

*Your meeting or event provides a sea of support for our conservation efforts.*

## Event Rates

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*Evening events are based on four-hours of event time. Food and Beverage Minimums apply and vary by event. Our experienced sales managers are happy to discuss pricing options and help you plan your special event. Based on availability, a one-hour self-guided tour of The Florida Aquarium exhibits may be added to your event for an additional fee for up to 100 guests.*

### **CORAL REEF ROOM**

*Includes Admission for up to 125 guests.  
Additional guests are an extra fee per person.*

### **MOSAIC CENTER**

*Includes Admission for up to 240 guests.  
Additional guests are an extra fee per person.*

**Mosaic Center  
Ballroom A  
Ballroom B**

### **SEA STAR PAVILION**

*Admission for first 80 people  
Each additional person above 80*

### **VINIK CHANNELSIDE A AND B ROOM RENTAL**

*Includes Admission for up to 50 people In VCR A and up to 35 people for VCR B. Additional guests are an extra fee per person.*

**VCR A and B  
VCR A  
VCR B**

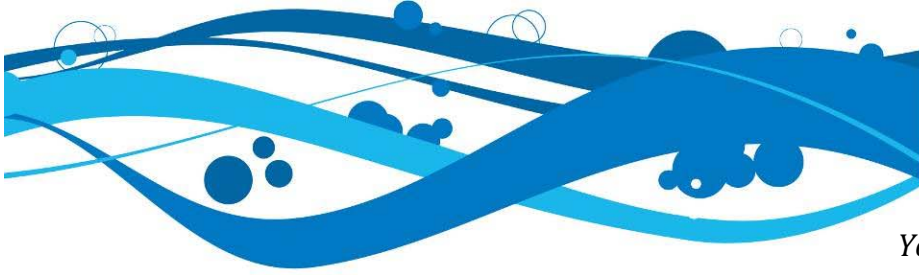
### **SPLASH PAD AND OVERLOOK DECK**

*Includes Admission for up to 150 guests.  
Additional guests are an extra fee per person.*

**Splash Pad and Waterfront Overlook Deck**

### **FULL AQUARIUM**

**For information on events occupying the whole Aquarium please speak to a sales manager for rate**



# Event Menus

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*All menu items are subject to 22% Administrative Fee and 7% Tax. Prices subject to change without notice.*

## Continental Breakfast and Breakfast Buffets

### CONTINENTAL BREAKFAST OPTIONS

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#### **Channelside Continental**

Orange Juice  
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea  
Assorted Breakfast Pastries and Muffins  
Seasonal Fresh Fruit Platter

#### **Healthy Start**

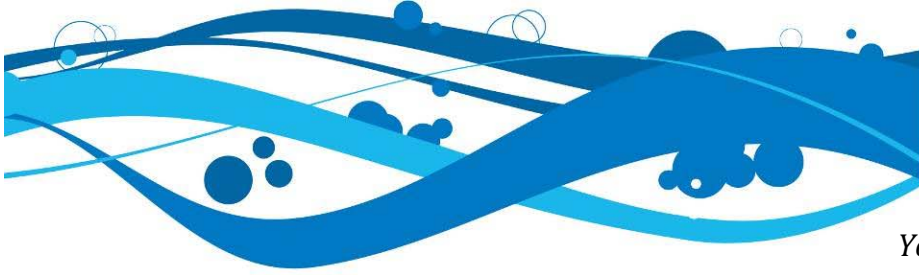
Orange Juice  
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea  
Oatmeal Served with Assorted Dried Fruits and Brown Sugar  
Assorted Muffins  
Assorted Yogurts and Granola  
Seasonal Fresh Fruit Platter

#### **On The Go**

Minute Maid Bottled Juices  
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea  
Assorted Granola Bars - Kind Bars and Nutri Grain Bars  
Whole Fresh Fruit  
Assorted Muffins  
Assorted Yogurt

#### **The Premier Continental**

Orange Juice and Cranberry Juice  
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea  
Assorted Breakfast Pastries  
Seasonal Fresh Fruit Platter  
Yogurt Parfait Station with Granola and Seasonal Berries  
Assorted Cold Cereals with 2% Milk  
Assorted Sliced Breakfast Breads, Danish, and Scones  
Assorted Hot Oatmeals



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## **BREAKFAST BUFFET OPTIONS**

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*All selections include Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea, Orange Juice, Cranberry Juice, Breakfast Pastry Selection, Seasonal Fresh Fruit, Assorted Yogurt and Granola*

### **The All American Bacon and Eggs**

Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage and Roasted Breakfast Potatoes

### **Frittata and Pancakes**

Fresh Vegetable Frittata, Fluffy Buttermilk Pancakes, Canadian Bacon, Accompanied by Fresh Seasonal Berries, Apple Compote, Warm Maple Syrup

### **Chorizo and Green Chilies Strata and Plantain Griddle Cakes**

Plum Tomatoes, Green Chilis, Spicy Chorizo Sausage, Monterey Jack Cheese Plantain Griddle Cakes, Cinnamon Butter, Warm Maple Syrup

### **Ybor City Havana Hash and Cuban French Toast**

Slow Roasted Mojo Pork Hash with Diced Bliss Potatoes, Vidalia Onions, Fresh Cilantro  
Cage Free Scrambled Eggs, "Local " Cuban French Toast, Guava Jam, Butter, Warm Maple Syrup

*\*Ask Catering About Substituting Turkey Bacon and Egg Whites on Your Buffets*

## **Action Stations**

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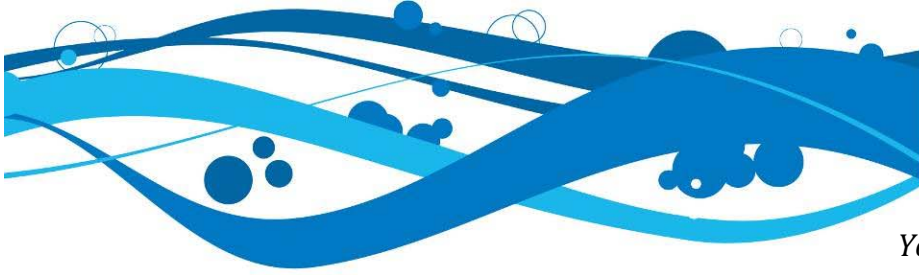
*All Stations require a chef or attendant at an additional fee per 50 guests.*

### **Omelet Station**

Chef prepared omelets made with Cage Free Eggs or Egg Whites, Green and Red Peppers, Mushroom, Red Onion, Diced Ham, Bacon Tomato, Spinach and Assorted Cheeses

### **Waffle Station**

Made to Order Waffles Served with Choice of Toppings: Strawberry Compote, Cinnamon Apples, Peanut Butter, Chocolate Chips, Dried Fruits, Whipped Cream and Butter



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## **BREAKFAST ENTRÉES**

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*All selections include Orange Juice, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea*

### **The Parfait Breakfast**

Toasted Granola, Vanilla Yogurt, Seasonal Fruits and Berries,  
Accompanied by Fresh Baked Apple Cinnamon Scone.

### **Rise and Shine Tampa Bay**

Cage Free Scrambled Eggs, Applewood Smoked Bacon, Roasted Breakfast  
Potatoes, Grilled Tomato.

### **Cinnamon Brioche French Toast**

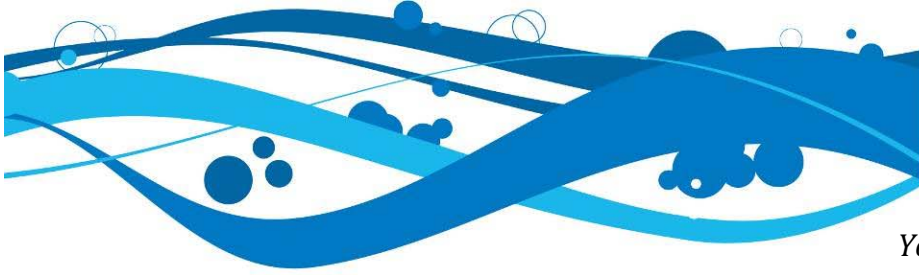
Warm Maple Syrup, Grilled Pineapple, and Fresh Berries,  
Sausage Links

### **Ybor Havannah Hash**

Slow Roasted Mojo Pork Hash with Diced Bliss Potatoes, Vidalia Sweet  
Onions and Fresh Cilantro, Cage Free Scrambled Eggs, and Chorizo Sausage

### **Gulf Blue Crab and Eggs Benedict**

Gulf Blue Crab, Poached Eggs, Chipotle Hollandaise,  
Atop Toasted Cuban Bread, Accompanied by Roasted Sweet Potatoes.



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## **MEETING AND BREAK PACKAGES**

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*15 guest minimum*

### **Farmers Market**

Seasonal Vegetable

Platter with Baby Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes, Assorted Olives, Cucumber, Squash, Flatbreads, Crackers, Assorted Herb Dips, Cucumber Infused Water, Assorted Soft Drinks and Bottled Water

### **South of the Border**

Tortilla Chips with Tomatillo Salsa, Pico Di Gallo and Guacamole and Bean Dip, Churros Limeaid, Assorted Soft Drinks and Bottled Water

### **Sweet and Sour**

Lemon Pound Cake, Chocolate Layer Cake, Key Lime Pie, Assorted Candied Fruit Slices Fresh Squeezed Lemonade and Assorted Soft Drinks and Bottled Water

### **Fish Food**

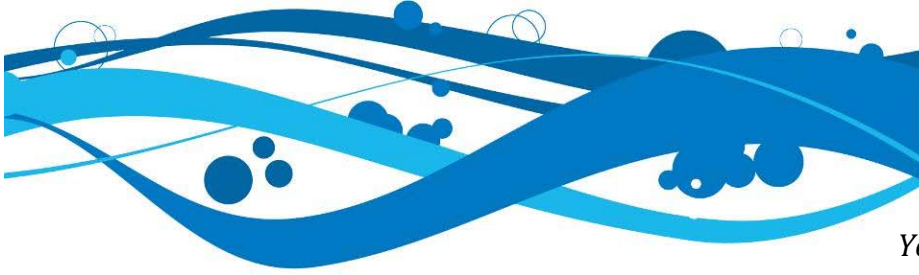
Swedish Fish Trail Mix, Gold Fish, Sesame Sticks, Sliced Fresh Fruit Platter, Blueberry Infused Water, Assorted Soft Drinks and Bottled Water

### **Charcuterie Board**

Gourmet Cheese Board paired with Assorted Italian Meats, Dried Fruits, and Nuts, Assorted Crackers, Orange Infused Water, Assorted Soft Drinks and Bottled Water

### **Add On**

Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea



## **MEETING BREAK a la carte**

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*15 guest minimum*

### **FOOD**

**Tortilla Chips with Fresh Salsa and Guacamole**

**Fish Food Trail Mix with Gold Fish and Swedish Fish**

**Pita Chips with Hummus Trio**

**Sea Salt, Garlic Parmesan, and BBQ Homemade Potato Chips  
with Buttermilk Ranch and French Onion Dips**

**Seasonal Whole Fresh Fruit**

**Assorted Nutri Grain Bars**

**Assorted Kind Bars**

**Assorted Cookies and Brownies**

**Assorted Muffins or Breakfast Pastries**

**Jumbo Soft Pretzels with Spicy Mustard**

### **BEVERAGES**

**Assorted Soft Drinks and Spring Water**

**Assorted Fruit Juices, Lemonade or Iced Teas**

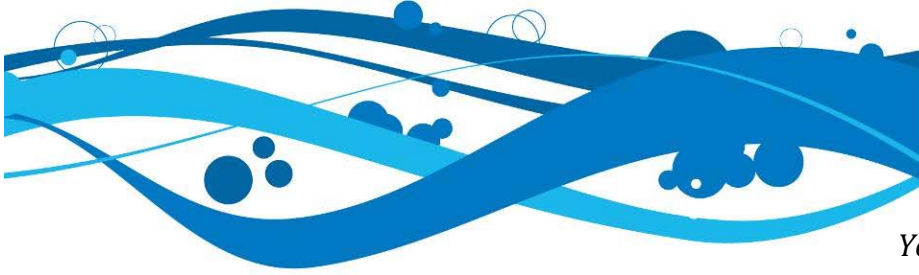
**Jumbo Soft Pretzels with Spicy Mustard**

**Assorted Peace Brand Teas or Vitamin Water**

**Assorted Vitamin Water**

**Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea**





## **BOXED LUNCH**

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*All Selections include Sun Chips, Whole Fresh Fruit and Fresh Baked Cookies and Assorted Soft Drinks or Bottled Water*

**Maximum of (2) Box Lunch Choices Per Group**

*(3) or More Selections Will Require a Per Person Up Charge*

### **Florida Fresh Garden Wrap**

Herb Tortilla stuffed with Grilled Zucchini and Yellow Squash, Portabello Mushrooms, Red Peppers, Spinach, Roma Tomatoes, Mozzarella Cheese and Sundried Tomato Pesto

### **Key West Chicken Wrap**

Grilled Chicken Breast, Vine Ripe Tomato, Key Lime Slaw, Avocado, wrapped in an Herb Tortilla

### **Roast Turkey and Gouda**

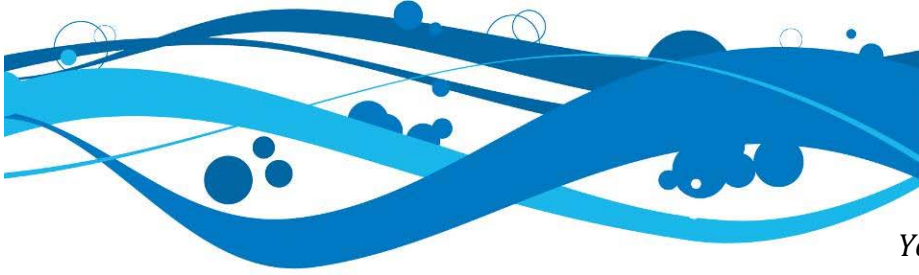
Roast Turkey, Gouda, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion and Sun-Dried Cranberry Mayonnaise on Russian Rye Bread

### **Croissant Club**

Roasted Turkey, Hickory Smoked Ham, Applewood Bacon  
Swiss Cheese, Leaf Lettuce, Roma Tomatoes  
On a Fresh Baked Croissant

### **Roast Beef and Cheddar**

Roast Beef with Aged Cheddar, Red Onion Marmalade,  
Roma Tomatoes and Arugula on a Ciabetta Bread



## **LUNCH BUFFET**

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*All selections include Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea and Iced Tea.  
Minimum 30 guests.*

### **Cutting Board**

A Selection of Deli Meats and Cheeses, Garnish Tray, Condiments  
Assorted Bread and Rolls, Creamy Potato Salad, Field Greens Salad, Assorted Chips  
Fresh Baked Cookies and Fudge Brownies

### **Soup and Salad Buffet**

Two House Prepared Seasonal Soups, Baby Greens, Spinach  
Romaine, Local Greens. Offered with Cucumbers, Roasted Peppers  
Tomatoes, Feta, Olives, Pine Nuts, Bacon, Ham, Turkey, Tuna, Cheddar  
Almonds, Walnuts, Croutons, Balsamic, Ranch and Blue Cheese Dressings  
Lemon Bars and Fudge Brownies

### **All American Barbeque**

Red Bliss Potato Salad, Macaroni Salad, Grilled Beef Hamburgers  
Hebrew National Hot Dogs, Condiment Platter, Sliced Tomatoes and Red Onion  
Dill Pickle Chips, Corn on the Cob, Baked Beans and, Kettle Chips  
Fresh Watermelon  
Assorted Cookies and Brownies

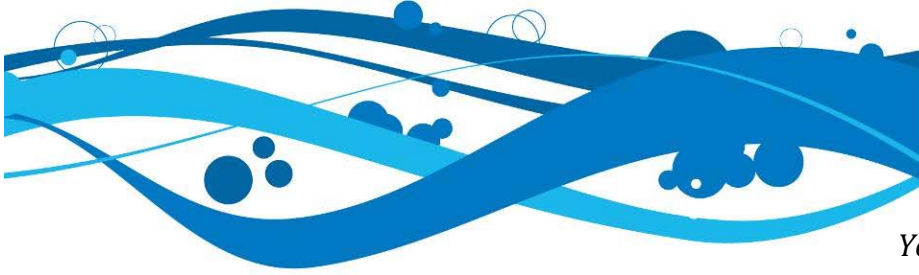
### **Ybor City Connection**

Cubana Ensalada, Sour Orange Marinated Pork, Anato Chicken  
Pressed Mini Cuban Sandwiches, Yellow Rice and Black Beans, Sweet Plantains  
Coconut Flan

### **Siesta Key Buffet**

Spinach Salad with Vinagrette Dressing, Dry Rubbed New York Strip  
Macadamia Crusted Mahi Mahi, Four Cheese Macaroni, Seasonal Vegetable  
Key Lime Pie





## PLATED LUNCH

### SALAD

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*Choice of One Salad for Hot Lunch Entrées*

**Channelside Salad:** Seasonal Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion  
Served with a Citrus Vinaigrette

**Classic Caesar Salad:** Chopped Romaine, Herbed Croutons,  
Shaved Parmesan, Cherry Tomatoes  
Served with a Creamy Caesar Dressing

**Spinach Salad:** Baby Spinach, Cranberries, Walnuts, Red Onion, Bleu Cheese  
Served with a Raspberry Vinaigrette

### DESSERT

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*Choice of One Dessert for Lunch Entrées*

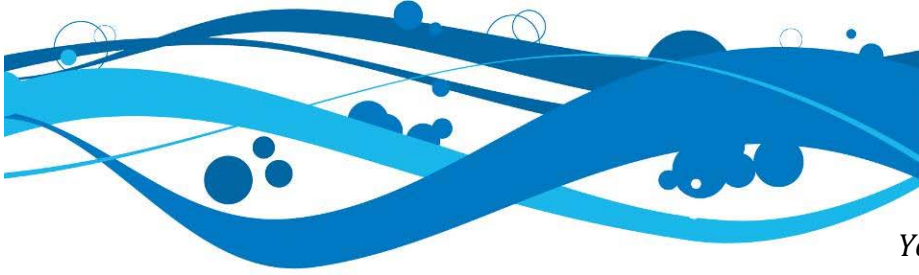
**Seasonal Fruit Bowl with Fresh Whipped Cream**

**Apple Tart with Caramel and Crème Anglaise**

**Key Lime Pie with Mango Puree**

**Chocolate Bourbon Layer Cake**

**New York Style Cheesecake with Berry Compote**



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## **PLATED LUNCH**

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*All Selections are Served with Choice of Salad and Dessert, Assorted Rolls, and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea*

### **Hot Entrées**

#### **Roasted Vegetable Lasagna**

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

#### **Anato Chicken**

Grilled Chicken with Fresh Ginger Glaze

#### **Herb Grilled Chicken Breast**

Grilled and Seasoned Boneless Chicken Breast with Herb Jus

#### **Mango Mahi-Mahi**

Mahi-Mahi Topped with Mango Salsa

#### **Pan Seared Hanger Steak**

Hanger Steak topped with Wild Mushrooms

#### **Lump Crab Cakes**

Gulf Blue Crab Cakes with Spring Onions  
Topped with Fire Roasted Red Pepper Aioli

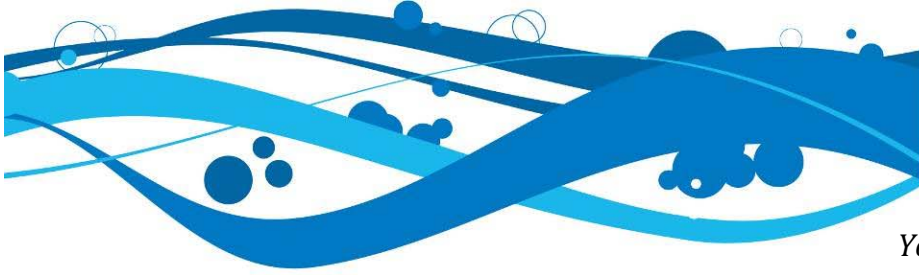
*\*Gluten Free Entrées Upon Request*

### **Choice of (1) Starch:**

Wild Rice Pilaf  
Island Rice Pilaf  
Boursin Mashed Potatoes  
Roasted New Potatoes  
Potatoes Au Gratin

### **Choice of (1) Vegetable:**

Roasted Squash and Zucchini Medley  
Green Beans with Roasted Red Peppers  
Baby Carrots



## **LUNCH ENTRÉE SALADS**

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*All Selecions are Served with Choice of Salad and Dessert, Assorted Rolls, and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea*

### **Salad Entrées**

#### **Cubana Ensalada**

Local Favorite of Shredded Iceburg Lettuce, Hickory Smoked Ham, Green Olives, Swiss Cheese, Plum Tomato, Cuban Vinaigrette

#### **Gulf Coast Caesar**

Your Choice of Grilled Shrimp, or Chicken  
Chopped Romaine tossed with Cherry Tomatoes Garlic Herb Croutons  
Parmesan Cheese and Creamy Caesar Dressing

#### **Smoked Chicken Cobb**

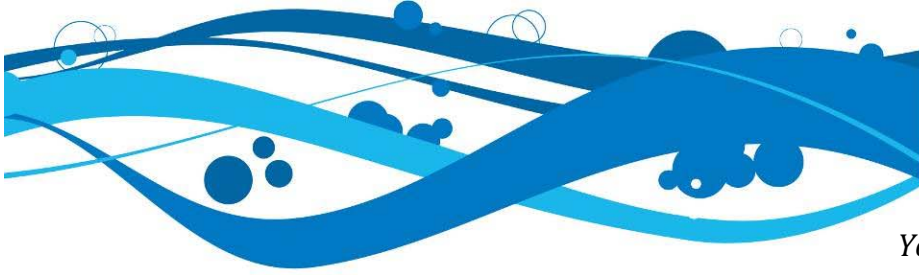
Smoked Chicken Atop Fresh Greens, with Bacon, Hard Boiled Egg, Blue Cheese, Sliced Avocado, Tomatoes, and Sweet Vidalia Onion Dressing

#### **Key West Chicken Salad**

Key West Chicken Salad on top of Seasonal Field Greens  
Cranberries, Red Onion, Walnuts, Plum Tomatoes, Avocado and Key Lime Vinaigrette

#### **Chopped Steak Salad**

Mixed Field Greens tossed with Seasonal Vegetables and topped with Marinated Sliced Skirt Steak, and Balsamic Dressing



## **RECEPTIONS**

### **Hors d' oeuvres**

#### **COLD**

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*50 piece minimum. All passed items require butler service at an additional fee per 50 guests.*

**Traditional Bruschetta** Roma Tomatoes, Basil Tapenade  
and Crème Fraiche

**Kalamata Olive and Feta Tapenade** on Crostini

**Spinach Artichoke and Boursin** in Phyllo

**Goat Cheese Tartlet**, Basil Pesto, Sundried Tomato

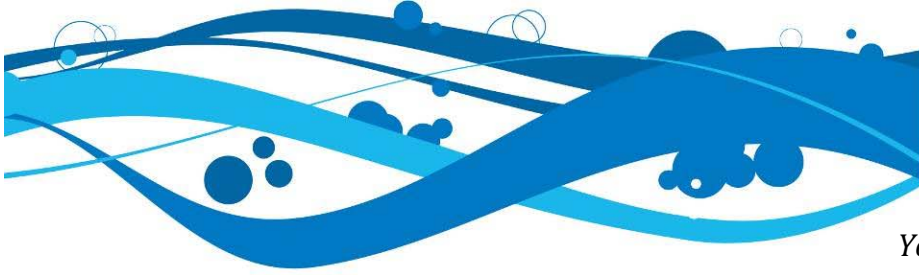
**Assorted Sushi** with Wasabi, Pickled Ginger, Soy Sauce

**Avocado**, Yellow Tomato, and Cilantro on Crispy Wonton

**Lightly Seared Ahi Tuna** on a Crispy Wonton

**Chilled Beef Tenderloin** with Horseradish Cream Crostini

**Jumbo Shrimp Cocktail Shooters** with Remoulade,  
Cocktail Sauce and Lemon Wedges



## **RECEPTIONS**

### **Hors d' oeuvres**

#### **HOT**

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*50 piece minimum. All passed items require butler service at an additional fee per 50 guests.*

**Assorted Pot Stickers** with Ginger Hoisin and Sweet Chili

**Adobo Chicken Quesadilla**, Flour Tortilla, Grilled Chicken  
Cilantro Cream Sauce.

**Spinach Empanadas**

**Chicken Cordon Bleu Puff**

**Marinated Chicken** and Vegetable Skewer

**Raspberry and Walnut Baked Brie**

**Sweet Onion, Bacon and Gruyere Tartlet**

**Artichoke and Feta** with Kalamata Olive Tartlet

**Angus Sliders** with Caramelized Onions, Gerkin and House Made Slider Sauce

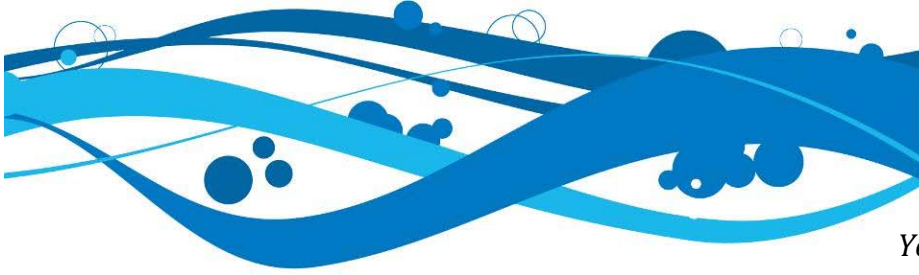
**Barbeque Pork en Crouete**

**Malibu Coconut Shrimp** with Pina Colada Sauce

**Scallops** wrapped in Applewood Smoked Bacon

**Marinted Beef** and Vegetable Skewer

**Lump Dungeness Crab** Cake with Remoulade



## RECEPTIONS

## ACTION STATIONS

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*All action stations require a chef attendant at an additional fee per 100 guests.*

### **Mashed Potato Bar**

Boursin Mashed Potatoes

Toppings Bar to Include: Black Bean Chili, Shredded Cheddar Cheese,  
Sour Cream, Bleu Cheese, Butter, Green Onions

### **Hand Carved Mahi Mahi Tacos**

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch  
Bonnet Aioli and Warm Tortillas

### **Fajita Station**

Grilled Chicken and Skirt Steak, Bell Peppers, Green Onion, Shredded Iceberg,  
Monterey Jack Cheese, Sour Cream, Avocado, Jalapeño, Salsa, Flour Tortillas

### **Sea and Shell Mac Cheese Bar**

Shell Pasta Served with Choice of Sauce:

Seafood Mac and Cheese: Lobster, Shrimp, Scallops and Blue Crab

Veggie Mac: Roast Red Peppers, Fresh Spinach, Feta Cheese, Fresh Basil  
and Sundried Tomato

### **Slider Station** (price based on 3 sliders per person)

Grilled Angus Beef, Chicken and Vegetable Sliders, Trio Topping Bar with  
Bacon and Bleu Cheese, Avocado and Feta, Tomato and Asiago

### **Walk the Plank Mac and Cheese Bar**

Curly-Q Pasta Served with Choice of Sauce:

Bacon, Avocado, and Tomato Mac

Spinach and Artichoke Mac

Buffalo Chicken Mac

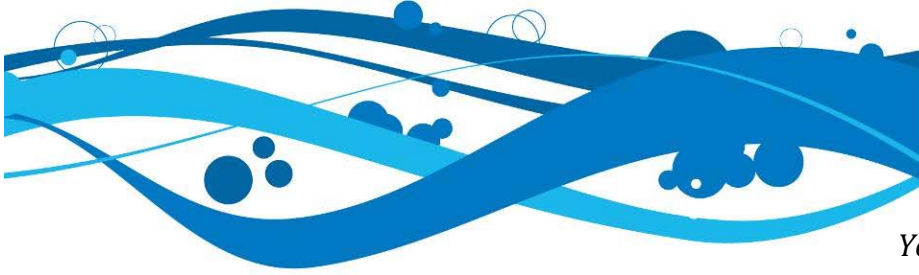
### **Gourmet Slider Bar** (price based on 3 sliders per person)

Korean BBQ Short Rib Sliders: BBQ Short Ribs Served with a Jicama Slaw  
on a Dinner Roll

Lobster Roll Sliders: Buttered Lobster, Aioli, and Slaw Served on a Silver Dollar Roll

Buffalo Chicken Sliders: Buffalo Chicken, Blue Cheese Crumbles,  
Provolone Cheese, and Drizzle of Ranch Dressing





## RECEPTIONS

## CARVING STATIONS

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*Assorted Artisan Rolls and Appropriate Condiments accompany each Carving Station. All stations require a Carver with a carver fee to be applied for a minimum of one (1) carver per every 100 guests.*

### **Roasted Turkey Breast**

with Cranberry Relish and Artisan Rolls  
*(serves 30 - 2oz. portions)*

### **Pork Baron**

with Dijon Barbecue Sauce, Orange and Onion  
Marmalade, Apple Chutney and Artisan Rolls  
*(serves 30 - 2oz portions)*

### **Cider-Baked Boneless Ham**

Maple Honey Mustard, Pineapple Aioli and Artisan Rolls  
*(serves 30 - 2oz. portions)*

### **Baron of Beef**

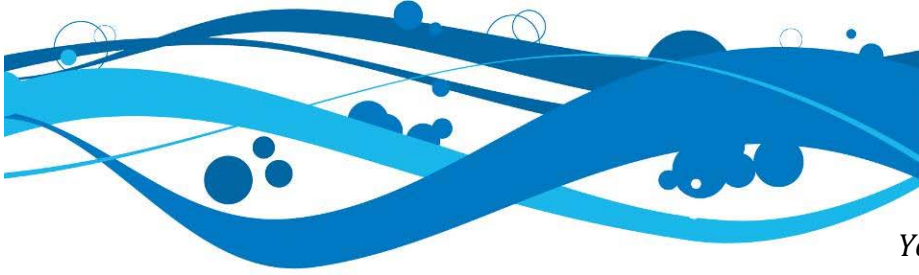
with Creamy Horseradish, Au Jus and Artisan Rolls  
*(serves 80 - 2oz. portions)*

### **Garlic Rosemary Prime Rib**

Vidalia Onion Straws, Boursin Aioli and Artisan Rolls  
*(serves 40 - 2oz portions)*

### **Roasted Natural New York Strip Loin**

with Mushroom Ragout and Artisan Rolls  
*(serves 40 - 2oz. portions)*



## **RECEPTIONS**

### **PLATTERS and DISPLAYS**

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**Farmer's Market Crudites with Assorted Hummus and Pesto,  
Assorted Crackers and Flatbreads**

**Seasonal Sliced Fresh Fruit and Assorted Berries with  
Raspberry Yogurt Dip**

**Gourmet Imported and Domestic Cheese Board with  
Assorted Nuts, Crackers and Lavosh**

**Baked Brie with Pistachios and Raspberries or Apples and Walnuts  
Gourmet Flatbreads and Crackers.**

**Tres Bruschetta, Local Plum Tomato, Organic Sweet Basil  
Roast Garlic, Kalamata Olive and Feta Tapenade, Avocado  
Cilantro and Yellow Tomato Chimichurri**

**Intermezzo Antipasto Platter featuring Italian Meats and Cheeses  
Roasted Peppers, and Assorted Crackers and Breads**

**Madagascar Trio:**

**Madagascar Romazava: Tender Shredded Beef, Sauté Greens, Ginger  
Yellow Tomato and Red Onion, Served on Toasted Coconut Rice**

**Lasary Voatabia: Bruschetta, Diced Tomato, Scallions, Garlic, Cucumber  
Topped with Sriracha Seared Chicken**

**Cinnamon Chipotle Shrimp: Jumbo Shrimp Chilled Over Mango and Jicama Slaw  
with a Sweet Potato Crisp**

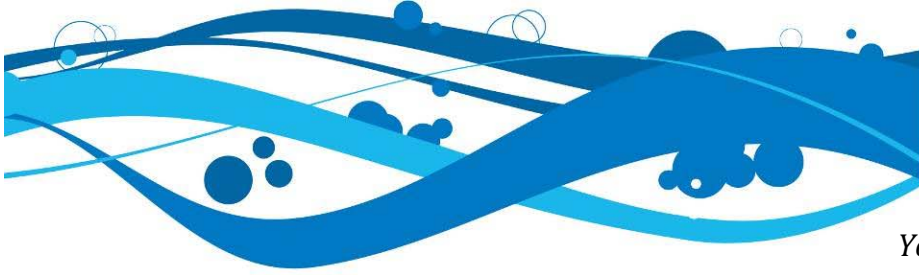
**Shrimp Display**

**Select two of the following flavors:**

**Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto**

**served with Lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers**

**Price Based on (4) pieces per person**



## **DINNER ENTRÉE Salad Course**

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*Choice of one Salad for Dinner Entrée*

**Channelside Salad:** Seasonal Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion  
Served with Citrus Vinaigrette

**Classic Caesar Salad:** Chopped Romaine, Herbed Croutons  
Shaved Parmesan, Cherry Tomatoes  
Served with a Creamy Caesar Dressing

**Spinach Salad:** Baby Spinach, Cranberries, Walnuts, Red Onion, Bleu Cheese  
Served with a Raspberry Vinaigrette

## **DINNER ENTRÉE Dessert Course**

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*Choice of one Dessert for Dinner Entrée*

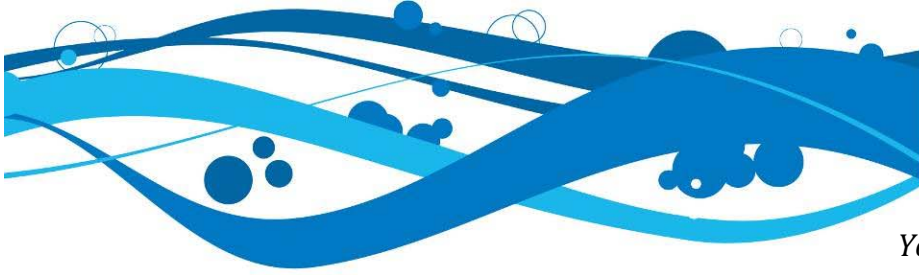
**Salted Caramel Cheesecake**

**Carrot Cake with Walnuts, Cream Cheese Icing, Caramel Sauce and Whipped Cream**

**Key Lime Pie with Mango Coulis**

**Chocolate Bourbon Layer Cake**

***Upgrade your dessert option for an additional fee per person:  
Family Style Dessert Platter - Assorted Miniature Desserts***



## DINNER

### PLATED ENTRÉES

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*All entrées accompanied by Choice of Salad, Selection of Vegetables, Assorted Rolls with Butter, Choice of Dessert, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea, Iced Water*

#### **Chasseur Chicken**

Grilled Chicken, Wild Mushrooms, Shallots, Roasted Garlic, Tomatoes  
Vidalia Sweet Onions, Served with a Cognac Demi

#### **Spinach and Artichoke Chicken**

Grilled Chicken with Spinach and Artichokes, Served with a  
Parmesan Cream Sauce

#### **Chicken Rossini**

Prosciutto Wrapped Chicken Stuffed with a Vine Ripe Tomato  
and Provolone Served with a Sundried Tomato Pesto

#### **Balsamic Roasted Pork Loin**

Roasted Pork Loin Served with Carmalized Apples and Onions

#### **Braised Short Ribs**

Served with an Apple Bacon Aged Vinegar Reduction

#### **Stuffed Flank Steak**

Flank Steak Stuffed with Spinach and Pine Nuts Chimichurri

#### **Mandarin Salmon**

Roasted Salmon with Mandarin Orange Sauce

#### **Lump Crab Cakes**

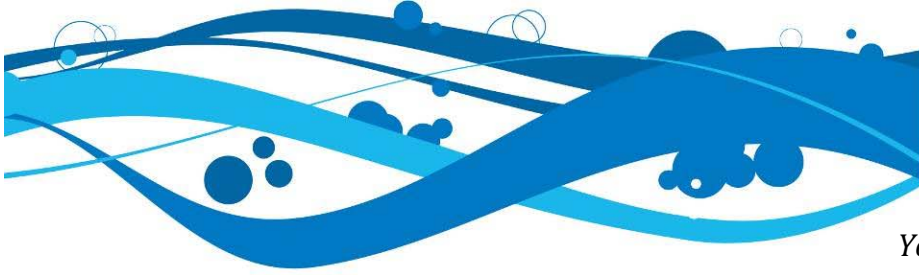
Local Blue Crab Topped with Spring Onions  
Served with a Fire Roasted Red Pepper Aioli

#### **Seared Angus Tenderloin Filet**

Served with a Wild Mushroom Ragout

#### **Roasted Lamb**

Dijon Crusted Lamb Chops with Truffle Peppercorn Sauce



## **DINNER ENTRÉE CONTINUED**

### **VEGAN**

#### **Vegetable Wellington**

Puff Pastry Stuffed with Roasted Assorted Seasonal Vegetables  
and Served with a Cream Sauce

### **VEGETARIAN**

#### **Roasted Vegetarian Lasagna**

Seasonal Roasted Vegetables Baked with Pasta Sheets,  
Italian Cheeses, and House-Prepared Sauce.

Gluten Free Option available upon request

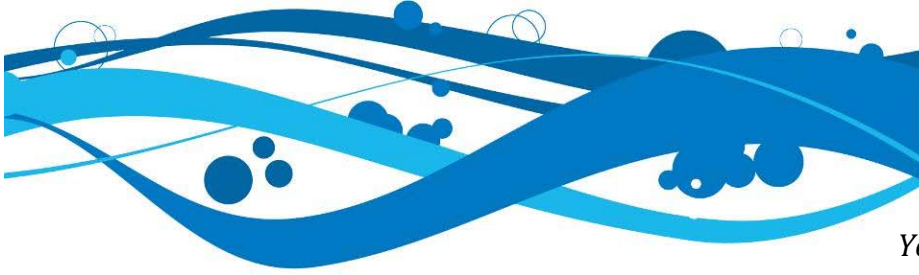
### **Choice of (1) Starch and (1) Vegetable for All Entrées:**

#### **Starches:**

Wild Rice Pilaf  
Island Rice Pilaf  
Boursin Mashed Potatoes  
Roasted New Potatoes  
Potatoes Au Gratin

#### **Vegetables:**

Roasted Squash and Zucchini Medley  
Green Beans with Roasted Red Peppers  
Baby Carrots



## **Themed Dinner Buffets**

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All Themed Buffets include:

Warm Artisan Rolls and Butter

Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea

Chef's Selection of Assorted Desserts

### **Channelside Buffet**

Baby Spinach, Cranberries, Walnuts, Red Onions, Bleu Cheese served with a Raspberry Vinaigrette

Pasta Salad with Tomatoes, Red Onion, and Basil in Sun-Dried Tomato Vinaigrette

Grilled Chicken Breast Served with a Spinach, Artichoke, and Parmesan Cream Sauce

Roasted Pork loin with Tomato, Cilantro, and Onion Chimichurri

Caribbean Jerk Mahi-Mahi with Mango and Pineapple Relish

Island Rice Pilaf

Sweet Plantains

Fresh Seasonal Vegetables

### **Little Italy Buffet**

Caprese Salad: Fresh Mozzarella, Tomatoes and Basil on a Bed of Greens

Antipasto with Marinated and Grilled Vegetables, Italian Meat and Cheese, Olives and Pepperoncini

Traditional Bruchetta with Tomato and Basil on Garlic Crostini

Seafood Alfredo

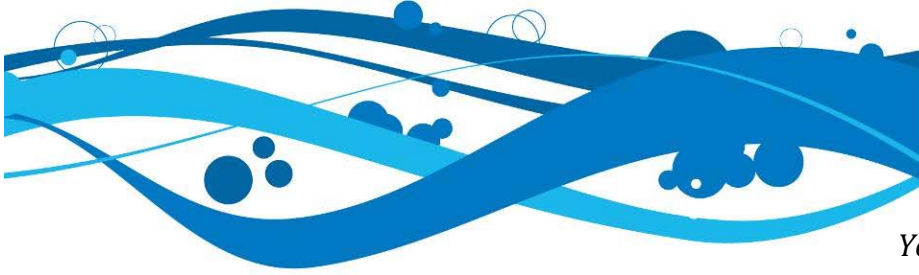
Spinach and Feta Chicken Topped with an Herb Tomato Coulis

Penne Pasta with Creamy Tomato Basil Sauce

Fresh Seasonal Vegetables

Garlic Bread





## **Themed Dinner Buffets cont...**

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### **Gulf Stream Buffet**

Traditional Caesar Salad with Grated Parmesan Cheese, Garlic Croutons

And Creamy Caesar Dressing

Creamy Penne Pasta Vegetable Salad

\*Sea Salt and Peppercorn Top Round of Beef with Creamy Horseradish and Cabernet Au Jus

Grilled Breast of Chicken topped with Dijon Cream Sauce and Prosciutto

Blackened Tilapia with Tropical Fruit Salsa

Boursin Mashed Potatoes

Fresh Seasonal Vegetables

### **Coral Reef Buffet**

Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus  
Vinaigrette

Tri-Colored Tortellini Pasta with Tomatoes, Red Onion and Basil in Sundried Tomato Vinaigrette

\*Roasted Prime Rib with Horseradish Sauce and Cabernet Au Jus

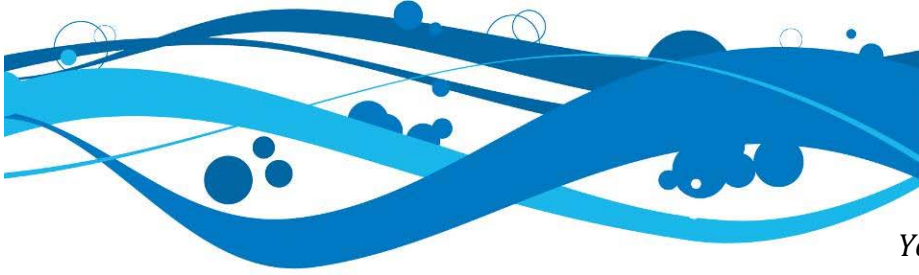
Roasted Gulf Grouper with Dill and Lemon caper sauce

Chicken Margarita with Key Lime Sauce

Herb-Roasted New Potatoes

Fresh Seasonal Vegetables

*\*Requires Carver - (1) Carver Per 100 Guests at an Additional Fee Per Carver*



*Your meeting or event provides a sea of support for our conservation efforts.*

## **DINNER BUFFET**

### **Customize Your Dinner Buffet**

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*Our buffets are designed for groups of 30 or more guests. Groups under 30 will incur a small group fee.*

#### **All "Customize Your Dinner Buffets" Include:**

*All entrée's include Starbucks® Regular and Decaffeinated Coffee, TAZO® Hot Tea, Iced Water, Assorted Rolls with Butter*

**Select (2) entrée Buffet**

**Select (3) entrée Buffet**

**Select (4) entrée Buffet**

## **SALADS**

Choice of two salad options

**Seasonal Field Greens** with Prosciutto DiParma, Roasted Peppers, Olives and Sherry Vinaigrette

**Calamari Salad**, Red Onion, Cherry Tomatoes, Celery, Lemon, Cilantro, Red Wine Vinaigrette

**Orange Salad** with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

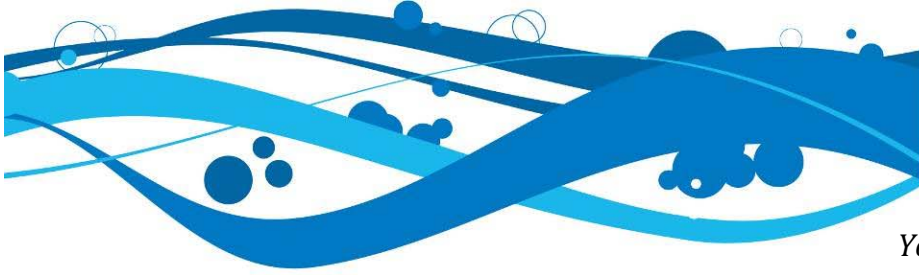
**Caesar Salad**, Chopped Romaine, Herbed Croutons, Shaved Parmesan, Cherry Tomatoes, Creamy Caesar Dressing

**Channelside Salad**, Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Citrus Vinaigrette

**Spinach Salad**, Baby Spinach, Cranberries, Walnuts, Red Onion, Bleu Cheese, Raspberry Vinaigrette

**Penne Pasta Primavera**, Fresh Seasonal Vegetables in a Creamy Roasted Garlic Herb Dressing

**Tri-Colored Tortellini Pasta** with Tomatoes, Red Onion, and Basil in a Sundried Tomato Vinaigrette



## **DINNER BUFFET**

### **Customize Your Dinner Buffet**

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## **MAIN ENTRÉE**

### **Garlic Rosemary Prime Rib** (Carver Required)

Slow Roasted with Garlic Rosemary Crust, Creamy Horseradish, Au jus

### **Stuffed Flank Steak**

Flank Steak Stuffed with Spinach, Wild Mushrooms and Pine Nuts, Cabernet Sauce

### **Herb Crusted Top Round of Beef** (Carver Required)

Top Round of Beef with Port Au jus, Horseradish Sauce, Whole Grain Mustard

### **Seafood Mac and Cheese**

Lobster, Blue Crab, Scallops, and Shrimp served in a Creamy Cheese Sauce with Shell Pasta

### **Caribbean Mahi Mahi**

Caribbean Jerk Seared Mahi Mahi with Grilled Pineapple and Mango Relish

### **Mandarin Salmon**

Roasted Salmon with Mandarin Orange Glaze

### **Chicken with Spinach and Artichoke**

Grilled Chicken Breast with Parmesan Cream Sauce, Spinach and Artichokes

### **Chasseur Chicken**

Grilled Chicken, Wild Mushrooms, Shallots, Roasted Garlic, Tomatoes  
Vidalia Sweet Onions, Cognac Demi

### **Myer Lemon and Thyme Chicken**

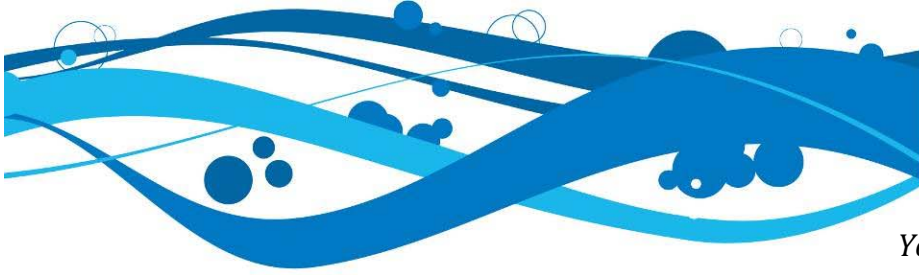
Lemon, Thyme Roasted Chicken Breast, Sundried Tomato Coulis

### **Chimichuri Pork Loin**

Mojo Marinated Pork Loin, Tomatillo, Cilantro, Parsley, Garlic, Red Onion, Yellow Tomato

### **Pasta Primavera**

Penne Pasta Served with Roasted Vegetables and a Creamy Cheese Sauce



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## **DINNER BUFFET**

### **Customize Your Dinner Buffet**

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### **SIDES**

Select two

**Chef's Fresh Seasonal Vegetable**

**Roasted New Potatoes**

**Boursin Mashed Potatoes**

**Island Rice Pilaf**

**Wild Rice**

**Potatoes Au Gratin**

### **DESSERTS**

Select two

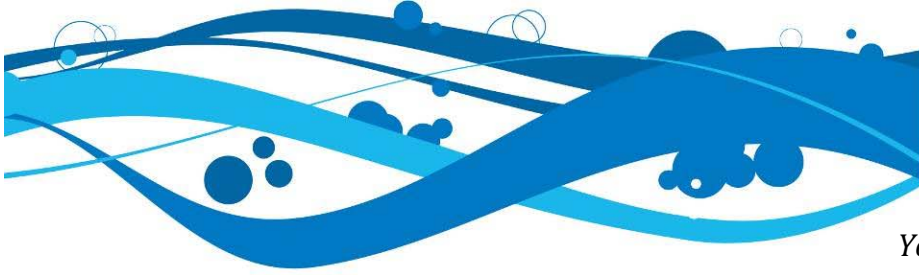
**Salted Caramel Cheesecake**

**Carrot Cake with Walnuts, Cream Cheese Icing, Caramel Sauce and Whipped Cream**

**Key Lime Pie with Mango Coulis**

**Chocolate Bourbon Layer Cake**

***Upgrade your Dessert Option at an Additional Fee Per Person:  
Family Style Dessert Platter - Assorted Miniature Desserts***



## RECEPTION PACKAGES

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\* Requires chef attendant at an additional fee per 100 guests.

### **Taste of Tampa**

#### **\*Hand Carved Mahi Mahi Tacos**

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

#### **Tampa Tapas Sampler**

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream

**\*Cubana Ensalada** - Local Favorite of Shredded Iceberg Lettuce, Hickory Smoked Ham, Green Olives, Swiss Cheese, Plum Tomatoes, Avocado with a Cilantro Vinaigrette

#### **Mini Pressed Cuban Sandwiches**

### **The All American**

#### **\*Gourmet Slider Assortment**

Korean BBQ Short Rib Sliders: BBQ Short Ribs Served with a Jicama Slaw on a Dinner Roll

Lobster Roll Sliders: Buttered Lobster, Aioli, and Slaw Served on a Silver Dollar Roll

Buffalo Chicken Sliders: Buffalo Chicken, Blue Cheese Crumbles, Provolone Cheese, and Drizzle of Ranch Dressing

#### **Assorted Homemade Potato Chips**

Sea Salt, Parmesan-Garlic and Barbecue Served With Buttermilk Ranch and French Onion Dips

#### **\*Mac and Cheese Bar - Pick (2) Sauces:**

Seafood Mac, Veggie Mac, Buffalo Chicken Mac, Spinach and Artichoke Mac, Bacon Avocado, and Tomato Mac

#### **Farmers Market Crudite**

Seasonal Vegetable Platter with Baby Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes, Assorted Olives, Cucumber, Squash, Flatbreads, Crackers, Assorted Herb Dips

### **The Classic**

**Baked Brie** with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers.

**Farmer's Market Crudites** with Assorted Hummus and Pesto, Assorted Crackers and Flatbreads

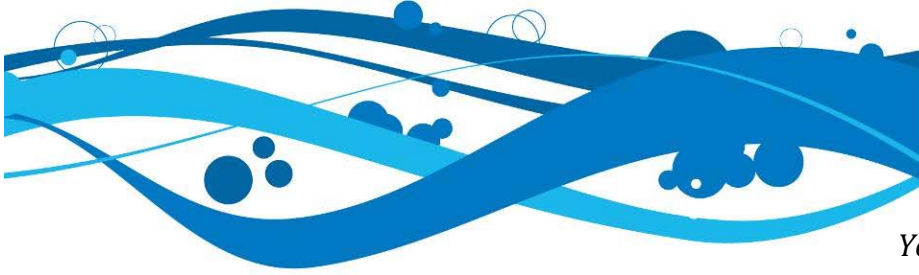
#### **Shrimp Display**

Select two of the following flavors: Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto Served with Lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers

#### **Top Round of Beef -*Chef Carving***

with Creamy Horseradish, Au Jus and Artisan Rolls





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## **BEVERAGE SERVICE**

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*Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest. An additional fee per bartender will apply for a (4) hour service*

### **.DELUXE BEER WINE AND SODA BAR (3 Hours)**

*Each additional hour Is an additional fee*

Domestic Beer: Bud Light, Miller Lite, Michelob Ultra, Yuengling

Imported and Micro Brew Beer: Stella, Corona, Sam Adams

Wines: Wente Chardonnay, Merlot, Cabernet, Baron Fini Pinot Grigio

Assorted Sodas and Juices: Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water  
Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, and Club Soda

### **BAY SPIRIT BAR (3 Hours)**

*Each additional hour Is an additional fee*

Includes Deluxe Beer, Wine and Soda in addition to:

Titos Vodka, Tanqueray, Bacardi, Jose Cuervo Gold, Jack Daniel's, Jim Beam, and Dewars

### **CORAL REEF BAR (3 Hours)**

*Each additional hour Is an additional fee*

Includes Deluxe Beer, Wine and Soda in addition to:

Grey Goose, Bombay Sapphire, Bacardi Gold, Johnny Walker Black, Crown Royal, Patron

## **SPECIALTY BEERS and SIGNATURE DRINKS**

### **CRAFT BEERS**

Select (1) Brewery:

Coppertail Brewing: Wheatstoke, Free Dive IPA, Night Swim Porter

Tampa Bay Brewing Company: Reef Donkey Ale, Old Elephant Foot IPA, Red Eye Ale

Bold City Brewing: Killer Whale Cream Ale, Mad Manatee, Chinook

### **SIGNATURE DRINKS**

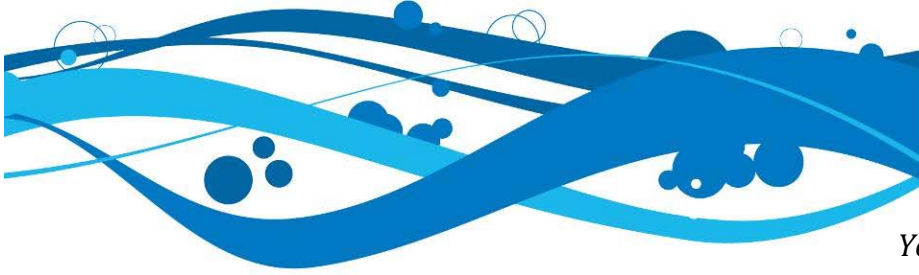
3 Gallon Cambros (up to 100 Guests) or 5 Gallon Cambros (125 or More Guests)

Black Bubbles:Black Raspberry Liqueur, Vodka, Champagne, and Lemon Juice

Wedding Sangria:Blush Wine, Red Wine, Pineapple Juice, Fruit Punch, Lemons, Limes, and Oranges

Blue Shark: Captain Morgan, Bacardi, Blue Curacao, Sweet and Sour, and Grenadine; Garnished with a Blue Gummy Shark





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## **BEVERAGE SERVICE cont...**

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### **HOSTED BAR (Consumption)**

### **CASH BAR (Includes Tax)**

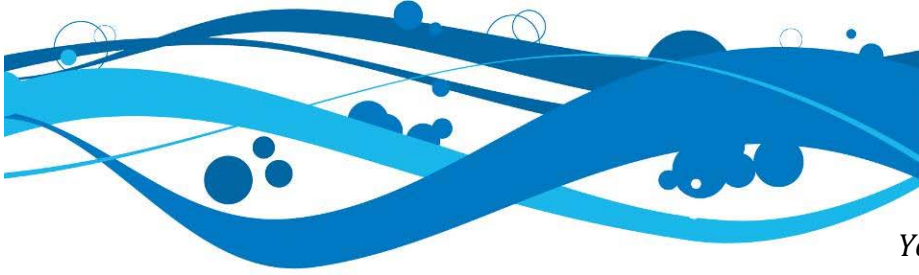
- Mixed drink
- Wines by the Glass
- Imported/Micro-brewns
- Domestic Beer
- Soft Drinks
- Bottled Waters

### **DRINK TICKETS**

- Mixed Drinks, Beer, Wine, and Soda
- Beer, Wine, and Soda

### **HOSTED SODA BAR (per person)**

- One Hour Each Additional Hour for an Extra Charge
- Children (3-12) Each Additional Hour for an Extra Charge



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## **CHILDREN'S MENU**

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*Available for children ages 3-12 for lunch or dinner*

### **CHILDREN'S PLATED**

All Children's Entrées include Fresh Fruit Cup and Cookie Dessert

#### **CHICKEN FINGERS**

with Barbeque Sauce, Wedge Fries and Sweet Corn

#### **MACARONI AND CHEESE**

with Wedge Fries

## **CHILDREN'S BUFFETS**

### **THE NEMO**

Crispy Fish Sticks, Macaroni and Cheese, Wedge Fries, Sweet Corn, Cookies and Brownies

### **THE PIRATE SHIP**

Chicken Fingers, Macaroni and Cheese, Pizza, Sweet Corn, Cookies and Brownies