With views of Boston’s historic harbor and skyline, the New England Aquarium is the perfect setting for your next corporate event. Provide your guests with an evening full of wonder as they dine privately among penguins, sharks, and sea turtles at one of Boston’s most unique event venues. Our management team will assist you every step of the way—from deciding which of our event spaces is ideal for your next corporate or social function to creating the perfect menu to complement your special occasion.

Hosting your event at the New England Aquarium makes your day special in more ways than one. You will be supporting our animals, exhibits, and efforts to protect the blue planet. The Aquarium is committed to furthering good environmental practices in our food services operations.
AT THE NEW ENGLAND AQUARIUM, OUR MENUS PROUDLY SHOWCASE OCEAN FRIENDLY SEAFOOD. WE CHOOSE ONLY THE BEST PRODUCTS FROM SOURCES THAT SUPPORT HIGHLY SELECTIVE FISHING METHODS THAT MINIMIZE HARM TO OTHER ANIMALS WHILE UTILIZING ENVIRONMENTALLY FRIENDLY FARMING METHODS AND AQUACULTURE PRACTICES.
RECEPTION
PASSED HORS D’OEUVRES

**EARTH**

Cucumber Crudité Herbed Goat Cheese, Asparagus Tips, Basil Blossoms, Fried Leeks, Basil Oil V GF

Favacado Toast Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans, Lavender Honey, Brioche Toast V

Fig and Fontina Grilled Cheese V

Roasted Eggplant Relish Cracked Coriander, Sesame Rice Cracker VG GF

Humboldt Fog Goat Cheese Croquettes Quince, Thyme Panko V

Salt-Roasted Marble Potatoes Fleur de Sel, Citrus Salsa Verde, Chives VG GF

Mushroom Toast Points Roasted Wild Mushrooms, Gruyère, Porcini-Rubbed Brioche V

Butternut Squash Bisque Shooters Herb Oil V GF

**LAND**

Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip GF

Glazed Korean-Style Barbecued Beef Short Ribs

Serrano Ham and Manchego Cheese Croquetas Quince Jam

Slow-Braised Duck Bánh Mi Pineapple, Kimchi

Miniature Chicken Pot Pie Carrots, Peas, Homemade Gravy

Mini Short Rib and Gruyère Grilled Cheese Grain Mustard

Chorizo Sausage and Fig Stuffed Mushrooms

Proscuitto Wrapped Asparagus Saffron Aioli GF

**SEA**

Shrimp Cocktail Bloody Mary Cocktail Sauce GF

Pink Shrimp Cast-Iron Flatbread Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile

Hickory-Smoked Salmon Vaudovan Curry, Red Onion, Green Apple, Flatbread GF

Chilled Herb Marinated Roasted Shrimp Wasabi Lime Aioli GF

Crab Cakes Meyer Lemon Aioli

Smoked Salmon Beet Latkes, Crème Fraîche

New England Clam Chowder Shooters

V = vegetarian VG = vegan GF = made without gluten *Subject to seasonal availability.

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Prices are per person, based on a minimum of 30 people. Does not include 19% event management fee plus 6.25% Massachusetts sales tax and 0.75% Boston meals tax. Menu items, prices, and tax are subject to change.

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COCKTAIL RECEPTION

ANTIPASTI AND PICCOLI PIATTI
Salumi e Formaggi Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina Val d'Aosta, Fior di Latte Mozzarella
Sicilian Eggplant Caponata VG
Shaved Fennel and Orange Salad VG
Marinated Olives Lemon, Herbs

HOMEMADE POT PIE STATION
Chicken Pot Pie Traditional Gravy
Beef and Potato Red Wine Demi
Vegetarian Chili Pot Pie Cornbread Crust

SPANISH TAPAS
Lamb Albondigas Mint Yogurt
Pa Amb Tomàquet Catalan Tomato Bread
Blistered Shishito Peppers
Empanadas Spiced Chicken, Rajas
Paella de Marisco Shrimp, Clams, Mussels, Saffron Rice
Chef’s Selection of Grilled Seasonal Vegetables Chimichurri

FONDUE STATION
Chardonnay and Gruyère Fondue
Rye Whiskey and Sharp Cheddar Fondue
Landscape of Chef’s Seasonal Vegetables
Crusty Breads, Crackers, Pretzels, Dried Fruit

GUACAMOLE STATION
Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro
House-Made Blue and Yellow Corn Chips, Crisp Plantain Chips, Tostones
Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa

CHEF’S SELECTION OF FARMSTEAD CHEESES
Imported and Domestic Cheeses, Seasonal Fresh and Dried Fruit, Seasonal Jam Gourmet Crisps, Crostini, Crackers

FARMERS MARKET
Chef’s Seasonal Selection of Fresh Vegetables and House-Made Dips
Taro Root, Sweet Potato, Plantain, and Watermelon Radish Chips
Black and Green Olive Tapenade
Herbed Feta and Pepperoncini Spread
Tuscan White Bean Dip
Plum Tomato and Basil Relish

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COCKTAIL RECESSION

ASIAN STREET CART
Vegetable Tempura Kohlrabi, Sweet Potato, Cauliflower, Eggplant, Ponzu Dipping Sauce
Shrimp Shumai
Pork Gyoza
Peking Duck Steamed Buns Hoisin, Scallion, Pickled Cucumber
Chicken Karaage

SUSHI BAR
Assorted Momosan Sushi Rolls Ginger, Soy Sauce, Wasabi
Choice of Four:
- Shrimp Tempura Roll
- Spicy Tuna Roll
- California Roll
- Spicy Salmon Roll
- Salmon Avocado Roll
- Spicy Yellowtail Roll
- Vegetable Roll
- Soft Shell Crab Roll
- Eel & Avocado Roll

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DINING & DESSERTS
PLATED DINNER
Our entrée selections include Chef’s Seasonal Selection of artisanal bread and butter.

STARTERS
Baby Kale Candy Cane Beets, Hazelnuts, Ricotta Salata  V GF
Vanilla Scented Kabocha Squash Bisque
Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs  V
Arugula and Apple Salad Baby Arugula, Honeycrisp Apples, Crumbled Bue Cheese, Shaved Red Onion, Apple Cider Vinaigrette
Baby Arugula Merlot Poached Pears, Pickled Fennel, Shaved Radish, Red Wine Vinaigrette
Crab Cake Remoulade, Chesapeake Bay Roasted Potato
Delicata Squash Frisée, Local Burrata, Mozzarella, Sage Vinaigrette
Radish and Fava Bean Salad Field Greens, Red Onion, Cilantro, Crumbled Feta, Tahini Sauce
Frisée & Beet Salad Frisée, roasted Yellow and Red Beet, Goat Cheese, Shallot Citrus Vinaigrette
Wild Mushroom Cavatelli Mizuna, Sweet Cream, Italian Sausage, Lemon Zest

ENTRÉES
Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc* GF
Baked Cod Toasted Farro, Celery Root, Fava Bean Succotash, Goose Egg Béarnaise
Pan Seared Salmon Parsnip Puree, Root Vegetables, and Orange Mint Chutney
Statler Chicken Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale
Grilled Beef Sirloin Maple Whipped Sweet Potatoes, Pancetta Seared Brussels Sprouts, Cognac Peppercorn Cream Sauce
Slow-Braised Beef Short Rib Rainbow Chard, Forked Fingerlings, Red Wine Reduction
Grilled Filet Mignon Seasonal Squash and Polenta Cake, Roasted Thyme Fused Shiitake Mushrooms, Red and Golden Beets
Wild Mushroom Risotto Wild Mushrooms, Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil
Cauliflower Masala Cinnamon-scented Vegetable Fried Rice
Butternut Squash, Leek and Parmesan Cheese Tart Vegetable Slaw and Quinoa Pilaf

PLATED DESSERTS
Boston Cream Pie Strawberry Coulis and Chantilly Crème
Chocolate Espresso Tartlet Crème Anglaise Sauce and Seasonal Berries
Crème Brûlée Macerated Mint Strawberries
Classic Cheesecake Blackberry Coulis and Chantilly Crème
New England Apple Pie Caramel Sauce and Whipped Cream

Guest counts over 100 guests may result in additional rental costs.

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DINNER STATIONS
Our dinner stations are priced per person based on 90 minutes of service. Please select two to three dinner stations for a leisurely dining experience.

MOROCCAN
Freshly Baked Flatbread Carrot Hummus, Cucumber Yogurt, Harissa
Moroccan-Spiced Chicken Tagine Vegetables, Couscous, Sultanas GF
Roasted Rack of Lamb Old World Spices, Basmati Rice, Toasted Almonds
Citrus Salad Red Onion, Coriander-Cumin Vinaigrette VG GF
Marinated Carrot Salad Crispy Chickpea, Dried Fruit, Almonds VG GF

STREET TACO BAR
Choice of Three Proteins:
   Carne Asada Beef
   Crispy Roasted Pork
   Braised Chipotle Chicken
   White Beans Mushrooms, Peppers, and Onions

Chef’s Selection of Taco Bar Toppings Fresh Pico de Gallo, Avocado, Shredded Lettuce, Cheddar jack Cheese, Pickled Red Onion, Fresh Cilantro, Pineapple, Chipotle Crema GF

SOUTHERN
Served with Selection of Seasonal Jams, Pimiento Cheese, Sweet Butter, Mike’s Hot Honey
Popcorn Buttermilk Fried Chicken White and Dark Meat GF
House-Made Buttermilk Biscuits
Slow-Cooked Barbecued Beef Brisket
Traditional Southern Potato Salad Duke’s Mayonnaise, Chives, Shallots GF
Macaroni and Cheese Cheddar Sauce

ENCHANTED GARDEN
Tuscan Kale Caesar Salad Red Endive, Smoky Chorizo Crumbles, Creamy Garlic Dressing GF
Marinated Haricot Verts Crumbled Goat Cheese, Toasted Pine Nuts, Basil Vinaigrette GF
English Cucumber Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette GF

PORTUGUESE STATION
Bacalhau Salt Cod
Roasted Clams and Chourico White Wine
Paella Chicken Peppers, Plums, Garlic, Shrimp
Carne Vinha d’Alhos Garlic, Wine Marinated Pork

ONE IF BY LAND, TWO IF BY SEA
Heirloom Squash Salad Maple Brook Farms Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp
Trio of Vibrant Chilled Soups Potato Leek, Ginger Carrot, Wild Mushroom
Pan Seared Salmon Saffron Beurre Blanc
Roasted Sea Bass Shiitake Mushroom, Pickled Ginger

Chef attendant required - One chef per 100 guests. Guest counts over 100 guests may result in additional rental costs.

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DINNER STATIONS

CHEF-ATTENDED CARVING STATION
Hand-carved roasts accompanied by assorted sides and hearth-baked breads. Choice of Two Items.

- Brown Sugar Brined Heritage Turkey
- Fennel Pollen Rubbed Rack of Pork
- Black Pepper Crusted Filet of Beef
- Gaucho Sirloin Steak
- Lemon-Thyme Roasted Organic Chicken
- Rack of Lamb
- Peking-Style Duck

- Jalapeño-Cheddar Cornbread
- Garlic Roasted Russian Fingerling Potatoes
- Gorgonzola Cream
- Potatoes Bravas, Guajillo Chile Sauce
- Shishito Peppers
- Jeweled Rice, Tzatziki Sauce
- Plum Sauce

SMALL PLATE STATION
For events with under 100 guests. Choice of Two Items.

- Braised Boneless Beef Short Rib
- Coriander Encrusted Crispy Chicken
- Cheese Tortellini
- Basil Gnocchi

- Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction
- Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus
- Carbonara, Peas, Parmesan Cream Sauce
- Roasted Patty Pan Squash, Puttanesca

DESSERT STATIONS (Priced per person for one hour of service.)

WAFFLE SUNDAE STATION
Belgian Buttermilk Waffles Toppings May Include: Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup Butter

- Warm Homemade Churros Toppings May Include: Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce

PETIT FOURS
Chef’s Seasonal Selection of Mini Sweets

COOKIE AND BROWNIE BAR
Seasonal Selections of House-Baked Cookies and Brownies Toppings May Include: Sweet Cream, Molten Chocolate, Toasted Coconut, Toasted Almonds, Peanut Butter Sauce

SWEET BISCUIT BAR
House Baked Biscuits Toppings May Include: Strawberry Syrup, Sweet Cream, Molten Chocolate, Toasted Coconut, Warm Seasonal Berry Compote, Toasted Almonds

FRESH BAKED PIE STATION
Select Three: Apple, Blueberry, Strawberry Rhubarb, Cherry, Pumpkin Vanilla Ice Cream

HOT CHOCOLATE STATION
Enhance any of our dessert stations with a hot chocolate bar.

- Milk or White Chocolate
- Marshmallows, Peppermint Chips, Cinnamon Sticks, Chocolate Chips, Gingerbread Cookies, Caramels, Sprinkles, Whipped Cream

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BEVERAGES & WINE
BEVERAGES & WINE

PREMIUM PACKAGE
Includes Soft Drinks, Tonic Water, Soda Water, Assorted Juices

WINES includes Prosecco and the choice of three additional wines

Prosecco
Enza, Prosecco, Veneto Italy

Rosé
M. Chapoutier, Côte du Rhône Belleruche Rosé, France

White
St. Supéry, Sauvignon Blanc Estate Grown, Napa Valley
Joel Gott, Chardonnay, California

Red
Lyeth Estate, Cabernet Sauvignon, California
Shoofly, Shiraz, Southern Australia
Pike Road, Pinot Noir, Willamette Valley

BEERS choose four
Jack’s Abby House Lager
Shark Tracker Light Lager
Cambridge Brewing Flower Child
Cisco Whale’s Tale Pale Ale
Angry Orchard Hard Cider
Harpoon Seasonal
Bud Light
Stella Artois
Corona

LIQUORS
Belvedere Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Bulleit Bourbon
Johnny Walker Black Label Blended Scotch
Herradura Silver Tequila

SIGNATURE PACKAGE
Includes Soft Drinks, Tonic Water, Soda Water, and Assorted Juices

WINES choose three

Rosé
Barton & Guestier, Côtes de Provence Dry Rosé, France

White
Quadri, Pinot Grigio Delle Venezie, Italy
Mud House, Sauvignon Blanc, New Zealand
The Hess Collection, Shirtail Creek Chardonnay, Monterey

Red
Ryder Estate, Cabernet Sauvignon Cuvée 348, California
Votre Santé, Pinot Noir, California

BEERS choose three
Jack’s Abby House Lager
Shark Tracker Light Lager
Cambridge Brewing Flower Child
Cisco Whale’s Tale Pale Ale
Angry Orchard Hard Cider
Harpoon Seasonal
Bud Light
Stella Artois
Corona

LIQUORS
Tito’s Handmade Vodka
Tanqueray Gin
Ron Matusalem Rum
Jim Beam Bourbon
Dewar’s Scotch
Jose Cuervo Silver Tequila

Please add 19% event management fee plus 6.25% Massachusetts sales tax, and 0.75% Boston meals tax to the above price. Prices for bars are per person based on a minimum of 50 people. Multiple bar locations may require additional bartenders. High-quality clear barware made from cornstarch or potato starch, which is biodegradable, compostable, and recyclable, is used for animal safety. Dinner tables may use glassware.
**BEVERAGES & WINE**

*Two hour minimum.*

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**BEER AND WINE**

Includes Soft Drinks, Waters, and Bar Fruit (final 30 minutes, water and soft drinks only)

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**ENHANCEMENTS**

- **Prosecco Toast**
  - 1 glass per guest

- **Seasonal Specialty Cocktail**

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