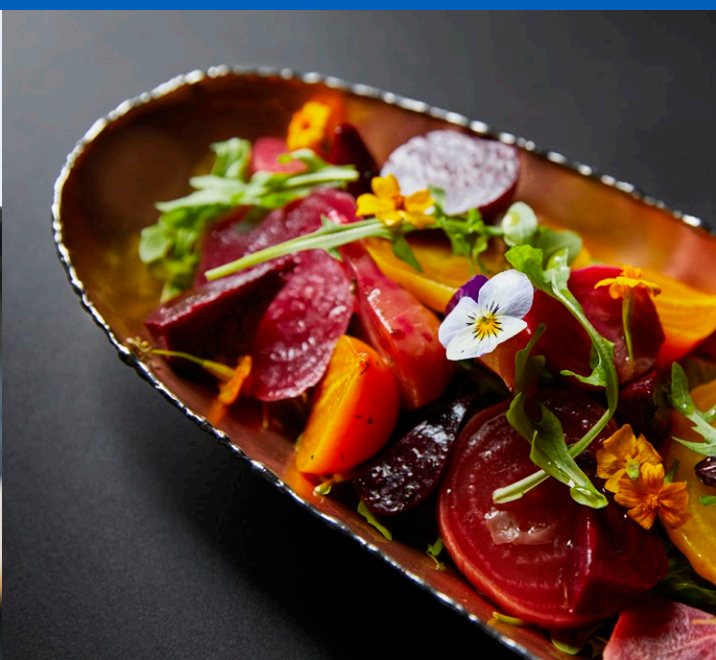




RECEPTION



PASSED HORS D'OEUVRES

EARTH

Butternut Squash Bisque *Herb Oil* **V**

Ramen Burger Bites *Asian-Spiced Micro Burger, Kimchi Relish, Miso Shiitake Ketchup, Mini Noodle Cake*

Fig and Fontina Grilled Cheese **V**

Anjou Pear Tartlet *Gorgonzola, Candied Walnut and Thyme* **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 *Mushroom Fondue, Porcini-Rubbed Brioche, Gruyère, Wild Mushrooms* **V**

LAND

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

Braised Short Rib Confit *Mushroom Duxelles, Gruyère Gougères*

Savory Short Rib Pie *Sweet Potato Mash, Grass-Fed Barbecued Beef Short Ribs, Cornbread Crust, Mini Mason Jars*

Glazed Korean-Style Barbecued Beef Short Ribs

Crispy Pork Belly *Palm Sugar Caramel*

Miniature Chicken Pot Pie *Carrots, Peas, House-Made Gravy*

Mini Short Rib and Gruyère Grilled Cheese *Grain Mustard*

Buttermilk Fried Chicken and Waffles *Ranch Dressing* **GF**

Serrano Ham and Manchego Cheese Croquetas *Quince Jam*

Foie Gras French Toast *Strawberry and Rhubarb Compote, Truffle Honey*

Chorizo Sausage and Fig-Stuffed Mushrooms **GF**

Prosciutto-Wrapped Asparagus *Saffron Aioli* **GF**

Slow-Braised Duck Bánh Mì *Pineapple, Kimchi*

Mini Spaghetti and Parmesan-Crusted Cups *Arugula Pesto, Mini Meatball, Tomato, Basil*

Brussels Waldorf Salad *Roasted Brussels Sprouts, House-Smoked Chicken, Apples, Pecans, Green Apple Gelee, Crostini*

Beet-Pickled Deviled Egg *Pickled Radish Compote* **GF**

SEA

Lobster Beignet *Lemon Jalapeño Aioli*

Shrimp Cocktail *Bloody Mary Cocktail Sauce* **GF**

Smoked Salmon Deviled Egg *Chive-Whipped Custard, Fried Caper, Dill* **GF**

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

Salmon Tartare *Sesame Seed Tuile Cracker, Crème Fraîche, Citrus Zest, Chive*

Petite Lobster Pot Pie *Sherry Sauce*

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

Lobster Paella Croquetas *Saffron Rice*

Crab Cakes *Meyer Lemon Aioli*

V = vegetarian VG =vegan GF = made without gluten

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.

Our chef and the City of Boston Health Department would like to remind you that eating undercooked meat, poultry, or seafood poses a risk to your health. Before placing your order, please inform your coordinator if anyone in your party has a food allergy.



New England
Aquarium

Protecting the blue planet

Special Events

617-973-5205
events@neaq.org

1 Central Wharf
Boston, MA 02110

ANTIPASTI

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**

Verdure *Wood-Oven Roasted Brussels Sprouts, Cauliflower, Pine Nuts, Golden Raisins*

Arancini *Risotto, Meat Ragu, Mozzarella, Marinara Sauce*

Marinated Olives *Lemon, Herbs*

ROOT CHIPS & DIPS

House-Made Taro Root, Sweet Potato, Plantain and Watermelon Radish Chips **VG**

Black and Green Olive Tapenade **VG GF**

Spinach Artichoke Spread **V**

Herbed Feta and Pepperoncini Spread **V**

Eggplant Caponata **VG GF**

Tuscan White Bean Dip **VG**

Plum Tomato and Basil Relish **GF**

Black Mission Fig Jam **VG**

Smoked Tomato Jam **GF**

FONDUE STATION

Chardonnay and Gruyère Fondue

Rye Whiskey and Sharp Cheddar Fondue

Landscape of Chef's Seasonal Vegetables

Crusty Breads, Flatbreads, Crackers, Pretzels, Dried Fruit

GUACAMOLE STATION

Hand-Crushed Haas Avocado, Fresh-Squeezed Lime Juice, Jalapeños, Cilantro

House-Made Blue and Yellow Tortilla Chips, Crisp Plantain Chips, Tostones

Pico de Gallo, Chipotle Salsa, Salsa Verde, Corn Salsa

RAW BAR

Locally Sourced Oysters, Clams, Shrimp, Maine Crab Claws

Seaweed Salad

Cocktail Sauce, Lemon, Mignonette

CHEF'S SELECTION OF FARMSTEAD CHEESES

Imported and Domestic Cheese, Seasonal Fresh and Dried Fruit, Seasonal Jam

Gourmet Crisps, Flatbreads, Crackers

FARMERS MARKET CRUDITÉ

Chef's Seasonal Selection of Fresh Vegetables

Selection of House-Made Dips and Hummus

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