COCKTAIL RECEPTION

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.

RECEPTIONS
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BAR SELECTIONS
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*ALL PLATED MENU’S SELECTIONS AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
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
*Seasonal - Subject To Availability
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
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 Spears with Creamy Parmesan Dressing ✔
Arugula And Shaved Fennel Salad with Meyer Lemon Vinaigrette ✔
Slider Sampler (Includes One of Each)
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
Old-Fashioned, Creamy Mashed Potatoes with Specialty Ingredients Served in Martini Glasses.
Gulf Shrimp Mashed Potatoes
Yukon Gold Mashed Potatoes with Braised Short Ribs and Cabernet Reduction.
Sweet Mashed Potatoes with Cinnamon, Brown Sugar, Butter and Candied Pecans.

Gourmet Focaccia
A Fun Assortment of Artisan Grilled Focaccia Bread with a Selection of Toppings, Served Hot.

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

www.msaquarium.org

All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.
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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
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.
**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
2-HOUR  3-HOUR  4-HOUR

**Beer & Wine Package**
Beer, Wine & Non-Alcoholic Selections
2-HOUR  3-HOUR  4-HOUR

**Non-Alcoholic Package**
Only Non-Alcoholic Selections
2-HOUR  3-HOUR  4-HOUR

**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.