2014 PROM GUIDELINES

All guests that enter the Aquarium ***WILL*** be included in the final guest guarantee counts and will be charged accordingly.
Please refer to Adventure Aquarium Standards and Invoice for More Information

All food will be served between 8:00pm and 10:00pm only.
Please coordinate timing with your photographers in order to not interrupt food service.

ALL Doors Close at 9:00pm.
Please Refer to Adventure Aquarium Guidelines for More Information

Sales Tax Exempt Certificates ***must*** be presented at Contract signing.

All Payments for Catering are Due in Full 3 Business Days Prior to the Event

NO Backpacks
NO Oversized Purses
NO Alcohol
All Personal Items are Subject to Search

I Have Read and Understand the Guidelines Put Forth by The Adventure Aquarium and ARAMARK Corporation. Please sign and Date Below.

_____ _____
Event Coordinator **School Principal**

School:
Event Date:

2014 Prom Menu

~ The Ferry ~

(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)

Buffet Presentation

Traditional Caesar Salad with Herb Croutons and Shredded Parmesan

Philly Hoagie: Italian, Turkey, and Roast Beef and Veggie with Cherry Peppers and House Made Potato Chips

Chicken Tenders with Honey Mustard and Barbeque Sauces And Seasoned French Fries

Fresco Pizza: 4 Cheese, Vegetable, and Pepperoni

Soft Pretzels with Ballpark Mustard

Dessert

Freshly Baked Cookies and Brownies

*Assorted Sodas and Bottled Water all Night***

$42.00 per person

$100.00 Soda Attendant Fee* *(1 person per 100 guests)*

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~

Valid Through June 2014

2014 Prom Menu

Columbus

(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)

Salad

Traditional Caesar Salad with Herb Croutons and Shredded Parmesan
Garlic Breadsticks

Entrees (Choose 2)

Pan Seared Chicken Piccata

Grilled Chicken Marsala

Classic Chicken Parmesan

Penne Pomadore

Cheese Tortellini with Pesto Cream

Italian Sausage with Peppers and Onions

Meatball Marinara

Sides (Choose 2)

Italian Vegetable Blend

Green Beans with Butter Toasted Almond Dust

Broccoli Polonaise

Smashed Red Bliss Potato

Roast Garlic Parmesan Rustic Yukon Gold Potatoes

Rosemary Roasted Red Bliss Potatoes

Dessert

Cookies and Brownies or
*Ice cream sundae bar***
$49.00 per person

*Assorted Sodas and Bottled Water all Night***

$100.00 Soda Attendant Fee (1 person per 100 guests)*
*** $100.00 per Sundae Bar attendant (staffed one per 100 guests)*

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~

Valid Through June 2014

2014 Prom Menu

~ Ben Franklin ~

(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)

Salad (Choose 1)

Currents House Salad ~ Seasonal Blends of Greens with Heirloom Tomatoes, English Cucumbers, Julienne Carrots, Red Cabbage and Rustic Croutons with Choice of Two Dressings
Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks

Your Choice of (2) Two Entrees

Grilled Curry Chicken Breast Riata
Herb Crusted Chicken Breast with Sautéed Local Wild Mushrooms Madeira Demi-Glace
Grilled Teriyaki Salmon Fillets
Broiled Tilapia Filet with Smoked Paprika and Dijon Lemon Cream
Wild Mushroom Ravioli with Garlic Cream
Penne Pommadore
NY Strip Sirloin with Sautéed Onions
Balsamic Fired Grilled Flank Steak with Mushroom Demi-Glace

Carving Station (Choose One)

Oven Roasted Turkey Breast with Mango and Cranberry Chutney and Lemon Sage Aioli
Slow Cooked herb Crusted Top Round of Beef with Beef Jus and Horseradish Cream

Your Choice of (3) Sides

Roast Asparagus with Lemon Pepper
Green Beans with Roasted Soy Almonds
Sautéed Summer Squash
Orange Honey Glazed Baby Carrots
Roast Fingerling Potatoes with Parmesan Cheese
Classic Whipped Buttered Potatoes
Rustic Baked Idaho with Chive Crème Fraiche
Potato Au Gratin
Classic Rice Pilaf

Dessert

Assorted Cookies and Brownies or
*Ice Cream Sundae Bar***

*Assorted Sodas and Bottled Water all Night***

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~

Valid Through June 2014

2014 Prom Menu

~ Ports of Harbor ~

Maximum Service 350 guests

(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)

The Garden State

Currents House Salad ~ Seasonal Blends of Greens with Heirloom Tomatoes, English Cucumbers, Julienne Carrots, Red Cabbage
Rustic Croutons with Choice of Two Dressings
Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks

Mexico

Chicken or Beef Fajitas with Soft Flour Tortillas
Diced Tomatoes, Shredded Lettuce, Monterey Jack Cheese, Pico De Gallo, Sour Cream and Guacamole

Italy

Penne Pomadore
Cheese Tortellini with Pesto Cream

Asia

Sweet and Sour Vegetable Stir Fry with Shrimp or Chicken
Fried Rice, Egg Rolls and Fortune Cookies

France

Assorted Miniature Pastries

*Assorted Sodas and Bottled Water all Night***

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~

Valid Through June 2014

2014 Prom Menu

~ The Philadelphia~

(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)

Salad

Currents House Salad ~ Seasonal Blends of Greens, Heirloom Tomatoes,
English Cucumbers, Julienne Carrots, Red Cabbage
Rustic Croutons with Choice of Two Dressings
Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks

Entrees

Slow Roast Choice Prime Rib Carved to Order,
Seasoned with our House Blend of Herbs and Seasonings
Served with Roast Garlic Infused Beef Jus and Fresh Horseradish Cream
Pan Seared Chicken Picante
Pappardelle with Sautéed Spicy Shrimp with a Roast Tomato Basil Pomadore
and Whipped Ricotta Cheese
Wild Mushroom Ravioli with Garlic Cream
Broccoli Polonaise
Potato Au Gratin

Dessert

Ice Cream Sundae Bar with Vanilla and Chocolate Ice Cream and Assorted
Toppings with Whipped Cream

*Assorted Sodas and Bottled Water all Night***

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~
Valid Through June 2014

Enhancements

Hot or Cold Hors D'oeuvres

Chocolate Fountain with Fresh Fruit and Assorted Dipping Items

Retro Cupcake Station

Red Velvet
Red Velvet Cake with Chocolate Truffle Center with Cream Cheese Buttermilk Frosting

Chocolate
Dark Chocolate Cake with Bittersweet Truffle Center and Chocolate Frosting

Vanilla Bean
Buttery Vanilla Cake Filled with Vanilla Bean Cream with a Buttery Vanilla Fleck Frosting

Peanut Butter Cup
Rich Chocolate Cake Filled with Peanut Butter-Chocolate Truffle Center with Fluffy Peanut Butter Icing

Old World Pie Station

Chef's Assortment of delicious Pies to include:
Reese's Cup Pie, Key Lime Pie,
Caramel Granny Apple and Big Blitz Snickers Bar Pie

Candy Station

Note: All unused candy will be discarded.
Truly dizzying old Fashion Candy Cart with assortment of classic and what's-new candies arranged in tiered glass containers with scoops and bags for guests to serve themselves.

Standard to the station:
Chocolate Covered Raisins, Traditional Gummy Bears, Assorted Swedish Fish, Skittles

Choice of Four Additional:
Butterscotch, M&Ms', Malted Balls, Chocolate Kisses, Tootsies Rolls
Assorted Dumdum's, Smarties, Pixie Sticks, Rock Candy, Twizzlers and Sour Patch Kids

Flavored Popcorn Station

Butter, Old Bay and Lemon Pepper
Old Fashion Popcorn Machine

Water Ice Station

Cool your guest off with your choice of four flavors of Philadelphia style water ice.

Water Melon, Cherry, Lemon, Mango, Strawberry, Rainbow Fruity

Cotton Candy Cloud Station

Fluff up your next event with clouds of fun.
You pick your flavor and our attendant will make it on site at your event. Flavors to include:
Blue Raspberry, Pink Vanilla, Grape, Lime, Melon and Strawberry

Candy Apple Station

Our candy apple station will allow your guest to pick between apple chips or on a stick.
We will dip and your guests pick their favorite toppings.
Flavors to include: Caramel or Dark Chocolate with assorted candy and nut toppings