

# PRIVATE EVENTS AT THE NEW ENGLAND AQUARIUM



Protecting the blue planet



617-973-5205 | events@neaq.org 1 Central Wharf | Boston, MA 02110 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.



## OCEAN FRIENDLY SEAFOOD

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







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1 Central Wharf Boston, MA 02110

## PASSED HORS D'OEUVRES

#### **EARTH**

Crostini Baked Brie Cranberry Sage Chutney

Favacado Toast Avocado and Fresh Fava Purée, House-Made Ricotta, Candied Pecans,

Lavender Honey, Brioche Toast V

Fig and Blue Cheese Grilled Cheese V

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

Spanakopitas Spinach and Feta in Phyllo V

Fresh Corn Fritters Chipotle Sauce V

Miniature White Pizza White Truffle Oil, Fontina Cheese, Goat Cheese, Olive Tapenade, Basil

Chiffonade V

Butternut Squash Bisque Shooters Herb Oil V GF

#### **LAND**

Ginger Lemongrass Chicken Pickled Ginger Salad, Crispy Lotus Root Chip

Glazed Korean-Style Barbecued Beef Short Ribs Korean Bao Bun, Micro-cilantro and Kimchi

Serrano Ham and Manchego Cheese Croquetas Quince Jam

Duck Confit Cornbread Pineapple Chutney GF

Miniature Beef Bourguignon Puff

Jerk Chicken Fried Plantain Crisps, Chipotle Sauce, Mango Salsa\* GF

Rare Roast Beef Olive Toast, Rosemary Aïoli\*

Kobe Beef Sliders Horseradish Aïoli. Pickled Onions

Mini Beef Meatballs San Marzano Tomato Sauce, Micro Grated Parmesan

Vietnamese Chicken Summer Rolls Spicy Thai Dipping Sauce

Cherry Tomatoes with BLT filling GF

Grilled Miniature Reuben Sandwiches Honey Mustard Sauce

Proscuitto Wrapped Asparagus Saffron Aïoli GF

#### **SEA**

Shrimp Cocktail Bloody Mary Cocktail Sauce GF

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

Oven Roasted Mini Fish Tacos Harissa Crema, Pickled Onion GF

Chilled Herb Marinated Roasted Shrimp Wasabi Lime Aioli GF

Crab Cakes Meyer Lemon Aïoli

Cucumber Cup Salmon Tartare, Yuzu Aïoli GF

Miniature Shrimp Tostada Pico de Gallo, Guacamole, Corn Tortilla Crisp, Micro Cilantro

Smoked Salmon Potato Latkes, Crème Fraîche

**New England Clam Chowder Shooters** 

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

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## **COCKTAIL RECEPTION**

#### ANTIPASTI AND PICCOLI PIATTI

**Salumi e Formaggi** Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Aged Parmigiano-Reggiano, Fontina, Fior di Latte Mozzarella **GF** 

Marinated Artichokes and Roasted Red Peppers v vg GF

Shaved Fennel, Arugula, and Orange Salad vg GF

Marinated Olives Lemon, Herbs VG GF

Bread and Crackers v vg

#### **SPANISH TAPAS**

Lamb Albondigas Mint Yogurt GF
Pa Amb Tomàquet Catalan Tomato Bread
Blistered Shishito Peppers VG GF
Chorizo Empanadas
Paella VG GF

#### **GUACAMOLE STATION**

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

#### CHEF'S SELECTION OF FARMSTEAD CHEESES

Imported and Domestic Cheeses, Seasonal Fresh and Dried Fruit, Seasonal Jam Gourmet Crisps, Crostini, Crackers

#### **CALIFORNIA FLATBREAD PIZZAS select three**

Pizza Margherita Fresh Mozzarella, Tomato, Basil V

Gruyère Parmesan, Prosciutto, white truffle oil

Zucca Pizza Butternut Squash, Caramelized Onion, Prosciutto, Fresh Chèvre

White Pizza Fontina, Mozzarella, Ricotta, Parmesan, Rosemary, Garlic V

Forest Mushrooms fontina, thyme V

Grilled Chicken sun-dried tomatoes, basil pesto Portabello Mushroom roasted sweet peppers, fresh chèvre V

## **FARMERS MARKET**

Chef's Seasonal Selection of Fresh Vegetables and House-Made Dips v GF Taro Root, Sweet Potato, Plantain, and Watermelon Radish Chips v GF Black and Green Olive Tapenade vG GF Tuscan White Bean Dip v GF Plum Tomato and Basil Relish vG GF

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**New England** 

Aguarium

Opecial Events

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## **COCKTAIL RECEPTION**

#### **POKE BAR**

Ahi Tuna or Salmon, Tofu White and Brown Sticky Rice

Toppings Include Avocado, Edamame, Green Onion, Cilantro, Black and White Sesame Seeds, Shaved Nori, Pineapple Mango Salsa, Coconut Flakes, Citrus Zest, Pickled Radish, Kimchi

Sauces Include Soy Sauce, Wasabi Mayo, Sriracha Aioli, Pickled Ginger, Wasabi Seaweed Salad Sesame Oil, Ginger, Soy and Sesame Seeds

#### **ASIAN FLAVORS**

Pineapple Curry Fried Rice VG GF
Chilled "Chow Mein" Noodle Salad Fermented Black Beans, Shredded Beef
Vegetable Potstickers Citrus Ponzu
Hoisin Chicken Salad Crisp Wonton

#### 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 and Avocado Roll** 

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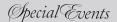
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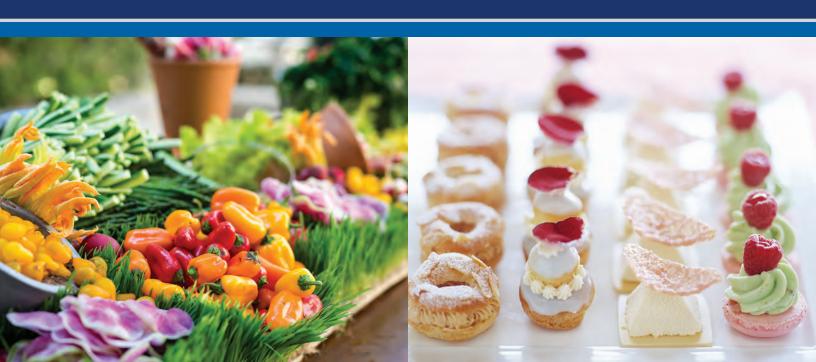
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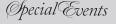
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## DINING & DESSERTS







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## PLATED DINNER

Our entrée selections include Chef's Seasonal Selection of artisanal bread and butter.

#### **STARTERS**

Heirloom Tomatoes Grilled Peaches, Burrata, Mozzarella, Mint, Basil GF

Little Gem Caesar Watermelon Radish, Colatura Vinaigrette, Parmesan, Garlic Crumbs V

Arugula and Apple Salad Baby Arugula, Honeycrisp Apples, Crumbled Blue Cheese, Shaved Red Onion, Apple Cider Vinaigrette V GF

Seasonal Greens Blood Orange, Pistachios, Feta V

Crab Cake Remoulade, Chesapeake Bay Roasted Potato

Butter Lettuce and Fresh Hearts of Palm Salad Mango, Strawberry, Papaya, Macadamia Nuts, Avocado, Champagne Vinaigrette V GF

Spinach Salad French Feta, Castelyetrano Olives, Nicoise Olives, Cherry Tomatoes, Honey Garlic Dressing

Cucumber Salad with Fennel-Seared Scallops Whipped Microgreens, Beet Vinaigrette\*

Herbed Ricotta and Heirloom Tomato Tart Fresh Basil Purée

Campanelle with Short Rib Ragout Fresh Horseradish, Scallions, Italian Parsley, Fresh Grated Parmesan Frisée & Beet Salad Frisée, Roasted Beet, Goat Cheese, Shallot Citrus Vinaigrette V GF

Wild Mushroom Cavatelli Mizuna, Sweet Cream, Italian Sausage, Lemon Zest

#### **ENTRÉES**

Grilled Atlantic Swordfish Rainbow Chard, Roasted Cauliflower Puree, Chimichurri Sauce\* GF Baked Cod Toasted Farro, Fava Bean Succotash, Herb Vinaigrette

Statler Chicken Butterball Potato Espuma, Broccoli Florets, Charred Spring Onion, Creamed Kale GF

Slow-Braised Beef Short Rib Roasted Globe Carrots, Forked Fingerlings, Red Wine Reduction

Grilled Filet Mignon Seasonal Squash and Potato Fondant, Roasted Thyme Fused Shiitake Mushrooms, Red and Golden Beets

Tuscan Roasted Jidori Chicken Breast Lemon and Herbs Marinade, Grilled Lemon Half, Cauliflower Potato Purée with Roasted Cauliflower, Roasted Cherry Tomatoes GF

Coq Au Vin California Chicken Breasts and Thighs Braised in White Wine, Castelvetrano Olives, Capers, Roasted Fingerling Potatoes with Crispy Herbs, Haricots Verts Bundle

Pan-Seared Salmon Blood Orange Gastrique, Spring Pilaf of Asparagus Tips, Fava Beans, Fresh Mint GF Branzino en Papillote Lemon and Kalamata Olive Butter, Tomato, Fennel and Basil Confit, Marble Potatoes and Fresh Thyme, Served in Parchment Paper Wrap, Asparagus Spears GF

Medallion of Ribeye Red Wine Gastrique, Crispy Onions, Corn Pudding Soufflé, Asparagus, Cherry **Tomatoes** 

Rack of New Zealand Lamb Glazed Red Carrots, Fingerling Potatoes Confit, Broccoli Mascarpone Purée, Jus Wild Mushroom Risotto Lemon Oil VG GF

Butternut Squash, Leek and Parmesan Cheese Tart Vegetable Slaw and Quinoa Pilaf V

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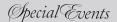
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## **PLATED DESSERTS**

Boston Cream Pie Strawberry Coulis and Chantilly Crème V

Chocolate Espresso Tartlet Crème Anglaise Sauce and Seasonal Berries V

Crème Brulee Macerated Mint Strawberries V GF

Classic Cheesecake Blackberry Coulis and Chantilly Crème V

New England Apple Pie Caramel Sauce and Whipped Cream V

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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.

#### **ITALIAN**

Winter Panzanella Salad Crusted Bread, Butternut Squash, Brussel Sprouts, Sweet Potato with Balsamic Maple Vinaigrette VG

Seared Swordfish Lemon, Olive and Roasted Tomato Salsa GF

Garlic Broccolini vg gF

Truffle Scented Risotto V GF

#### **PASTA STATION** select three

Rigatoni Italian Sausage, Escarole, Cannellini Beans

Gemelli with Short Rib Ragout Fresh Horseradish, Scallions, Italian Parsley, Fresh Grated Parmesan Butternut Squash Ravioli Brown Butter Sage Sauce, Butternut Squash Confetti, Crispy Sage, Parmigiano Reggiano

Wild Mushroom Ravioli Wild Mushroom Sauté, Shaved Parmesan, Porcini Cream Sauce Focaccia

#### **MOROCCAN**

Marinated Carrot Salad Crispy Chickpea, Dried Fruit, Tahini Dressing VG GF

Citrus Salad Red Onion, Coriander-Cumin Vinaigrette VG GF

Couscous v

Moroccan-Spiced Chicken Tagine GF

Basmati Rice

Roasted Rack of Lamb Old World Spices VG GF

Freshly Baked Flatbread Carrot Hummus, Cucumber Yogurt, Harissa V

#### STREET TACO BAR

Choice of Three Proteins Carne Asada Beef (GF); Crispy Roasted Pork (GF); Braised Chipotle Chicken (GF); or White Beans Mushrooms, Peppers, and Onions (VG, GF)

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

Flour Tortillas, Corn Tortillas GF

### **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 V

English Cucumber Fresh Dill, Shaved Daikon, Sweet Onion Vinaigrette GF V

Potato Timbale Red Peppers, Grain Mustard Horseradish Cream V GF

**Bread and Butter** 

#### PORTUGUESE STATION

Bacalhau Stew Salt Cod

Roasted Clams and Chourico White Wine GF

Paella Peppers, Plum Tomatoes, Garlic, Shrimp, Chicken, Calamari, Mussels

Carne Vinha d'Alhos Garlic, Wine Marinated Pork

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## **DINNER STATIONS**

### ONE IF BY LAND, TWO IF BY SEA

Heirloom Squash Salad Mozzarella, Sweet Sage, Spinach, EVOO, Garlic Crisp V Trio of Vibrant Chilled Soups Potato Leek, Ginger Carrot, Wild Mushroom V GF Pan Seared Salmon Saffron Beurre Blanc GF

Cilantro-Marinated Swordfish Lime Vinaigrette GF Roasted Broccolini Garlic and Soy Vinaigrette

### CHEF-ATTENDED CARVING STATION I

One carver, per item, per station. Hand-carved roasts accompanied by sides and hearth-baked breads. Choice of two items.

Brown Sugar Brined Heritage Turkey Jalapeño-Cheddar Cornbread

Fennel Pollen Rubbed Pork Loin Garlic Roasted Russian Fingerling Potatoes, Rosemary Jus GF

Black Pepper Crusted Filet of Beef Gorgonzola Cream, Garlic Mashed Potatoes GF

Gaucho Sirloin Steak Potatoes Bravas, Guajillo Chile Sauce GF

Rack of Lamb Jeweled Rice, Tzatziki Sauce GF

Peking-Style Duck Plum Sauce GF

#### **STEAKHOUSE**

**Chopped Salad** Bibb Lettuce, Radish, Tomatoes, Cucumber, Fennel, Chickpeas, Chives, Citrus Shallot Vinaigrette **V GF** 

Herb Crusted Strip Loin GF

Grilled Salmon GF

Choice of Two Sauces Salsa Verde, Tomato Horseradish, Red Wine Demi-glace, Bearnaise Steakhouse Potatoes Roasted Yukon Gold Potato Hash, Fennel, Shallots, Smoked Bacon GF Creamed Spinach Baby Spinach with Tarragon Cream Sauce V GF

Parker House Rolls and Baquettes Salted Butter

#### **SMALL PLATE STATION\***

For events with under 120 guests. Choice of two items.

Braised Boneless Beef Short Rib Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction GF

Coriander Encrusted Crispy Chicken Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus GF

Cheese Tortellini Carbonara, Peas, Parmesan Cream Sauce V

Basil Gnocchi Roasted Patty Pan Squash, Puttanesca V

Salmon Saffron Beurre Blanc, Risotto GF

#### **DOWN SOUTH**

Jambalaya
Fried Chicken Spicy Paprika Aïoli
3 Cheese Mac and Cheese
Roasted Green Beans GF V
Jalapeño Blue Corn Muffins Sharp Cheddar V

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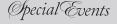
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## COASTAL CLAMBAKE #

**Available April through October** 

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

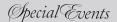
Sliced Melons Honeydew, Cantaloupe, Watermelon VG GF

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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1 Central Wharf Boston, MA 02110 Two chef attendant required. Two chefs per 100 guests.

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

#### WAFFLE SUNDAE STATION

Belgian Buttermilk Waffles Vanilla Ice Cream, Toppings Include: Strawberry Sauce, Chocolate Sauce, Assorted Berries, Whipped Cream, Hot Maple Syrup, Butter V

#### **CHURRO BAR**

**Warm Churros** *Toppings Include: Toasted Almonds, Coconut Flakes, Sprinkles, White Chocolate Shavings, Warm Chocolate Sauce, Warm Caramel Sauce* **V** 

#### **PETIT FOURS**

Chef's Seasonal Selection of Mini Sweets v

#### **COOKIE AND BROWNIE BAR**

Seasonal Selections of House-Baked Cookies and Brownies Toppings May Include: Sweet Cream, Molten Chocolate, Toasted Coconut **v** 

#### FRESH BAKED PIE STATION

Select Three: Apple, Blueberry, Strawberry Rhubarb, Cherry, Pumpkin Vanilla Ice Cream V

#### HOT CHOCOLATE STATION

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

White and Dark Hot Chocolate Marshmallows, Peppermint Chips, Cinnamon Sticks, Chocolate Chips, Gingerbread Cookies, Caramels, Sprinkles, Whipped Cream

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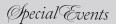
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## BEVERAGES & WINE





## **BEVERAGES & WINE**

## PREMIUM PACKAGE

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

WINES includes Prosecco and the choice of three additional wines

#### Prosecco

Voveti Prosecco

#### 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 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
Harpoon Seasonal
Bud Light
Stella Artois
Down East Cider
Corona Extra
Harpoon IPA
High Noon Seltzer

#### **LIQUORS**

Bombay Sapphire Gin
Bacardi Silver Rum
Bulleit Bourbon
Johnnie 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

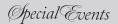
Shark Tracker Light Lager Cisco Whale's Tale Pale Ale Angry Orchard Hard Cider Harpoon Seasonal Bud Light Stella Artois Harpoon IPA Corona Extra Truly Seltzer

#### **LIQUORS**

Tito's Handmade Vodka Tanqueray Gin Captain Morgan Rum Jim Beam Bourbon Dewar's Scotch Tres Agaves Tequila



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## **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

## **ENHANCEMENTS**

Prosecco Toast
1 glass per guest

Seasonal Specialty Cocktail

## SIGNATURE PACKAGE

#### **FULL OPEN BAR**

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2 Hours

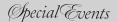
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5 Hours



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