

Strolling Dinners

Special Events

617-973-5205
events@neaq.org



These dinners are designed to include three or more buffet options and to let your guests enjoy a leisurely meal at the Aquarium.

Meat or Poultry Selections

Dim sum

Crab Rangoon, jasmine rice cakes, potstickers, sesame chicken, boneless spareribs and California rolls served with wasabi, pickled ginger, duck sauce and ginger soy sauce

Maple-glazed pork loin

Maple-glazed pork loin carved to order, accompanied by roasted apples, seasonal local vegetables and roasted garlic potatoes
Requires an attendant

Lo mein

Hand-tossed lo mein with your choice of chicken or beef, topped with a variety of Asian sauces

Enhance this station with shrimp

Requires an attendant

Braised boneless short ribs with red wine bordelaise

Served with herb-roasted new potatoes, sautéed escarole with pine nuts, capers and black olives and assorted rolls

Marinated flat iron steak with blue cheese demi-glace

Served with roasted root vegetables and scalloped potatoes

Country Fair

A BBQ slider station with an assortment of mini sandwiches (house-smoked pulled pork, smoked skirt steak and chef's seasonal gourmet chicken salad) served with a savoy cabbage slaw with zinfandel vinaigrette and our own Reef chips

Enhance this station with lobster sliders

Substitute lobster slider for any other slider

Requires an attendant

The Carvery

Assorted carving stations

All are served with two seasonal sides and artisan rolls.

Requires an attendant

Roasted turkey with cranberry relish and gravy

Pit-smoked ham

Slow-roasted rib eye of beef with horseradish cream sauce

Roasted beef sirloin with shiitake mushroom sauce

Beef tenderloin en croûte with a mushroom duxelle



Seafood Selections

Crab cakes

Served with a white bean and sweet onion salad, radicchio slaw tossed in a raspberry vinaigrette and classic rémoulade

Enhance this station with lobster rolls

Wild-caught Alaska salmon

Poached fillet of wild-caught Alaska salmon served cold with a creamy tomato-cucumber dill sauce along with farm-fresh red and yellow tomatoes topped with fresh basil, goat cheese and balsamic vinaigrette (*Seasonal*)

Ginger and soy-infused Arctic char

Roasted Arctic char seasoned with tamari and scallions, served with a Napa cabbage and bok choy salad and warm Asian noodles

Vegetarian Selections

Soup and salad

A choice of carrot and ginger soup; rice, kale and white bean soup; or chicken and rice soup

A salad of your making—mixed greens or crisp romaine lettuce finished with any combination of chef's choice of seasonal and gourmet toppings and dressings

Add grilled chicken

Add grilled shrimp

Hand-tossed pasta

Penne pasta sautéed with your choice of marinara, Alfredo or Bolognese sauce, served with your choice of panzanella salad or Italian bean salad

Enhance this station with chicken or shrimp

Ravioli

Served with Caesar salad, focaccia and fresh breadsticks

Please select two:

Wild mushroom ravioli with walnuts and Gorgonzola

Ricotta ravioli in a roasted garlic and plum tomato sauce

Butternut squash ravioli with wilted baby spinach and dried cranberry-maple cream sauce

Lobster ravioli in a roasted plum tomato and basil cream sauce



We proudly feature ocean-friendly seafood choices recommended by the New England Aquarium's Sustainable Seafood Programs.