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
Favacado Toast Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans, Lavender Honey, Brioche Toast
Fig and Fontina Grilled Cheese
Crisp Avocado Fries Tomato Chutney VG GF
Watermelon Gazpacho Chili, Mint
Roasted Eggplant Relish Cracked Coriander, Sesame Rice Cracker VG GF
Humboldt Fog Goat Cheese Croquettes Quince, Thyme Panko
Salt-Roasted Marble Potatoes Fleur de Sel, Citrus Salsa Verde, Chives
Mushroom Toast Points Roasted Wild Mushrooms, Gruyère, Porcini-Rubbed Brioche

LAND
Asian Burger Bites Asian-Spiced Micro Burger, Kimchi Relish, Miso Shiitake Ketchup, Rice Cracker
Buffalo Chicken Slider Blue Cheese
Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip GF
Braised Short Rib Confit Mushroom Duxelles, Gruyère Gougères
Glazed Korean-Style Barbecued Beef Short Ribs
Buttermilk Fried Chicken and Waffles Ranch Dressing
Serrano Ham and Manchego Cheese Croquetas Quince Jam
Slow-Braised Duck Bánh Mi Pineapple, Kimchi
Spring Citrus Salad Crostini English Peas, House-Smoked Chicken, Heirloom Tangerine

SEA
Shrimp Cocktail Bloody Mary Cocktail Sauce GF
New England Clam Chowder Shooters
Daikon Cannolini Crab Salad, Avocado, Lemon Oil, Mint Wood Sorrel GF
Pink Shrimp Cast-Iron Flatbread Charred Tomatoes, Romesco Sauce, Burrata, Calabrian Chile
Salmon Tartare Sesame Seed Tuile Cracker, Crème Fraîche, Citrus Zest, Chive
Hickory-Smoked Salmon Vaudovan Curry, Red Onion, Green Apple, Flatbread GF
Chilled Herb Marinated Roasted Shrimp Wasabi Lime Aoli
Crab Cakes Meyer Lemon Aioli
Smoked Salmon Latkes, Crème Fraîche

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

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

CEVICHE BAR
Tuna, Shrimp, Seabass, Scallops Ruby Grapefruit and Key Lime Juice, Meyer Lemon Juice, Minced Red Onion, Cilantro, Cucumber, Jicama, Jalapeño, Heirloom Tomato
Crisp Corn Chips Salsa Pico de Gallo, Handmade Guacamole

RAW BAR
Little Neck Clams
Jumbo Gulf Shrimp Cocktail
Diver Scallop Ceviche
PEI Mussel Salad, Green Mustard Sauce
Chile Spiced King Crab Legs
Oysters (Selection of East and West Coast) Horseradish, Cocktail, Cognac and Mignonette Sauces

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 RECEPTION

SPANISH TAPAS
Lamb Albondigas Mint Yogurt
Pa Amb Tomàquet Catalan Tomato Bread
Blistered Shishito Peppers
Empanadas Spiced Chicken, Rajas

SUSHI BAR
Assorted Momosan Sushi Rolls Ginger, Soy Sauce, Wasabi
Choice of 4:
Shrimp Tempura Roll
Spicy Tuna Roll
California Roll
Spicy Salmon Roll
Salmon Avocado Roll
Spicy Yellowtail Roll
Vegetable Roll
Soft Shell Crab Roll or 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
Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmigiano-Reggiano, Garlic Crumbs
Strawberry and Rhubarb, Frisée, Arugula, and Mizuna, Parisienne Daikon, Pecans, Chervil Vinaigrette
Radish and Fava Bean Salad Field Greens, Red Onion, Cilantro, Parsley, Crumbled Feta, Tahini Sauce
Frisée & Beet Salad Roasted Yellow and Red Beet, Goat Cheese, Shallot Citrus Vinaigrette
Stinging Nettle Gnocchi English Peas, Flowering Rapini, Whipped Ricotta, Charred Lemon Sage
Crab Cake Pommes Mustard Sauce, Garden Herbs
Heirloom Tomatoes Grilled Peaches, Burrata, Mozzarella, Mint, Basil GF
Seasonal Greens Blood Orange, Pistachios, Feta V
Cucumber Salad with Fennel-Seared Scallop Microgreens, Beet Vinaigrette*
Herbed Ricotta and Heirloom Tomato Tart Fresh Basil Purée
Rocket Arugula, Strawberry, and Kiwi Salad Local Goat Cheese with Lavender Honey Lime Dressing V GF

ENTRÉES
Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower, Lime Beurre Blanc* GF
Nordic Blu Norwegian Salmon Potato Cream, Asparagus, Globe Carrots, Lemon Beurre Blanc* GF
Baked Cod Creamy Polenta, Fava Bean Succotash
Statler Chicken Potatoes, Creamed Beet Greens, Asparagus, Citrus Jus GF
Bacon-Wrapped Filet Mignon Forked Fingerlings, Charred Texas Onion, Swiss Chard, Garlic Demi-Glace GF
Ribeye Steak Sugar Snap Peas, Confit Fingerlings, Horseradish Espuma GF
Slow-Braised Beef Short Rib Rainbow Chard, Forked Fingerlings, Red Wine Reduction GF
Porcini-Rubbed Grilled Sirloin Crushed Fingerling Potatoes, Asian Kale, Red Wine Demi-Glace GF
Wild Mushroom Risotto Mascarpone, Green Garlic, Baked Ricotta, Lemon Oil GF
Cauliflower Masala Cinnamon-scented Vegetable Fried Rice VG

PLATED DESSERTS
Key Lime Tart Lime Whipped Cream and Raspberry Sauce
Chocolate Espresso Tartlet Crème Anglaise Sauce and Seasonal Berries
Crème Brûlée Macerated Mint Strawberries
Boston Cream Pie Strawberry Coulis and Chantilly Crème
Chocolate Mousse in Tulip Cups Crème Anglaise and Seasonal Berries

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

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DINNER STATIONS
Price is 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

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

CAPRESE BAR
Vine-Ripened Tomato Gazpacho Crème Fraîche VG GF
Heirloom Yellow Tomato Gazpacho Chive Oil VG GF
Chef’s Toy Box of Heirloom Tomatoes Fresh Mozzarella, Basil Leaf VG GF
Basil Bruschetta Sundried Tomato Relish GF
Pesto Crostini Roma Tomato Jam, Aged Balsamic Vinegar and Rosemary-Infused Extra-Virgin Olive Oil, Gray Sea Salt, Pink Himalayan Salt

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

ONE IF BY LAND, TWO IF BY SEA
Local Heirloom Cherry Tomato Salad  
Maple Brooke Farms Mozzarella, Arugula, Sweet Basil, 
Balsamic Reduction, EVOO, Garlic Crisp
Trio of Vibrant Chilled Soups: Spring Pea, Ginger Carrot, Citrus Beet
Pan Seared Faroe Island Scottish Salmon  
Saffron Beurre Blanc
Roasted Sea Bass, Shiitake Mushroom, Pickled Ginger

CHEF-ATTENDED CARVING STATION
Hand-carved roasts accompanied by assorted sides and hearth-baked breads. Choice of two.
Brown Sugar Brined Heritage Turkey  
Jalapeño-Cheddar Cornbread
Fennel Pollen Rubbed Rack of Pork  
Garlic Roasted Russian Fingerling Potatoes
Black Pepper Crusted Filet of Beef  
Gorgonzola Cream
Gaucho Sirloin Steak  
Potatoes Bravas, Guajillo Chile Sauce
Lemon-Thyme Roasted Organic Chicken  
Shishito Peppers
Rack of Lamb  
Jeweled Rice, Tzatziki Sauce
Peking-Style Duck  
Plum Sauce

STROLLING DESSERT STATIONS

Priced per person for one hour.

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

CHURRO BAR
Warm Homemade Churros  
Traditional, Apple, Caramel, Chocolate
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

ICE CREAM SUNDAE BAR
Phish Food, Cherry Garcia, Mango Mango  
Toppings May Include: Molten Chocolate, Strawberry Sauce, Sweet Cream, Mini M&M’s, Crushed Oreos, Jimmies, Nuts

NORTH END
House-Piped Cannolis  
Traditional Ricotta Filling and Chocolate Chip Ricotta Filling
Chocolate Whoopie Pies  
Filled with Vanilla, Espresso, Raspberry, and Salted Caramel Cream

ASSORTED MINI PASTRIES
Pistachio Lemon Cake, Praline Cream Puff, Opera Cake, Red Berry Opera Cake, Tiramisu Cake, Mango Opera Cake, Moelleux Chocolate, and Moelleux Coco-Dulce

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COASTAL CLAMBAKE

Our coastal clambake is open for one and a half hours. All plates and cups used are biodegradable and compostable. Buffet includes iced tea and lemonade.

RECEPTION
Soup Station New England Clam Chowder or Chilled Gazpacho

DINNER
Steamed Little Neck Clams *Drawn Butter and Broth*
Herb-Marinated Grilled Breast of Chicken
Cornbread with Sweet Butter
Seafood Paella Shrimp, Mussels, Chorizo

SIDE DISHES
Please Select Three
Loaded Baked Potato Salad Bacon, Cheddar Cheese, Scallion, Sour Cream Dressing GF
Caprese Salad Buffalo Mozzarella, Beefsteak Tomato, Balsamic, Herb Infused Olive Oil
Caesar Salad Croutons, Parmesan Cheese V
Mixed Greens Salad Citrus-Shallot Vinaigrette VG GF
Corn on the Cob Whipped Honey Butter V
Tricolored Tortellini Pasta Salad Basil Pesto V
Seasonal Grilled Vegetable Platter Aged Balsamic Vinegar VG GF
Cracked Bulgur Wheat Salad Parsley, Plum Tomatoes, Chopped Cucumber, Mint V

DESSERT
Please Select Two
Sliced Melons Honeydew, Cantaloupe, Watermelon VG GF
Strawberry Shortcake Marinated Strawberries, Shortcake, Vanilla Bean Whipped Cream
Cookies and Bars Chocolate Chip, Oatmeal, and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies, Blondies V

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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*

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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.

PREMIUM PACKAGE

FULL OPEN BAR
Includes Beer, Wine, Bubbles and Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

2 Hours
3 Hours
4 Hours
5 Hours

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

2 Hours
3 Hours
4 Hours
5 Hours

SIGNATURE PACKAGE

FULL OPEN BAR
Includes Beer, Wine, Liquors, Soft Drinks, Waters, Bar Fruit, Mixers, and Juice (final 30 minutes, water and soft drinks only)

2 Hours
3 Hours
4 Hours
5 Hours

ENHANCEMENTS

Prosecco Toast
1 glass per guest

Seasonal Specialty Cocktail

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