salads

Tomato, Basil, and Fresh Mozzarella

Balsamic Vinaigrette

Chicken Salad

Sliced Red Grapes, Celery,
Roasted Pecans, and Dried Cherries
on a Bed of Greens

Greek Salad

Feta Cheese, Capers, Cucumbers,
Peppers, Cherry Tomatoes,
Black Olives, Artichokes,
Red Onions

Tuscan Tortellini Salad

Cheese Tortellini, Prosciutto,
Sun-Dried Tomatoes,
Baby Spinach with Olive Oil,
Honey, Balsamic Vinegar

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

All Buffets Include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

Seafood Specialties

Parmesan Crusted Tilapia

Grilled Jumbo Shrimp
Avocado Pico and Cilantro Lime Sauce

Cajun Tilapia
Lemon Butter and Grilled Corn Salsa

Jumbo Lump Crab Cakes
Sweet Corn Relish

Blackened Mahi Mahi
Mango Salsa

Herb-Crusted Salmon *
Lemon Beurre Blanc Sauce

Tequila Lime Mahi Mahi
Pineapple Mango Slaw

Beef, Fowl, or Pork

Baked Chicken Parmesan
Marinara Sauce, Olive Oil, Fresh Garlic,
Crushed Red Peppers, Basil

Oven Roasted Chicken
White Wine, Lemon, Garlic, Capers

**Bacon-Wrapped
Roasted Pork Loin**
Fresh Herbs and Natural Au Jus

Roasted Top Sirloin *
Horseradish Cream and Au Jus

Starches

Basmati Rice Pilaf
Jasmine Rice
Roasted Garlic Penne Pasta

Whipped Yukon Gold Potatoes
Roasted Red Potatoes

Roasted Fingerling Potatoes
**Brown Sugar Glazed
Sweet Potatoes**

Vegetables

Steamed Broccoli
Broccolini
Green Beans
Maple Glazed Carrots

Creamed Corn
Roasted Root Vegetables
Mixed Grilled Vegetable Medley
Roasted Brussel Sprouts
Balsamic Glaze

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Dinner Buffets (Continued)

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

Desserts \$14.00 per guest

Chef's Choice Assorted Display

Spring

Brûlée Vanilla Bean Cake

White Chocolate Whipped Cream

Strawberry Rhubarb Tarts

Orange Raspberry Trifle

Chocolate Crème Brûlée

Summer

Sugared Poppy-Seed Cakes

Fresh Strawberry and Basil

Key Lime Tarts

S'mores Brownie Bites

German Chocolate Cheesecake

Fall

Palisade Peach Tarts

Apple Dumplings

Lemon Bars

Pumpkin Spice Cakes

Cream Cheese Frosting

Winter

Chocolate Cherry Mousse

Peppermint Cheesecake

Double Chocolate Brownie Bites

Italian Honey Cookies

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

Noches de La Habana \$65.00 per guest

Appetizer

Mini Ropa Vieja Tostones

Shredded Beef, Crisp Green Plantains, Garlic Aioli

Camarones al Ajillo

Sautéed Shrimp, Garlic, Olive Oil, White Wine

Cuban Sliders

Ham, Roast Pork, Swiss Cheese, Pickles, Mustard, Sweet Rolls

Salad

Avocado & Heirloom

Tomato Salad

Red Onions, Citrus Vinaigrette

Hearts of Palm & Mango Salad

Arugula, Herbs, Passionfruit Dressing

Ensalada de Quinoa Cubana

Quinoa, Black Beans, Corn, Peppers, Cilantro, Lime

Entrées

Lechón Asado

Slow-Roasted Marinated Pork, Mojo

Pollo al Mojo de Ajo

Garlic-Lime Marinated Grilled Chicken Thighs

Ropa Vieja

Shredded Flank Steak, Peppers, Onions, Tomatoes

Pescado a la Cubana

Snapper Sautéed Criolla-Style, Tomato Sauce

Sides

Moros y Cristianos

Black Beans, Rice

Yuca Frita

Fried Cassava Sticks, Cilantro-Garlic Dipping Sauce

Tostones

Fried Green Plantains

Maduros

Sweet Fried Ripe Plantains

Arroz Amarillo

Cuban Yellow Rice, Vegetables

Desserts

Coconut Tres Leches Cake

Soft Sponge Cake soaked in Three Milks, Coconut

Flan de Banana

Caramelized Banana Custard

Pastelitos de Guayaba

Puff Pastries filled with Guava, Cream Cheese

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

Each buffet includes Tortillas, Chips and Salsa, Iced Tea and Coffee (Minimum 50 guests)

Fiesta Mexicana **\$68.00 per guest**

Appetizer

Mini Tostadas de Ahi Tuna

Ahi Tuna, Avocado Mousse, Chipotle Crema, Crispy Corn Rounds

Mini Tacos de Camarón al Pastor

Grilled Shrimp, Achiote, Pineapple, Mini Corn Tortilla

Guacamole Trio

Mango-Habanero, Roasted Corn, Cotija, Blue Corn Tortilla Chips

Sopes de Short Rib

Braised Short Rib, Black Bean Purée, Mini Corn Cakes

Salads

Ensalada de Nopalitos

Cactus, Cherry Tomato, Red Onion, Avocado, Queso Fresco, Lime Vinaigrette

Jicama & Orange Salad

Jicama, Orange, Watercress, Chili-Lime Dressing, Pepitas

Grilled Peach & Mixed Greens Salad

Grilled Peach, Mixed Greens, Goat Cheese, Candied Pecans, Pickled Red Onions, Maple-Balsamic Vinaigrette

Entrées

Chile Relleno de Mariscos

Poblano Pepper, Seafood, Roasted Tomato Crema

Pescado al Pastor

Grilled Mahi Mahi, Pineapple-Chile Glaze, Pickled Onions

Costillas en Salsa Verde

Pork Ribs, Roasted Tomatillos, Jalapeños, Garlic, Cilantro

Enchiladas de Res

Braised Beef, Corn Tortillas, Guajillo Chile Sauce, Oaxaca Cheese

Sides

Esquites

Roasted Corn, Epazote, Lime, Chile, Cotija

Arroz a la Mexicana

Tomato-Saffron Rice, Herbs

Frijoles de la Olla

Heirloom Beans, Avocado Leaf, Epazote

Tortillas Hechas a Mano

Corn Tortillas, Flour Tortillas

Desserts

Pastel de Tres Leches con Frutas Tropicales

Sponge Cake, Mango, Passionfruit

Churros with Chocolate Sauce

Cinnamon Sugar

Flan de Queso

Cheesecake Flan, Orange Zest, Caramelized Sugar Glaze

Mousse de Maracuyá

Passion Fruit Mousse, Mezcal-Infused Whipped Cream

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

Flavors of Japan \$70.00 per guest

Appetizer

California Roll

Crab (Imitation Crab Available), Avocado, Cucumber, Sesame Seeds

Spicy Tuna Roll

Tuna, Spicy Mayo, Chili Sauce

Philadelphia Roll

Smoked Salmon, Cream Cheese, Cucumber

Salad

Sunomono (Cucumber Salad)

Sliced Cucumbers, Sweet Vinegar Dressing, Sesame Seeds, Seaweed

Edamame Salad

Corn, Red Peppers, Sesame Dressing

Entrées

Chicken Teriyaki

Grilled Chicken, Sweet Soy-Based Teriyaki Sauce

Karaage

Japanese-Style Fried Chicken, Soy, Ginger

Tonkatsu

Breaded and Deep-Fried Pork Cutlet, Tonkatsu Sauce

Beef Sukiyaki

Sliced Sirloin, Vegetables, Sweet Soy Broth

Tempura Shrimp

Lightly Battered Fried Shrimp

Sides

Lemon Rice

Vegetable Tempura

Lightly Battered Fried Vegetables

Sauteed Bok Choy

Desserts

Japanese Cheesecake

Japanese-Style Strawberry Shortcake

Sponge Cake, Whipped Cream, Fresh Strawberries

Prices subject to 20% service charge plus applicable sales tax.



Dinner Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

La Table de France \$75.00 per guest

Appetizer

Cheese Display

Brie, Camembert, Roquefort, Comté, Chèvre, Gruyère, Fig Jam, Nuts, Grapes, Sliced Baguette, Crackers

Salad

Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze

Pasta Salad

Olives, Peppers, Salami

Entrées

Coq au Vin

Chicken Braised in Red Wine, Mushrooms, Pearl Onions

Boeuf Bourguignon

Tender Beef Stew in Red Wine

Beef Tenderloin Medallions*

with Béarnaise Sauce

Pork Tenderloin

with Apple Calvados Sauce

Salmon en Croûte*

Baked Salmon in Puff Pastry, Spinach, Cream Cheese

Sides

Ratatouille

Stewed Zucchini, Eggplant, Peppers, Tomatoes

Gratin Dauphinois

Creamy Scalloped Potatoes, Cheese

Haricots Verts Almondine

Green Beans, Butter, Toasted Almonds

Desserts

Salted Crème Brûlée

Éclairs & Profiteroles

Filled with Chocolate and Vanilla Cream

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Cold Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour
(Minimum 50 pieces ordered per item)

Jamaican Jerk Shrimp

Mango Salsa served on a Spoon
\$3.95 per piece

Strawberry & Goat Cheese Bruschetta

Balsamic Glaze
\$3.95 per piece

Southwest Chicken

on a Toasted Tortilla
\$3.50 per piece

Smoked Salmon and Boursin Cheese

on a Cucumber Wheel
\$4.75 per piece

Zucchini Fritters

Feta Cheese and Yogurt Sauce
\$3.50 per piece

Prosciutto, Melon & Mozzarella Skewer

\$4.95 per piece

Beef Tenderloin*

Horseradish Cream on Toasted Crostini
\$5.95 per piece

Ahi Tuna*

on a Wonton Crisp
\$4.95 per piece

Scallop Ceviche*

on a Spoon
\$4.75 per piece

Bacon Wrapped Date

Stuffed with Blue Cheese and Honey
\$3.75 per piece

Red Pepper Hummus

with Kalamata Olives on Cucumber
\$3.50 per piece

Shrimp Cocktail

Spicy Cocktail Sauce,
served in a Shooter Glass
\$3.75 per piece

Lobster Salad on Cucumber Round

Lemon Aioli, Dill
\$6.95 per piece

Crab Mango Salad in Phyllo Cup

Chili-Lime Vinaigrette
\$5.95 per piece

Mini Ahi Poke Cones*

Sesame-Miso Cones, Avocado
\$6.50 per piece

Cold Smoked Scallop Tartare*

Black Sesame Crisps
\$6.25 per piece

Duck Breast & Fig Jam Crostini*

Whipped Blue Cheese
\$6.75 per piece

Chimichurri Steak Roll-Up*

Grilled Pepper Strip, Queso Fresco
\$6.25 per piece

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Hot Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour
(Minimum 50 pieces ordered per item)

Bacon Wrapped Scallop
\$5.00 per piece

Pot Stickers
with Soy Lime Dipping Sauce
\$3.50 per piece

Baked Crab Stuffed Mushroom
\$4.00 per piece

Chicken or Beef Satay *
with Spicy Peanut Sauce
\$4.00 per piece

Crab Cake
with Roasted Red Pepper Coulis
\$5.00 per piece

**Bacon Wrapped Seafood
Stuffed Jumbo Shrimp**
\$5.00 per piece

Steak Medallion Skewer *
Cherry Tomato and Chimichurri
\$5.50 per piece

Brie Cheese
with Cranberry
\$3.75 per piece

Beef Wellington *
\$5.50 per piece

Three Cheese Baked Arancini
with Marinara Sauce
\$3.50 per piece

Spinach and Cheese Turnover
\$3.50 per piece

Pancetta Crisps
with Grilled Pears, Goat Cheese, Honey
\$4.00 per piece

Mini Lobster Grilled Cheese
with Tarragon Butter
\$6.50 per piece

Shrimp & Grits Bite
with Cajun Cream
\$5.75 per piece

Mini Gator Tacos
with Slaw and Chipotle Aioli
\$6.50 per piece

Clam Casino Tartlet
with Bacon, Peppers, and Garlic Butter
\$5.75 per piece

Mini Chicken & Waffles
with Hot Honey Drizzle
\$5.25 per piece

Korean BBQ Beef Sliders
with Pickled Vegetables
\$6.25 per piece

Chorizo & Manchego Empanadas
with Chipotle Aioli
\$5.25 per piece

Spiced Lamb Meatballs
with Mini Yogurt Dipping Sauce
\$6.75 per piece

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Gluten-Sensitive Options

Starters & Salads

Mixed Greens Salad Bar

Gluten-Free Dressings: Balsamic, Citrus Vinaigrette, Oil & Vinegar

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

Roasted Beet & Citrus Salad

Arugula, Goat Cheese, Pistachios, Orange Vinaigrette

Shrimp & Avocado Ceviche Cups

Served in Endive Leaves

Charcuterie Skewers

Cured Meats, Cheese, Olives, Grape Tomatoes

Entrées

Grilled Herb Chicken

Lemon Garlic Marinade

Salmon with Mango Salsa*

Oven-Roasted or Grilled

Slow Braised Short Ribs

Red Wine Reduction

Stuffed Bell Peppers

Quinoa, Vegetables, Tomato Sauce

Carving Board Meats*

Prime Rib, Turkey, Pork Loin (Roasted or Herb-Seasoned)

Sides

Roasted Garlic Mashed Potatoes

Roasted Sweet Potatoes

Rosemary or Cinnamon-Maple Glaze

Sautéed Green Beans with Almonds

Grilled Vegetables

Rice Pilaf

Quinoa Pilaf

Cranberries, Herbs

Polenta Cakes

Wild Mushrooms or Tomato Compote

Desserts

Crème Brûlée

Classic or Seasonal Flavors: Pumpkin, Chocolate, Orange

Flourless Chocolate Cake

Chocolate-Dipped Strawberries

Rice Pudding

with Cardamom and Pistachios

Mini Cheesecakes

Almond Gluten-Free Crust

Poached Pears

Red Wine Reduction

Prices subject to 20% service charge plus applicable sales tax.

*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Vegetarian & Vegan Options

Starters & Salads

Winter Greens Salad (Vegan)

Kale, Arugula, Shaved Brussels Sprouts, Dried Cranberries, Walnuts, Citrus Vinaigrette

Roasted Beet & Orange Salad (Vegan)

Baby Spinach, Blood Oranges, Toasted Pistachios, Balsamic Reduction

Lentil & Quinoa Salad (Vegan)

Red Lentils, Tri-Color Quinoa, Cucumber, Cherry Tomatoes, Lemon-Herb Dressing

Caesar Salad (Vegan)

Romaine, Chickpea Croutons, Vegan Parmesan, Cashew Caesar Dressing

Stuffed Mushrooms (Vegan)

Wild Rice, Cranberries, Walnuts, Herbs

Vegetarian & Vegan Soups

Butternut Squash with Sage (Vegetarian)

Purée of Squash, Cream, Crispy Sage Garnish

Carrot Ginger Coconut Soup (Vegan)

Roasted Carrots, Fresh Ginger, Coconut Milk

Tuscan White Bean & Kale (Vegan)

Cannellini Beans, Kale, Tomato, Garlic, Rosemary

Moroccan Chickpea & Tomato Soup (Vegan)

Chickpeas, Tomato, Cumin, Harissa, Warm Spices

Entrées

Beyond Pasta® (Vegan)

Beyond Meatballs™, Zucchini Noodles, Spicy Tomato Sauce, Vegan Cheese

Stuffed Acorn Squash (Vegan)

Wild Rice, Cranberries, Pecans, Herbs

Lentil & Vegetable Shepherd's Pie (Vegan)

Savory Lentils, Vegetables, Mashed Potatoes

Butternut Squash Risotto (Vegan)

Arborio Rice, Sage, Olive Oil

Chickpea & Sweet Potato Tagine (Vegan)

Moroccan-Style Stew, Cinnamon, Cumin, Apricots

Eggplant Involtini (Vegan)

Rolled Eggplant, Cashew Ricotta, Marinara

Sides

Maple-Glazed Carrots (Vegan)

Hint of Thyme

Roasted Garlic Mashed Cauliflower (Vegan)

Sautéed Green Beans with Toasted Almonds (Vegan)

Roasted Root Vegetables (Vegan)

Parsnips, Carrots, Sweet Potatoes, Beets

Wild Mushroom & Herb Rice Pilaf (Vegan)

Coconut Curry Sweet Potatoes (Vegan)

Desserts

Chocolate Avocado Mousse (Vegan)

Rich, Creamy, Naturally Sweetened

Coconut Rice Pudding (Vegan)

Cinnamon, Cardamom

Apple Cranberry Crisp (Vegan)

Oat Crumble Topping, Served Warm

Chocolate Ganache Tart (Vegan)

Almond Crust, Dark Chocolate Filling, Sea Salt

Poached Pears in Red Wine (Vegan)

Coconut Yogurt

Prices subject to 20% service charge plus applicable sales tax.



Vegetarian & Vegan Options (Continued)

Cold Hors D'oeuvres

Whipped Ricotta & Roasted Beet Tartlet (Vegetarian)

Pistachio Dust, Micro Basil

\$4.95 per piece

Caprese Skewer (Vegetarian)

Cherry Tomato, Basil, Mozzarella Pearl, Balsamic Reduction

\$4.75 per piece

Mini Endive Cups (Vegetarian)

Citrus Goat Cheese Mousse, Candied Pecans

\$5.25 per piece

Truffled Wild Mushroom Duxelle

on Parmesan Crisp (Vegetarian)

Chives

\$5.25 per piece

Watermelon Cube with Feta & Mint (Vegetarian)

Balsamic Glaze Pipette

\$4.75 per piece

Avocado & Tomato Tartare (Vegan)

Cucumber Slice, Micro Cilantro

\$4.75 per piece

Golden Beet Carpaccio Roll-Up (Vegan)

Cashew Cheese, Arugula

\$4.95 per piece

Hot Hors D'oeuvres

Mini Truffle Mac & Cheese Cups (Vegetarian)

Parmesan Crisp

\$5.00 per piece

Wild Mushroom Tartlet (Vegetarian)

Gruyère, Fresh Thyme

\$4.95 per piece

Sweet Potato & Caramelized Onion Puff (Vegetarian)

Flaky Pastry, Balsamic Glaze

\$4.75 per piece

Roasted Red Pepper & Feta Phyllo Triangle (Vegetarian)

Mediterranean Inspired

\$4.75 per piece

Mini Falafel Slider (Vegan)

Pita Crisp, Lemon Tahini

\$4.95 per piece

Stuffed Spicy Mini Peppers (Vegan)

Herbed Quinoa, Romesco Sauce

\$4.75 per piece

Crispy Cauliflower Bites (Vegan)

Sweet Chili Glaze

\$4.50 per piece

Mushroom Bao (Vegan)

Hoisin Braised Mushroom, Steamed Bun, Pickled Vegetables

\$5.50 per piece

Prices subject to 20% service charge plus applicable sales tax.



Combo Options

Minimum 50 Guests

Filet & Herb-Grilled Chicken *

Petite Filet Mignon, Red Wine Demi-Glace, Grilled Chicken Breast, Lemon-Thyme Jus, Garlic Mashed Potatoes, Haricots Verts
\$55.00 per guest

Short Rib & Chicken Roulade

Braised Boneless Short Rib, Creamy Polenta, Spinach-Stuffed Chicken Roulade, Roasted Pepper Sauce, Seasonal Vegetables
\$57.00 per guest

Beef Medallions & Chicken Piccata *

Grilled Medallions, Mushroom Bordelaise, Breaded Chicken, Lemon-Caper Sauce, Wild Rice Pilaf, Grilled Asparagus
\$49.00 per guest

Surf & Turf Classic *

Filet Mignon, Rosemary Jus, Grilled Shrimp Skewer, Truffle Mashed Potatoes, Baby Carrots
\$60.00 per guest

Braised Beef & Scallops

Red Wine-Braised Beef Short Rib, Seared Scallops, Citrus Beurre Blanc, Creamy Risotto, Grilled Vegetables
\$60.00 per guest

Stuffed Chicken & Seared Salmon *

Fontina and Spinach-Stuffed Chicken Breast, Pan-Seared Salmon, Dill Cream, Roasted Yukon Potatoes, Snap Peas
\$47.00 per guest

Grilled Chicken & Coconut Shrimp

Grilled Citrus Chicken Breast, Coconut-Crusted Shrimp, Mango Chili Glaze, Cilantro Rice, Sautéed Vegetables
\$40.00 per guest

Cajun Ribeye & Blackened Chicken *

Cajun-Spiced Ribeye, Creole Mustard Demi, Blackened Chicken Breast, Smoked Tomato Cream Sauce, Dirty Rice, Sautéed Collard Greens
\$55.00 per guest

Andouille-Stuffed Chicken & BBQ Brisket

Chicken Breast Stuffed with Andouille, Peppers, Cheese, Slow-Cooked Brisket, Spicy Bourbon BBQ Glaze, Roasted Sweet Potato Mash, Okra
\$42.00 per guest

Sirloin & Crab Cake Duo *

Grilled Sirloin Steak, Peppercorn Demi-Glace, Lump Crab Cake, Remoulade Drizzle, Sweet Corn-Potato Hash, Grilled Zucchini Ribbon Nest, Cajun-Dusted Frizzled Leeks
\$48.00 per guest

Cajun Filet & Crawfish Étouffée *

Blackened Petite Filet Mignon, Garlic-Herb Butter, Crawfish Étouffée, White Rice, Charred Okra, Grilled Corn on the Cob
\$58.00 per guest

Creole Sirloin & Blackened Shrimp *

Grilled Sirloin, Creole Peppercorn Sauce, Blackened Gulf Shrimp, Cheese Grits, Green Bean Almondine
\$45.00 per guest

Sirloin & Lobster Étouffée *

Grilled Sirloin, Smoked Paprika Demi-Glace, Lobster Tail, Crawfish Reduction, Étouffée Rice, Heirloom Baby Squash, Roasted Tomato Confit
\$52.00 per guest

Herb-Roasted Chicken Roulade & Lobster Étouffée

Airline Chicken Breast Stuffed with Trinity Vegetables, Andouille, Goat Cheese, Butter-Poached Lobster Tail, Crawfish Étouffée, White Cheddar Grit Cake, Haricots Verts
\$51.00 per guest

Blackened Redfish & Filet Medallion *

Pan-Seared Redfish, Crawfish Velouté, Beef Tenderloin Medallion, Smoked Tomato Bordelaise, Roasted Garlic Mashed Potatoes, Sautéed Baby Vegetables
\$60.00 per guest

Prices subject to 20% service charge plus applicable sales tax.

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Aquarium Displays

Domestic and International Cheese Display

Imported Cheese, Fresh Seasonal Fruits, Berries, Sun-Dried Fruits, Nuts, Sliced Bread, Crackers

\$8.25 per guest

Vegetable Crudités

with Ranch and Creamy Avocado Dips

Small (Serves 50) | \$110.00

Medium (Serves 100) | \$190.00

Large (Serves 200) | \$330.00

Baked Brie En Croûte

Stuffed with choice of Toasted Almonds and Raspberries, Sun-Dried Tomatoes and Basil or Caramel and Pecan Praline.

Served with Sliced French Bread

\$120.00 per display (Serves 20–30)

\$220.00 per display (Serves 50–75)

Antipasto Display

Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives, and Artisan Bread

\$10.00 per guest

Jumbo Shrimp

Served on ice with Lemon Wedges, Horseradish, and Cocktail Sauce

\$4.00 per piece

Smoked Salmon Display

Smoked Salmon, Capers, Red Onion, Chopped Egg, Cream Cheese, Lemon, Chives, Mini Bagels

\$12.00 per Guest (Minimum 20 guests)

Garden Salad Bar

Garden Greens with Assorted Dressings and Toppings

\$10.00 per guest

Antipasto Vegetables

Grilled Asparagus, Marinated Baby Carrots, Imported Green and Black Olives, Marinated Mushrooms, Roasted Red and Yellow Peppers

\$6.00 per guest

Pineapple Palm Tree Tropical Display

Fruit, Cheese Kabobs

\$550 per display (200 kabobs)

Rustic Artisan Cheese & Charcuterie Board

Salami, Prosciutto, Capicola, Domestic and Imported Cheeses, Fig Jam, Cornichons, Marcona Almonds, Whole Grain Mustard, Dried Fruits, Grapes, Artisanal Crackers

\$18.00 per guest

French Country Display

Brie, Roquefort, Comté, Cornichons, Dijon Mustard, Sliced Baguette, Herbed Butter, Seasonal Fruits

\$15.50 per guest

Spanish Tapas Board

Manchego, Serrano Ham, Chorizo, Marinated Olives, Marcona Almonds, Romesco Dip, Tomato Bread

\$17.00 per guest

Mini Ceviche Bar

Shrimp, Scallop, Tuna, Vegetarian Ceviche, Petite Cups, Plantain Chips, Microgreens

\$18.50 per guest

Prices subject to 20% service charge plus applicable sales tax.



Aquarium Displays (Continued)

Smoked & Cured Fish Board

Gravlax, Smoked Trout, Smoked Salmon, Pickled Onions, Cucumbers, Dill Cream, Rye Crostini

\$25.00 per guest

Roasted Vegetable Showcase

Heirloom Carrots, Tri-Color Cauliflower, Balsamic Brussels Sprouts, Shishito Peppers, Grilled Zucchini, Chimichurri Dip

\$12.00 per guest

Heirloom Tomato & Burrata Display

Basil Oil, Aged Balsamic, Sea Salt, Grilled Crostini

\$11.00 per guest

Asian Street Market Display

Vietnamese Spring Rolls, Thai Chicken Satay Skewers, Korean Veggie Dumplings, Sweet Chili Sauce, Peanut Dipping Sauce

\$19.00 per guest

Latin-Inspired Display

Mini Empanadas, Guava BBQ Baby Back Ribs, Mojo-Marinated Grilled Chicken Bites, Yuca Fries, Fried Plantains, Grilled Corn Esquites, Avocado Crema, Queso Fresco

\$23.50 per guest

Korean BBQ Display

Beef Bulgogi Skewers, Korean Fried Chicken Bites, Kimchi, Rice Cakes, Japchae Noodles, Spicy Cucumber Salad, Gochujang Sauce, Soy-Sesame Glaze, Garlic-Chili Oil

\$20.00 per guest

Sushi Rolls Display

Pickled Ginger, Wasabi, Soy Sauce, Ponzu, Sriracha Mayo, Wakame Seaweed Salad, Cucumber Sunomono Salad, Edamame with Sea Salt

California Roll: Crab, Avocado, Cucumber

Spicy Tuna Roll*: Tuna, Sriracha, Scallions

Philadelphia Roll: Smoked Salmon, Cream Cheese, Cucumber

Shrimp Tempura Roll: Fried Shrimp, Avocado, Eel Sauce

Eel & Avocado Roll: Unagi, Avocado, Sweet Soy Glaze

Veggie Roll: Avocado, Cucumber, Carrot, Asparagus

\$25.00 per guest

Grain Bowl Display

Quinoa, Farro, Wild Rice, Jasmine Rice, Spicy Chickpeas, Soft-Boiled Eggs, Roasted Sweet Potatoes, Grilled Zucchini, Grilled Squash, Steamed Broccoli, Corn & Black Bean Salsa, Wild Roasted Mushrooms, Grilled Onions, Tahini Lemon Dressing, Chimichurri, Ponzu Lime Sauce, Cilantro Lime Vinaigrette

\$17.50 per guest

Vegan Charcuterie Display

Plant-Based Meats, Nut Cheeses, Pickled Vegetables, Roasted Nuts, Grilled Sourdough, Fruit Compotes

\$23.00 per guest

Breads of the World Display

Focaccia, Naan, Lavash, Sourdough, Grissini, Garlic Herb Butter, Chili Lime Butter, Honey Cinnamon Butter, Flavored Olive Oils

\$7.00 per guest

Chocolate Fondue Display

Dark Chocolate, Milk Chocolate, White Chocolate, Strawberries, Banana, Pineapple, Marshmallows, Pound Cake, Biscotti, Pretzel Rods

\$14.00 per guest

Cupcake & Cookie Tower

Seasonal Mini Cupcakes, French Macarons, Iced Sugar Cookies, Chocolate Chip Cookies, Snickerdoodle Cookies

\$10.00 per guest

Prices subject to 20% service charge plus applicable sales tax.

* CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Action Stations

Minimum of Three (3) Stations Up to Two (2) Hours of Service Included. One (1) Attendant per 75 Guests Required.

\$75.00 per attendant

Pasta Station

Cheese-Stuffed Tortellini, Cavatappi,
Linguine Pasta with Marinara, Alfredo and Pesto Sauces, Shrimp,
Grilled Chicken, Sausage, Spinach, Roasted Red Peppers, Zucchini,
Yellow Squash, Black Olives, Broccoli, Tomatoes,
Parmesan Cheese, Shallots, Garlic, Basil, Extra Virgin Olive Oil
\$17.00 per guest

Baked Potato Station

Russet and Sweet Potatoes with Butter, Cheddar Cheese, Bacon,
Sour Cream, Chives, Broccoli, Mushrooms, Brown Sugar
\$8.25 per guest
Add Barbeque Beef \$15.00 per guest
Add Southwest Chicken \$13.00 per guest
Add Grilled Shrimp \$15.00 per guest

Guacamole and Salsa Station

Beef, Chicken, Black Beans, and Fire-Roasted Corn
with choice of Sour Cream, Assorted Salsas,
Cheddar Cheese, Lettuce, Tomato
\$13.00 per guest

Quesadilla Station

Grilled Chicken, Fajita Beef, Cheddar Cheese,
Oaxaca Cheese, Mushrooms, Grilled Onions, Pico de Gallo,
Spinach, Roasted Salsa, Sour Cream, Guacamole
\$16.00 per guest
Add Shrimp \$5.25 per guest

Salad Trio Station

Caesar, Greek, Mixed Greens
\$10.50 per guest

Fajita Taco Station

Marinated Beef and Chicken Fajita, Grilled Onions,
Peppers, Guacamole, Cheddar Cheese, Sour Cream,
House Salsa, Pico de Gallo, Flour Tortillas
\$19.25 per guest

Fried Rice Station

Chicken, Beef, Crab, Shrimp, Roasted Corn,
Mushroom Medley, Fresh Peas, Asparagus
\$15.00 per guest

Street Tacos

Fajita Beef, Chicken Guisada, Pork Pastor,
Mini Corn and Flour Tortillas, Chopped Onions,
Chopped Cilantro, Limes, Queso Fresco,
Corn Salsa, Grilled Pineapple, Grilled Onions and Peppers,
Salsa De Árbol, Salsa Verde, Condiments
\$19.25 per guest

Macaroni & Cheese Station

Triple Cheese Sauce, White Jalapeño Queso, Bacon, Chicken,
Sausage, Shrimp, Cheese, Mushrooms, Onions, Peppers, Tomatoes,
Jalapeños, Served in a Martini Glass
\$15.00 per guest

Mashed Potato Station

Roasted Garlic Mashed Potatoes, Butter, Cheddar Cheese, Bacon,
Chives, Sour Cream, Steamed Broccoli
\$8.25 per guest
Add Barbeque Beef \$15.00 per guest
Add Southwest Chicken \$13.00 per guest
Add Grilled Shrimp \$15.00 per guest

Prices subject to 20% service charge plus applicable sales tax.



Action Stations (Continued)

Minimum of Three (3) Stations Up to Two (2) Hours of Service Included. One (1) Attendant per 75 Guests Required.

\$75.00 per attendant

Slider Station

Beef Patty, Chicken, Pulled Pork, Lettuce, Tomato, Onion, Cheese, Chipotle Mayo, BBQ Sauce, Pickles

\$19.00 per guest

Fried Potato Station

Fries, Tater Tots, Shoestring Potatoes, and Sweet Potato Fries with a Choice of Toppings: Cheese Sauce, Guacamole, Bacon Bits, Diced Onions, Tomatoes, Jalapeños

\$14.00 per guest

Add Fried Onion Rings \$3.00 per guest

Add Chili \$6.00 per guest

Chili Station

Pork, Turkey and Beef Chili, Roasted Corn, Sour Cream, Fritos, Tortilla Chips, Beans, Cheddar Cheese, Jalapeños, Onions, Tomatoes, Avocado, Crackers, Cornbread, Assorted Hot Sauces, Condiments

\$17.00 per guest

Add Shrimp \$5.25 per guest

Paella Station

Saffron Rice, Spanish Chorizo, Shrimp, Chicken, Mussels, Calamari, Bell Peppers, Caramelized Onions, Green Onions, Mushrooms, Red Pepper Flakes

\$25.00 per guest

Gumbo Station

Shrimp, Chicken, Sausage, Crawfish, White Rice, Cajun Rice, Green Onions, Peppers, Tomatoes, Fried Okra, Crackers, Cornbread, Hot Sauces

\$16.00 per guest

Ice Cream Bar

Chocolate, Strawberry, and Vanilla Ice Cream with Choice of Chocolate, Strawberry, and Pineapple Toppings, Walnuts, Pecans, Sprinkles, Chocolate Chips, Cherries, M&M's™, Whipped Cream, Oreo's™, Butterfinger™

\$14.00 per guest

S'mores Roasting Bar

Dark, Milk and Peanut Butter Chocolate, Marshmallows, and Graham Crackers

\$12.50 per guest

Prices subject to 20% service charge plus applicable sales tax.



Action Stations (Continued)

Minimum of Three (3) Stations Up to Two (2) Hours of Service Included. One (1) Attendant per 75 Guests Required.

\$75.00 per attendant

Kobe Beef Sliders Station

Brioche Buns, Bacon, Caramelized Red Onions, White Cheddar,
Pepper Jack, Provolone, Mushrooms, Pickles, Lettuce, Tomatoes,

Signature Sauces

\$21.00 per guest

Vegan Power Bowl Station

Quinoa, Farro, Baby Greens

Toppings: Roasted Sweet Potato, Avocado, Chickpeas, Edamame,

Beets, Spiced Nuts

Dressings: Tahini, Lemon-Herb, Maple Balsamic

\$21.00 per guest

Ramen Noodle Bar

Broths: Pork Tonkotsu, Miso

Proteins: Chashu Pork, Chicken, Tofu

Toppings: Soft-Boiled Eggs, Nori, Bamboo Shoots, Corn, Bean

Sprouts, Scallions, Pickled Ginger

\$21.00 per guest

Savory Crepe Station

Made-to-Order Crepes

Fillings: Chicken Florentine, Beef Stroganoff, Ratatouille, Ham &

Gruyère, Mushrooms, Spinach

Sauces: Mornay, Tomato Coulis, Béarnaise

\$25.00 per guest

Gnocchi Sauté Station

Pan-Sautéed Gnocchi

Toppings: Shrimp, Italian Sausage, Grilled Chicken, Mushrooms,
Spinach, Artichoke Hearts, Roasted Red Peppers, Pancetta, Roasted

Tomatoes, Parmesan

Sauces: Pesto Cream, Lemon Butter Sage, Tomato Vodka Sauce,

Spicy Arrabbiata

\$25.00 per guest

Risotto Station

Creamy Arborio Rice Cooked to Order

Toppings: Shrimp, Chicken, Lobster Meat, Wild Mushrooms,

Asparagus, Truffle Oil, Spinach, Parmesan, Roasted Garlic,

Butternut Squash

\$30.00 per guest

Prices subject to 20% service charge plus applicable sales tax.



The Carving Board

One (1) Carver per 100 Guests Required

\$75.00 per Carver for the First Two (2) Hours | \$35.00 for each additional hour

Steamship Round*

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

\$950.00 per display (Serves Approx. 175-200)

Slow Cooked Brisket

with Crispy Onions and Jalapeño Cornbread

\$350.00 per display (Serves 20)

Prime Rib*

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

\$650.00 per display (Serves Approx. 30)

Roasted Tenderloin of Beef*

Petite Rolls, Horseradish Sauce, Béarnaise Sauce

\$450.00 per display (Serves Approx. 20)

Bacon Wrapped Pork Loin with Fresh Herbs (Semi-boneless)

Served with Rosemary Biscuits, Softened Brie,
Seasonal Chutney, and Whole Grain Mustard

\$250.00 per display (Serves Approx. 50)

Herb Crusted Salmon*

Served with Garlic Aioli and Béarnaise Sauce

\$350.00 per display (Serves Approx. 50)

Prices subject to 20% service charge plus applicable sales tax.

* CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.



Catering Amenities and Upgrades

Exhibit Closure Private

Exclusive 45 minute access to the Aquarium Adventure Exhibit that includes the following exhibits:
Louisiana Swamp, Shipwreck, Rainforest, Sunken Temple, Gulf of Mexico, Discovery Rig, and Tigers of the Maharaja's Temple

Sunday-Friday

\$2,500 minimum or \$10.00 per person

Saturday & Holidays

\$3,500 minimum or \$10.00 per person

Parks

All Day Adventure Pass includes unlimited access to Shark Voyage, Aquarium Adventure Exhibit, Ferris Wheel, Carousel, Lighthouse Dive, Frog Hopper, Aqua Wheel and Sting Ray Reef Exhibit

\$18.99 per person (Minimum of 10 guests)

Stingray Reef Food Tray

\$2.50 per tray

Face Painter

\$175.00 per hour

Caricature Artist

\$200.00 per hour

Linen

Cream Damask Linens

Complimentary

Table Centerpieces/Station Décor

Candelabra Rental

\$20.00 per set of 3

Charger Rental

\$2.00 each

Ice Carvings

Ice Shells for Sorbet Intermezzo

Starting at \$4.00 each

Large Shell for Shrimp Display

Starting at \$400.00

Large 40 x 40 Logo (most logos)

Starting at \$500.00

Large Shrimp Shoot

Starting at \$500.00

(Additional ice carvings available)

Prices subject to 20% service charge plus applicable sales tax.



Catering Amenities and Upgrades (Continued)

Marine Biology Department

Diver for Cylindrical Tank with Personalized Sign	\$350.00 per hour
Diver with Custom Logo Sign	\$450.00 per hour
Diver in Seasonal Costume	\$450.00 per hour
Diver in Seasonal Costume with Custom Sign	\$550.00 per hour
Marine Biologist for Exhibit (standing)	\$100.00 per hour
Marine Biologist - Tour Guides (30 minute interaction)	\$75.00 per 25 guests
Animal Photo Op (30 minute interaction)	\$200.00 per 30 minutes
Animal Photo Op (1 hour interaction with multiple animals)	\$400.00 per hour

Game Tickets (minimum purchase of 100)

Up to 500 at **\$4.00 per ticket**
Tickets 501-1000 at **\$3.00 per ticket**

Miscellaneous

Dance Floor	Complimentary
6x8 Risers	Complimentary
Audio Visual	See Sales Associate for pricing
Furniture Removal Fee	\$500.00
Furniture Reposition Fee	\$200.00
Wedding Ceremony Chair Fee	\$200.00 minimum for up to 100 chairs \$1.00 per chair for additional chair(s)
Cake Cutting Fee	\$2.00 per guest

Prices subject to 20% service charge plus applicable sales tax.



Bars By Consumption

	Standard Host Bar	Standard Cash Bar	Premium Host Bar	Premium Cash Bar*
Spirits	\$8.00	\$10.25	\$9.00	\$11.00
Wines	\$7.50	\$ 9.00	\$8.50	\$10.25
Beer	\$5.50	\$ 6.75	\$5.50	\$ 6.75
Imported Beer	\$6.50	\$ 7.75	\$6.50	\$ 7.75
Mineral Water	\$4.25	\$ 5.25	\$4.25	\$ 5.25
Soft Drinks	\$3.00	\$ 3.75	\$3.00	\$ 3.75

	Standard Beer and Wine	Standard Full Bar	Premium Full Bar	Deluxe Full Bar
Two Hours	\$20.00	\$25.00	\$29.00	\$33.00
Three Hours	\$25.00	\$30.00	\$35.00	\$40.00
Additional Hours	\$ 5.00	\$ 7.00	\$ 7.00	\$ 8.00

\$100.00 Bartender Fee per Bar

Bartender Fee Waived if Revenue Exceeds \$500.00 per Bar

Cashier Required on All Cash Bars @ \$20 per Hour (minimum of Three (3) Hours)

Additional brands available - See Sales Associate

*Standard pour only

Prices subject to 20% service charge plus applicable sales tax.



Bar Selections

All Packages Include Assorted Soft Drinks and Bottled Water

Standard

SPIRITS

Deep Eddy Vodka
Bombay Gin
Bacardi Superior Rum
Sauza Blue Tequila
Jim Beam Bourbon
Johnnie Walker Red Label Scotch

BEER

(Choose four)

Budweiser
Bud Light
Miller Lite
Coors Light
Corona Extra
Heineken
Shiner Bock

WINE

Red (Choose one)

Mirassou Merlot, Pinot Noir,
Cabernet Sauvignon

White (Choose one)

Mirassou Moscato,
Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Poema Sparkling

Premium

SPIRITS

Tito's Handmade Vodka
Tanqueray Gin
Bacardi Superior Rum
Cazadores Silver Tequila
Jack Daniels Whiskey
Johnnie Walker Red Label Scotch

BEER

(Choose four)

Budweiser
Bud Light
Miller Lite
Coors Light
Corona Extra
Heineken
Shiner Bock

WINE

Red (Choose one)

Beringer Founder's Estate Merlot,
Pinot Noir, Cabernet Sauvignon

White (Choose one)

Beringer Founder's Estate or Mirassou Moscato,
Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Poema Sparkling

Deluxe

SPIRITS

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Cazadores Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch
Crown Royal Whiskey

BEER

(Choose four)

Budweiser
Bud Light
Miller Lite
Coors Light
Corona Extra
Heineken
Shiner Bock

WINE

Red (Choose one)

Sterling Vintner's Collection Merlot,
Pinot Noir, Cabernet Sauvignon

White (Choose one)

Sterling Vintner's Collection
Sauvignon Blanc, Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Poema Sparkling

Prices subject to 20% service charge plus applicable sales tax.

Wines by the Bottle

Sparkling

Chandon Brut, California

\$53.00

La Marca Prosecco, Italy

\$39.00

Chardonnay

La Crema, Monterey County

\$47.00

Ballard Lane, Central Coast

\$31.00

Cabernet Sauvignon

Jordan Vineyards, Alexander Valley

\$99.00

J. Lohr 'Seven Oaks', Paso Robles

\$39.00

The Dreaming Tree, Chile

\$39.00

Pinot Noir

Sea Sun, California

\$39.00

Pinot Gris/Pinot Grigio

Santa Margherita, Alto Adige Italy

\$51.00

Prophecy, Delle Venezie

\$35.00

Sauvignon Blanc

Sterling 'Vinter's Collection', Central Coast

\$29.00

Decoy by Duckhorn, Napa Valley

\$43.00

Merlot

Rodney Strong, Sonoma County

\$43.00

Unique Reds

Antigal UNO Malbec, Mendoza

\$38.00

7 Deadly Zins Zinfandel, Lodi

\$38.00

Interesting Whites & Rosé

Mirassou Moscato, California

\$31.00

Ferrari-Carano Rose, Sonoma County

\$39.00

Ask your sales associate about additional items and activities available.



Banquet Policies

MENUS

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to design events to satisfy your special needs.

SERVICE CHARGE AND TAX

A 20% Service Charge will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes. Prices are subject to change at any time.

GUARANTEES

A final guarantee figure will be required five business days prior to your scheduled event. This guarantee is not subject to reduction. If a guarantee is not received, the original contracted attendance figure will be used as the final guarantee. Should your guarantee figure be exceeded, Downtown Aquarium will endeavor to serve all guests the same entrée. A 15% surcharge may apply to all meals added and/or served after the guarantee is received. Should you choose to have more than one entrée available, a final guarantee for each item is needed and an additional charge will apply.

FOOD SERVICE

Downtown Aquarium must supply all food. No food or beverage can leave the premises without prior arrangement.

BEVERAGES

All beverages must be supplied by Downtown Aquarium, and be in accordance with state and local laws.

RESPONSIBILITIES

Downtown Aquarium does not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy.

DEPOSIT

A non-refundable deposit will be required at the time of booking based on the contracted amount. The balance of the account will be due five business days prior to the scheduled event.

DECORATIONS

Guests may provide decorations subject to approval. Downtown Aquarium is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decorations provided by the facility are the property of Downtown Aquarium and may be charged to the guest should they be missing upon completion of the event. Clients are not permitted to bring unauthorized animals on property including decorative fish in unapproved vessels. All fish and vessels must be supplied by Downtown Aquarium.

AUDIO VISUAL EQUIPMENT

The Nautilus Ballroom is equipped with access to advanced technology. For further information, please contact your sales associate.

ROOM RENTAL

The room rental charge will be negotiated upon booking depending on space contracted and duration of event.

ENGINEERING

Should your event require additional electrical power, lighting, or installation of banners or signs, please contact your sales associate for a schedule of charges.

SECURITY

Downtown Aquarium will require one officer per one hundred guests during any event in which alcoholic beverages will be consumed. Please contact your sales associate, as the officers must be booked by Downtown Aquarium.

COAT CHECK

A coat check attendant may be arranged in advance at the scheduled rate.

SUBCONTRACTORS

Downtown Aquarium will be happy to supply a list of florists, decorators, musicians, and photographers upon request. All subcontractors must abide by Downtown Aquarium policies, as well as meet local, state and federal safety regulations.

* CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.