



## WE MAKE YOUR PROM AN ADVENTURE

Our Catering Sales Team is dedicated to guiding you through the process from menu planning to the smallest detail. Our experienced culinary and service teams are dedicated to making your student's evening a memorable one of a kind experience.

Room Rental Fees and Food and Beverage Minimums will be based on space.  
Pricing will be provided by your Catering Sales Manager.

All menu selections are shellfish and nut free.  
Gluten free menu options are listed on each buffet menu.

Dinner buffet service will be available for a maximum of two (2) hours.  
Soft drink stations will be open all evening.

Menu pricing is valid until July 2020.



## ITALIAN NIGHTS

### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Herb Croutons and Shredded Parmesan  
Tossed with Creamy Caesar Dressing

### GARLIC BREADSTICKS

#### ◆ SELECT TWO ENTRÉES ◆

PAN SEARED CHICKEN PICCATA (GF)	CHEESE RAVIOLI
GRILLED CHICKEN MARSALA (GF)	Tossed with Pesto and Roasted Tomato
CLASSIC CHICKEN PARMESAN	THREE CHEESE PASTA PURSES
MEATBALLS MARINARA	Red Pepper-Mascarpone Blush Sauce
ITALIAN SAUSAGE WITH ONIONS & PEPPERS (GF)	

#### ◆ SELECT TWO SIDES ◆

SAUTEÉD ITALIAN VEGETABLES (GF)	PENNE PASTA PRIMAVERA
SAUTÉED GREEN BEANS	RIGATONI WITH ROASTED ZUCCHINI
with Cherry Tomatoes & Roasted Shallots (GF)	Garlic Oil & Fresh Basil (GF)
GARLIC ROASTED BROCCOLI & CAULIFLOWER (GF)	ROSEMARY ROASTED RED BLISS POTATOES (GF)
	BUTTERMILK MASHED POTATOES (GF)

#### ❖ ATTENDED ICE CREAM SUNDAE BAR ❖ (GF)

Vanilla and Chocolate Ice Creams  
Chocolate, Caramel and Raspberry Sauces  
Crushed Oreos, M&Ms, Swedish Fish, Whipped Cream, Sprinkles and Maraschino Cherries  
Add House-baked Cookies and Brownies or Warm Philly Pretzel Nubs with Mustard  
\$3 per person per selection

#### ❖ ATTENDED SOFT DRINK STATIONS ❖

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Water

\$50 per person

Price is Subject to 21% Administrative Fee

❖ Attended Stations: 1 attendant per 100 guests will be scheduled ❖

\$100 per attendant fee will apply

## THE WATERFRONT

### ◆ SELECT ONE SALAD ◆

#### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Herb Croutons and Shredded  
Parmesan Tossed with Creamy Caesar Dressing

#### GARDEN SALAD

Carrots, Cabbage and Cherry Tomatoes (GF)  
Ranch Dressing and Balsamic Vinaigrette (GF)

### GARLIC BREADSTICKS

### ◆ SELECT TWO ENTRÉES ◆

#### CRISPY BREAST OF CHICKEN

with Lemon-Mustard Beurre Blanc (GF)

#### CLASSIC CHICKEN PARMESAN

#### CHEESE RAVIOLI

Tossed with Pesto and Roasted Tomato

#### BEEF BOURGUIGNON (GF)

#### HERB CRUSTED BREAST OF CHICKEN

Sautéed Local Mushrooms (GF)

#### SWEET CHILI SALMON (GF)

#### CHARRED TOMATO BRAISED SHORT RIB

Au jus (GF)

### ❖ CARVING STATION – SELECT ONE ❖

#### OVEN ROASTED TURKEY BREAST

Caramelized Onion and Rosemary Gravy (GF)

#### HERB ROASTED BARON OF BEEF

Creamy Horseradish and Au jus (GF)

### ◆ SELECT TWO SIDES ◆

#### LEMON ROASTED ASPARAGUS (GF)

#### ORANGE HONEY GLAZED CARROTS (GF)

#### BUTTERMILK MASHED POTATOES (GF)

#### ROSEMARY ROASTED RED BLISS POTATOES (GF)

#### CLASSIC RICE PILAF

#### SAUTÉED GREEN BEANS

with Cherry Tomatoes & Roasted Shallots (GF)

#### GARLIC ROASTED BROCCOLI & CAULIFLOWER (GF)

### ❖ ATTENDED ICE CREAM SUNDAE BAR ❖ (GF)

Vanilla and Chocolate Ice Creams

Chocolate, Caramel and Raspberry Sauces

Crushed Oreos, M&Ms, Swedish Fish, Whipped Cream and Maraschino Cherries

Add House-baked Cookies and Brownies or Warm Philly Pretzel Nubs with Mustard

\$3 per person per selection

### ❖ ATTENDED SOFT DRINK STATIONS ❖

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Water

\$55 per person

Price is Subject to 21% Administrative Fee

❖ Attended Stations: 1 attendant per 100 guests will be scheduled ❖

\$100 per attendant fee will apply

## OCEAN VOYAGE

(Maximum Service 350 Guests)

### MEXICO

SHREDDED CABBAGE SALAD, WARM BLACK BEANS, AVOCADO CREMA  
QUESO FRESCO, PICO DE GALLO, SALSA VERDI  
CHOPPED CILANTRO, LIME WEDGES, HOT SAUCES  
WARM SOFT FLOUR TORTILLAS AND CRISPY CORN SHELLS (GF)

#### ◆ SELECT TWO ◆

PORK CARNITAS (GF)                      SHREDDED TOASTED CUMIN RED CHILI BEEF (GF)  
CILANTRO LIME GRILLED CHICKEN (GF)

### ITALY

TRADITIONAL CAESAR SALAD  
Romaine Lettuce, Herb Croutons and Shredded Parmesan Tossed with Creamy Caesar Dressing  
CLASSIC CHICKEN PARMESAN WITH PENNE PASTA  
ITALIAN SAUSAGE WITH ONIONS & PEPPERS (GF)  
THREE CHEESE PASTA PURSES IN RED PEPPER MASCARPONE BLUSH SAUCE

### CHINA

VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE  
SWEET-N-SOUR CHICKEN  
VEGETABLE FRIED RICE

### PHILADELPHIA

❖ ATTENDED ICE CREAM SUNDAE BAR ❖ (GF)  
Vanilla and Chocolate Ice Creams  
Chocolate, Caramel and Raspberry Sauces  
Crushed Oreos, M&Ms, Swedish Fish, Whipped Cream and Maraschino Cherries

Warm Philly Pretzel Nubs with Mustard

Add House-baked Cookies  
\$3 per person per selection

❖ ATTENDED SOFT DRINK STATIONS ❖  
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Water

\$59 per person

Price is Subject to 21% Administrative Fee

❖ Attended Stations: 1 attendant per 100 guests will be scheduled ❖  
\$100 per attendant fee will apply

## PHILADELPHIA SKYLINE

### TRADITIONAL CAESAR SALAD

Romaine Lettuce, Herb Croutons and Shredded  
Parmesan Tossed with Creamy Caesar Dressing

### GARDEN SALAD

Carrots, Cabbage and Cherry Tomatoes (GF)  
Ranch Dressing and Balsamic Vinaigrette (GF)

### GARLIC BREADSTICKS

#### ◆ SELECT THREE ENTRÉES ◆

#### CRISPY BREAST OF CHICKEN

with Lemon-Mustard Beurre Blanc (GF)

#### CHARRED TOMATO BRAISED SHORT RIB (GF)

#### CHEESE RAVIOLI

Tossed with Pesto and Roasted Tomato

#### HERB CRUSTED BREAST OF CHICKEN

Sautéed Local Mushrooms (GF)

#### SWEET CHILI SALMON

#### CLASSIC CHICKEN PARMESAN

BEEF BOURGUIGNON (GF)

#### ❖ CARVING STATION – SELECT ONE ❖

#### PORK LOIN

Stuffed with Broccoli Rabe and Provolone (GF)

#### OVEN ROASTED TURKEY BREAST

Caramelized Onion and Rosemary Gravy (GF)

#### HERB ROASTED BARON OF BEEF

Creamy Horseradish and Au jus (GF)

#### ◆ SELECT TWO SIDES ◆

#### LEMON ROASTED ASPARAGUS (GF)

#### ORANGE HONEY GLAZED CARROTS (GF)

#### BUTTERMILK MASHED POTATOES (GF)

#### ROSEMARY ROASTED RED BLISS POTATOES (GF)

#### CLASSIC RICE PILAF

#### SAUTÉED GREEN BEANS

with Cherry Tomatoes & Roasted Shallots (GF)

#### GARLIC ROASTED BROCCOLI & CAULIFLOWER (GF)

#### ❖ ATTENDED ICE CREAM SUNDAE BAR ❖ (GF)

Vanilla and Chocolate Ice Creams

Chocolate, Caramel and Raspberry Sauces

Crushed Oreos, M&Ms, Swedish Fish, Whipped Cream and Maraschino Cherries

House-baked Cookies and Brownies

Warm Philly Pretzel Nubs with Mustard

#### ❖ ATTENDED SOFT DRINK STATIONS ❖

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade and Water

\$65 per person

Price is Subject to 21% Administrative Fee

❖ Attended Stations: 1 attendant per 100 guests will be scheduled ❖

\$100 per attendant fee will apply

## ADDITIONAL INFORMATION

### HOUSE LINENS AND FURNISHINGS

Menu pricing includes a variety of solid color napkins and floor length table linens. Bamboo or china service is included. We provide 60 inch round tables that accommodate 10 guests, dancefloor and tables for your DJs, photographers, check-in and favors. Specialty furnishings and linens are available for an additional charge.

### DÉCOR AND ENTERTAINMENT

Event décor and entertainment cannot create a hazard or undue hardship to the animal collection or facility. The following items are not permitted: confetti, loose sand, dried sea life, live fish or animals, glitter and balloons. No items may be nailed, screwed or adhered to walls, floor or exhibits. Indoor pyrotechnics, bubble and smoke machines may not be used. All décor and entertainment materials must be removed immediately following your event.

### VENDORS

You will be asked to provide contact information and scope of services for all your on-site providers. All vendors providing on-site services are subject to approval by Adventure Aquarium Events and Catering. New vendors may be required to provide proof of insurance and/or workers compensation.

All vendor questions regarding load-in and set-up, tear down and on site requirements should be directed to your Catering Sales Manager. You are free to select your own providers for décor event planning and entertainment. A list of preferred vendors can be provided.

### EVENT SET-UP AND TEAR DOWN

The event time listed is in addition to set-up and tear down time. You are not responsible for event set-up and tear down unless otherwise specified. Set-up access time will vary depending on date and location. All questions should be directed to your Catering Sales Manager.

### SECURITY

Adventure Aquarium has on-site security for the facility. The security staff is not assigned to your event. You may provide additional security if desired. Additional security, in addition to the chaperons, is not required. The Aquarium reserves the right to check any bags upon arrival. Alcohol and other prohibited items will be confiscated.

### COMPLIMENTARY EVENING PARKING

Parking for your guests is located across the street from Adventure Aquarium. Your Catering Sales Manager will provide directions for complimentary car and bus parking.

### ACCESS TO AQUARIUM EXHIBITS

Your guests will only be able to explore the spaced rented for your celebration. Aquarium exhibit space may be available for rental.