

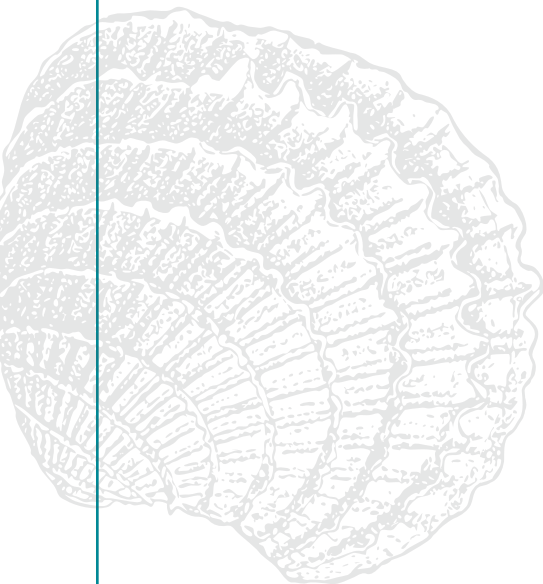


MISSISSIPPI  
AQUARIUM.



# PLATED DINNER

## M E N U



*Levy Restaurants*

To proceed with your event planning,  
please contact us at  
[awypyski@msaquarium.org](mailto:awypyski@msaquarium.org)



# PLATED DINNER

ALL SERVED WITH SIGNATURE ROLLS, GARLIC BUTTER AND ROASTED BELL PEPPER BUTTER AND CHEFS CHOICE OF SEASONAL VEGETABLE.

## 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.



*Caesar Salad*



# 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**

Roasted Portobello Mushrooms, Artichokes, Zucchini, Spanish Onions, Red Peppers, and Olives Rolled in a Sheet Of Pasta with Ricotta and Parmesan Cheese.

## **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 Scaloped 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.



*Carrot Cake*