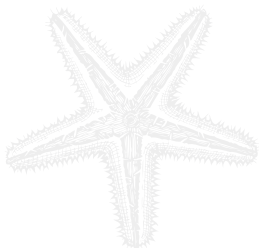


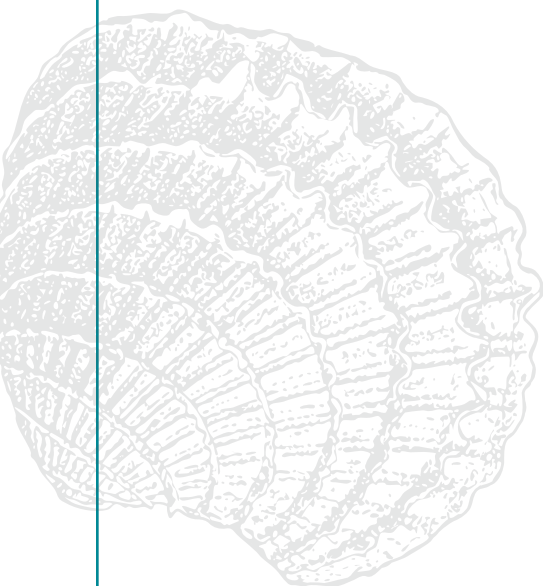


MISSISSIPPI
AQUARIUM.



CORPORATE

MENU



Levy Restaurants

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

A' LA CARTE

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 Goopy 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.

BITES & BEVERAGES

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.

BREAKFAST

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.

Yogurt ✓

Assorted Selection of Individual Fruit Flavored Low-Fat Yogurts.

Dry Cereal Selection ✓

Assortment of Dry Cereals Accompanied by Cold Milk, Bananas and Fresh Seasonal Berries.

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.

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.

BREAKS

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.



Garden-Fresh Seasonal Crudités

LUNCH

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 Conecuh 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

CUSTOMIZE BY ADDING THE FOLLOWING FAVORITES TO ANY LUNCH BUFFET SELECTION.

FRESH SALADS

Loaded Macaroni Salad ✓

Mustard Potato Salad ✓

Creamy Coleslaw ✓

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, 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

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 Goopy 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

Pasta Salad ✓
Kettle-style Potato Chips ✓
Mustard and Bacon Potato Salad
Dill Potato Salad ✓
Southern Coleslaw ✓
Caprese Salad ✓
Greek Farro Salad

SWEETS

Choose (1) One

Fruit Salad ✓
Fresh-Baked Chocolate Chip Cookie ✓
MS Aquarium Goopy Brownie ✓

BEVERAGES

Dasani Water • \$3.25 each
Canned Soda • \$3.25 each

LUNCH

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