DINNER 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.

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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 Gruyère 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

All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.
HORS D’OEUVRE SELECTIONS
BUILD A PERFECT RECEPTION FROM A VARIETY OF GOURMET TO CLASSIC SIGNATURE DISHES. FIFTY PIECE MINIMUM PER ITEM PLEASE

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)
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C A R V E R Y  B A R

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.
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.
Tiramisù

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
Southern Pecan Pie with Honey Cream.
Baked Apple Crisp with Vanilla-Whipped Cream.

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

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.

Herb Roasted Chicken

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**DESIGN-YOUR-OWN CHEF TABLE**

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

Please select from the following options:

**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.

**Tiramisu**
With Cappuccino Cream.

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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.
**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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**Beer & Wine Package**
Beer, Wine & Non-Alcoholic Selections

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**Non-Alcoholic Package**
Only Non-Alcoholic Selections

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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.