



The Maritime  
**Aquarium**<sup>®</sup>  
A T N O R W A L K

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**CATERING**  
MENU

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# RISE & SHINE BREAKFAST

Service for up to 1 Hour  
Requires a Minimum Order of 25 Guests

*GF - Gluten Free / V - Vegetarian*

## INCLUDES:

Coffee & Hot Teas | Filtered Water | Orange Juice

## SEASONAL CONTINENTAL | \$15 PER PERSON

Assorted Breakfast Pastries **(V)** | Organic, Fresh Fruit **(GF, VEGAN)**

## HEALTHY START CONTINENTAL | \$18 PER PERSON

Assorted Breakfast Pastries **(V)**

Assorted Berries **(GF, V)** | Granola **(V)** | Organic Yogurt **(GF, V)**

## LI SOUND BREAKFAST BUFFET | \$24 PER PERSON

Assorted Breakfast Pastries **(V)** | Assorted Cereals & Milk **(V)**

### CHOICE OF:

Applewood-Smoked Bacon **(GF)** -or- Chicken-Apple Breakfast Sausage **(GF)**

### SERVED WITH:

Roasted Breakfast Potatoes **(GF, V)** | Scrambled Eggs **(GF, V)**

## ADD-ONS

Applewood-Smoked Bacon \$5 per person

Assorted Bagels & Cream Cheese \$6 per person

Assorted Muffins \$4 per person

Breakfast Croissant \$10 per person

Cheesy Hash Brown Casserole \$5 per person

Chicken-Apple Sausage \$5 per person

Creamy Grits \$4 per person

French Toast \$7 per person

Yogurt Parfait \$6 per person

Breakfast Quiche \$7 per person

Seasonal Fruit Salad \$4 per person

Smoked Salmon \$8 per person  
*served with capers | dill | red onion*

Herb-Roasted Breakfast Potatoes \$4 per person

Vegetarian Breakfast Quiche \$6 per person

## BRUNCH BARS

Service for up to 2 Hours

### BLOODY MARY BAR | \$15 PER PERSON

Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers

Green Olives | Tabasco | Celery Salt | Lemons & Limes

### MIMOSA BAR | \$17 PER PERSON

Standard Sparkling | Oranges | Raspberries | Assorted Juice Mixers

*See 'Bar Services' for Bars & Bartender Pricing  
Upgraded Liquor or Champagne Available Upon Request*

Vegan & Vegetarian options are available as protein substitutes upon request.  
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.  
Prices are subject to a 22% service charge (where applicable) and sales tax.

# BISTRO LUNCH

FOR GROUPS OF (75) GUESTS OR FEWER  
*Groups Of (76) & Up - Please Inquire For Additional Menus*

*GF - Gluten Free | V - Vegetarian*

## BOXED LUNCHES | \$16 PER PERSON

*Drop-Off Service | Requires a Minimum Order of 20 Guests*

### INCLUDES:

**Chocolate Chip Cookie | Kettle Chips | Whole Fruit | Filtered Water**

**SELECT UP TO (2) SALADS -OR- (2) SANDWICH OFFERINGS**

**(1) SALAD -OR- (1) SANDWICH/WRAP PER GUEST**



## GRAINS & GREENS BUFFET | \$24 PER PERSON

*Service for up to 1.5 Hours | Requires a Minimum Order of 20 Guests*

### INCLUDES:

**Chocolate Chip Cookie | Kettle Chips**

**Filtered Water | Infused Water**

**SELECT (1) SALAD AND (2) SANDWICHES PER EVENT**

## ADD-ONS

ASSORTED CANNED SODAS \$4 PER PERSON

ICED TEA -OR- LEMONADE \$3 PER PERSON

ADDITIONAL SALAD SELECTION \$5 PER PERSON

ADDITIONAL SANDWICH SELECTION \$7 PER PERSON

## SANDWICHES

### BACON TURKEY CLUB

Applewood Bacon | Greenleaf Lettuce | Thick-Sliced Tomato

Herb-Ranch Aioli | Focaccia

### DIJONNAISE HAM

Sliced Pit Ham | Lettuce | Swiss Cheese | Tomato | Dijon Aioli | Whole Grain Bread

### FRESH DELUXE

Roasted Turkey | Shaved Pit Ham | Sliced Cucumber | Dijonnaise | Marble Rye

### MEDITERRANEAN FALAFEL WRAP (V)

Arugula | Crumbled Feta | Curried Tzatziki | Falafel | Roasted Tomato | Naan Bread

### SMOKED CHICKEN SALAD

Arugula | Candied Pecans | Dried Cherries | Stone Ground Mustard | Croissant

## SALADS

### CAESAR SALAD

Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan | Caesar Dressing

### GREEK PASTA SALAD (V)

Artichokes | Feta | Kalamata Olives | Lemon | Oregano | Sun-Dried Tomatoes | Olive Oil

### POWER GRAIN CHOPPED SALAD (GF)

Shaved Kale | Toasted Quinoa | Avocado | Candied Bacon | Chopped Egg

Grape Tomato | Herb Dressing

### TOSSED GREEN SALAD (GF,V)

Spring Greens | Grape Tomato | Shaved Carrot

Sliced Cucumber | Balsamic Vinaigrette

## MENU ADD-ONS

*Food Quantity Order Must Match the Guest Guarantee*

ASSORTED GRILLED VEGETABLES (GF,VEGAN) \$6 PER PERSON

AVOCADO (GF,VEGAN) \$4 PER PERSON | CHICKPEAS (GF,VEGAN) \$2 PER PERSON

ADD GRILLED CHICKEN \$4 PER PERSON

HUMMUS SPREAD (GF,VEGAN) \$4 PER PERSON | TOFU (GF,VEGAN) \$2 PER PERSON

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# HOT LUNCH BUFFETS

Service for up to 2 Hours  
Requires a Minimum Order of 25 Guests

*GF - Gluten Free | V - Vegetarian*

## INCLUDES:

Filtered Water | Infused Water

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### LI SOUND BARBECUE | \$24 PER PERSON

CHOPPED SALAD (GF,V)

Cucumbers | Diced Tomato | Pickled Onion | Buttermilk Herb Dressing

DRY RUBBED BBQ CHICKEN (GF) | SLOW-SMOKED PULLED PORK (GF)

BOSTON BAKED BEANS | CHOPPED COLESLAW (V) | POTATO SALAD (V)

**CORNBREAD MUFFINS | WATERMELON | FUDGE BROWNIES**

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### LATINO | \$26 PER PERSON

FLANK STEAK ROPA VIEJA (GF)

MOJO-MARINATED CHICKEN QUARTER (GF)

CHARRED PEPPERS & ONIONS (GF,VEGAN) | MOROS | SWEET PLANTAINS (GF,V)

**SERVED WITH AVOCADO | CILANTRO CREMA | SALSA ROJA**

**CARAMEL FLAN**

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### TASTE OF ASIA | \$28 PER PERSON

WONTON SALAD (V)

Field Greens | Carrots | Cucumber | Crispy Wontons | Kohlrabi

Mandarins | Toasted Sesame-Ginger Dressing

BEEF & BROCCOLI | TERIYAKI CHICKEN

FRIED TOFU VEGETABLE STIR FRY (VEGAN) | VEGETABLE FRIED RICE (V)

CHICKEN POTSTICKERS | VEGETABLE SPRING ROLLS (V)

**MANGO-COCONUT RICE PUDDING**

### ITALIANO | \$28 PER PERSON

CAESAR SALAD

Romaine | Focaccia Crouton | Sun-Dried Tomato | Shaved Parmesan | Caesar Dressing

CHICKEN ALFREDO

Seared Herb Chicken | Parmesan | Roasted Garlic Cream

GRILLED ITALIAN SAUSAGE (GF) | OLIVE OIL PASTA (VEGAN)

THREE-CHEESE TORTELLINI (V)

Basil | Spinach | Sun-Dried Tomatoes | Alfredo Sauce

**GARLIC BREAD | CHOCOLATE CHIP CANNOLI**

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### MEDITERRANEAN | \$28 PER PERSON

GREEK STYLE SALAD (V)

CHICKEN SHAWARMA | TRADITIONAL LAMB GYROS (GF)

GRILLED ZUCCHINI & RED PEPPERS (GF,VEGAN) | SAFFRON RICE (GF,VEGAN)

PITA BREAD (V) | HUMMUS (GF,V) | TZATSIKI (GF,V)

**SERVED WITH FETA CHEESE | LETTUCE | TOMATO | RED ONION**

**BAKLAVA**

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### COASTAL COMFORTS | \$30 PER PERSON

CHOPPED GREEN SALAD (GF,V)

Mixed Greens | Carrot | Diced Tomato | Buttermilk Herb Dressing

SAUSAGE | STEAMED CLAMS

CORN-ON-THE-COBB (GF,V) | RED POTATOES

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## ADD-ONS

**ASSORTED CANNED SODAS** \$4 PER PERSON

**LEMONADE** \$3 PER PERSON

**ICED TEA** \$3 PER PERSON

**GLUTEN FREE COOKIES** \$4 PER PERSON

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# BREAK TIME

## SNACKS & BEVERAGES

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### NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to **(4) Hours** | Full Day Service for up to **(8) Hours**

#### INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$5 per person | Full Day \$8 per person

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#### COFFEE & HOT TEA PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

*Decaf Coffee Available Upon Request*

Half-Day \$6 per person | Full Day \$10 per person

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#### COMPLETE BEVERAGE PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

Assorted Canned Sodas | Iced Tea

*Decaf Coffee Available Upon Request*

Half-Day \$12 per person | Full Day \$18 per person

### SNACK BOARDS

Service for up to 2 Hours

*Requires a Minimum Order of 10 Guests*

#### HEALTHY CHOICE | \$7 PER PERSON

Seasonal Crudité Platter

Served with Herb Dip & Hummus | Assorted Crackers | Pita Chips

#### ARTISANAL CHEESE BOARD | \$12 PER PERSON

Selection of Artisan Cheeses | Crackers

Dried Fruit | Nuts | Local Honey

#### GRANDE MEDITERRANEAN | \$17 PER PERSON

Assorted Cured Meats | Assorted Olives

Grilled Market Vegetables | Marinated Buffalo Mozzarella

Served with Roasted Garlic Hummus | Crostini | Warm Pita

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### ADD-ONS

BOTTLED WATER \$4 PER BOTTLE

ICED TEA \$3 PER BOTTLE

KETTLE CHIPS \$4 PER PERSON

LEMONADE \$3 PER BOTTLE

WHOLE FRUIT \$3 PER PERSON

COOKIES \$3 PER PERSON

FUDGE BROWNIES \$3 PER PERSON

GRANOLA BARS \$3 PER PERSON

POPCORN \$4 PER PERSON

TRAIL MIX \$4 PER PERSON

# APPETIZER RECEPTION

Tray Passed Service for up to **1 Hour** | Stationed Service for up to **1.5 Hours**

Additional Passer Fee of \$75 per (1) Passer

(1) Passer Required per 50 Guests



Pricing is per Piece | Food Quantities Must Match Guest Guarantee

Minimum Order of (25) Pieces per Item

V - Vegetarian | GF - Gluten Free

## MEAT

### Argentinian Grilled Beef Skewer (GF)

Citrus Chimichurri

\$5 passed | \$9 stationed

### Grilled Chicken Satay (GF)

Sweet Chili Glaze

\$4 passed | \$7 stationed

### Jamaican Jerk Pulled Duck (GF)

Pineapple Slaw | Black Bean Crema | Crispy Plantain

\$5 passed | \$9 stationed

### Mini Beef Wellington

Fines Herb Cream

\$5 passed | \$9 stationed

### Nashville Hot Chicken & Waffle Bite

Chipotle Aioli | Dill Pickle Relish

\$4 passed | \$7 stationed

### Pulled Pork Tostada (GF)

Green Tomato Pico | BBQ Aioli

\$4 passed | \$10 stationed

### Short Rib Slider

Pickled Vegetable Slaw | Horseradish Aioli | Brioche Bun

\$5 passed | \$9 stationed

### Surf n' Turf Sushi Roll

Grilled Beef Tenderloin | Pink Shrimp Tempura | Chili Aioli | Sweet Soy

\$5 passed | \$9 stationed

## VEGETARIAN

### Herbed Goat Cheese Tartlet

Preserved Lemon | Tomato Confit

\$3 passed | \$9 stationed

### Avocado Toast

Honey | Flowers & Herbs

Grilled Brioche

\$4 passed | \$10 stationed

### Grilled Vegetable Bruschetta

Burrata | Aged Balsamic | Crostini

\$3 passed | \$7 stationed

### Pimento Cheese Deviled Egg (GF)

Chive

\$3 passed | \$9 stationed

### Sweet Corn Hush Puppy

Old Bay Remoulade

\$5 passed | \$9 stationed

### Triple Cream Brie Crostini

Blackberry-Jalapeño Chutney | Roasted Garlic

\$3 passed | \$9 stationed

### Twice-Baked Marble Potato (GF)

Chive Cream

\$3 passed | \$7 stationed

### Wild Mushroom Arancini

Truffle Crème Fraîche | Tarragon

\$4 passed | \$10 stationed

## SEAFOOD

### Blue Crab Salad (GF)

Old Bay Seasoning | Cucumber Chip

\$6 passed | \$11 stationed

### Crispy Conch Fritters

Scotch Bonnet Remoulade

\$7 passed | \$12 stationed

### Oyster Shooter (GF)

Bloody Mary | Pickled Celery

\$6 passed | \$11 stationed

### Key West Pink Shrimp Ceviche Tostada (GF)

Avocado | Pickled Red Onion

Corn Tortilla

\$5 passed | \$9 stationed

### Shrimp and Grits

Blackened Pink Shrimp

Stewed Tomato Relish

Cheesy Grit Cake

\$7 passed | \$12 stationed

### Smoked Fish Spread

Hot Sauce Gelée | Pickled Red Onion

Butter Cracker

\$5 passed | \$9 stationed

### Smoked Salmon Blini

Avocado Cream | Mango Relish

Pickled Fresno Chile

\$5 passed | \$9 stationed

### Spicy Cobia Poke

Avocado | Mango | Chili Aioli

Crispy Rice

\$5 passed | \$9 stationed

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# STROLLING RECEPTION

Service for up to 1.5 Hours  
Requires a Minimum Order of 25 Guests

*V - Vegetarian | GF - Gluten Free*

## ARTISANAL CHEESE BOARD | \$16 PER PERSON

Selection of Artisan Cheeses | Crackers | Dried Fruit | Nuts | Local Honey

## SLIDER BAR\* | \$14 PER PERSON

Select Two:

### Barbecue Pulled Pork

Roasted Garlic Aioli | Creamy Slaw

### Bistro Cheeseburger

Caramelized Onion | Cheddar Fondue | Dill Pickle | Secret Sauce | Pretzel Bun

### Crispy Falafel (V)

Argula | Tzatziki | Harissa Aioli

### Gulf Blue Crab Cake

Everglades Remoulade

### Not-So-Classic Reuben

Blackened Cobia | Creamy Coleslaw | Swiss Cheese | Thousand Island Dressing

## PASTA STATION\* | \$15 PER PERSON

Select One:

### Cavatelli Pasta

Bacon | Braised Kale | Sage | Butternut Squash Cream

### Orecchiette Pasta (V)

Blistered Tomatoes | Peas | Roasted Red Bell Peppers  
Spinach | Zucchini | Alfredo Sauce

### Penne Pasta

Roasted Chicken | Caramelized Onions | Mushrooms  
Torn Basil | Parmesan Cheese | Marinara Sauce

### Truffle Mac n' Cheese (V)

3-Cheeses | Garlic Cream | Fresh Herbs | Toasted Breadcrumbs

## CHARCUTERIE STATION | \$18 PER PERSON

Selection of Artisan Cheeses | Marinated Olives & Vegetables  
Toasted Nuts | Assorted Jams, Breads & Crackers

## MAC N' CHEESE BAR\* | \$18 PER PERSON

Classic Mac n Cheese | Truffled Mac n Cheese

### Proteins

Blackened Pink Shrimp | Candied Bacon | Seared Andouille

### Toppings

Assorted Hot Sauces | Charred Corn | Green Onion  
Stewed Tomatoes | Sweet Peas

## SEAFOOD RAW BAR\* | MARKET PRICE

*Chef's Choice of Assorted Chilled Seafood*

*including Clams, Oysters, and Shrimp*

Cocktail Sauce | Mignonette | Lemon | Tabasco Sauce

## CARVING STATIONS

*Chef Attended | Includes House Rolls & Butter*

**Herb Roasted Turkey Breast** - Cranberry Chutney | Pan Sauce

\$12 per person

**Coffee-Rubbed Pork Loin** - Apricot Mostarda

\$15 per person

**Whole Roasted Salmon Fillet** - Crispy Capers | Preserved Lemon

Champagne Beurre Blanc

\$21 per person

**Slow-Roasted Prime Rib** - Horseradish Cream | Au Jus

\$25 per person

**Roasted Beef Tenderloin** - Roasted Mushrooms | Red Wine Demi

\$Market per person

### CARVING STATION ADD-ONS:

**Roasted Garlic Whipped Potatoes** | \$5 per person

**Roasted Fingerling Potatoes** | \$5 per person

**Roasted Seasonal Vegetables** | \$4 per person

**ADDITIONAL CHEF FEE OF \$150 PER (1) CHEF**

(1) CHEF REQUIRED PER 75 GUESTS | \*DENOTES CHEF ATTENDANT OPTIONAL

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# STROLLING DINNER BUFFETS

Service for up to 2 Hours  
Requires a Minimum of Order of 25 Guests  
*V - Vegetarian / GF - Gluten Free*

## INCLUDES:

Filtered Water | Bread & Butter | Coffee & Hot Herbal Teas

(1) SALAD | (2) ACCOMPANIMENTS | (2) ENTRÉES | (3) MINI DESSERTS  
**\$75 per adult | \$25 per child**

(2) SALADS | (3) ACCOMPANIMENTS | (3) ENTRÉES | (3) MINI DESSERTS  
**\$85 per adult | \$35 per child**

## SALADS

### BABY SPINACH SALAD (GF)

Baby Spinach | Crumbled Bacon | Hard Boiled Egg  
Pickled Red Onion | Blue Cheese Dressing

### CHOPPED SALAD (GF,V)

Chared Pepper | Cucumbers | Pickled Onion  
Tomato | Buttermilk Ranch Dressing

### FARM HOUSE SALAD (GF,V)

Mixed Greens | Carrot | Cheddar | Cucumber  
Herb Croutons | Herb Buttermilk Dressing

### GRAINS & GREENS (GF,V)

Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre  
Dried Cherries | Local Honey Vinaigrette

### SUN-DRIED TOMATO CAESAR SALAD

Romaine | Focaccia Croutons | Shaved Parmesan | Caesar Dressing

## ACCOMPANIMENTS

**BACON-MOLASSES BRUSSELS SPROUTS**

**BALSAMIC BROWN BUTTER GREEN BEANS**

**CREAMY SMOKED CHEDDAR GRITS**

**ROASTED GARLIC WHIPPED POTATOES**

**BAKED MAC N' CHEESE**

**CHEESY HASH BROWN CASSEROLE**

**HERB-ROASTED FINGERLING POTATOES**

**ROASTED SEASONAL VEGETABLES**

## ENTRÉES

**BACON-WRAPPED BEEF MEATLOAF (GF)**

Waygu Beef | Molasses BBQ Glaze

**BLACKENED COBIA (GF)**

Mango-Black Bean Pico

**BRAISED SHORT RIBS (GF)**

Herb Gremolata

**CIDER-BRAISED PORK (GF)**

Pearl Onions | Roasted Wild Mushrooms

**ROASTED CHICKEN BREAST (GF)**

Lemon-Caper Butter

**SEARED SALMON (GF)**

Horseradish-Tarragon Cream

**SLOW-ROASTED PORK SHOULDER (GF)**

Citrus Mojo

**SWEET POTATO GNOCCHI (GF)**

Truffled Mushroom Ragout | Baby Kale

**THREE CHEESE RAVIOLI (V)**

Sun-Dried Tomato | Spinach | Alfredo Sauce

## MINI DESSERTS

**BROWN SUGAR DONUTS**

Raspberry Jam

**CRÈME BRÛLÉE (GF)**

Burnt Sugar | Fresh Berries

**FLOURLESS CHOCOLATE TORTE (GF)**

Bourbon Caramel | Espresso Whipped Cream

**STRAWBERRY SHORTCAKE**

Buttermilk Biscuit | Vanilla Bean Whipped Cream

**VANILLA CHEESECAKE**

Caramel Sauce | Candied Pecans

**SALTED CARAMEL POT DE CRÈME (GF)**

Almond Crumble | Florida Pure Sea Salt

## ADD-ONS

**ADDITIONAL SALAD** \$6 PER PERSON

**ADDITIONAL ACCOMPANIMENT** \$5 PER PERSON

**ADDITIONAL ENTRÉE** \$9 PER PERSON

**ADDITIONAL DESSERT** \$5 PER PERSON

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# PLATED DINNER

Requires a minimum order of 25 guests

## INCLUDES:

Filtered Water | Coffee & Hot Herbal Teas

### 3-COURSE DINNER

(1) Soup -or- Salad | (2) Pre-Selected Entrées | (1) Dessert

**\$85 per person**

### 4-COURSE DINNER

(1) Soup | (1) Salad | (2) Pre-Selected Entrées | (1) Dessert

**\$95 per person**

## SOUPS

**BAHAMIAN CONCH CHOWDER** - Crispy Plantains | Hot Sauce

**CHILLED GAZPACHO VERDE** - Pickled Cucumber | Herb Crema

**CORN & CRAB CHOWDER** - Corn Bread Crouton | Pickled Sweet Corn

**STEWED TOMATO BISQUE** - Grilled Cheese Croutons

**WILD MUSHROOM BISQUE** - Truffle Crème Fraîche | Chives

## SALADS

### BABY SPINACH SALAD (GF)

Baby Spinach | Crumbled Bacon | Hard Boiled Egg  
Pickled Red Onion | Blue Cheese Dressing

### CHOPPED SALAD (GF,V)

Charred Pepper | Cucumbers | Pickled Onion  
Tomato | Buttermilk Ranch Dressing

### FARM HOUSE SALAD (GF,V)

Mixed Greens | Carrot | Cheddar | Cucumber  
Herb Croutons | Herb Buttermilk Dressing

### GRAINS & GREENS (GF,V)

Arugula | Toasted Quinoa | Toasted Almonds | Crumbled Chèvre  
Dried Cherries | Local Honey Vinaigrette

### SUN-DRIED TOMATO CAESAR WEDGE SALAD

Romaine | Focaccia Croutons | Shaved Parmesan

## ENTRÉES

### 12-HOUR LAMB SHANK (GF)

Creamy Goat Cheese Polenta | Roasted Broccolini  
Red Wine-Herb Jus | Citrus Pine Nut Gremolata

### BEEF SHORT RIB POT ROAST (GF)

Truffle Whipped Potatoes | Roasted Baby Carrots  
Creamy Wild Mushroom-Sherry Demi Glace | Young Herbs

### BLACKENED COBIA (GF)

Aged Cheddar Grit Cake | Braised Mustard Greens  
Smoked Tomato-Lobster Butter

### GRILLED BONE-IN PORK CHOP (GF)

Roasted Sweet Potato Hash | Bacon-Molasses Brussels Sprouts  
Black Fig-Redeye Gravy

### GRILLED CELERY ROOT AU POIVRE (GF,V)

Truffled Whipped Potatoes | Honey-Roasted Baby Carrots | Roasted Vegetable  
3-Peppercorn "Demi Glace"

### PAN ROASTED SALMON (GF)

Saffron Couscous Risotto | Lobster Essence | Shaved Asparagus Salad

### ROASTED CAULIFLOWER WELLINGTON (GF,V)

Wild Mushroom Duxelle | Roasted Parsnip | Gruyère Cheese | Puff Pastry  
Spiced Cider Gastrique

### ROASTED CHICKEN BREAST (GF)

Butter-Whipped Sweet Potatoes | Applewood Bacon Collard Greens  
Bourbon-Maple Glaze

## DESSERTS

### KEY LIME CHEESECAKE

Vanilla Bean Whipped Cream | Strawberry-Rum Coulis

### BLUEBERRY CRISP

Granola Crumble | Lemon Whipped Cream

### CRÈME BRÛLÉE (GF)

Burnt Sugar | Fresh Berries

### STRAWBERRY SHORTCAKE

Buttermilk Biscuit | Vanilla Bean Whipped Cream

### FLOURLESS CHOCOLATE TORTE (GF)

Bourbon Caramel | Espresso Whipped Cream

### SALTED BUTTERSCOTCH BREAD PUDDING

Espresso Crème Anglaise | Toasted Almonds

## ADD-ONS

**BREAD & BUTTER** \$3 PER PERSON

**UPGRADE ENTRÉE SELECTION TO DUO** \$12 PER PERSON

**CUSTOM MENUS AVAILABLE UPON REQUEST**

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# BAR SERVICES

## CONSUMPTION BAR

Consumption Bar is Settled Post Event  
Requires a Minimum Spend of \$500 per Bar  
\$150 per Bartender up to (2) Hours of Service

Domestic Beer - \$7  
Craft/Imported Beer - \$8  
Wine - \$12  
Premium Liquor - \$10 | Top Shelf Liquor - \$14  
Bottled Water & Canned Sodas - \$5

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## CASH BAR

Guests Purchase Their Own Beverages  
Requires a Minimum Spend of \$500 per Bar  
\$200 per Bartender up to (2) Hours of Service  
Cash Pricing Includes Sales Tax

Domestic Beer - \$8  
Craft/Imported Beer - \$9  
Wine - \$13  
Premium Liquor - \$11 | Top Shelf Liquor - \$15  
Bottled Water & Canned Sodas - \$6

## HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host  
All Packages are Based on (2) Hours of Service | \$5 per Person, per Additional Hour  
\$150 per Bartender up to (2) Hours of Service

**BEER & WINE BAR** | \$22 PER PERSON  
Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

**PREMIUM BAR** | \$27 PER PERSON  
Assorted Domestic & Craft Beers | Red & White Wines  
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

**TOP SHELF BAR** | \$32 PER PERSON  
Assorted Domestic & Craft Beers | Red & White Wines  
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

## BARS & BARTENDERS

### CONSUMPTION & HOSTED BAR

Requires (1) Bartender per (75) Guests  
Requires a Bartender Fee of \$150 per Bartender

### NO-HOST BAR

Requires (1) Bartender per 100 Guests  
Requires a Bartender Fee of \$200 per Bartender

**Bar Set-Up Fee of \$150 is Waived after  
\$500 Minimum Spend is Met per Bar**

# EVENT INFORMATION

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As the exclusive caterer, we strive to provide excellent hospitality and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with the Maritime Aquarium, The Seafood Watch Program (supporting ocean-friendly seafood) and partnering with local purveyors to provide a menu with local & seasonal products.

## **MENUS**

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Maritime Aquarium. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

## **FOOD GUARANTEES**

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

## **FOOD SERVICE REGULATIONS**

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request. Please see your Sales Manager for pricing.

## **CONTRACT & DEPOSIT**

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

## **FINAL PAYMENT**

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

## **CANCELLATION**

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Maritime Aquarium: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to the Maritime Aquarium. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to the Maritime Aquarium.