To proceed with your event planning, please contact us at awypyski@msaquarium.org
All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.

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
## Bites & Beverages

### 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.

### 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.

### 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 Unsweeten Baked 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

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**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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MISSISSIPPI AQUARIUM
BREAKFAST

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 Cream, Warm Maple Syrup, 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.
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

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, Sauerkraut, 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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LUNCH

SANDWICH STYLE SELECTIONS

Beach Road
Garden Greens with Red Wine Vinaigrette
A Selection of Fresh Breads and Rolls
Selected Cold Sliced Meats to Include Shaved Roasted Turkey, Roast Beef and Smoked Ham
Traditional Condiments to Include Mayonnaise, Mustard, Lettuce, Tomato, Red Onion and Pickles
Kettle-Style Chips
Assorted Cookies and Brownies

Signature Sandwich and Salad Table
Hot-pressed sandwich sampler including some of our guest favorites accompanied by a selection of delightfully fresh salads with sweet and salty sides, sure to satisfy everyone’s taste-buds.

Fresh Salads
Chinese Chicken Salad with Crispy Wontons and Asian Vinaigrette
Harvest Grain Salad with Grilled Vegetables and Maple-Herb Dressing

Hot-Pressed Sandwiches
Smoked Pork Sliders with Barq’s BBQ Sauce and Caramelized Onions
Cuban-Pressed Sandwich with Ham, Roasted Pork, Swiss Cheese and Spicy Pickles
Four-Cheese Tomato Melt Pressed Between Traditional Sourdough Bread

Sweet & Salty Sides
Sweet Potato and Kettle-Style Chips
Fresh-Baked Cookies and Brownies

Farmstead Butcher Block Deli Board
A Selection of Fresh Breads and Rolls
Selected Cold Sliced Meats to Include Shaved Roasted Turkey, Roast Beef and Smoked Ham
Tortellini Pasta Salad with Parmesan Dressing
Sliced Swiss, Provolone and Cheddar Cheeses
Traditional Condiments to Include Mayonnaise, Mustard, Lettuce, Tomato, Red Onion and Pickles
Kettle-Style Chips
MS Aquarium Signature Gooey Brownies

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

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 Aioli 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

“ZLT” Flatbread Sandwich
HORS D’OEUVRE SELECTIONS
BUILD A PERFECT RECEPTION FROM A VARIETY OF GOURMET TO CLASSIC SIGNATURE DISHES.
FIFTY PIECE MINIMUM PER ITEM PLEASE

HOT-PRESSED PERFECTION
Four-Cheese Tomato Melt on Traditional Sourdough
Cuban Press Sandwich with Roast Pork, Ham, Swiss Cheese and Spicy Pickles
Herbed Crabmeat Sandwich with Fontina Cheese, Caramelized Onion and Rémoulade Sauce

RETRO MINIS CLASSIC FAVORITES!
Chicken Cordon Blue Pit Ham and Blue Cheese Sauce
Apple-Wood Bacon Wrapped Dates with Boursin Cheese
Beef Wellington Bites with Horseradish Cream
House-Made Corned Beef Reuben with Gruyère Cheese and Louie Dressing

STUFFED MUSHROOMS
Spinach and Parmesan Risotto
Fennel Sausage and Garlic Breadcrumbs
Crawfish Ravigote with Lemon

SUMPTUOUS SATAYS
Ginger Chicken with Sweet Chili Sauce
Coconut Curry Chicken with Mango Chutney
Sizzling Short Rib with Thai Peanut Sauce
Voodoo Shrimp with Creole Butter BBQ Sauce

MINI CHILLED SHRIMP SHOOTERS
Bayou-Blackened with Rémoulade Sauce
Bloody Mary Style with Lemon, Cocktail and Worcestershire Sauce
Biloxi Wharf-Style with Lemon and Comeback Sauce

MINI ALL-BEEF BURGERS
Firehouse Burger with Bacon and Barbecue Sauce
Tavern-Style Classic with American Cheese and Our Secret Sauce
Gourmet Burger with Truffle Aioli and Gruyere Cheese

COASTAL FAVORITES
Signature Crab Cakes with Lemon Aioli
Smoked Salmon Cracker with Crème Fraîche, Capers and Red Onion
Seared Sesame Tuna Wonton with Seaweed Salad and Wasabi Cream
Pan Roasted Sea Scallop with Garlic Basil Oil, Tomato Chutney
Charbroiled Oysters with Butter, Garlic, Parmesan and Romano Cheese
Crab Beignet with Aioli
BBQ Shrimp with Barq’s Rootbeer BBQ Sauce
Braised Short Ribs on Garlic Crostini

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**Single Sip**

- **Gazpacho** Tomato, Cucumber and Olive Oil
- Butternut Squash
- Tomato Bisque

**Artisan Stuffed Bread**

- **Meatball and Provolone** with Basil Oil
- **Three Cheese and Pesto** with Garlic Aioli
- Shrimp, Eggplant and Ricotta

**Quesadillas**

- **House-Smoked Brisket and Cheddar Cheese** with Avocado Crème
- **Ancho Chicken and Jack Cheese** with Salsa Verde
- **Baby Spinach and Mushroom** with Pico De Gallo

**Miniature Tostadas**

- **Spicy-Seared Ahi Tuna** with Cilantro-Lime Crème and Jalapeño Slaw
- **Duck Breast** with Peppers And Tropical Mango Salsa
- **Hand-Pulled Chicken** with Black Bean Purée, Queso Fresco and Pickled Red Onion

**Hand-Crafted Mini Sliders**

- **Breaded Chicken Parmesan** with Marinara and Fresh Mozzarella
- **House-Made Meatloaf** with Crispy Onions and Sautéed Wild Mushrooms
- **Slow-Roasted Prime Rib** with Smoked Cheddar, Caramelized Onions and Barbecue Sauce
- **Pulled Pork** with Barq’s Root Beer Barbecue Sauce

**Hand Breaded Chicken Tenders**

- **Cornmeal Dusted** with Honey Mustard and Signature Barbecue Sauce
- **Buffalo Style** with Buttermilk Ranch
- **Teriyaki Glazed** with Sweet Chili Sauce

**Going Green**

- **Bibb Lettuce Wrap** with Garden Vegetables and Red Wine Vinaigrette
- **Baby Romaine Spear**s with Creamy Parmesan Dressing
- **Arugula And Shaved Fennel Salad** with Meyer Lemon Vinaigrette
- **Slider Sampler** (Includes One of Each)

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www.msaquarium.org
RECEPTIONS

RECEPTION STATIONS

PLEASING TO EVEN THE PICKIEST EATERS

Garden Fresh Vegetable Basket
Chef’s Colorful Selection of Fresh Market Vegetables. Served with Buttermilk Ranch Dip, Traditional Hummus, Fresh Basil Pesto, Crackers and Breadsticks.

Nacho and Salsa Bar

Artisan Cheese Board
Artisan Selection of Local and Imported Farmstead Cheeses. Accompanied by House-Made Chutneys, Local Honeys, Artisan Breads and Crackers.

Antipasti
Imported Cured Meats, Cheeses, Local Seasonal Vegetables, Marinated Olives and Warm Spinach and Artichoke Fondue. Served with a Variety of Flatbreads, Crostinis and Bread Sticks.

Bruschetta D’Italia

Southern Mashed Potato Bar

Gourmet Focaccia

Cocktail Shrimp Table
Jumbo Gulf Shrimp with Cocktail Sauce, Tabasco and Lemon Wedges

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RECEPTIONS

CARVERY BAR

MINIMUM 35 GUESTS.
PRICES INCLUDE CHEF ATTENDANT FEE.

Sugar-Cured Spiral Ham
Served with Bourbon Aioli, Grain Mustard, Country Biscuit and Artisan Rolls.

Ultimate “BLT” Mini Sandwiches

Pecan Smoked Turkey Breast
Served with Cranberry and Apricot Chutneys, Herb Aioli and Artisan Rolls.

Chili-Lime Crusted Turkey Breast
With Green Chili Vinaigrette.

Woodsman Smoked Brisket
Served with our Levy Signature Barbecue Sauce, Crispy Onion Straws and Mini Onion Rolls.

Garlic-Roasted Beef Strip Loin • $14.95 per person
Wild Mushroom Sauce, Grain Mustard, Creamy Horseradish Sauce and Artisan Rolls.

Smoked Ribeye
Served with Georgia Barbecue Sauce, Carolina Gold Barbecue Sauce, Port Wine Tomato Glaze and Mini Baguettes.

Carved Whole Roast Beef Tenderloin
Served with Peppercorn Sauce, Horseradish Cream and Artisan Rolls.
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**CHEF TABLE SELECTIONS**

**ALL CHEFS’ TABLES INCLUDE WARM ARTISAN ROLLS AND SWEET BUTTER, COFFEE AND A SELECTION OF HOT TEAS.**

**Tasty Trattoria**
- Baby Romaine Salad with Parmesan Crisp, Grape Tomato and Creamy Peppercorn Dressing.
- Osso Bucco Served Over Creamy Polenta.
- Parmesan-Crusted Chicken with Tomato Basil Cream Sauce.
- Sautéed Zucchini and Yellow Squash with Herbed Tomatoes.
- Rosemary Roasted Potato with Bacon, Cheddar Cheese and Green Onions.
- Penne Pasta with San Marzano Tomato Sauce.

**Southern Charm**
*Seasonal - Subject To Availability*
- Green Salad with Grape Tomatoes, Red Onion and Cucumbers with Buttermilk Ranch.
- BBQ Redfish on the Halfshell with Rosemary Butter BBQ Sauce.
- Shrimp or Crawfish* Cajun Cream Pasta or Shrimp and Grits In a Creamy Creole Sauce.
- Garlic Herb Roasted Chicken.
- Parsley Buttered Red Potatoes.
- Southern Style Green Beans with Bacon Bites.
- Corn Maque Choux.
- Praline Bread Pudding with Caramel Sauce.

**Southern Smokehouse**
- Green Salad with Grape Tomatoes, Red Onion and Cucumbers with Buttermilk Ranch and Red Wine Vinaigrette.
- Pickled Cucumbers and Onions.
- Twelve-Hour Smoked Beef Brisket with Heritage Bourbon Glaze, Mustard Barbecue and Sweet Vinegar Barbecue Sauces.
- Smoked Pulled Pork and Creamy Coleslaw.
- Cheddar Au Gratin Potatoes.
- Baked Beans.

**Savory Steakhouse**
- Iceberg Wedge with Grape Tomatoes, Red Onions, Crisp Bacon and Creamy Blue Cheese Dressing.
- Chef-Carved New York Strip Loin Served with Horseradish Cream and Mushroom Jus.
- Roasted Lemon Garlic Chicken in Natural Jus.
- Lobster Mac and Cheese.
- Loaded Mashed Potatoes with Bacon, Cheddar Cheese and Green Onions.
- Sautéed Green Beans with Herbed Tomatoes.
- Traditional Bread Pudding with Warm Caramel Sauce.
- Mixed Berry Fruit Crisp with Vanilla-Whipped Cream.
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**设计您的菜单**

**INDIVIDUALIZE YOUR MENU TO SUIT YOUR EVENT. THE ULTIMATE IN CUSTOMIZATION!**

**请从以下选项中选择：**

**FRESH SALADS**

**Choose (1) One.**

**Italian Chopped Salad**
Grilled Chicken, Bacon, Blue Cheese, Tomato, and Pasta with Honey Dijon Dressing.

**Smoked Barbecue Chicken Salad**
Mixed Greens, Cornbread Croutons and Baked Bean Vinaigrette.

**Barbecue Shrimp and Andouille Salad**
Grilled Corn, Kidney Beans, Tomatoes and Greens Tossed with Cajun Dressing.

**Chopped Vegetable Salad**
Mixed Greens, Olives, Artichokes and Gorgonzola Cheese with Red Wine Vinaigrette.

**Caesar Salad**
Crisp Romaine, Parmesan and Garlic Croutons with Creamy Parmesan Dressing.

**Southern Salad**
Baby Field Greens, Fresh Berries, Spiced Pecans and Blue Cheese with White Balsamic Vinaigrette.

**ENTREES**

**Choose (2) Two.**

**Mustard Glazed Niman Ranch Pork Loin**
With Spicy Fruit Chutney and Bourbon Jus.

**Roasted Garlic Braised Chicken**
With Red Wine Glaze.

**Herb Roasted Chicken**
With Rosemary Aioli and Dried Cherry Chutney.

**Sun Dried Tomato Crusted Chicken Breast**
With Chardonnay Reduction.

**Maple Glazed Turkey**
With Cranberry-Apricot Chutney and Sage Gravy.

**Peppercorn Crusted Tri Tip Sirloin**
With Rosemary Demi-Glace and Horseradish Cream.

**Slow Roasted Prime Rib**
With Natural Jus and Horseradish Cream.

**Grilled Snapper**
With Lemon Beurre Blanc.

**PASTA**

**Choose (1) One.**

**Penne Pasta**
With Spicy Marinara, Asiago Cream, Fresh Basil And Shaved Parmesan.

**Rigatoni Pasta**
With Tomato-Basil Sauce, Spinach and Ricotta Cheese.

**Wild Mushroom Risotto**
With Fresh Herbs and Parmesan Garlic Broth.

**Penne and Shrimp Pasta**
In a Cajun Cream Sauce.

**SIDES**

**Choose (2) Two.**

**Au Gratin Potatoes**
With Four Cheeses and Fresh Thyme.

**Loaded Mashed Potatoes**
With Smoked Bacon, Sour Cream, Cheddar Cheese and Scallions.

**Roasted Fingerling Potatoes**
With Herb Butter and Garlic Sour Cream.

**Classic Creamed Spinach**
With Crispy Leeks and Parmesan.

**Bistro-Roasted Vegetables**
With Fresh Herbs and Olive Oil.

**Creamed Sweet Corn**
With Diced Bacon and Scallions.

**DESSERT**

**Choose (1) One.**

**Chocolate Trio Bread Pudding**
With Vanilla Bean Sauce.

**Peach Cobbler**
With Custard Sauce.

**Pecan Praline Tart**
With Maple Cream.

**Signature Carrot Cake Stack**
With Cream Cheese Frosting and Toasted Walnuts.

**Sweet Potato Mousse Parfait**
With Homemade Caramel and Layered Ginger Snaps.

**Strawberry Key Lime Pavlova**
With Grand Marnier Syrup.

**Tiramisù**
With Cappuccino Cream.
DESSERT STATIONS

Fondue Station
Chocolate and Caramel Fondue Served with a Colorful Display of Mini Cookies, Seasonal Fresh Fruit, Flavored Cake Bites and Marshmallows.

Banana Foster
Sweet Caramelized Bananas with Butter, Brown Sugar and Flamed with Dark Rum Served with Vanilla Bean Ice Cream.

Brownie Sundae Bar
Triple Chocolate Chunk Brownie and Blondie Bars Served Warm with Vanilla Bean Ice Cream, Chocolate and Caramel Sauce, Toasted Peanuts, Fresh Whipped Cream and Assorted Toppings.

“Legendary” Donut Sunday Bar
Glazed Donuts Toasted on our Flat Grill Served with Vanilla Bean Ice Cream and Sweet Fruit Compote.

Raspberry Chambord
Fresh Raspberry Flambé Served with Vanilla Bean Ice Cream Over Fudge Brownie.

Tartufo
Bing Cherry Preserves with Chocolate Custard and Whipped Cream Over Truffle Cake.

Country-Style Fruit Cobblers
Add Ice Cream for an Additional $4.00 per person.
Fresh-Baked Blueberry Cobbler with Oatmeal Crust and Peach Cobbler with Cinnamon Almond Topping Served Warm with Vanilla Whipped Cream. Ask our Chefs about their Seasonal Selections!

Signature Desserts
A Selection of Our Signature Desserts! Carrot Cake, Chocolate Paradise Cake, New York-Style Cheesecake, Cupcakes, Mini Taffy Apples, Mini Low-Fat Yogurt Parfaits, Sweet Dessert Shots, Cookies, Brownies and Gourmet Dessert Bars.
All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.

**SPECIALTY BARS**

**Martini Bar**
The New Spin on a Classic!
Icy Cold Ketel One Vodka or Bombay Sapphire, Served with a Bevy of Garnish. Also Available are the Ultimate Cosmopolitan, Apple Martini and The Lemon Drop.

**Bloody Mary Bar**
A Fabulous Starting Point!
Classic Smirnoff or Ketel One Vodka, Zesty Bloody Mary Mix and a Smörgåsbord of Garnishes Including Celery, Pepperoncini, Cheeses, Sausage and a Variety of Special Sauces.

**Mojito Bar**
The Rising Star of the Cocktail World!
Aromatic Bacardi Rum, Fresh Mint, Zesty Lime and Cane Sugar Blended to Caribbean Delight!

**SPECIALTY BEVERAGES**

**Jalapeño Margarita**
Go Way South of the Border
The Kick of A Margarita with the Zip of Jalapeño.

**Vodka Lemonade with a Twist**
A Blast of Summer
Crisp Smirnoff Vodka, Refreshing Lemonade and Chambord.

**Coffee and Donuts**
Kahlua, Cointreau and Bailey’s Original Irish Cream with Espresso and Cream Served with a Mini-Donut!

**Bubbles and Berries**
A Salute to a Great Glass
Riesling-Marinated Raspberries, Blueberries and Blackberries with a Special Lift of Champagne.

**Sangria**
Red Wine, Brandy and Sweet Vermouth with Fresh Citrus Fruit, Berries, Juice and Soda.

**Craft and Micro Brew Beers**
Blue Moon White Belgium Ale
Leinenkugel Summer Shandy *seasonal only
Sweetwater Specialty
Terrapin Specialty
Fat Tire

**HOSTED BAR PACKAGES**

LEVY PERSONNEL MUST DISPENSE ALL BEVERAGES. BARTENDERS ARE STAFFED ONE (1) PER 100 GUESTS. A $150 PER BAR TENDER FEE WILL APPLY FOR ALL HOSTED BAR SELECTIONS.

**Cocktails**
Tito’s Vodka, Beefeater Gin, Bacardi Silver Rum, Johnny Walker Red Scotch, Jose Cuervo Tequila, Jack Daniels Whiskey

**Beer**
Premium Beer, Domestic Beer & Local Craft Beers

**Wine**
House Red, White & Sparkling

**Non-Alcoholic**
Bottled Water, Soft Drinks & Juices

**HOSTED BY THE HOUR**

**Premium Bar Package**
Cocktails, Beer, Wine & Non-Alcoholic Selections

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<th>2-HOUR</th>
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<tr>
<td>Beer &amp; Wine Package</td>
<td>Beer, Wine &amp; Non-Alcoholic Selections</td>
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<tr>
<td>Non-Alcoholic Package</td>
<td>Only Non-Alcoholic Selections</td>
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**HOSTED ON CONSUMPTION**

**BEVERAGE TYPE**

**Cocktails**
**Premium & Craft Beers**
**Domestic Beer**
**Wine**
**Non-Alcoholic**

If minimum sales of $10.00 per person is not achieved, a $2.00 per person fee will be applied.

**CASH BAR**

A cash bar option is available with minimum sales required. Please speak to your Event Sales Manager for additional information.