



Cold Hors D'Oeuvres

Menu Produced by Executive Chef David Snock

All prices are subject to 21% Administrative Fee and NJ State tax

Classic Tomato Bruschetta

on a Crostini

\$3.50 50 Cal

Asparagus Wrapped in Prosciutto

\$4.50 60 Cal

Smoked Salmon *with Boursin Cheese
and English Cucumber*

\$4.25 60 Cal

California Roll

Wasabi, Ginger and Soy Sauce

\$4.50 120 Cal

Shrimp & Tilapia Ceviche Shooter

\$4.50 70 Cal

Seared Ahi Tuna *on a Wonton Crisp,
Wakame with Wasabi Crème Fraiche*

\$4.50 90 Cal

Teriyaki Glaze Seared Sea Scallop

on a Wonton Chip with Shaved Spring Onion

\$4.50 80 Cal

Roast Herb Filet Mignon

on Black Bread with Horseradish Cream

\$4.50 100 Cal

Blue Fin Crab Avocado Salad Spoon

\$4.50 110 Cal

Jumbo Shrimp Cocktail

with Cocktail Sauce and Remoulade

\$4.50 80 Cal

Duck Confit

on Crisp Tortilla with Scallion Orange Zest

\$4.50 90 Cal

Additional Seasonal Cold Hors D' Oeuvres:

Watermelon Square

with Feta and Balsamic Glace

\$3.50 50 Cal

Cucumber Tea Sandwich

\$3.50 30 Cal

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Hot Hors D'Oeuvres

Menu Produced by Executive Chef David Snock

All prices are subject to 21% Administrative Fee and NJ State tax

Spanakopita

\$3.25 70 Cal

Vegetable Spring Roll

with Sweet Chili Sauce

\$3.50 60 Cal

Cocktail Franks

Dijon Mustard

\$3.50 140 Cal

Seared Beef or Chicken Satay Skewers

Peanut Dipping Sauce

\$4.00 70 Cal

Lobster Empanada

Nantua Sauce

\$5.00 170 Cal

Shrimp or Pork Pot Sticker

Ponzu Sauce

\$3.75 160 or 170 Cal

Fig & Caramelized Onion Tart

Balsamic Glaze

\$3.75 64 Cal

Baked Brie and Pear in Filo

Sundried Cherry Gastrique

\$3.75 160 Cal

Smoked Chicken Cornucopia

Mild Salsa

\$4.00 170 Cal

Chicken Saltimbocca Skewer

Rosemary Port Wine Glaze

\$3.75 170 Cal

Argentine Beef Empanadas

Avocado Crema

\$4.50 130 Cal

Beef Wellington

\$4.25 160 Cal

Mini Crab Cake

Red Pepper Rouille

\$4.50 45 Cal

Crispy Saffron Risotto

Tapenade

\$4.50 90 Cal

Cheese Steak Spring Roll

Chipotle Ketchup

\$4.50 150 Cal

Bacon Wrapped Sea Scallops

Smoked Barbecue Sauce

\$4.50 170 Cal

Asian Buffalo Chicken Skewer

Blue Cheese Crème Fraiche

\$4.25 120 Cal

Shrimp Chopstick

Sweet Mango Glaze

\$5.25 130 Cal

Peppercorn Crusted Lollipop Lamb Chop

Courvoisier Demi-Glace

\$6.25 120 Cal





Hors D'Oeuvres Displays

Crudités Display of Fresh Cut Vegetables

Assortment of Multi Colored Sweet Peppers, Asparagus, Assorted Cauliflowers, Broccoli, Squash, Baby Carrots and English Cucumbers with an Assortment of Dips
\$8.00 per person 20-110 Cal

Domestic Cheese Display

Display of Local and Regional Cheeses With Assorted Crackers, Flatbreads, Dips and Mustards
\$8.00 per person 35-280 Cal

International Cheese Display

Display of International Cheese from Around the World with Flatbreads, Water Crackers, Salts and Chutneys
\$10.00 per person 35-320 Cal

Traditional Anti Pasta Display

Ciliegne Mozzarella and Heirloom Tomato Basil Salad, Marinated Artichokes, Roasted Long Hot Peppers, Assorted Olives, Stuffed Pepper Shooters, Sharp Provolone, Parmigiano-Reggiano, Prosciutto Ham, Genoa Salami, Capocola, Mortadella, Herb Oils & Assorted Italian Hearty Breads
\$12.00 per person 40-190 Cal

Roast Vegetable Display

Zucchini, Squash, Eggplant, Assorted Peppers, Asparagus, Artichokes & Red Onion with Crumbled Goat, Boursin and Fresco Cheeses and Assorted Breads
\$11.00 per person 40-300 Cal

Shrimp Cocktail Display

Individual Ice Cold Jumbo Shrimp with Cocktail Sauce, Remoulade Verde, Lemon Wedges
\$14.00 per person 80-100 Cal

Seafood Arrangement

Cocktail Shrimp, Oysters, Mussels, Little Neck Clams and Snow Crab Legs with Cocktail Sauce, Lemons and Assorted Water Biscuits
\$25.00 per person 80-320 Cal

Sushi Station

Select from California Roll, Vegetable Roll Combination, Shrimp Roll, Philly Roll, Tuna & Avocado Roll, Spicy Tuna Roll, Eel Roll, Assorted Sushi and Salmon Avocado.
Select 3 - \$14.00 per person 110-240 Cal
Select 5 - \$21.00 per person

Gourmet Flatbread Station

Fennel Sausage, Barbeque Chicken, Smoked Salmon, Ricotta, Kennet Mushrooms, Duck Prosciutto, Caprese, Brie & Sweet Apple, Potato Pie
Select 3 - \$12.00 per person 70-230 Cal
Select 5 - \$18.00 per person





Action Stations

Pasta Station

Penne, Farfalle, Cheese Tortellini, Spinach and Garlic Ravioli and Purse Pasta
Choice Of: Roasted Tomato Sauce, Alfredo Sauce, Vodka Tomato Cream, Pesto Cream Or Kalamata Aioli with Grated Parmesan Cheese, Pepper Flakes and Garlic Bread Sticks
\$9.00 per Person for 1 Selection 100-330 Cal
\$11.00 per Person for 2 Selections

Mashed Potato Bar

Mashed Yukon Golds, Mashed Sweet Potato, Mashed Peruvian Purple Potatoes Served in Mini Martini Glasses with Sautéed Mushroom Duxelle, Demi-Glace, Caramelized Pearl Onions, Creamy Spinach, Apple Smoked Bacon Bits, Sour Cream, Shredded Gruyere, Candied Walnut Dust, Mini Marshmallows, Brown Sugar and Butter
\$12.00 per person 110-330 Cal

Taco Station

Warm Soft Taco Shells and Crispy Taco Shells
Pork Carnitas, Grilled Chicken Breast or Ground Beef
Toppings to Include:
Diced Tomato, Lettuce, Black Beans, Monterey Jack Cheese, Queso Fresco, Guacamole, Salsa, Sour Cream, Taco Sauce, Sriracha Sauce, Chopped Cilantro & Limes
\$12.00 per Person for 2 Selections 120-200 Cal
\$14.00 per Person for 3 Selections

Soup Shooter Station

One ounce shots of Tomato Basil, Smoked Bacon, Potato and Gala Apple, Seasonal Melon Gazpacho (Chilled), Mushroom Volute, Chipotle Chicken and Cucumber Yogurt (Chilled)
\$10.00 per Person for 2 Selections 40-90 Cal
\$12.00 per Person for 3 Selections

Sliders Station

Angus Beef, Barbacoa Short Rib, Black Bean Slider, Grilled Mahi with Curry Ketchup and Pineapple Pico de Gallo Condiments
\$14.00 per person 200-420 Cal

Maryland Crab Cake Station

Jumbo Lump Crab Cakes, Pan Seared To Order Served With Lemon Curry Vinaigrette with Homemade Smoked Salt Potato Chips
\$16.00 per person 180 Cal

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Chef's Carving Table

*Calories Based on 4oz. Portion
Minimum of 75 Guests
Fresh Rolls and Butter Included
All Carving Tables Requires a Culinary Attendant \$150 Per Station*

Smoky Oven Roasted Turkey Breast

Served With Cranberry Compote and Chipotle Mayo
\$13.50 per person 140 Cal

Grilled Hoisin Marinated Flank Steak

With Plum Mustard
\$13.50 per person 290 Cal

Chevre and Spinach Stuffed Pork Loin

with Pan Jus
\$14.50 per person 260 Cal

Herb Crusted Prime Rib

with Au Jus and Fresh Horseradish Cream
\$16.50 per person 200 Cal

Herb Crusted Grilled Tenderloin of Beef

with Madeira Wine Demi-Glace and Tarragon Shallot Crème Fraiche
\$17.50 per person 190 Cal

Pistachio Crusted Rack of Lamb

with Citrus Demi-Glace
\$17.50 per person 290 Cal

Carving and Pasta Station

Teriyaki Salmon, Balsamic Fire Glazed Flank Steak, Penne Pasta with a Vodka Cream Sauce with Classic Caesar Salad and Garlic Bread Sticks
\$32.00 per person 110-390 Cal

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Customized Buffet Menu

All Buffet Entrées include Rolls and Butter, Coffee & Tea Service

Salads

Currents House Salad 110 Cal

Seasonal Blends of Greens with Heirloom Tomatoes, English Cucumbers, Julienne Carrots, Red Cabbage and Rustic Croutons, with a choice of two dressings

Classic Caesar Salad 120 Cal

Rustic Croutons, Shaved Parmesan Cheese, Heirloom Tomato and Creamy Dressing

Baby Spinach Salad 140 Cal

Toasted Pistachio and Dried Cherry with a Rustic Herb Vinaigrette

Poached Granny Smith Arugula Salad 150 Cal

Peppery Arugula with Dried Golden Raisins, Applewood Bacon and Poached Apples in a Cranberry Vinaigrette

Entrées

Herb Crusted Euro Chicken Breast 280 Cal

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

Pan Roasted Euro Chicken Breast 280 Cal

Stuffed with Mozzarella and Roasted Tomato in an Herb Beurre Rouge

Pan Seared Dill Crusted Salmon Fillet 150 Cal

Sweet Onion Cream Sauce

Pan Seared Herb Crusted Salmon Fillet 150 Cal

Heirloom Confit and Lemon Yogurt Aioli

Teriyaki Salmon Fillet 130 Cal

Heirloom Confit and Lemon Yogurt Aioli

Grilled Mahi-Mahi 130 Cal

Roasted Tomato Broth

Balsamic Hoisin Flank Steak 170 Cal

Teriyaki Mustard

Citrus Braised Short Rib 220 Cal

Herb Crusted Prime Rib 200 Cal

Au Jus & Horseradish Crème Fraiche

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

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Vegetarian Entrées

Farfalle Tuscan Aioli 160 Cal

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

Oven Roasted Portabella Ravioli 220 Cal

Truffle Parmesan Cream

Four Cheese Ravioli 210 Cal

Truffle Parmesan Cream

Three Cheese Pasta Purse 280 Cal

Red Pepper Mascarpone Sauce

Pumpkin Ravioli 270 Cal

Sage Butter Sauce

Accompaniments

One (1) Selection of Starch and One (1) Selection of Vegetable 40-130 Cal

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 Station

Choice of (1): 200-270 Cal

Assorted Viennese Miniatures Display | Macaroon Display | Mini Cannoli or S'more

Coffee and Tea Station

Pricing Options

Select (1) Salad, (2) Entrees, (1) Pasta, (2) Accompaniments and (1) Dessert
\$50.00 per person

Select (1) Salads, (3) Entrees, (1) Pasta, (2) Accompaniments and (2) Dessert
\$56.00 per person

Select (2) Salads, (3) Entrees, (2) Pasta, (2) Accompaniments and (2) Dessert
\$59.00 per person





Customized Plated Menu

All Plated Entrées include Rolls and Butter, Coffee & Tea Service

Salads

Currents House Salad 110 Cal

Seasonal Blends of Greens with Heirloom Tomatoes, English Cucumbers, Julienne Carrots, Red Cabbage and Rustic Croutons, with a choice of two dressings

Baby Spinach Salad 200 Cal

Roasted Pistachio and Dried Cherry with a Rustic Herb Vinaigrette

Poached Granny Smith Arugula Salad 160 Cal

Peppery Arugula with Dried Golden Raisins, Applewood Bacon and Poached Apples in a Cranberry Vinaigrette

Plated Entrées - \$46 per person

Herb Crusted Euro Chicken Breast 550 Cal

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

Pan Roasted Euro Chicken Breast 570 Cal

Stuffed with Fig and Manchego Cheese, Roast Onion Madeira

Pan Seared Dill Crusted Salmon Fillet 400 Cal

Sweet Onion Cream Sauce

Grilled Mahi-Mahi 420 Cal

Roasted Tomato Broth

Garlic Herb Crusted Roast New York Strip Steak 480 Cal

Smoked Paprika Onions

Plated Entrées - \$53 per person

Herb Crusted Euro Chicken Breast 580 Cal

Sautéed Jumbo Garlic Shrimp with Pan Jus

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Pan Seared Maryland Crab Cakes 330 Cal
Smoked Remoulade Sauce

Cracked Peppercorn Crusted Filet Mignon 500 Cal
Cognac Demi-Glace

Plated Entrées - \$55 per person

Sesame Pan Seared Ahi Tuna 500 Cal
With Teriyaki Glace

Pan Seared Filet Mignon 570 Cal
Wrapped in Apple Smoked Bacon with Port Wine & Roast Mission Fig Demi-Glace

Herb Crusted Rib Eye 390 Cal
Pan Jus

Pan Seared Halibut 520 Cal
Orange Fennel Sauce

Accompaniments

One (1) Selection of Starch and One (1) Selection of Vegetable: 40-130 Cal

Haricot Verte with Amaretto Butter | Sautéed Seasonal Vegetables | Roasted Asparagus with Lemon Pepper Honey Dill Baby Carrots | Tahini Braised Baby Bok Choy
Roasted Broccoli with Smoked Sea Salt | Roasted Petite Mini Zucchini & Squash (Seasonal)

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: 260-330 Cal

New York Style Cheesecake | Double Chocolate Cake | Pound Cake with Fresh Berries and Whipped Cream

Coffee & Tea Served Tableside

Dessert Upgrades for an additional \$3 to menu price:

Chocolate Pyramid Caramel | Chocolate and Cocoa Butter on Hazelnut Almond Crust | Tiramisu

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Additional Dessert Selections

Fruit Display

An Assortment of Fresh Seasonal Fruits Served With a Strawberry Yogurt Dipping Sauce
\$7.00 per Person 40-200 Cal

Viennese Miniatures

\$9.50 per Person 200-270 Cal

Flambé Stations (Chef Attended)*

Bananas Foster Served With Vanilla Ice Cream

\$9.50 per Person 220-520 Cal

**\$100 per Chef Attendant*

Chocolate Dipped Strawberry Station

Strawberries, Assorted Chocolate Dips

\$10.00 per Person 100-190 Cal

Grand Viennese Table

(Per 100 People)

Sixty (3") Individual Pastries

200 Assorted Mini Pastries

\$13.00 per Person 100-450 Cal

Retro Cupcake Station

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

Dark Chocolate Cake with Bittersweet Truffle Center and Chocolate Frosting

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

Frosting, Rich Chocolate Cake Filled With Peanut Butter-Chocolate Truffle Center with

Fluffy Peanut Butter Icing

\$9.00 per Person 210-230 Cal

Candy Station Display

Note: All Unused Candy Will Be Discarded

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

\$14.00 per person 110-720 Cal

\$150.00 Set-Up Fee





Continued Dessert Selections

Flavored Popcorn Station

*Arranged in Tiered Containers with the following seasonings:
Butter, Smoked Sea Salt, Truffle, Cheese and Chocolate Drizzle*
\$5.50 per Person 90-210 Cal
\$100.00 Attendant

Water Ice Station

*Cool Your Guest Off with Philadelphia Style Water Ice
Cherry, Lemon, Mango and Rainbow Fruity Flavors*
\$6.00 per Person 130-320 Cal
\$150.00 Attendant

Cotton Candy Cloud Station

*Fluff up Your Next Event with Clouds of Fun
Our Attendant Will Make it on site at Your Event
Blue Raspberry and Pink Vanilla Flavors*
\$6.00 per Person 150 Cal
\$150.00 Attendant

Every Day is Sundae Station

*Chocolate and Vanilla Ice Cream
Hot Fudge and Warm Caramel Sauces, Strawberry Topping
Wet Walnuts, Crushed Oreo's, M&M's, Reese's Pieces
Whipped Cream, Sprinkles and Maraschino Cherries*
\$10.00 per person 120-460 Cal

Chocolate Fountain Station

*Choice of one: Dark, Milk or Semi-Sweet Chocolate
Dippers to include: Strawberries, Bananas, Pineapples, Cherries,
Marshmallows, Pretzel Rods, Oreo, Graham Crackers, Sugar,
Vanilla & Strawberry Wafers and Chocolate Chip cookies*
Equipment Rental \$700.00 per 150 guests
Dippers: \$3.50 per person 40-720 Cal

A 2,000 calorie daily diet is used as the basis for general nutrition advice;
however, individual calorie needs may vary.
Additional nutrition information available upon request.





Banquet Hosted Beverage Service

Hosted Bar by the Hour

Hosted Bars are Charged per Person Based on Length of Service

Currents Platinum Brands

Grey Goose Vodka, Three Olives Cherry, Three Olives Grape, Three Olives Vanilla , Bluecoat Gin, Captain Morgan Rum, Bacardi Rum, Bacardi Limon, Malibu Coconut Rum, Patron Silver Tequila, Makers Mark Whiskey, Johnnie Walker Red Scotch, J &B Scotch, Dry And Sweet Vermouth, Peach Schnapps, Apple Pucker, Triple Sec, Frangelica, Bailey's And Grand Marnier, Grenadine, Lime Juice, Sweet and Sour Mix

Includes: Coors Light, Miller Lite, Heineken, Corona, Samuel Adams, and Yuengling Santa Ema Cabernet, Santa Ema Chardonnay, Santa Ema Merlot, Sycamore Lane Pinot Grigio and Sycamore Lane White Zinfandel
And Coke, Diet Coke, Sprite and Ginger Ale

1 Hour	\$24.00
2 Hours	\$28.00
3 Hours	\$33.00
4 Hours	\$36.00
5 Hours	\$40.00
Additional Hour	\$10.00

Top Shelf Brands

Ketel One Vodka, Three Olives Cherry, Three Olives Grape, Three Olives Vanilla, Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum, Jose Cuervo Silver, Crown Royal Whiskey, Johnnie Walker Black Scotch, Martini & Rossi Dry & Sweet Vermouth, Peach Schnapps, Apple Pucker, Triple Sec, Grenadine, Lime Juice, Sweet & Sour Mix

Includes: Coors Light, Miller Lite, Heineken, Corona, Samuel Adams, and Yuengling Santa Ema Cabernet, Santa Ema Chardonnay, Santa Ema Merlot, Sycamore Lane Pinot Grigio and Sycamore Lane White Zinfandel
And Coke, Diet Coke, Sprite and Ginger Ale

1 Hour	\$21.00
2 Hours	\$25.00
3 Hours	\$29.00
4 Hours	\$33.00
5 Hours	\$36.00
Additional Hour	\$9.00

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

**ARAMARK Personnel Must Dispense All Beverages.
Bartender Fee: \$150.00 per Bartender Up To Four Hours
We Recommend One Bartender per 75 Guests**

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Continued Banquet Hosted Beverage Service

Hosted Bar by the Hour

Hosted Bars are Charged per Person Based on Length of Service

Premium Brands

Skyy Vodka, Three Olives Cherry, Three Olives Grape, Three Olives Vanilla, Tanqueray Gin, Dewar's Scotch, Seagram's Vo, Jack Daniels Whiskey, Captain Morgan Rum, Malibu, Bacardi Rum, Jose Cuervo Especial Tequila, Martini & Rossi Vermouth, Apple Pucker, Triple Sec, Grenadine, Lime Juice, Sweet & Sour Mix

Includes: Coors Light, Miller Lite, Heineken, Corona, Samuel Adams, and Yuengling Santa Ema Cabernet, Santa Ema Chardonnay, Santa Ema Merlot, Sycamore Lane Pinot Grigio and Sycamore Lane White Zinfandel
And Coke, Diet Coke, Sprite and Ginger Ale

1 Hour	\$18.00
2 Hours	\$21.00
3 Hours	\$25.00
4 Hours	\$27.00
5 Hours	\$31.00
Additional Hour	\$6.00

Beer, Wine, and Soda Package

Includes: Coors Light, Miller Lite, Heineken, Corona, Samuel Adams, and Yuengling Santa Ema Cabernet, Santa Ema Chardonnay, Santa Ema Merlot, Sycamore Lane Pinot Grigio and Sycamore Lane White Zinfandel
And Coke, Diet Coke, Sprite and Ginger Ale

1 Hour	\$13.00
2 Hours	\$16.00
3 Hours	\$19.00
4 Hours	\$22.00
5 Hours	\$25.00
Additional Hour	\$5.00

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

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