To proceed with your event planning, please contact us at awypyski@msaquarium.org
YOU’RE INVITED

To take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We’ve built our reputation on offering world class service in showcase locations. From the meeting room to the show floor, your occasion is our passion.

You’re invited to enjoy this moment.

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*ALL PLATED MENU’S SELECTIONS AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
Assorted Muffins

All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.
**A’ LA CARTE**

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**SUNRISE BITES**

- Granola Bars or Power Bars
- Assorted Muffins
  - Chocolate Chip, Blueberry, Apple Raisin Served with Butters and Jams.
- Breakfast Breads
  - Signature Pound Cake, Apple Bread, Country Scones Served with Butters and Jams.
- Breakfast Pastries
  - Assorted Danish, Cinnamon Buns, Croissants Served with Butters and Jams.
- “Just” Croissants
  - Plain, Chocolate and Almond Served with Butters and Jams.
- Assorted Bagels
  - Served with Flavored Cream Cheese and Butters.

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**NOON TIDE BITES**

- Seasonal Whole Fruit
  - Apples, Bananas, and Local Seasonal Picks.
- Hand-Crafted Jumbo Pretzels
  - Served Warm with Chipotle, Apple and Yellow Mustards.
- MS Aquarium Signature Triple Chocolate
- Salted Caramel Cookie
- MS Aquarium Signature Gooey Brownie
- Stadium Hot Dogs and Bratwursts
  - Accompanied by Gourmet Condiment Bar.
- Beef Tacos
  - With Flour and Corn Tortillas, Assorted Salsas and Avocado Crema.
- Hot-pressed Brisket
  - Peppers And Onions, Chipotle Aioli and Hoagie Rolls.
- Smoked Chicken Sliders
  - With Sassy Barbecue Sauce.

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**BEVERAGES**

- Soft Drinks, Dasani Bottled Water and Juices
- Fresh Brewed Southern Iced Tea
- Fresh Brewed Gourmet Coffee
- Assorted Selection of Hot Tea’s
- Hot Chocolate
  - Hot Chocolate Served with Fresh Whipped Cream, Chocolate Sprinkles, Delightful Mini Marshmallows and Flavored Syrups.
- Flavored Water Bar
  - Wild Berry, Peach and Watermelon Served with Fresh Fruit.
- Smoothies
  - Seasonal Berry, Melons, Peaches Hand-Blended Gems with Sweet Yogurt, Fresh Fruits and Granola.
- Fresh Lemonade Bar
  - Freshly Made Lemonade Blended with Your Favorite Flavors of Strawberry, Watermelon and Lemon-Basil.
- South of the Border Hot Chocolate Bar
  - Hot Chocolate Accompanied by Warm Churros with Cinnamon Sugar, Whipped Cream and Chocolate Sauce.
- The Coffee Table
  - Add Iced Coffee for an Additional $1.00 Per Person
  - Gourmet Hot Coffee and a Selection of Hot Teas with Flavored Syrups, Wildflower Honey, Orange and Lemon Zest, Whipped Cream, Chocolate Curls, and a Variety of Sweeteners.
- Iced Coffee Signature Coffee Table
  - Chilled Coffee with Chocolate and Hazelnut Syrups, Half and Half, a Variety of Sweeteners, Cocoa Powder and Cinnamon.
- Fresh Brewed Southern Iced Tea Bar
  - Country Sweet and Unsweetened Served with Fresh-Cut Lemons and Flavored Simple Syrups.

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**CONTINENTAL BREAKFAST SELECTIONS**

START YOUR DAY OFF RIGHT WITH OUR TRADITIONAL CONTINENTAL BREAKFAST AND ADD YOUR FAVORITES FOR A CUSTOM DINING EXPERIENCE!

**Sweet Shore**
Breakfast Breads, “Legendary” Blueberry Donuts and Signature Muffins
Sweet Butter and Fresh Fruit Preserves
Coffee and Assortment of Hot Teas

**River Rise**
A Selection of Seasonal Fruits and Berries
Breakfast Breads, Sweet Country Scones and Signature Muffins
Sweet Butter and Fresh Fruit Preserves
Orange Juice and Apple Juice
Coffee and Assortment of Hot Teas

**Water’s Edge**
A Selection of Seasonal Fruits and Berries
Assorted Selection of Individual Low-Fat and Regular Fruit Yogurts
Assorted Selection of Mini Bagels
Low-Fat and Plain Cream Cheese
Orange Juice and Apple Juice
Coffee and Assortment of Hot Teas

**ADDITIONAL BREAKFAST ENHANCEMENTS**

CUSTOMIZE BY ADDING THE FOLLOWING FAVORITES TO ANY BREAKFAST SELECTION.

**Sun-Up Sandwiches**
Choice of (1) One of The Following Freshly Made Favorites
- Bacon with Cheddar Cheese and Scrambled Eggs on a Buttery Croissant.
- Pecan Smoked Salmon, Swiss Cheese and Egg on a Mini Pretzel Roll.
- Turkey Sausage with Cheddar Cheese and Farm Fresh Eggs on a Warm Buttermilk Biscuit.
- Fried Chicken on Jumbo Buttermilk Biscuit with Fried Egg and Pepper Jack Cheese.

**Protein Plunge**
Choice of (2) Two of The Following Breakfast Favorites
- Bacon, Country Sausage Links, Turkey Bacon
- Turkey Sausage Links, Hickory Smoked Pork or Smoked Salmon (Add $1.95 per person).

**Eggs**
Choice of (1) One of The Following Freshly Made Favorites
- Eggs Bienville- Poached Eggs, Gulf Shrimp, Mushrooms and Roasted Pepper Cream Sauce, Topped with House Smoked Pork Belly.
- Morning Egg Scrambles with Cheddar Cheese and Chives.
- Shirred Egg Casserole with Pulled Pork, Spinach and Jack Cheese.

**Grits & Oatmeal Bar**
A Hearty and Healthy Start to the Day. Steel Cut Rolled Oats, Cheddar, Sea Salt and Butter Stone Ground Grits; Served Hot with a Selection of Fresh and Dried Fruits, Slivered Almonds, Brown Sugar and Milk.

**Blueberry Pain Perdu**
Cream Cheese, Sweet Blueberries and French Bread Stuffed in a French Custard Casserole Accompanied by Toasted Pecans and Cane Syrup.

**Shrimp & Grits**
Coastal Style with Creole BBQ Butter and Andouille, Cheddar Cheese Stone Ground Grits.

**Cajun Style Biscuits & Gravy**
Crawfish and Tasso Cream Sauce over Warm Buttermilk Biscuits.
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**CHEF TABLE SELECTIONS**

**Ship Island Social ✓**
Market-Fresh Seasonal Fruits
Fresh Baked Seasonal Muffins
Sweet Butter and Fruit Preserves
Old-Fashioned Cinnamon Sticky Buns with Sweetened Cream Cheese Icing
Buttermilk Biscuits and Gravy
Orange Juice and Apple Juice
Coffee and Assortment Of Hot Teas

**Mississippi Sound**
Fresh Baked Breakfast Breads
Assorted Coffee Cakes And Pound Cakes
Sweet Butter and Fruit Preserves
Selection of Mini Bagels
Low-Fat and Plain Cream Cheese
Fruit Salad with Strawberry Yogurt Sauce
Brown Sugar Oatmeal with Maple Pecans and Berries
Bacon-Cheddar Quiche and Vegetable Quiche
Hash Brown Potato Casserole
Orange Juice and Apple Juice
Coffee and Assortment of Hot Teas

**Delta Daylight ✓**
Market-Fresh Seasonal Fruits and Berries
Chef’s Selection of Bakery Fresh Danish
Flaky Almond, Butter and Chocolate Croissants
Sweet Butter and Fruit Preserves
Low-Fat and Regular Fruit Yogurt
Scrambled Eggs
Southern Potato Hash
Orange Juice and Apple Juice
Coffee and Assortment of Hot Teas

**BREAKFAST ACTION STATIONS**

**THE FOLLOWING TABLES MAY BE ADDED TO ANY OF OUR BREAKFAST MENUS FOR SERVICE IN OUR MEETING ROOMS (30 PEOPLE MINIMUM).**

**Omelet Station**
Farm Fresh Cage-Free Eggs* Cooked-To-Order with an Array of Fresh and Proteins.
Ingredients Include: Shrimp, Smoked Salmon, Bacon, Ham, Chorizo, Jack And Cheddar Cheeses, Red And Green Bell Peppers, Onions, Mushrooms, and Spinach Accompanied by Pico De Gallo, Spicy Red Salsa and a Variety of Hot Sauces.
*Egg Whites and Egg Substitute are Also Available

**Hot Iron Belgian Waffles with Local Berries ✓**
Fresh Prepared Hot Waffles Served with a Selection of Seasonal Mountain Berries, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar.

**Stacks of Griddled Hot Cakes ✓**
Hot Griddled Buttermilk Pancakes Served with Fresh Sliced Seasonal Mountain Berries, Whipped Honey Butter, Shaved Chocolate, Candied Pecans and Powdered Sugar.

**Peaches and Cream French Toast ✓**
Fresh Baked Baguette Sliced and Filled with Whipped Mascarpone, Peach Preserves, Dipped in Fresh Vanilla and Citrus Egg Batter and Grilled Golden Brown Served with Maple Syrup.

**Breakfast Quesadilla ✓**
A Trio of Temptations Including:
Chorizo Sausage, Scrambled Eggs and Pepper Jack Cheese.
Shrimp, Potato and Caramelized Onion with Creole Cream Cheese.
Spinach, Mushroom and Egg Whites with Swiss Cheese.
Accompanied By Spicy Red Salsa, Savory Green Salsa and Pico De Gallo.
BEYOND THE BLUE BREAKS

MORE THAN JUST A SNACK. MENUS FOR THE MEALS BETWEEN MEALS, BASED ON 1/2 HOUR OF SERVICE

Garden-Fresh Seasonal Crudités
Individually Presented with Buttermilk Ranch Dipping Sauce—Great on the Go!

Seasonal Sliced Fresh Fruit Platter
Served with Strawberry Yogurt Sauce.

Hummus Trio
Traditional Chickpea, White Bean and Edamame Hummus with Crispy Pita.

Candy Land
Mini Chocolates, Chocolate Covered Pretzels, Assorted Gummies, Twizzlers and Jellybeans.

The Cupcake Bar
A Variety of Flavors Including Blueberry-Lemon, Cinnamon-Pecan, Chocolate Chip and Vanilla Bean Served with Ice Cold Milk.

Cookies and Ice Cream
Ice Cream Novelties, Snicker Doodle and Chocolate Chip Cookies.

Artisan Cheese Board
International and Local Cheese with Appropriate Condiments, Crackers and Bread Crisps.

Macho Nacho Bar
Warm Corn Tortilla Chips, Chili Con Queso, Chili Con Carne, Sour Cream, House Roasted Salsa, Guacamole, Green Onions, Diced Tomatoes, Sliced Black Olives, Shredded Cheddar, Black Beans, Pickled Jalapenos.
**Chef Table Selections**

**All Chef’s Created Buffet Selections Include Coffee and Tea.**

**Italiana Cucina**
- Baby Romaine with Parmesan Cream and Grape Tomato
- Chicken Piccata
- Grilled Italian Sausage with Smothered Onions and Peppers
- Chef’s Choice of Seasonal Fresh Vegetables
- Assorted Rolls, Butter and Infused EVOO
- Chef’s Selection of Gourmet Dessert Bars

**South of the Border**
- Mixed Greens With Roasted Corn, Grape Tomato, Queso Fresco and Chipotle Vinaigrette
- Queso Dip and Salsa with Warm Corn Chips
- Chicken Fajitas Served with all Appropriate Condiments
- Beef Fajitas Served with all Appropriate Condiments
- Flour and Corn Tortillas
- Yellow Rice and Beans
- Warm Churros

**Southern Staples**
*Seasonal - Subject To Availability*
- Green Salad with Grape Tomatoes, Red Onion and Cucumbers with Buttermilk Ranch
- Shrimp or Crawfish* Cajun Cream Pasta
- or Grillades and Creamy Grits
- Chicken and Conch Sausage with Roasted Peppers
- Cheddar Au Gratin Potatoes
- Chef’s Choice of Seasonal Fresh Vegetables
- Assorted Signature Breads and Apple Butter
- Southern Banana Pudding

**Additional Lunch Enhancements Cont.**

**Customize by adding the following favorites to any lunch buffet selection.**

**Chef Made Soups**
- Hearty Chicken Noodle
- Broccoli and Cheddar
- Corn and Crab Bisque
- Gumbo z’Herbes
- Seafood Gumbo
- Chicken Andouille Gumbo

**Coast Dogs**
- Beef Franks, Brats and Chicken Sausages with all the Fixings to Include Ketchup, Mustard, Dijon Mustard, Relish, Sauer Kraut, Chili, Shredded Cheddar, Chopped Onions, Fritos, and Creamy Bleu Cheese Slaw.

**Grown-Up’s Mac & Cheese**
- Classic Made Mac And Cheese or White Cheddar Gluten Free Mac and Cheese Served with Assorted Toppings of Buffalo Chicken, Pulled Pork, Ground Chorizo, Bacon, Bleu Cheese, Cheddar Cheese, Cheetos Crumbles, Tri-Color Tortilla Chips, and BBQ Potato Chips

**Sandwich Style Selections**

**Cheeserie Melts**
- Apricot Jam and Brie
- Mini American Cheese
- Mini Reuben
- Sun-Dried Tomato
- Basil and Mozzarella
- Served with Tomato Soup

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SANDWICH STYLE SELECTIONS

**Build Your Own Deli**

Let your guests pack their favorites.

Select from the following options:

**Fresh Salads**
Choose (1) One
- Italian Chop Salad
- Chinese Chicken Salad
- Spinach and Arugula with Roasted Fennel

**Sandwiches**
Choose (2) Two
- Smoked Turkey
  On Wheat Bread with Bacon, Tomato, Lettuce and Herb Aioli.
- Roast Sirloin of Beef
  On Focaccia with Tomatoes, Sweet Onion Jam and Boursin Cheese.
- Grilled Chicken
  On Focaccia with Spinach, Herb Aioli and Provolone Cheese.
- Ham and Swiss
  On Fresh Pretzel Bread.
- “ZLT” Flatbread Sandwich
  With Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sundried Tomato Pesto.

**Sides**
Choose (1) One
- Southern Coleslaw
- Caprese Salad
- Greek Farro Salad
- Pasta Salad
- Kettle-style Potato Chips
- Dill Potato Salad
- Mustard and Bacon Potato Salad
- Greek Farro Salad

**Sweets**
Choose (1) One
- Fruit Salad
- Fresh-Baked Chocolate Chip Cookie
- MS Aquarium Gooey Brownie

**Beverages**
Dasani Water • $3.25 each
Canned Soda • $3.25 each

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BOX LUNCH
A GREAT OPTION FOR THE GRAB AND GO LUNCH!

SANDWICH SELECTION
Choose (1) One of the Following Options

Grilled Chicken
On Focaccia with Spinach, Herb Aïoli and Provolone Cheese.

Ham and Swiss
On Ciabatta with Herbed Mayonnaise.

Smoked Turkey
On Wheat Bread with Bacon, Tomato, Lettuce and Herb Aioli.

Portabella Mushroom
On Flatbread with Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sun-Dried Tomato Pesto.

Roast Sirloin of Beef
On Focaccia with Tomatoes, Sweet Onion Jam and Boursin Cheese.

EACH BOX LUNCH INCLUDES:
Whole Fruit
Bag of Kettle-Style Chips
Fresh-Baked Chocolate Chip Cookie
Dasani Water