

Continental breakfasts & *breakfast buffets*

CONTINENTAL BREAKFAST

Channelside Continental

Florida Orange Juice
Assorted Bagels with Cream Cheese, Fruit Preserves and Butter
Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Tea

\$9.00 per person

The Bakery Box Continental

Florida Orange Juice, Cranberry, & Grapefruit Juices
Freshly Baked Fruit Muffins, Danish Pastries, Assorted Bagels,
Fruit Preserves, Cream Cheese and Butter
Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Tea

\$11.00 per person

The Premium Continental

Florida Orange Juice, Cranberry and Grapefruit Juices
Seasonal Fresh Fruit Array
Assorted Fruit Yogurts
Cereal with Milk
Freshly Baked Fruit Muffins, Danish Pastries, Assorted Bagels
Assorted Fruit Preserves, Cream Cheese & Butter
Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Tea

\$14.00 per person

BREAKFAST BUFFET

Ybor City Breakfast

Florida Orange Juice, Cranberry and Grapefruit Juice,
Your Choice of Link Sausage, Ham Steaks **or** Crispy Bacon (select one)
Country Style Scrambled Eggs
Breakfast Potatoes
Cheese Blintzes with Strawberry Sauce and Whipped Cream **or**
French Toast with Maple Syrup
Assorted Breakfast Pastries, Butter, Fruit Preserves
Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Tea

\$20.00 per person

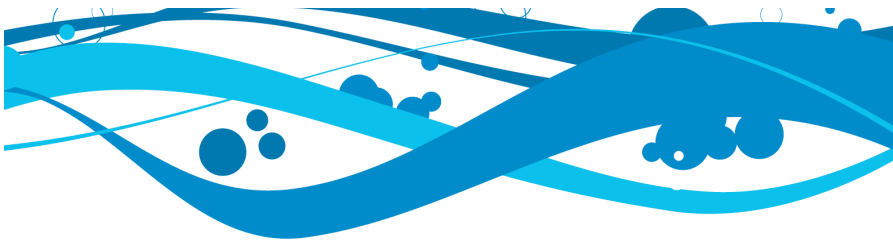
Breakfast Buffet Enhancements

Add French Toast – additional *\$3.00 per person*
Add Assorted Fruit Yogurts or Cereal with Milk – additional *\$3.00 per person*

Breakfast Buffet Enhancement Action Station

Omelet Station or Crepes – *\$4.00 per person*
A chef's fee of \$125.00 will apply. One (1) chef per 50 guests.





Breakfast *entrees*

All Breakfast Entrees are served with Florida Orange Juice, Baskets of Bakery Fresh Pastries, Butter, Fruit Preserves and Freshly Brewed Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Hot Tea

The All-American

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon **or** Sautéed Sausage Links, and Grilled Herb Tomato.

\$11.00 Per Person

The Clutch

Open-Faced Croissant Sandwich, filled with Scrambled Eggs, Sliced Ham and Tomatoes, topped with Provolone Cheese. Served with Breakfast Potatoes and Fresh Fruit Skewer.

\$12.00 Per Person

The Sunrise

Scrambled Eggs served with French Toast, Breakfast Potatoes, Crispy Bacon, Sausage Links and Fruit Garnish.

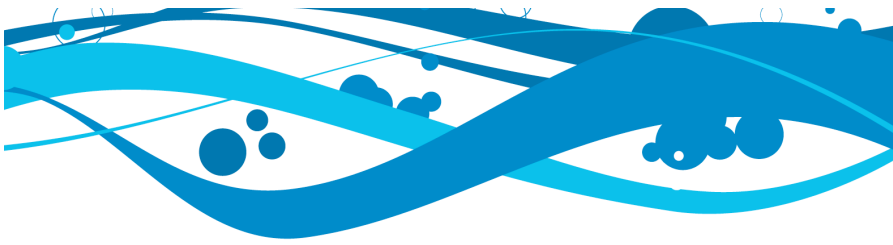
\$13.00 Per Person

Classic Bennies

Classic Eggs Benedict with Hollandaise Sauce. Served with Lyonnaise Potatoes and Sautéed Asparagus.

\$16.00 Per Person





Break *packages*

The Sweet Tooth

Fresh Baked Assorted Cookies
Fudge Brownies
Assorted Soft Drinks
Bottled Water or Milk

\$9.00 per person

The Candy Bar

Assorted Frozen Candy Bars
Assorted Soft Drinks and Bottled Water

\$9.00 per person

The Pirate's Chest

Assorted Ice Cream Novelties
and Frozen Fruit Bars
Assorted Soft Drinks and Bottled Water

\$10.00 per person

The Cantina

Tortilla Chips with Salsa, Sour Cream,
Warm Cheddar Cheese Sauce and Jalapeño Peppers
Assorted Soft Drinks and Bottled Water

\$11.00 per person

The Picnic Basket

Domestic Cheese & Fresh Fruit Array
Warm Cheddar Cheese Biscuits with
Whipped Butter
Starbucks® Shade Grown Coffee, Decaffeinated
Coffee and TAZO® Tea or Iced Tea

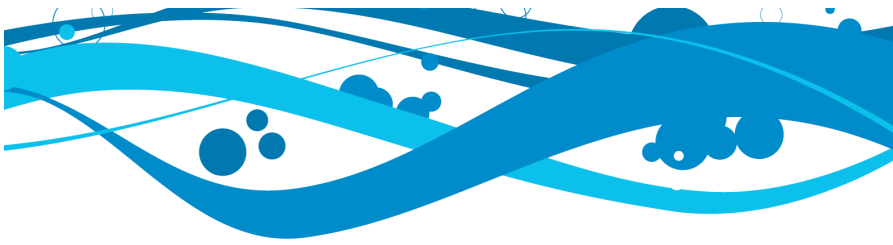
\$12.00 per person

The Devil Ray

Soft Pretzels with Mustard,
Potato Chips, Popcorn & Corn Chips
Assorted Soft Drinks and Lemonade

\$12.00 per person

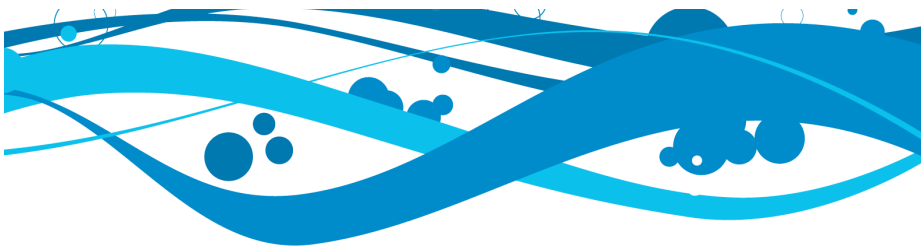




A la Carte break suggestions

Starbucks® Coffee, Decaffeinated Coffee, TAZO® Hot Tea	<i>\$40.00 per gallon</i>
Lemonade, Iced Tea & Fruit Punch	<i>\$30.00 per gallon</i>
Assorted Soft Drinks or Spring Water	<i>\$2.50 each</i>
Assorted Bottled Juices	<i>\$3.00 each</i>
Muffins, Scones, Danish	<i>\$30.00 per dozen</i>
Bagels with Cream Cheese	<i>\$30.00 per dozen</i>
Fresh Baked Cookies	<i>\$30.00 per dozen</i>
Fudge Brownies	<i>\$30.00 per dozen</i>
Whole Fresh Fruit	<i>\$2.00 each</i>
Granola Bars and Assorted Full Size Candy Bars	<i>\$2.00 each</i>
Assorted Fruit Yogurts	<i>\$2.50 each</i>
Pretzels, Potato, Corn & Tortilla Chips	<i>\$14.00 per pound</i>
Salsa, Pico de Gallo & French Onion Dip	<i>\$20.00 per quart</i>
Dry Roasted Peanuts	<i>\$18.00 per pound</i>
Sweet Table (Variety of Assorted Bulk Candy)	<i>\$12.00 per pound</i>





Boxed lunches

All Selections include Potato Chips, Choice of Cookie, Oreo Brownie or Whole Fresh Fruit and Choice of Bottled Water or Soda.

Barbecue Chicken Wrap

Boneless Grilled Chicken Breast tossed with Barbecue Sauce, served with Lettuce, Tomato and Cheddar Cheese in a Flour Tortilla

\$11.00 per person

Garden Veggie Wrap

Grilled Marinated Vegetables, Roasted Red Peppers, Sun-Dried Tomatoes and Smoked Gouda Cheese, rolled in a Herb Tortilla

\$11.00 per person

The BLT Turkey Wrap

Smoked Turkey with Crispy Bacon, Lettuce, Tomato and Swiss Cheese, wrapped in a Herb-Flour Tortilla

\$12.00 per person

Croissant Club

Thinly Sliced Turkey and Ham, Swiss Cheese, Lettuce and Tomatoes on a Fresh Bakery Croissant

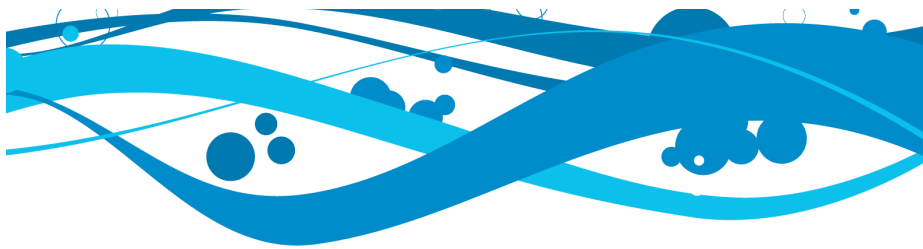
\$13.00 per person

Chipotle Roasted Roast Beef

Thinly Sliced Roast Beef with Lettuce and Tomatoes on Ciabatta Bread with a Chipotle Aioli

\$14.00 per person





Luncheon *entrees*

All Lunches are served with Assorted Rolls with Butter, House Dessert, Freshly Brewed Starbucks® Shade Grown Coffee and Decaffeinated Coffee, TAZO® Hot Tea and Ice Water.

CHILLED SELECTIONS

Gulf Caesar

Grilled Chicken or Shrimp over Romaine Leaves, topped with Cherry Tomatoes, Garlic Croutons, Parmesan Cheese, and finished with Traditional Creamy Caesar Dressing

Chicken: \$14.00 per person

Shrimp: \$16.00 per person

Thai Peanut Chicken Salad

Tender Julienne Chicken with Tossed Asian Vegetables, Lo Mein Noodles & a Rice Wine Peanut Vinaigrette

\$14.00 per person

Florida Cobb Salad

Bay Shrimp or Chicken, Mango, Pineapple and Seasonal Berries over Romaine, garnished with Avocado, Tomatoes, Asparagus & Cucumbers. Served with a Papaya Dijon Vinaigrette

Chicken: \$15.00 per person

Shrimp: \$17.00 per person

HOT LUNCHEON SELECTIONS

All selections are accompanied by one of our House Salads with choice of two dressings, House Dessert, Chef's Choice of Seasonal Vegetable, Assorted Rolls with Butter, Ice Water, Freshly Brewed Starbucks® Shade Grown Coffee, Decaffeinated Coffee and TAZO® Hot Tea.

Herbed Chicken

Italian Herb-Crusted Chicken with Lemon Rosemary Burre Blanc Served with Long Grain Wild Rice

\$21.00 per person

Citrus Chicken

Orange Peel Chicken with a Garlic Chili Sauce Served with Basmati Raisin Rice

\$22.00 per person

Ybor City Pork Loin

Mojo Rubbed Pork Loin with Roasted Pepper Coulis Served with Tropical Rice Pilaf

\$23.00 per person

Pan-Asian Salmon

Seared Salmon with a Teriyaki Ginger Glaze Served with Blended Long-Grain Wild Rice

\$24.00 per person

Buccaneer Steak

Char-Grilled 6oz New York Strip with a Tequila Barbeque Sauce Served with Herb-Roasted Potatoes

\$25.00 per person

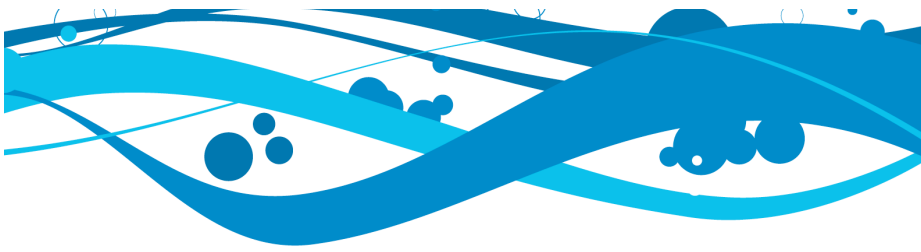
Jumbo Shrimp

Grilled Blackened Jumbo Shrimp served over Linguini Pasta, topped off with a Tomato Basil and Zucchini Compote

\$26.00 per person

Ask your Catering Sales Manager about custom vegetarian entrée options.





Salad selections

HOUSE SALADS

Garden Salad

A bed of Field Greens with Shredded Carrots, Cherry Tomatoes and Croutons, served with Choice of Dressings

Channelside Salad

A Field of Greens, topped with Cucumbers, Olives, Tomatoes, Carrots and Croutons, served with Choice of Dressings

Hail Caesar!

Freshly Chopped Romaine Hearts, Parmesan and Romano Cheeses, Croutons, Cherry Tomatoes and House Creamy Caesar Dressing

SPECIALTY SALADS

Upgrade your Luncheon for an additional \$3.00 per person

Ensalada Tropical

Fresh Boston Bibb Lettuce with Wild Mescaline Greens, Mandarin Oranges, Strawberry Quarters, Walnuts, Diced Sun-Dried Fruits and Raspberry Vinaigrette Dressing

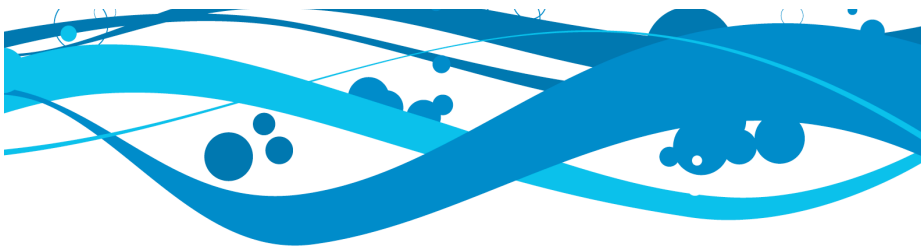
Portrait of Caesar

A Freshly Split Heart of Romaine, served on a Canvas of Traditional Caesar Dressing, framed with Boursin Cheese and Black Olive & Sun-Dried Tomato Tapenade. Topped with Shaved Asiago Cheese & Served with a Garlic Crostini

Caprése Salad

Ripe Tomatoes, Fresh Mozzarella Cheese & Basil Leaves with seasonal Fresh Herbs, Olive Oil and Balsamic Vinegar





Dessert *selections*

HOUSE DESSERTS

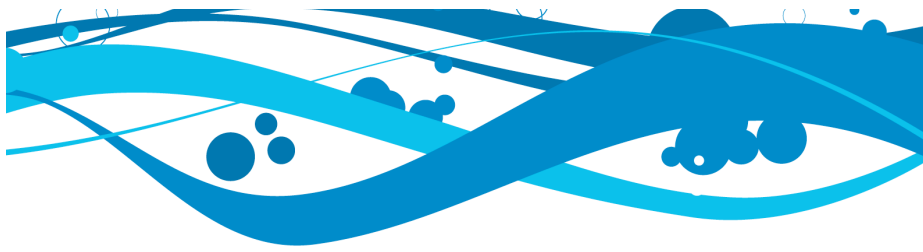
- Traditional Key Lime Pie**
- Deep Dish Apple Pie**
- New York Style Cheese Cake**
- Chocolate Fudge Cake**
- Chocolate Mocha Java Cake**
- Traditional Carrot Cake**

SPECIALTY DESSERTS

Upgrade your Luncheon for an additional \$3.00 per person

- Ambrosia Chocolate Torte**
- Praline Torte**
- Chocolate Pecan Tart**
- Raspberry Swirl Cheesecake**
- Tiramisu Cake**





Tampa Bay's *best lunch buffets*

The Cutting Board

- Pasta Salad
- Sliced Roast Turkey Breast, Roasted Top Round, Ham, Cheddar & Swiss Cheeses
- Lettuce, Tomatoes, Red Onions & Pickle Chips
- Assorted Fresh Breads & Rolls, Dijon Mustard & Mayonnaise
- Assorted Chips
- Bakery Fresh Cookies & Fudge Brownies
- Iced Tea with Lemon, Ice Water

\$18.00 per person

Mama Mia!

- Caesar Salad
- Chicken Breast and Penne Pasta Tossed With Tomatoes, Scallions and Parsley in a Tangy Marinara Sauce
- Tri-Color Tortellini Alfredo
- Garlic Breadsticks
- Tiramisu with Raspberry Sauce
- Iced Tea with Lemon, Ice Water

\$24.00 per person

The Aquarium Barbeque

- Home Style Macaroni Salad
- Red Bliss Potato Salad
- Grilled Barbequed Chicken
- Hamburgers, Hebrew National® Hot Dogs with Buns
- Relish Tray with all the Fixin's: Assorted Cheeses, Lettuce, Sliced Tomatoes & Red Onions
- Pickle Chips and Condiments
- Corn on the Cob
- Baked Beans
- Deep Dish Apple Pie and Sliced Watermelon
- Iced Tea with Lemon, Ice Water

\$28.00 per person

The Mediterranean

- Traditional Greek Salad
- Pan-Seared Chicken Breast with Mushrooms and Onions in a Tomato-Rosemary Sauce
- Seared Flank Steak with Sautéed Onions and Peppers
- Penne Pasta with Pomodoro Sauce
- Ratatouille – Sautéed Vegetables with Tomatoes and Basil
- Freshly Baked Bread Sticks
- Lemon Tart and Chocolate Mocha Java Cake
- Iced Tea with Lemon, Ice Water

\$28.00 per person

The Orient

- Mescaline Greens with Fried Wontons and a Mandarin Ginger Vinaigrette
- Grilled Breast of Chicken with a Ponzu Sauce
- Teriyaki Flank Steak
- Basmati Rice
- Pacific Rim Vegetables
- Egg Rolls
- Coconut Macaroons and Fortune Cookies
- Iced Tea with Lemon, Ice Water

\$29.00 per person

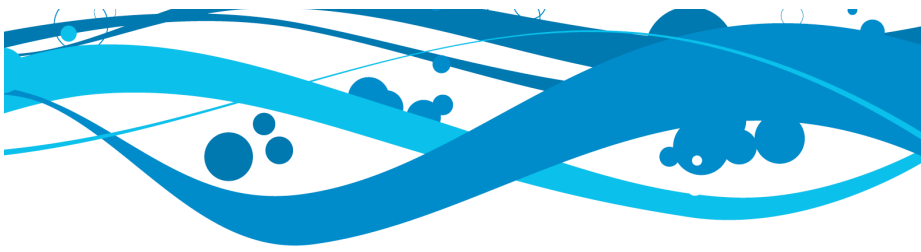
The Cuban Connection

- Layered Cuban Ensalada with Black Beans, Bacon, Corn, Tomatoes, Jalapeños and Tortilla Chips with a Mango Vinaigrette
- Mojo Sour Orange Pork
- Chicken Anato
- Petite Cuban Sandwiches
- Traditional Yellow Rice
- Black Beans and Fried Plantains
- Guava Empañadas and Snowflake Coconut Cake
- Iced Tea with Lemon, Ice Water

\$29.00 per person

**Designed for 30 or more guests. Maximum Food Service Time of two hours.
Groups under 30 guests will incur a \$75 small group fee.**





Breakfast and lunch *menu of services*

*There is a 20% Administrative Fee and 7% tax applied to all Food and Beverage Charges.
The Florida Aquarium is pleased to provide the following services.*

SERVERS/ATTENDANTS

Butlers/Passers (1 per 100 Guests)	\$125.00
Chef/Carver (1 per 100 Guests)	\$125.00
Bartenders (1 per 100 Guests)	\$125.00

\$35.00 Each Additional Hour over Four (4) Hours

ADDITIONAL SERVICES

Small Meal Fee (buffet or sit down less than 30 guests)	\$75.00 per service
Cake Cutting Fee	\$1.50 per person
Receiving and Handling Fees	\$75.00 per trip
Storage Fees	\$25.00 per day/box
Item Placement (books, favors, etc.)	\$1.00 per item

LINENS

90" x 90" House White or Black Standard Linen	Included
Specialty Linens	Market Price

TABLES

Up to Five (5) 6' Tables	Included
Each additional 6' Table	\$25.00

All tables are topped with house white or black standard linen.

SET-UP FEES

Taylor Great Room Set-Up with Food and Beverage	No Charge with \$500 Food and Beverage Minimum
Taylor Great Room Set-Up without Food and Beverage	\$250.00

