

CHANNEL MARK
CATERING

EVENTS & CATERING MENU

THE FLORIDA
AQUARIUM  | TAMPA | FLORIDA

WELCOME

WELCOME TO CHANNEL MARK CATERING

Our menu has been created to offer a variety of innovative and delicious selections for your event. Incorporating seasonal and sustainable foods, our dishes are designed to both please the palate and be mindful of the environment.

All menus can be personalized for your specific tastes to ensure your event is extraordinary. Additionally, if any of your guests have special dietary restrictions, we are delighted to create customized entrees to reflect those individual needs.

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All menu items are subject to a 22% administrative fee and 8.5% sales tax.

BREAKFAST

Reflective of 1.5 hours of food service, minimum 10 guests

CONTINENTAL priced per person

QUICK START | 12

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
fruit danishes, muffins, sweet breads, butter and preserves
*add seasonal fresh fruit \$2.00

HEALTHY START | 15

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
sliced seasonal fruit, oatmeal, yogurt and fresh berries, nuts,
brown sugar, dried fruits, and granola

PREMIER | 18

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
fruit danish, muffins, scones, butter and preserves
sliced seasonal fruit, yogurt parfait station with fresh berries and granola
assorted chia breakfast pudding and overnight oats

CONTINENTAL ENHANCEMENTS priced per person

croissants with butter and preserves | 3
bagels with cream cheese | 4
individual Greek yogurt | 4
yogurt parfaits | 5
avocado toast | 5

ACTION STATION ENHANCEMENTS

a chef attendant is required at \$125 per 50 ppl; priced per person

MADE TO ORDER EGGS | 5

cage free eggs or egg whites

OMELET STATION | 6

cage free eggs or egg whites, bell peppers, mushrooms, onions, ham,
bacon, tomatoes, spinach, broccoli, assorted cheeses

WAFFLE STATION | 7

waffles made to order topped with your choice of fresh berries,
whipped cream, peanut butter, chocolate chips, smoked bacon,
cinnamon apples, pecans, butter, and warm maple syrup

HOT BREAKFAST priced per person

ALL AMERICAN | 20

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
sliced seasonal fruit
assorted breakfast pastries
cage free scrambled eggs
applewood smoked bacon
sausage
hash brown and cheddar casserole
vanilla yogurt with granola
*turkey bacon and sausage available for an additional \$2.00 pp

SOUTHERN HOSPITALITY | 23

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
sliced seasonal fruit
cage free scrambled eggs
creamy grits with butter
home fried potatoes
buttermilk biscuits
sausage gravy
country ham
butter and preserves

YBOR CITY | 25

orange and cranberry juice
Starbucks® regular and decaffeinated coffee, assorted Tazo® hot teas
sliced seasonal fruit
guava pillows and raspberry twist pastries
cage free scrambled eggs
mojo pork hash
cuban bread french toast with butter and guava syrup



MEETINGS AND BREAKS

Reflective of 1.5 hours of food service, minimum 15 guests. All day Starbucks® coffee, Tazo® hot tea service is an additional \$5 per person.

PACKAGES

SOUTH OF THE BORDER | 12.5

tortilla chips, pico de gallo, guacamole, black bean dip, churros

FISH FOOD | 13.5

sliced fresh fruit, Swedish Fish, Goldfish crackers, pretzel rods

GARDEN STROLL | 14

crisp vegetables, fresh berries, spring herb dip, spicy garden dip, crackers

À LA CARTE BEVERAGES

BY THE 3 GALLON

fruit infused water | 25

fruit punch | 40

pink lemonade | 40

iced tea | 40

Starbucks® coffee (regular and decaffeinated) | 45

hot chocolate | 45

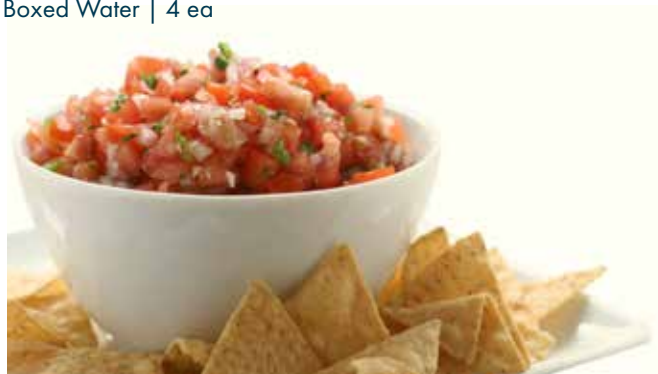
fruit juices (orange, apple, cranberry, pineapple, grapefruit) | 45

INDIVIDUAL

soft drinks, canned | 1.5 ea

Dasani sparkling waters | 3 ea

Boxed Water | 4 ea



À LA CARTE SNACKS

BY THE DOZEN

assorted Nutri-Grain bars | 25

chocolate dipped biscotti | 25

whole fresh fruit | 25

assorted Nature Valley bars | 28

fresh baked cookies | 30

fudge brownies | 30

assorted Kind bars | 32

assorted danish and muffins | 35

soft pretzels with spicy mustard | 35

sweet breads (banana, zucchini, coffee) | 40

INDIVIDUAL

candy bars and M&M's | 4 ea

granola bars | 3 ea

potato chips (Lays original, bbq, sour cream) | 2.5 ea

pita chips (original, cinnamon, parmesan) | 3 each

BY THE POUND

serves approximately 10 guests

bar snack mix | 14

gummy bears | 14

key lime pretzels | 14

Swedish Fish | 14

dried fruit & nut trail mix | 15

Life Savers (mint or five flavors) | 16

chocolate covered raisins | 18

assorted dried fruit mix | 20

assorted Jelly Belly | 20

mixed nuts | 22

mixed vegetable chips | 22

chocolate covered espresso beans | 22

pecan caramel patties | 22

GRAB & GO AND BUFFET LUNCHES

Reflective of 1.5 hours of food service

GRAB & GO

All selections include assorted Sun Chips, fresh whole fruit, cookies, and assorted canned soda. (gluten free bread available)

PORTOBELLO MUSHROOM WRAP | 15

roasted zucchini and squash, red peppers, spinach tomatoes, burrata, sun dried tomato pesto, herb wrap

CHICKEN WRAP | 15.25

tomato, key lime cilantro slaw, avocado, herb wrap

ROASTED TURKEY SANDWICH | 18

provolone, basil pesto aioli, leaf lettuce, tomato, deli challah

BLACK FOREST HAM SANDWICH | 18

Swiss cheese, honey dijon, leaf lettuce, tomato, marble rye

ROAST BEEF SANDWICH | 18.5

cheddar, red onion relish, tomato, arugula, sourdough

CLUB SANDWICH | 18.5

turkey, ham, bacon, mayonnaise, lettuce, tomato, croissant



BUFFETS

All selections include Starbucks® coffee, Tazo® hot teas, and iced teas

SOUP AND SALAD | 22.5

two seasonal soups with build your own salad bar to include – mixed greens, romaine, spinach, cucumbers, tomatoes, carrots, peas, roasted pepper, assorted cheeses, bacon, ham, turkey, tuna, and a seasonal mixed salad with assorted seeds and nuts, croutons, vinaigrette, blue cheese and ranch dressing, lemon bars and fresh baked cookies

CUTTING BOARD | 24

selection of deli meats and cheeses, garnish tray, condiments, assorted breads, potato salad, field greens salad with vinaigrette, assorted bagged chips, fresh baked cookies and fudge brownies

THE CLASSIC BBQ | 26

bbq chicken, pulled pork, corn on the cob, baked beans, potato salad, and coleslaw with corn bread, fresh baked cookies and fudge brownies

SOUTHWEST TACO BAR | 27

chili lime chicken, churrasco marinated flank steak, Baja style shrimp, flour tortillas, assorted taco toppings, Southwest salad with cumin vinaigrette, Spanish rice, black beans, and cinnamon sugar dusted churros

YBOR CITY CONNECTION | 28

tropical iceberg salad with citrus vinaigrette, sour orange marinated pork, mojo baked chicken, yellow rice and black beans, sweet plantains, pressed cuban sandwiches, and assorted sweet empanadas

SIESTA KEY | 32

spinach salad with raspberry vinaigrette, seared grouper with tropical fruit salsa, herb marinated strip steaks, coconut rice, seasonal vegetables, rolls and butter, and key lime pie

PLATED LUNCH

All entrees come with your choice of soup or salad and dessert. Starbucks® coffee, Tazo® hot tea, rolls and butter

SALAD

choose one salad or one soup

CHANNELSIDE

mixed greens, grape tomatoes, cucumbers, carrots, red onions, citrus vinaigrette

CLASSIC CAESAR

romaine, herbed croutons, shaved parmesan, Caesar dressing

SPINACH

baby spinach, Craisins, spiced walnuts, crumbled blue cheese, raspberry vinaigrette

WEDGE

iceberg, bacon, tomatoes, chives, spring herb dressing

TUSCAN KALE

baby kale, parmesan, toasted almonds, creamy lemon dressing

SOUPS

CHICKEN NOODLE, TOMATO BISQUE,
CHICKEN TORTILLA, CLAM CHOWDER AND
BEEF WITH CARAMELIZED ONIONS



ENTREES

KEY WEST CHICKEN SALAD | 18

citrus chicken, mixed greens, tomatoes, avocado, cucumbers, key lime vinaigrette

CHOPPED STEAK SALAD | 20

mixed field greens tossed marinated mushrooms, grape tomatoes, cucumbers and topped with marinated sliced skirt steak, blue cheese crumbles and balsamic dressing

ROLLED VEGETABLE LASAGNA | 22

seasonal roasted vegetables and herbed ricotta rolled in pasta with heirloom tomato basil sauce

LEMON BRINED CHICKEN | 24

parmesan mashed potatoes, roasted zucchini, lemon preserves

BUTTERMILK CHICKEN | 25

cornflake crusted, wild rice, summer vegetables

HANGER STEAK | 28

wild mushrooms, garlic smashed potatoes, green beans

SEARED SALMON | 30

pear ginger glaze, basmati rice, baby bok choy

DESSERT

choice of one

CHEESECAKE

CARROT CAKE

CHOCOLATE CAKE

KEY LIME PIE

SEASONAL FLAN

FRESH FRUIT

with whipped cream

HORS D'OEUVRES

Displayed priced per piece, minimum 25 pieces of each per selection. Additional charge for butler passed \$75 per 50 guests.

À LA CARTE

VEGAN

- roasted garlic brushed crostini with tomato and micro salad | 3.25
- fried tostones with Cuban pistou | 3.50
- spiced chick peas with avocado and cucumber | 3.50
- edamame pot stickers with ginger scallion dipping sauce | 4.00

VEGETARIAN

- boursin stuffed peppadew peppers | 2.50
- roasted brussel sprouts with cider aioli | 3.00
- vegetable spring rolls with sweet chili dipping sauce | 3.00
- ricotta, roasted grape and pistachio toast with local honey | 3.50
- vegetable empanada with cilantro cream | 3.75

POULTRY

- tzatziki chicken in phyllo cups | 3.00
- chicken lettuce cups | 3.50
- mojo chicken skewers | 3.50
- chicken empanadas with chipotle sour cream | 3.75
- mojo chicken with jalapeno arepa | 4.00
- duck spring rolls with plum sauce | 4.25

BEEF/PORK

- ham croquettes | 3.00
- spicy apricot glazed meatballs | 3.00
- bacon wrapped brussel sprouts | 3.25
- blt tea sandwich | 3.25
- bacon wrapped plantains | 3.75
- barbacoa beef cheek and escabeche | 3.75
- roasted tenderloin tomato horseradish jam, rosemary focaccia | 3.75
- pork belly, apple and onion tartlet | 4.00

SEAFOOD

- coconut breaded shrimp with orange ginger dipping sauce | 3.75
- chilled shrimp with cucumber and lime | 3.75
- chili and cilantro shrimp skewer | 4.00
- cilantro and citrus marinated scallops wrapped in bacon | 4.00
- seafood ceviche in plantain shells | 4.00
- lump crab, watercress mascarpone, lemon micro salad | 4.25
- lobster and sweet corn empanadas with jalapeno mango relish | 4.50



HORS D'OEUVRES

Reflective of 1.5 hours of food service

BOARDS

Serves 50 guests

CRUDITÉ AND DIPS | 200

hummus, spring herb and pesto yogurt dip served with assorted crackers, raw and marinated vegetables

SEASONAL FRUIT | 225

with raspberry yogurt dip

CHEESE DISPLAY | 300

imported and domestic cheeses, grapes, assorted jams, crackers, and bread

enhance your cheese display with cured meats for \$5 per person

CHARCUTERIE AND ANTIPASTO | 350

assorted meats and salamis, grilled and marinated vegetables, olives, mustards and crackers

enhance your display with assorted cheeses for \$3 per person

SHRIMP COCKTAIL | 400

based on 4 pieces per person

cocktail sauce, pineapple habanero sauce, caper remoulade

SPOON DISPLAY

60 pieces total- Choose 3 @ \$200 | Choose 5 @ \$250

strawberry and balsamic compote with goat cheese and toasted almonds

lump crab with mango jalapeno relish

seared scallop with carrot orange coulis

herbed creamy polenta with sherry mushrooms

gnocchi with roasted tomato and shredded beef

ahi tuna poke

watermelon, feta and mint (seasonal)

sugar torched figs with walnut pesto and gorgonzola (seasonal)



PLATED DINNER

Served with your choice of salad, assorted rolls and butter, dessert, Starbucks® coffee, Tazo® hot teas, and iced teas

SALAD

choose one salad

CHANNELSIDE

mixed greens, grape tomatoes, cucumbers, carrots, red onions, citrus vinaigrette

CLASSIC CAESAR

romaine, herbed croutons, shaved parmesan, Caesar dressing

SPINACH

baby spinach, Craisins, spiced walnuts, crumbled blue cheese, raspberry vinaigrette

WEDGE

iceberg, bacon, tomatoes, chives, spring herb dressing

TUSCAN KALE

baby kale, parmesan, toasted almonds, creamy lemon dressing

UPGRADE YOUR DINNER

PLATED APPETIZERS

PORTOBELLO MUSHROOM | 6

boursin cheese, artichoke, oven dried tomato, spinach, toasted brioche

TUNA TOWER | 7

raw ahi tuna, mango, avocado, sesame vinaigrette

CRAB CAKE | 8

lump crab, peppers, onion, lemon aioli, and micro salad

ENTRÉES

choose 2 entrees additional selections \$3

BRUSCHETTA CHICKEN | 34

assorted tomatoes, fresh mozzarella, basil and balsamic with roasted garlic couscous and broccolini

CHICKEN PICCATA | 34

lemon, white wine, parsley served with ricotta mashed potatoes and french beans

WHIPPED CHICK PEAS | 34

butternut squash ragout, lemon and cilantro crema (vegetarian)

BEYOND® BOLOGNESE | 36

artisan pasta, micro basil, olive oil (vegan)

ROASTED CHICKEN | 36

bacon whiskey glaze, rosemary sweet potatoes, braised greens

PORK LOIN | 38

jerk marinated, mango salsa, sweet plantains, coconut rice

CITRUS GLAZED SALMON | 42

basmati rice, ginger carrots

ROASTED SALMON | 44

creamy lemon dill, wild rice, asparagus

PAN SEARED GROUPE | 50

tarragon butter, parsley potatoes, parmesan zucchini

ROASTED BEEF TENDERLOIN | 52

boursin and blue cheese cream, roasted fingerling potatoes, seared brussel sprouts

SEARED BEEF TENDERLOIN | 52

cabernet demi, potato au gratin, squash medley

PLATED DINNER

DUET PLATE OPTIONS

CHICKEN & SALMON | 52

honey dijon, Yukon mashed, baby vegetables

CHICKEN & SHORT RIB | 56

marisala, herbed polenta and greens

FLANK STEAK & MAHI MAHI | 58

sliced flank steak and roasted mahi with tomato chimichurri, fingerling potatoes, squash medley

FILET & SHRIMP | 65

hand cut tenderloin and sautéed shrimp with herbed butter, blue cheese risotto, asparagus



DESSERT

choice of one

SEASONAL CHEESECAKE

CARROT CAKE

CHOCOLATE CAKE

KEY LIME PIE

SEASONAL FLAN

BRULEED BERRIES (vegan)

UPGRADE YOUR DESSERT

5.00 per person

RASPBERRY MOUSSE BOMB

white chocolate raspberry mousse, chocolate cake, chocolate shell

MINI DESSERT BAR

assorted mini cupcakes, cheesecakes, brownie bites, chocolate fruit tarts and macarons

ASSORTED DESSERT SHOOTERS

raspberry brownie, key lime, lemon blueberry parfait, s'mores, seasonal cheesecake, or let our chef create something special for you

BUFFETS

All buffets served with assorted rolls and butter, Starbucks coffee and Tazo hot teas and reflective of 1.5 hours of food service.

THEMED

TRADITIONAL | 42

mixed greens salad, wedge salad, braised short ribs, salmon with lemon dill, chicken with spinach artichoke cream, rice pilaf, and zucchini squash medley, dinner rolls and butter, chocolate cake

SOUTHERN | 44

deviled egg potato salad, apple pecan salad, smothered pork loin, shrimp and grits, bbq chicken, stewed greens, mashed potatoes, pepper and bacon beans, corn bread with whipped honey butter, peach cobbler

ITALIAN | 47

Caesar salad, fresh mozzarella and tomato salad, chicken marsala, swordfish puttanesca, pesto alfredo pasta, eggplant caponata, garlic potatoes, bread sticks, tiramisu and cannolis



CARVING & ACTION STATIONS

chef attendant required, \$125 per 100 ppl

WHOLE TURKEY | 200 serves approx. 50
with cranberry and sage gravy

FLANK STEAK | 250 serves approx. 50
with chimichurri

LAMB LEG | 300 serves approx. 50
with mint demi glace

NY STRIP | 300 serves approx. 35
with creamy horseradish

PRIME RIB | 350 serves approx. 35
with horseradish aioli & cab au jus

BEEF TENDERLOIN | 375 serves approx. 20
whole grain mustard demi

TOP ROUND | 400 serves approx. 60
with rosemary pan jus

MAC AND CHEESE STATION | 15 PER PERSON

Pick three options

four cheese, spinach artichoke, buffalo chicken, seafood, pesto

BUILD YOUR OWN BUFFET

two entrees | 49 three entrees | 54 four entrees | 59

SALAD

choice of two salads

CHANNELSIDE SALAD

mixed greens, grape tomatoes, cucumbers, carrots, red onions, citrus vinaigrette

CLASSIC CAESAR SALAD

romaine, herbed croutons, shaved parmesan, Caesar dressing

SPINACH SALAD

baby spinach, Craisins, spiced walnuts, crumbled blue cheese, raspberry vinaigrette

WEDGE SALAD

iceberg, bacon, tomatoes, chives, spring herb dressing

TUSCAN KALE SALAD

baby kale, parmesan, toasted almonds, creamy lemon dressing

FRESH FRUIT SALAD

seasonal melons, citrus, berries, lime vinaigrette, toasted coconut

APPLE PECAN SALAD

mixed greens, apples, candied pecans, crumbled blue cheese, warm bacon vinaigrette

ENTREES

CHICKEN CACCIATORE

SPINACH ARTICHOKE CHICKEN

FLANK STEAK WITH CHIMICHURRI

ROASTED TENDERLOIN WITH CIPOLLINI ONIONS

CARIBBEAN MAHI WITH PINEAPPLE AND MANGO RELISH

SALMON WITH LEMON DILL AND FRIED CAPERS

PORK LOIN WITH CORN SUCCOTASH

CHEESE TORTELLINI WITH TOMATO RAGOUT



BUILD YOUR OWN BUFFET

SIDES

choice of two sides

STEAMED RICE

RICE PILAF

CILANTRO LIME CAULIFLOWER RICE

ROASTED HERB POTATOES

BOURSIN MASHED POTATOES

LOADED POTATO WEDGES

TOMATO COUSCOUS

SOUTHWEST RED QUINOA

GLAZED BABY CARROTS

GREEN BEANS WITH ALMONDS

ROASTED BRUSSEL SPROUTS

STEAMED BROCCOLI

ROOT VEGETABLE HASH

CHEF'S FRESH SEASONAL VEGETABLES

DESSERTS

choice of 2 desserts

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

CHOCOLATE LAYER CAKE

CHEESECAKE

KEY LIME PIE

LEMON MERINGUE PIE

RED VELVET CAKE

ASSORTED DESSERT BARS



RECEPTIONS

Reflective of 1.5 hours of food service

THEMED

ALL AMERICAN | 38

SLIDER STATION

angus slider with lettuce, tomato, and house made ketchup,
blackened grouper slider with pineapple mayo,
buffalo chicken slider with blue cheese slaw

MAC AND CHEESE STATION - pick 2

four cheese, spinach artichoke, buffalo chicken, seafood, pesto

FARMERS MARKET CRUDITÉ

with spring herb dip

BUILD YOUR OWN SALAD *enhancement \$5 per person*

mixed greens, romaine, cucumbers, tomatoes, carrots,
peas, roasted pepper, assorted cheeses, bacon,
assorted seeds and nuts,
croutons, vinaigrette and ranch dressing

TASTE OF TAMPA | 40

TACO STATION

mahi with habanero aioli and cilantro lime slaw
pork carnitas with roasted corn and black bean salsa
portobello mushroom with pickled onion

MINI CUBANS

fresh pressed

DEVILED CRAB

with hot sauces

BEEF BARBACOA

with yellow rice and black beans



RECEPTIONS

Reflective of 1.5 hours of food service

CREATE YOUR OWN

choose 2 stations and 3 additions | 34.00

STATIONS | \$125 PER 100 PPL

CHEF ATTENDED

SLIDER *choose 3 of the following*

- ANGUS SLIDER lettuce, tomato, and house made ketchup
- BUFFALO CHICKEN blue cheese slaw
- BLACKENED GROUPER pineapple mayo | \$2.00 additional pp
- BBQ BRISKET apple slaw
- NASHVILLE HOT CHICKEN dill pickle
- BUTTERED LOBSTER garlic aioli
- CUBAN ham, carnitas pork, Swiss cheese, Cuban mayo

MAC AND CHEESE *choose 2 sauces*

- FOUR CHEESE parmesan, cheddar, cream cheese, mozzarella
- SPINACH ARTICHOKE
- BUFFALO CHICKEN topped with blue cheese crumbles
- SEAFOOD shrimp, scallops and crab
- BASIL PESTO
- LOADED bacon, shredded cheddar, green onion, sour cream

TACO *choose 2*

- MAHI with habanero aioli
- PORK CARNITAS with roasted corn and black bean salsa
- PORTOBELLO MUSHROOM with pickled onion
- CHILI LIME SHRIMP with cilantro lime slaw
- CHURRASCO STEAK with chimichurri

PASTA BAR two pastas with Alfredo, marinara, or vodka sauce made to order

NACHO STATION tortilla and kettle chips with cheese sauce and topped with your choice of shredded lettuce, tomato, black olives, bacon, shredded cheese, jalapeno, sour cream, chili, salsa, bbq pork, lime, guacamole

SEAFOOD BAR *enhancement \$20 per person* cold citrus poached shrimp, oysters on the half shell, steamed mussels and clams with lemons, seasonal mignonette, cocktail sauces and spiced aioli's

POTATO BAR criss cut, baked potato, and sweet potato puffs topped with your choice of gourmet ketchups, shredded cheese, sour cream, salsa, bacon, blue cheese, ranch, butter, green onion, cinnamon sugar, marshmallow fluff, caramel

GRILLED CHEESE STATION sour dough, wheat and white bread with cheddar, brie, pepper jack, provolone, swiss, blue cheese enhanced with choice of bacon, tomato, pickles, ham, caramelized onion, avocado, apple chutney or sliced strawberries

ADDITIONS

FRUIT PLATTERS WITH RASPBERRY DIP

CRUDITÉ PLATTER WITH SPRING HERB DIP

MINI CUBAN SANDWICHES

CHANNELSIDE SALAD WITH CITRUS VINAIGRETTE

HOUSE MADE CHIPS
salt and pepper, garlic parmesan, BBQ

DOMESTIC CHEESE BOARD WITH CRACKERS

CHEF SELECTION OF ASSORTED CANAPES

SWEET EMPANADAS | 1.00 additional pp

SAVORY EMPANADAS | 1.00 additional pp

ASSORTED DESSERT BARS

CHILDREN'S MENU

Available for children 3-11 years old for lunch or dinner, reflective of 1.5 hours of food service

PLATED MEALS

served with fresh fruit and cookie dessert

BAKED CHICKEN | 14

mashed potatoes, steamed broccoli

CHICKEN FINGERS | 14

wedge fries, peas and carrots

MACARONI AND CHEESE | 14

peas and carrots

BUFFETS

THE SEA DOG | 16

pasta with tomato basil sauce, cheese and pepperoni pizza, garlic bread stick, peas & carrots, cookies and brownies

THE PIRATE SHIP | 18

chicken fingers, macaroni and cheese, steamed broccoli, Hawaiian rolls, cookies and brownies



BEVERAGE SERVICE

Bartender fee at \$125 per 100 ppl

HOSTED PACKAGES

DELUXE BEER WINE AND SODA BAR | 24

(3 hours) \$8 per person for each additional hour

Bud Light, Miller Light, Michelob Ultra, Yuengling, Stella, Corona, Sam Adams, Angry Orchard Cider, Assorted Hard Seltzers

The Velvet Devil Merlot, Kung Fu Riesling, Eve Chardonnay, Mondavi Pinot Grigio, Mark West Pinot Noir, Woodbridge Cabernet Sauvignon, Riondo Prosecco

Assorted soda and juices

BAY SPIRIT BAR | 28

(3 hours) \$9 per person for each additional hour

Includes Deluxe bar plus the following

Cruzan Rum, New Amsterdam Vodka, Tanqueray Gin, Camarena Tequila, Jim Beam Bourbon, Dewar's White Label Scotch, Captain Morgan Rum

CORAL REEF BAR | 34

(3 hours) \$10 per person for each additional hour

Includes Deluxe bar plus the following

Grey Goose, Tito's, Hendricks, Bacardi 8, Johnny Walker Black, Crown Royal, Patron, and Jack Daniels

On The Rocks cocktails – Cosmo, Jalapeño Margarita, Old Fashioned, Mai Tai

HOSTED SODA BAR (per person)

One Hour | 6.50 1.50 for each additional hour

Children age 3-11 | 4.50 1.50 for each additional hour

SIGNATURE DRINKS

3 gallon | \$350 (up to 100 ppl)

5 gallon | \$650 (125 guests or more)

BLUSHING WHISKEY SOUR

black raspberry liqueur, whiskey, simple syrup, lemon juice, blackberry garnish

SANGRIA

rose wine, red wine, pineapple juice, fresh fruit

BLUE BUBBLES

vodka, Blue Curacao, prosecco, lemon juice

CASH BAR

SOFT DRINKS \$1.50

BOXED WATER \$4

DOMESTIC BEER \$6

WINE BY THE GLASS \$6.50

IMPORTED/CRAFT \$7

MIXED DRINK \$7

PREMIUM MIXED DRINK \$9

DRINK TICKETS

BEER, WINE, SODA \$6.50

MIXED DRINK, BEER, WINE \$7

*beer, wine and liquor upgrades available upon request