Plated Dinner Menu

To proceed with your event planning, please contact us at awypyski@msaquarium.org
FRESH SALADS
Choose (1) One.

Mississippi House Salad • Included with Entrée
Mixed Field Greens, Cucumber, Grape Tomato, Carrots and Herb Vinaigrette.

Caesar Salad • Included with Entrée
Romaine, Lemon Caesar Dressing, Shaved Parmesan Cheese, and Garlic Croutons.

Spinach Salad
Baby Spinach, Peppadews, Crispy Pancetta, Manchego Cheese, and Sherry Vinaigrette.

Goat Cheese Salad
Bibb And Frisee Lettuces, Goat Cheese, Dried Cranberries, Candied Pecans and Maple Vinaigrette.

Caprese Salad
Tomatoes, Fresh Mozzarella Cheese, Olive Oil, Aged Balsamic Vinegar and Fresh Basil.

Southern Salad
Baby Greens, Mixed Berries, Spiced Pecans And Goat Cheese with White Balsamic Vinaigrette.

ENTREES
Choose (1) One.

Braised Short-Rib
With Herb Polenta, and Natural Cabernet Reduction.

Rosemary Lemon Chicken
Marinated with Rosemary, Lemon and Garlic with Au Gratin Potato Cake.

Peppered Balsamic Chicken
With Baby New Potatoes, Roasted Grapes and Balsamic Vinegar Sauce.

Parmesan-Crusted Chicken Breast
With Sea Salt Fingerling Potatoes and Tomato Basil Chutney.

Chili-Spiced Roasted Breast Of Chicken
With an Acorn Squash Risotto Cake and Red Wine-Cranberry Reduction.

Roasted Corn And Black Bean Tart
Fire Roasted Corn, Red Bell Peppers, Black Beans, Onions, Avocados, and Brown Rice in a Cilantro Infused Tart Shell.

ENTREES - CONT.
**PLATED DINNER**

**Miso-Glazed Salmon**
With Coconut Jasmine Rice and Baby Bok Choy.

**Beef Tenderloin**
Pan Roasted and Served with Pomme Puree and a Green Peppercorn, Port Reduction.

**Vegetable Lasagna Roll**

**Double Cut Pork Chop**
Grilled and Served with Sweet Potato Soufflé and a Zinfandel Bing Cherry Sauce.

**Mississippi Mixed Grill Plate**
Pan Roasted Snapper, Crab Cake Trio and Grilled Local Shrimp with Seasonal Vegetables and Cheddar Grits.

**Pan Roasted Snapper**
With Creole Sauce, Roasted Vegetables and Crushed Corn Pudding.

**Grilled Local Shrimp**
And Vegetable Rice with Lemon Caper.

**Herb-Crusted Tenderloin Of Beef And Maine Sea Scallops**
With Scalloped Yukon Gold Potatoes and Red Wine Sauce.

**DESSERT**
Choose (1) One.

**Banana Cream Martini • Included With Entrée**
With House-Made Vanilla Wafer.

**Mixed Berry Strudel • Included With Entrée**
With Orange Custard and Minted Cream.

**Carrot Cake**
Cream Cheese Frosting and Toasted Walnuts

**Rustic Apple Tart**
With Cinnamon Custard Sauce.

**Key Lime**
With Toasted Coconut and Strawberry Coulis.

**Tiramisu**
With Espresso, Mascarpone and Bittersweet Chocolate.