

## BUFFET DINNER WEDDING PACKAGE

### Cocktail Hour

*International Cheese & Crudit  Display*

### Butler-Passed Hors D' Oeuvres

*Please select six:*

- Classic Tomato Bruschetta *on a Crostini*
- Cocktail Franks *Dijon Mustard*
- Shrimp or Pork Potsticker *Ponzu Sauce*
- Baked Brie *Sundried Cherry Gastrique*
- Smoked Chicken Cornucopia *Mild Salsa*
- Argentine Beef Empanadas *Avocado Crema*
- Mini Crab Cake *Red Pepper Rouille*
- Crispy Saffron Risotto *Tapenade*
- Cheesesteak Spring Roll *Chipotle Ketchup*
- Mission Fig and Caramelized Onion Tart
- Bacon Wrapped Sea Scallops *Smoked Barbecue Sauce*
- Asian Buffalo Skewer *Blue Cheese Cr me Fraiche*
- Shrimp Chopstick *Sweet Mango Glaze*
- Peppercorn Crusted Lollipop Lamb Chop *Courvoisier Demi-Glace*
- Roast Herb Filet Mignon on Black Bread *with Horseradish Cream*
- Jumbo Shrimp Cocktail *with Cocktail Sauce*
- Spanakopita
- Vegetable Spring Roll *with Ponzu Sauce*
- Seared Beef or Chicken Satay Skewers *Peanut Dipping Sauce*
- California Roll *Wasabi, Ginger & Soy Sauce*
- Seared Ahi Tuna on Wonton Crisp Wakame *with Wasabi Cr me Fraiche*
- Teriyaki Glazed Sea Scallop on a Wonton Chip *with Micro Cilantro*
- Pastrami and Whole Grain Mustard Spring Roll
- Lobster Empanada *Nantua Sauce*
- Mini Calzone *Tomato Basil Puree*

### Additional Seasonal Hors D'oeuvres

- Watermelon Square *with Feta and Balsamic Glace* (May-August)
- Belgium Endive Leaf *with Brie and Poached Pear* (August-March)
- Candied Sugar Plum and Brie Phyllo (November-March)
- Quince and Manchego *with Toasted Almonds* (April-August)
- Roast Turkey and Vegetable Cobbler (October-March)
- Chicken Saltimbocca Skewers *with Rosemary Port Wine* (October-March)
- Chorizo Stuffed Dates (June-September)
- Braised Short Rib and Manchego Empanada Sweet Onion Relish (September-March)
- Mini Pork Carnitas Taco (April-August)
- Smoked Duck with Cranberry Mousse and Pistachio on Rye (September-February)
- Mini Apple and Brie Grilled Cheese (September-March)



## DINNER BUFFET

### SALAD

One (1) Selection:

#### Currents House Salad

*Seasonal Greens with Heirloom Tomato, Julienne Carrots, English Cucumbers,  
Shredded Red Cabbage with Balsamic and Ranch dressings*

#### Classic Caesar

*Crispy Romaine, Rustic Croutons, Shaved Parmesan Cheese, Heirloom Tomato and Creamy  
Dressing*

#### Baby Spinach

*Crisp Bacon, Sundried Cherries, Grilled Vidalia Onions with Red Grape Vinaigrette*

### ENTRÉES

Two (2) Selections:

#### Herb Crusted Euro Chicken Breast

*Sautéed Local Wild Mushroom and Asparagus, Kalamata Olives in a Port Wine Demi-Glace*

#### Pan Roasted Euro Chicken Breast

*Stuffed with Mozzarella and Roasted Tomato in an Herb Beurre Rouge*

#### Pan Seared Dill Crusted Salmon Fillet

*Sweet Onion Cream Sauce*

#### Teriyaki Salmon

*Pineapple Mango Chutney*

#### Grilled Mahi Mahi

*Roasted Tomato Broth*

#### Balsamic Hoisin Flank Steak \*

*Teriyaki Mustard*

#### Citrus Braised Short Rib

#### Herb Crusted Prime Rib \*

*Au Jus & Horseradish Crème Fraiche*

### PASTA

One (1) Selection:

#### Farfalle Tuscan Aioli

*Bow Tie Pasta Al Dente, tossed with a Garlic Aioli, Sundried Tomato, Capers, Kalamata Olives,  
Parmesan Cheese*

#### Oven Roasted Portabella Ravioli

*Truffle Parmesan Cream*

#### Three Cheese Pasta Purse

*Red Pepper Mascarpone Sauce*

#### Pumpkin Ravioli

*Sage Butter Sauce*







### Starch & Vegetable

One (1) Selection of Each:

*Haricot Verte with Amaretto Butter | Sautéed Seasonal Vegetables | Roasted Asparagus with Lemon Pepper Honey Dill Baby Carrots | Tahini Braised Baby Bok Choy*

*Wasabi Mashed Potatoes | Mashed Maple Sweet Potatoes | Smashed Red Bliss Potato  
Roast Garlic Rustic Yukon Gold Potatoes | Rosemary Roasted Yukon Potatoes  
Roast Fingerling Potatoes with Parmesan Cheese | Classic Whipped Buttered Potatoes  
Yukon Gold Truffle Mashed Potatoes | Classic Rice Pilaf | Wild Herb Rice | Roasted Beet Quinoa*

*Rolls & Butter*

### Dessert

One (1) Selection:

**Assorted Viennese Miniatures Display  
S'mores Station**

*Coffee & Tea Service*

**Hosted 5-hour Premium Bar  
Signature Cocktail**

---

\$140 per guest Saturday Evening (minimum 125 guests)

\$130 per guest Friday Evening (minimum 100 guests)

\$125 per guests Sunday Evening (minimum 60 guests)

*\*\$100 per Chef Carving Charge for Flank Steak and Prime Rib Selections*



*Vegetarian*

Price includes: 7% tax, 21% Admin. Fee, House Linen, Napkin Color Choice, Votives on Tables, Staff Fee, Tables, Chairs, Parking

Blackout Dates Apply | Package Valid Through 2017

*Produce Exclusively by Executive Chef David Snock*

Events & Catering • 856-365-3300 ext. 7375  
[events@adventureaquarium.com](mailto:events@adventureaquarium.com)

