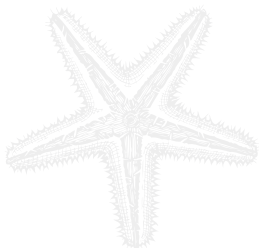


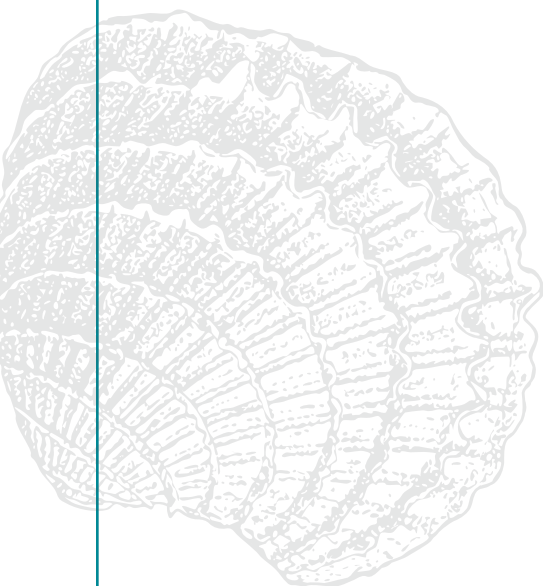


MISSISSIPPI
AQUARIUM.



CATERING

M E N U



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

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



All Food and Beverage is subject to 22% taxable service charge and 7% sales tax.

www.msaquarium.org

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

RECEPTIONS

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

RECEPTIONS

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)

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

Zesty Beef Chili, Spicy Queso Sauce, Crispy Corn Tortilla Chips and
Our House Salsa Verde, Pico De Gallo, Salsa Rojo and Habenero Salsa.
Served with Sour Cream, Jalapeños and Signature Hot Sauces.

Artisan Cheese Board

Artisan Selection of Local and Imported Farmstead Cheeses.
Accompanied by House-Made Chutneys, Local Honey, 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


Tomato Basil with Parmesan and Extra Virgin Olive Oil.
Kalamata Olive Tapenade with Chèvre Cheese.
Roasted Wild Mushroom with Gorgonzola Cheese.
Caramelized Onion with Taleggio Cheese.

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.

Fennel Sausage, Wild Mushrooms and Asiago Cheese.

Sweet Buttery Shrimp, Arugula and Provolone Cheese.

Roma Tomatoes, Basil and Fresh Mozzarella. 

BBQ Pork, Barq's Root Beer BBQ Sauce, Caramelized
Onions and Smoked Gouda Cheese.

Cocktail Shrimp Table

Jumbo Gulf Shrimp with Cocktail Sauce, Tabasco and Lemon Wedges



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

Hickory-Smoked Pork Belly, Lettuce, Vine-Ripe Tomatoes, Wheat Toast and Mayonnaise.

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.



Woodsman Smoked Brisket

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

DINNER

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.

Tiramisù

With Cappuccino Cream.

DESSERT

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.



BAR SELECTIONS

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.