



# PRIVATE EVENTS AT THE NEW ENGLAND AQUARIUM



**New England  
Aquarium**

*Protecting the blue planet*

*Special Events*

617-973-5205 | [events@neaq.org](mailto: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.

*Fall / Winter*



# 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



# PASSED HORS D'OEUVRES

## 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**

**Prosciutto 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.

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.



Protecting the blue planet

*Special Events*

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110

## 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

**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.



Protecting the blue planet

Special Events

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110

## COCKTAIL RECEPTION

### 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 Mimosan 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

**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.



Protecting the blue planet

*Special Events*

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110



## 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 Frisee, 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 Brulee** *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.*

**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.

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.



Protecting the blue planet

Special Events

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110



## 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

**Cilantro-Marinaded Swordfish**

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

**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.

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.



Protecting the blue planet

Special Events

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110

## 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** *Jalapeño-Cheddar Cornbread*  
**Fennel Pollen Rubbed Rack of Pork** *Garlic Roasted Russian Fingerling Potatoes*  
**Black Pepper Crusted Filet of Beef** *Gorgonzola Cream*  
**Gauche 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*

### SMALL PLATE STATION

*For events with under 100 guests. Choice of Two Items.*

**Braised Boneless Beef Short Rib** *Garlic Mashed Potatoes, Roasted Root Vegetable Confetti, Red Wine Reduction*  
**Coriander Encrusted Crispy Chicken** *Roasted Red Bliss Potatoes, Sautéed Brussels Sprouts, White Wine Au Jus*  
**Cheese Tortellini** *Carbonara, Peas, Parmesan Cream Sauce*  
**Basil Gnocchi** *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*

### CHURRO BAR

**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*

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

**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.

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.



Protecting the blue planet

Special Events

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110



## 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

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, Shirltail 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



Protecting the blue planet

Special Events

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110

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

## 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**

### 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**

### 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



*Protecting the blue planet*

*Special Events*

617-973-5205  
events@neaq.org

1 Central Wharf  
Boston, MA 02110

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.