



CURRENTS

THE BALLROOM AT ADVENTURE AQUARIUM

***CATERING AND SPECIAL EVENTS
INFORMATION***



Receptions

~ Cold Hors d'oeuvres ~
Per 100 pieces

Mozzarella and Tomato Canapé
Pesto Cream
\$375

Italian Bruschetta
Tomatoes and Basil
\$325

Smoked Salmon with Dill Pinwheel
\$400

Roasted Vegetables on Pita
\$350

California Rolls
Served with Wasabi and Pickled Ginger
\$400

Jumbo Shrimp Cocktail
Cocktail Sauce
\$400

Prosciutto Asparagus
\$375

Pan Seared Ahi Tuna
Served a Top Cornbread with Wasabi
\$400

Filet Mignon on Baguette
Served with Horseradish Cream
\$400

Filet Beef Mignon Cumin
Served on a Plantain Banana
\$400

Brie, Almond Poached Pear
Served in Phyllo Cup
\$375

Smoked Duck Cornucopia
Served on Walnut Bread
\$400

~All Prices Subject to 20% Service Charge and 7%New Jersey Tax. ~



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~ **Hot Hors d'oeuvres** ~
Per 100 pieces

Spanakopita
Spinach and Feta Stuffed in Phyllo
\$300

Cocktail Franks en Croute
Honey Dijon Dip
\$300

Raspberry Brie in Phyllo
\$350

Miniature Spring Roll
Soy-Ginger Dipping Sauce
\$325

Chicken Cornucopia
Smoked Chicken, Cheddar and Monterey Jack Cheese,
Peppers, Onions Rolled in a Flour Tortilla
\$350

Mini Quiche
Lorraine, Mushroom, Seafood, or Spinach
\$300

Shrimp Tempura
Asian Remoulade
\$400

Chicken or Beef Wellington
Wrapped in a Puff Pastry
\$400

Deep Fried Coconut Shrimp
Mango Puree
\$400

Chicken on Sugar Cane Stick
Soy-Ginger Scallion Sauce
\$350

Bacon Wrapped Scallops
\$400

Oysters Rockefeller
Finished with Spinach and Hollandaise
\$400

Petite Lamb Chops
Rosemary and Garlic
\$600

Lobster on Sugar Cane Stick
Soy-Ginger Scallion Sauce
Market Price

~All Prices Subject to 20% Service Charge and 7%New Jersey Tax. ~



~ **Hors D'oeuvre Displays** ~

Chef's Garden Crudité

Display of Fresh Cut Vegetables to Include: Red Peppers, Asparagus, Baby Squash, Broccoli, Cauliflower, Celery and Baby Carrots. Served with Assorted Dips
\$6.50 per person

Local & Imported Cheeses

A Display of Local and Imported Cheeses Served with Fresh Fruits, Assorted Flatbreads, Lavosh Crackers, and Water Biscuits
\$7.00per person

Traditional Antipasto

*A Traditional Assortment of Cheeses Including:
Fresh Mozzarella, Provolone, Smoked Gouda
Marinated Green Olives, Kalamata Olives, Hot Cherry Peppers
Genoa Salami, Cappicola Ham, Mortadella, Parma Prosciutto
Assorted Foccacia and Crostini Breads*
\$11.00per person

Roasted and Grilled Vegetable Display

*Display of Freshly Roasted and Steamed Vegetables Including:
Zucchini, Red, and Orange Peppers, Eggplant, Red Onions, Endives, and Asparagus
Served with a Herb Mustard Dressing*
\$8.00 per person

Seafood Arrangement

*A Lavish Table Display of:
Cocktail Shrimp, Oysters, Mussels, , Little Neck Clams, and Snow Crab Claws
Cocktail Sauce and Lemons
Assorted Water Biscuits, \$19.95 per person*

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~ **Buffet Dinners** ~

*(All Buffets Include Rolls and Butter, Coffee, Decaffeinated Coffee, and Hot Tea)
(Minimum of 75 people.)*

Your Choice of Two (2) Salads

*Seasonal Mixed Greens Salad, Julienne Vegetables, Vine Ripe Tomatoes, Choice of Dressing
Classic Caesar Salad, Pesto Croutons, Shaved Parmesan Cheese
Leaf Spinach with Mushrooms, Grape Tomatoes, Croutons, Honey Mustard Dressing
Tomato, Cucumber and Feta Salad, Tossed in White Wine Vinaigrette
Tortellini Pasta Salad*

Your Choice of Two (2) Entrees

*Herb Crusted Salmon Marinated in a Chardonnay Wine Reduction
Chicken Picatta served in a Lemon Wine Sauce
Grilled Chicken Breast with Wild Mushroom Sauce and Crisped Shallots
Herbed Rubbed Chicken Breast with Penne Pasta in White Wine Cream Sauce
Balsamic Fire Glazed Flank Steak with a Red Wine Reduction
Sliced Roast Beef served with Au Jus
Marinated Pork Loin with Mango and Pineapple Chutney*

Your Choice of Two (2) Sides

*Seasonal Vegetable Medley
Honey Mint Carrots
Steamed Green Beans
Garlic Mashed Potatoes
Roasted New Potatoes
Cheese Tortellini with Marinara
Penne Pasta in a Vodka Cream*

Viennese Miniatures

\$49.95 per person

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~



~ Buffet Dinners ~

*(All Buffets Include Rolls and Butter, Coffee, Decaffeinated Coffee, and Hot Tea)
(Minimum of 75 people)*

Your Choice of Two (2) Salads

*Seasonal Mixed Greens Salad, Julienne Vegetables, Vine Ripe Tomatoes, Choice of Dressing
Classic Caesar Salad, Pesto Croutons, Shaved Parmesan Cheese
Baby Spinach with Mushrooms, Grape Tomatoes, Croutons, Raspberry Vinaigrette Dressing
Tomato, Cucumber and Feta Salad, Tossed in White Wine Vinaigrette
Belgian Endive, Arugula Frisee Salad with Grape Tomatoes and Goat Cheese
Grilled Asparagus and Sun dried Tomato*

Your Choice of Two (2) Entrees

*Sesame & Hoisin Glazed Salmon
Tilapia Provencal with Spicy Shrimp
Herb Chicken, Wild Mushroom Cream, Sun Dried Tomato
Chicken Chesapeake Seared and Topped with Crab Imperial and Hollandaise
Sliced Tenderloin of Beef with Roasted Shallots in a Merlot Wine Reduction
Rosemary Roasted Pork Medallions with Jus du Poulet
Cheese Tortellini with Marinara
Penne Pasta in a Vodka Cream*

Your Choice of Two (2) Sides

*Seasonal Vegetable Medley
Steamed Green Beans
Honey Mint Carrots
Haricot Vert with Baby Carrots
Asparagus
Garlic Mashed Potatoes
Roasted New Potatoes
Harvest Blend Rice*

Viennese Miniatures

\$59.95 per person

~All Prices Subject to 20% Service Charge and 7%New Jersey Tax. ~



Chef Action Stations

~ Chefs Carvery ~

(Fresh Assorted Rolls and Butter Accompany each Carvery Station. (Minimum of 75 People)

Flank Steak

*Balsamic Fired Grilled Flank Steak Served with Cabernet Demi Glace
\$11.00 per person**

Prime Rib

*Prime Rib Seasoned with Roasted Garlic and Herbs
Served with Au Jus and Fresh Grated Horseradish
\$13.00 per person**

Grilled Tenderloin of Beef

*Grilled Tenderloin of Beef, Madeira Wild Mushroom Sauce
\$ 15.00 per person**

Pork Loin

*Cumin Chili Crusted Pork Loin Presented with Pineapple and Mango Chutney
\$11.00 per person**

Roasted Breast of Turkey

*Roasted Breast of Turkey Served with Cranberry Chutney and Herbed Mayonnaise
\$12.00 per person**

Salmon Wellington

*Whole Salmon Fillet baked en Croute filled with Rice, Spinach and Roasted Red Peppers
With a Dill Beurre blanc
\$11.00 per person**

Rack of Lamb

*Herb Crusted Petit Lamb Chops served with Tazitki, and Mint Jus
\$15.00 per person**



~~Salad Accompaniments for Carvery ~

*Seasonal Mixed Greens Salad, Julienne Vegetables, Vine Ripe Tomatoes, Choice of Dressing
\$4 per person*

*Classic Caesar Salad, Pesto Croutons, Shaved Parmesan Cheese
\$5 per person*

*Baby Spinach with Mushrooms, Grape Tomatoes, Croutons, Raspberry Vinaigrette Dressing
\$6 per person*

*Greek Salad with Onions, Olives, Tomatoes, and Feta Cheese
Parmesan Peppercorn Dressing
\$6 per person*

**Item requires a Chef Attendant at a rate of \$25.00 per hour with a four hour minimum
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~ Action Station Selections ~

(Minimum of 75 people)

Mashed Potato Bar

*Mashed White , Sweet and Purple Peruvian Potatoes
Sautéed Mushrooms, Gravy, Creamed Spinach, Scallions,
Bacon Bits, , Sour Cream, Butter, Shredded Cheddar Cheese, Chopped Pecans , Marshmallows
and Brown Sugar Butter
\$10.00 per person**

Pasta Action Station

*Penne, Mushroom or Spinach Ravioli, Cheese Tortellini, or Fettuccini
Choice of: Basil Marinara, Alfredo, Vodka Tomato, or Roasted Red Pepper Cream.
Parmesan Cheese and Garlic Herbed Breads
\$7.00 per person—1 pasta
\$9.00 per person—2 pastas**

Build Your Own Fajita

*Soft Flour Tortillas Displayed with Various Toppings to Include:
Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheeses, Sliced Jalapeno, Black
Olives, Sour Cream, and Seasoned Chicken and Beef Strips
\$10.00 per person*

Pad Thai Station

*Chicken and Broccoli, Shrimp, and Vegetable Stir-Fries Accompanied by
Snow Peas, Baby Corn, Bok Choy, Sprouts, Lo-Mein Noodles, Peppers, Onions, Water
Chestnuts, and Egg Rolls
\$15.00 per person**

Double Shrimp Station

*Choice of 2:
Scampi, Pesto Basil, Peach Schnapps, Saffron Cream, Fra Diavolo, Herb Marinara
\$12.00 per person**

Miniature Crab Cake Station

*Jumbo Lump Crab Meat Imperial served with Lemon Aioli, Remoulade and
Traditional Tartar Sauce
\$14.00 per person*

**Item Requires a Chef Attendant at a Rate of \$25.00 per hour with a 4 hour minimum*
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Dinner

~ Salads ~

(Please choose one to accompany your dinner)

Classic Caesar Salad, Pesto Croutons, Shaved Parmesan Cheese

Baby Spinach, Mushrooms, Grape Tomatoes, Croutons, Raspberry Vinaigrette

Seasonal Mixed Greens, Julienne Vegetables, Vine Ripe Tomatoes, Choice of Dressing

~ Seated Dinner Entrees ~

Chicken Marsala

*Sautéed Chicken Breast Topped with a Shiitake Marsala Sauce
Harvest Blend Rice and Fresh Seasonal Vegetables
\$40 per person*

Island Chicken

*Almond Crusted Chicken Breast with an Orange, Ginger and Honey Reduction
Complemented with Sweet Potato Puree and Baby Carrots
\$42 per person*

Beef Tenderloin

*Grilled Beef Tenderloin with Cabernet Wine Reduction Accompanied by Garlic Mashed
Potatoes and Green Beans
\$49 per person*

Chilean Sea Bass

*Parmesan Herb Crusted Chilean Sea Bass in a Chardonnay Buerre Blanc
Garnished with Roasted Peppers and Scallions, Tomato-Basil Infused Rice, Sugar Snap Peas
\$46 per person*

Land and Sea

*Grilled Beef Tenderloin and Lobster Tail Accompanied by
Harvest Blend Vegetable Rice and Broccoli Florets
Market Price*

*All Dinners Include Rolls and Butter, Coffee, Tea and Decaffeinated Coffee and Choice of: NY Style Cheesecake,
Double Chocolate Cake, Carrot Cake, Chocolate Mousse or Pound Cake with Fresh Seasonal Berries and Whipped
Cream*



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~ **Desserts** ~

Fruit Display

An Assortment of Fresh Seasonal Fruit Kabobs Delicately Arranged into a Pineapple Served with a Yogurt Dipping Sauce
\$8.00 per person

Viennese Miniatures

Carrot, Key Lime, Fruit Tart, Chocolate Mousse, Petit Fours, Cannolis, Opera Squares, Almond Rosettes, Coconut Macaroon, Éclairs, Assorted Truffles, Tiramisu, Cheesecake, and Passion Fruit Mousse
\$8.50 per person

Grand Viennese Table

(Per 100 People)

Four (10") Cakes

Thirty (3") Individual Pastries

200 Assorted Mini Pastries

Carrot, Key Lime, Fruit Tart, Chocolate Mousse, Petit Fours, Cannolis, Opera Squares, Almond Rosettes, Coconut Macaroon, Éclairs, Assorted Truffles, Tiramisu, Cheesecake, and Passion Fruit Mousse
\$12.00 per person

Chocolate Dipped Strawberries

Strawberries Dipped in Chocolate
\$32.50 per dozen

Flambé Stations (Chef attended)*

Bananas Foster served with Vanilla Ice Cream
Cherry Flambé served with Butter Pecan Ice Cream
Strawberry Flambé served with Cinnamon Ice Cream

Choice of 1

\$8.50 per person

Choice of 2

\$10.50 per person

Choice of 3

\$14.00 per person

Enhanced Coffee Station

Olde City Gourmet Coffee Cart: Cappuccino, Espresso, Americano, Hot Chocolate, Cider, Specialty Coffee Drinks
\$7.50 per person

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax ~



Meeting & Break Choices

~ Beverages ~

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$3.00 per person

Assorted Soft Drinks

\$2.50 each

Bottled Water

\$2.50 each

Assorted Bottled Juices

\$2.50 each

~ Snacks ~

Assorted Nuts

\$14 per pound

Assorted Danish Pastries

\$26 per dozen

Assorted Muffins

\$26 per dozen

Assorted Bagels with Cream Cheese

\$32 per dozen

Assorted Whole Fruit-

\$1.50 each

Assorted Cookies

\$24 per dozen

Brownies/Blondie's

\$24 per dozen

Assorted Granola Bars

\$26 per dozen

Assorted Chocolate Candy Bars

\$2.00 each

Assorted Ice Cream Novelties

\$4.00 each

Soft Pretzels with Mustard

\$24 per dozen

Tortilla Chips with Salsa

\$5 per person

Chips and Dip

\$3.50 per person

~All Prices Subject to 20% Service Charge and 7%New Jersey Tax. ~



Banquet Hosted Beverage Service

~ Hosted Bar by the Hour ~

Hosted Bars are Charged Per Person Based on Length of Service

	Currents Platinum Brands	Top Shelf Brands	Premium Brands & Soda	Beer	Wine
1 Hour	\$22.00	\$18.00	\$16.00	\$12.00	
2 Hours	\$26.00	\$22.00	\$19.00	\$15.00	
3 Hours	\$30.00	\$26.00	\$23.00	\$18.00	
4 Hours	\$34.00	\$30.00	\$26.00	\$21.00	
Additional Hour	\$ 9.00	\$ 7.00	\$ 6.00	\$ 5.00	

**Soda, Bottled Water, and Mixers are Included*

Currents Platinum Brands

Zyr Vodka, Bluecoat Gin, Captain Morgan Rum, Bacardi Rum, Patron Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch, J & B Scotch, Dry and Sweet Vermouth Frangelica, Kaluha, Bailey's, and Grand Marnier
 Santa Ema Chardonnay and Cabernet Sauvignon and White Zinfandel
 Bud, Miller Lite, Heineken, Corona, Amstel Light, and O'douls
 Coke, Diet Coke, Sprite

Top Shelf Brands

Ketel One Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum 1800 Resposado Tequila, Makers Mark Bourbon, Crown Royal Whiskey, Johnnie Walker Black Scotch, Dry and Sweet Vermouth
 Santa EMA Chardonnay, Cabernet Sauvignon and White Zinfandel
 Bud, Miller Lite, Heineken, Corona, Amstel Light and O'douls
 Coke, Diet Coke, Sprite

Premium Brands

Skyy Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, Bacardi Rum, Crown Royal Whisky, Jose Cuervo Especial Tequila, Martini & Rossi Vermouth
 Santa Ema Chardonnay, Cabernet Sauvignon, and White Zinfandel
 Bud, Miller Lite, Heineken, Corona, Amstel Light and O'douls
 Coke, Diet Coke, Sprite

Beer, Wine, and Soda Package

Includes: Budweiser, Miller Lite, Heineken, Corona, Amstel Light, and Odoul's
 Santa EMA Chardonnay, Cabernet Sauvignon, White Zinfandel, and Coke, Diet Coke, Sprite

Also Available for your guests' pleasure are a wide variety of Specialty Martini, Mojito and Champagne Bars.

***ARAMARK personnel must dispense all beverages.
Bartender Fee: \$100.00 per Bartender up to Three Hours, \$25.00 per Additional Hour.
We Recommend One Bartender per 100 Guests***

~All Prices Subject to 20% Service Charge and 7%New Jersey Tax. ~

WINE SELECTIONS

Chardonnay

Santa Ema Chardonnay
\$26.50 price per bottle

Selection Chardonnay
\$ 32.75 price per bottle

White Zinfandel

Santa Ema White Zinfandel
\$26.50 price per bottle

Sauvignon Blanc

Santa Ema Sauvignon Blanc
\$26.50 price per bottle

Robert Mondavi Private Selection Sauvignon Blanc
\$ 32.75 price per bottle

Cabernet Sauvignon

Santa Ema Cabernet Sauvignon
\$26.50 price per bottle

Robert Mondavi Private Selection Cabernet Sauvignon
\$ 32.75 price per bottle

Merlot

Santa Ema Merlot
\$26.50 price per bottle

Robert Mondavi Private Selection Coastal Merlot
\$ 32.75 price per bottle

Champagne

House Brand
\$32.00 price per bottle

****ARAMARK personnel must dispense all beverages.***

Bartender Fee: \$100.00 per Bartender up to three Hours, \$25.00 per Additional Hour.

We Recommend One Bartender per 100 Guests

A 20% service fee and 7% NJ sales tax will be applied to all food & beverage orders



~ Add a Splash to Your Event ~

For all food functions, house linens and napkins are included in the price

Reception Chair (variety of colors)	\$10.50
Accent Linen	\$TBD
Spandex Linen for Outside Deck Tables	\$20.00
Acolyte Votives (Variety of Colors)	\$ 3.00
Ice Sculpture	\$TBD
Chocolate Fountain Rental	\$700.00
Illuminated Bars	\$350.00
Illuminated Cocktail High Top Tables	\$125.00

Please consult the ARAMARK Sales Manager for additional options and pricing.

~ Servers/Attendants ~
(4 Hour Minimum)

Butlers/Passers	\$25.00 per hour
Chef's/Carvers	\$25.00 per hour
Buffet Attendants	\$25.00 per hour
Cake Cutting fee	\$1.50 per person



ADDITIONAL INFORMATION

CATERING:

The Adventure Aquarium utilizes an in-house caterer. All food and beverage arrangements will be serviced by ARAMARK. Food and beverages will not be allowed to be removed from the premises.

All Seated Meals, Buffets, and Action Stations up to 300 guests include Tables, Chairs, China, Flatware, Glassware and House Linen. Additional guests will be accommodated with equipment rental fees incurred by the customer.

Specialty Equipment can be arranged for an additional price. Menu pricing is subject to change. Please contact the Catering Sales Department at 856-365-3300 x7250 for additional information.