

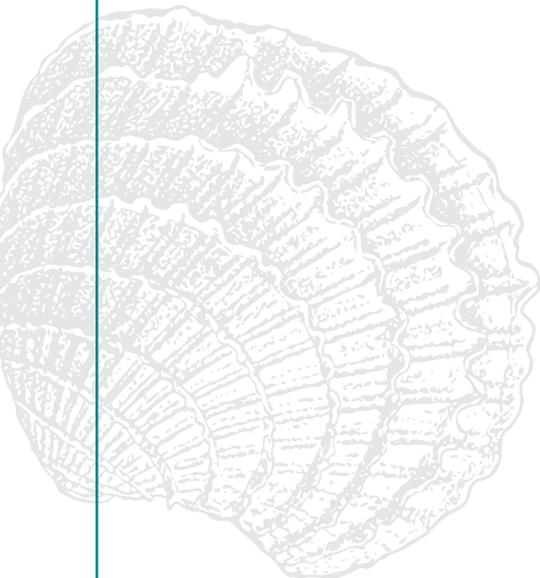


MISSISSIPPI
AQUARIUM.



DINNER RECEPTION

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.

RECEPTIONS

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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

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
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.



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.

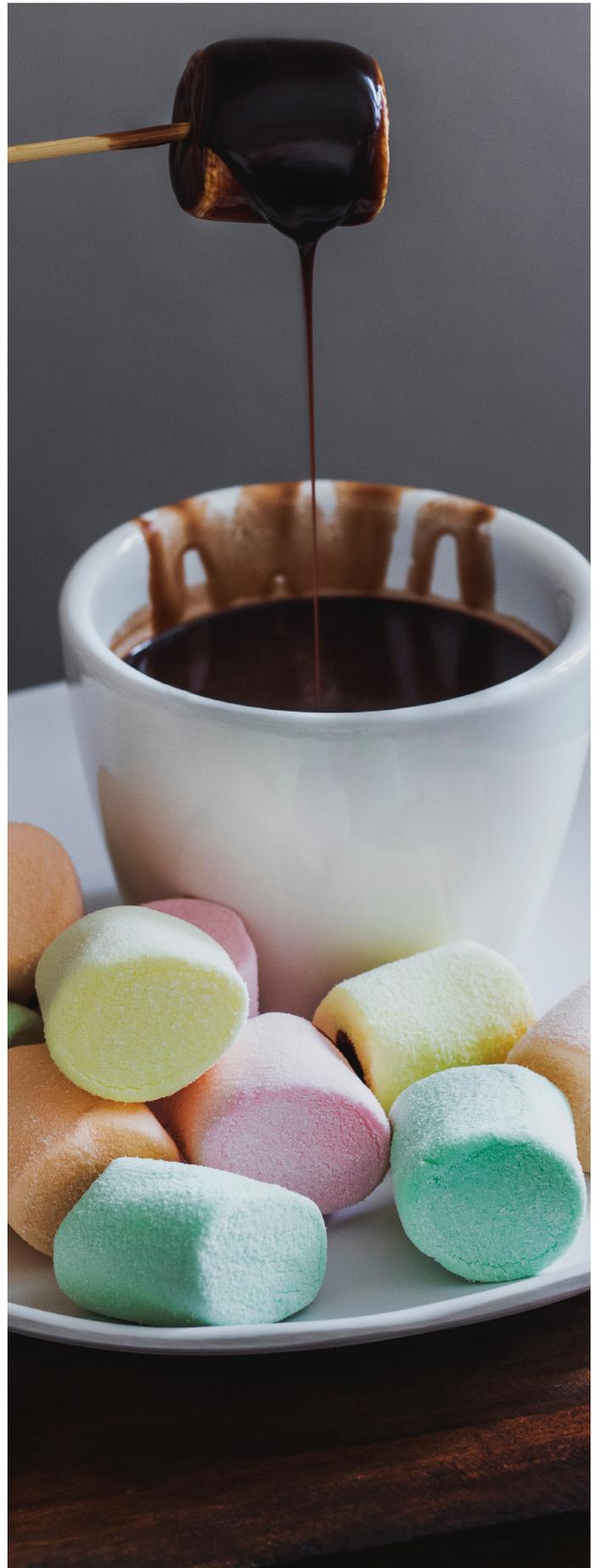
Country-Style Fruit Cobblers

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.