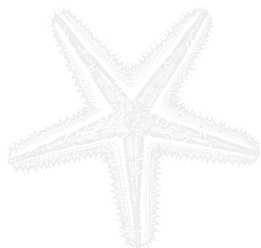


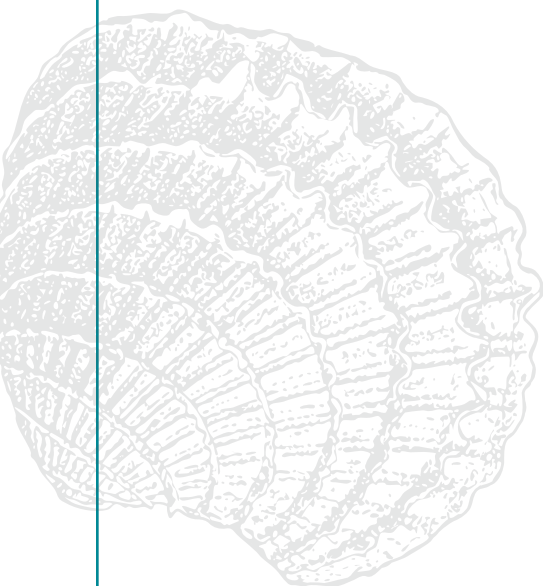


MISSISSIPPI
AQUARIUM.



COCKTAIL RECEPTION

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.

RECEPTIONS

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Reception Stations	16
Carvery Stations	17

BAR SELECTIONS

Specialty Bar and Beverages	21
Hosted Bar Packages	21
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*ALL PLATED MENU'S SELECTIONS AND GLUTEN FREE
OPTIONS AVAILABLE UPON REQUEST

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

**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



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

www.msaquarium.org

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

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.



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.