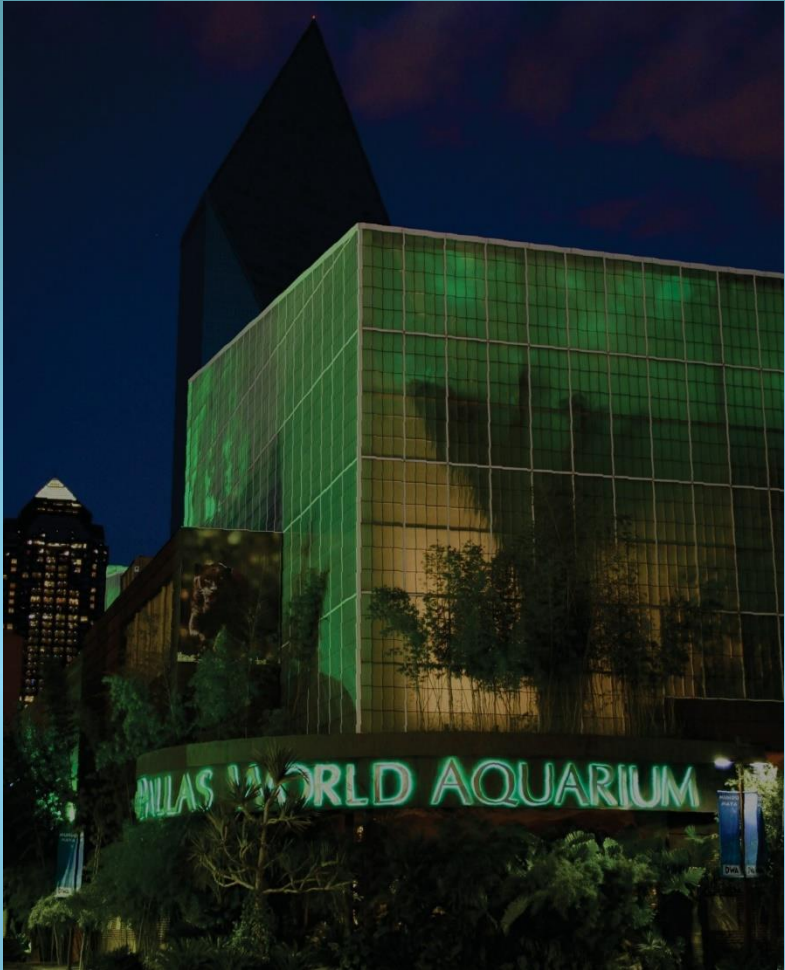


SPECIAL EVENTS

at The Dallas World Aquarium



your guests may not remember when, but they will remember where. . .

Welcome to The Dallas World Aquarium and thank you for your interest in using our facility for your special event. The Dallas World Aquarium boasts a unique and exotic setting combined with *Daryl's By Design*, whose thirty years of experience in catering will create an unforgettable event. From intimate weddings to large corporate events, our extensive banquet spaces can serve all of your event needs. Our catering department offers exquisite Tray Passed Hors d'Oeuvres, elegant Seated Served Dinners, an array of adventurous International Reception Stations and Cocktail Buffets that will satisfy the most discriminating appetite, while considering dietary restrictions and food allergies. If you have needs that are outside the scope of these prepared menus, your sales associate will be happy to customize your menu. We look forward to hosting your special event here at The Dallas World Aquarium.



Located near the Historic West End in downtown Dallas, The Dallas World Aquarium is available for private events beginning at 6:00 PM. Spend an evening among marine life of the South Pacific, Great Barrier Reef, and the Red and Tasman Seas; take a stroll through a South American rainforest surrounded by lush vegetation, free-flying toucans, otters, crocodiles and several species of monkeys; or visit the Yucatan Peninsula and the highland rainforest of the ancient Maya.

The dining and event areas available at The Dallas World Aquarium allow for a multitude of culinary experiences. A Certificate of Occupancy (2,800) is adequate for unique accommodations of both seated service and informal functions. Catering services are provided by **Daryl's By Design**. A Dallas-based catering company since 1985, expert in-house staff provide the ultimate attention to detail and creativity in presentation, cuisine and service.

AQUARIUM

The **Reef Room** (first level aquarium) can provide seated service for 125 or a cocktail buffet for 250 guests while surrounded by Garden eels from Japan, Spectacled angelfish from the remote Lord Howe Island and the graceful Southern Australia Leafy seadragon. The Reef Room is available after 6:30 PM. The aquarium also includes *eighteen-O-one* (a full-service luncheon restaurant), two bars and a full kitchen.

RAINFOREST

The event and entertainment space for the rainforest exhibit is known as the **Tribal Gallery**, which can provide seated service for 200 or a cocktail buffet for 300 guests. The **Orinoco Room** adjoins the Tribal Gallery. It is surrounded by a floor-to ceiling acrylic viewing panel that looks into a myriad of freshwater species -- stingrays, catfish, tetras, turtles and a manatee. The Orinoco Room can accommodate seated service for 50 or cocktails for 100 guests. A full bar is located in this area. The rainforest also includes the Jungle Café (snack bar located on the canopy level), a full bar and kitchen. These areas are not available for setup until after 6:00 PM.

MUNDO MAYA

Cafe Maya (available after 6:00 PM), located on the third level, will provide seated service for 125 or a cocktail buffet for 250 guests. In addition to the beautiful indoor view overlooking Mundo Maya, an adjoining outdoor area is available for warm weather enjoyment. Cafe Maya includes a full bar and kitchen.

Endangered Species Gallery & Veranda

This unique venue features two areas, the **Veranda** (3rd floor) offers an urban loft feel with a sweeping view of the Dallas skyline and can host 150 guests for a cocktail social. The **Endangered Species Gallery** (2nd floor) offers seated service for 350 or cocktails for 500 and features the complete Endangered Species Collection by Pop Icon, Andy Warhol.



Event Costs

The Dallas World Aquarium is open to the public from 10 AM - 5 PM. Evening events are usually scheduled to begin at 7:00 pm (unless with authorization). Events are scheduled for four hours, with additional hours requiring supplemental labor charges. Minimum building rental rates are as follows

AQUARIUM	
Reef Room (includes Penguin exhibit)	\$1,000.00
RAINFOREST	
Tribal Gallery (including Orinoco Room)	\$2,500.00
MUNDO MAYA	
Café Maya (3 rd floor)	\$2,500.00
Endangered Species Gallery	
(includes the Veranda)	\$5,000.00
Veranda	
(2 nd and 3 rd floors)	\$2,500.00

The above rates include group admission for up to 250 guests per facility (500 for two areas, 750 for three areas and 1,000 for the entire facility). Additional admission cost is \$15.95 person.

The Endangered Species Gallery and Veranda are available for rent without access to exhibit spaces.

DEPOSITS/PAYMENTS

A tentative date can be held for one week. The date is not guaranteed and will automatically be released without notification if the deposit is not received by the end of the "courtesy hold" week. A \$2,500.00 deposit and signed contract are required in order to secure a date for one area (Aquarium, Rainforest, Mundo Maya, Endangered Species Gallery or Veranda). A minimum deposit of \$5,000.00 is required to secure two portions of the facility, \$7,500.00 is required to secure three areas and \$10,000.00 is required to secure the entire facility.

A deposit equal to 50% of the contract amount for any event is due 30 days before the scheduled date. Payment in full is due five days before the event date. All deposits are non-refundable.

The following are day/month revenue minimums* for events at The Dallas World Aquarium. These are based on totals before taxes and surcharge:

Sunday thru Friday	\$10,000.00
Saturday	\$15,000.00

*Minimums double or triple for booking, based on number of selected venues.

*Minimums are effective until 30 days prior to event date.

*During December, the minimums are: Sunday through Thursday \$10,000, Friday \$15,000 and Saturday \$25,000.

*December events require a \$5,000.00 deposit per venue.



PARTY RENTALS

All available in-house rentals are at no charge which includes tables, chairs, china, glassware, silverware, house linens, stainless steel chafers and kitchen equipment. Any additional outsourced items such as specialty linens and chivari chairs will be charged to client. A minimum fee of \$2.00 per person will be charged if extra time or staff is required for set up or deliveries of rental items.

PARKING/TRANSPORTATION

Complimentary parking spaces are NOT provided by The Dallas World Aquarium. Individuals can self-park and pay \$8.00/\$12.00 at the box or the following options can be arranged for evening or daytime events and charged to the master bill:

Reserved Spaces: \$6.00 per space

Valet Parking & Transportation Services, are available upon request and can be booked through The Dallas World Aquarium.

WEDDING CEREMONY

Wedding Ceremony Fee (chair setup/breakdown) is \$500.00.

REHEARSALS

Based on availability, ceremony rehearsals are normally scheduled between 5:00 PM and 6:00 PM on the day prior to the ceremony. Catering events preclude any scheduled rehearsal if this time period is not acceptable. Parking for rehearsal will be paid by individuals and is not included in the event cost.

SECURITY

At least one security person is required per event. The number of guests and areas selected are also considered in determining number of security staff needed. Security is \$50.00 per hour with four hours minimum.

STAFFING

All staff members are based on a minimum of four hours. The number will be determined by the number of guests and the type of menu selected. Staffing charges will include setup and breakdown.

Managers: \$50.00 per hour

Chefs: \$40.00 per hour

Servers / bartenders: \$30.00 per hour

MARINE BIOLOGISTS / ZOOLOGISTS

Touch screens throughout the facility provide information about the exhibits. Marine biologists and/or zoologists are available for \$50.00 per hour, with a two-hour minimum, to provide educational tours of the saltwater exhibits during your event. A minimum of two zoologists is required for events in the rainforest or Mundo Maya at \$50 per hour each, with a two-hour minimum. They are necessary for security purposes and also provide educational information for the guests. In the rainforest, divers are available to entertain from inside the River exhibit for \$350.00 per hour. Specialty signs for the diver are also available and may incur additional cost.

DECORATIONS

Use of rice, birdseed, sparklers, glitter, confetti, balloons, live fish in containers, etc. is prohibited.

ENTERTAINMENT

Various bands, disc jockeys, small jazz ensembles, pianists and harpists are frequently booked for events. The Tribal Gallery and Endangered Species Gallery have optimal acoustics and ample electrical supply for musical entertainment. Entertainment restrictions are required in some of the exhibit areas, in order to protect the privacy of the animals. Large screens in the Tribal Gallery, Café Maya and Endangered Species Gallery can accommodate audio-visual presentations. Additional cost for projector and technician(s) may apply.



Bar Packages

BEER / WINE / CHAMPAGNE

Includes House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$18.00 per person
Three (3) hours	\$22.00 per person
Four (4) hours	\$26.00 per person
Champagne toast only	\$ 6.00 per person
IPA Beer	\$ 2.00 per person

FULL REGULAR BAR

Includes Jose Cuervo Tequila, Tanqueray Gin, Castillo Rum, Dewars Scotch, Jack Daniels Bourbon Whiskey, Tito's Vodka, House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$24.00 per person
Three (3) hours	\$30.00 per person
Four (4) hours	\$36.00 per person

FULL PREMIUM BAR

Includes Jose Cuervo Tequila, Bombay Gin, Bacardi Rum, Chivas Scotch, Jack Daniels Bourbon Whiskey, Crown Royal Canadian Whiskey, Absolut Vodka, House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$28.00 per person
Three (3) hours	\$36.00 per person
Four (4) hours	\$44.00 per person

NON-ALCOHOLIC BEVERAGES

Hosted bar packages offer the benefit of unlimited service for a stated period of time, a minimum is charged per person and includes soft drinks, bottled water and iced tea. Non-alcoholic beverage service is available for:

Two (2) hours	\$10.00 per person
Three (3) hours	\$12.00 per person
Four (4) hours	\$14.00 per person

Specialty Bars/Cocktails

Martini, Mojito, Margarita & Sangria +\$6.00 per person

Custom Proposals

A custom proposal will be prepared for each event after the general details are selected. Several catering options are offered, such as: seated serve/dinner buffets, cocktail buffets, international food stations and passed hors d'oeuvres. Food prices range from \$28.00 to \$100.00+ per person, depending on the selected menus. Prices could increase if minimums are not met.

Whether planning an intimate private luncheon, corporate breakfast meeting or a large formal evening dinner, the multitude of culinary experiences available at The Dallas World Aquarium are inexhaustible. The following pages contain sample menus for passed hors d'oeuvres, cocktail buffets, food stations and seated dinners/dinner buffets.



Passed Hors d'Oeuvres

Must accompany other food service - \$8.00 minimum cost per person (three selections – two hot and one cold)

HOT

Seafood

- Sweet Potato Cakes with Dungeness Crab Mornay
- Miniature Crab Cakes with Triple Mustard Sauce
- Twice Baked New Potatoes with Lobster Thermidor
- Lobster Tempura Bites with Secret Soy Sauce
- Coconut Shrimp Bites with Sweet Chili Sauce
- Grilled Basil Shrimp Wrapped with Bacon

Poultry / Meat

- Mexican Chicken Empanadas
- Grilled Chicken, Gruyère Cheese and Jalapeno Wrapped in Bacon
- Pistachio-breaded Lemongrass Chicken Bites
- Sirloin Negimaki

Vegetarian

- Mozzarella Cheese and Mushroom in Phyllo Cups
- Mini Grilled Pizza Rustica with Goat Cheese and Pesto
- Bite-sized Tarts of Gorgonzola, Walnuts and Pears
- Tamale Cups with Green Chile Queso

Vegan

- Tostones with Ajilimojili (Puerto Rican Green Sauce)

COLD

Seafood

- Smoked Salmon Roulade with Cilantro Lime Cream Cheese
- California Roll with Crab & Avocado
- Grilled Sesame Shrimp with Cucumber

Poultry / Meat

- Tortilla Cups with Southwestern Chicken
- Thai Chicken with Daikon in a Wonton Cup
- Asparagus Spears with Prosciutto and Herbed Boursin
- Shaved Beef Carpaccio and Arugula on Flatbread with Garlic Aioli
- Crostini with Prosciutto and Mozzarella Company Caciotta Cheese
- Corn Tortilla Cups with Tequila Lime BBQ Pulled Pork and Guacamole

Vegetarian

- Cucumber Rounds with Boursin Cheese and Tomato
- Grapes with Stilton Cheese Rolled in Toasted Almonds
- Celery with Bleu Cheese Mousse
- Caprese Brochette (Fresh Mozzarella Pearl, Grape Tomato, Basil and Balsamic Drizzle)

Vegan

- Vegetable Sushi Roll

*Specialty Chef creation hors d'oeuvres available upon request at additional cost.



Seated Dinners

Prices begin at \$34.00 per person; minimum of 50 people.

The Santa Fe - \$34

- Tijuana Caesar Salad with Jicama, Avocado Slices, Ancho Chile Croutons and Southwestern Caesar Vinaigrette
- Southwestern Chicken Piccata with Red Bell Pepper Linguini Pasta, Poblano Cream Sauce
- Freshly Grilled Mixed Squash, Sweet Onions and Yellow and Red Peppers
- Jalapeno Cornbread and Rosemary Wheat Rolls with Whipped Butter

The Steakhouse - \$40

- Traditional Iceberg Wedge with Buttermilk Ranch Garnished with Crispy Hickory Bacon Bits, Chives, Split Cherry Tomatoes and Crumbled Bleu Cheese
- Grilled Steak Filet with Cabernet Sauvignon Sauce
- Roasted Garlic Mashed Potatoes
- Green Beans with Shallots and Pine Nuts
- Bavarian Millet and Petite Sour Dough Rolls with Herbed Butter

The Pacific Rim - \$44

- Baby Greens Salad with Mandarin Orange Slices, Bok Choy, Asian Dressing garnished with Crispy Won Ton Strips and Toasted Almonds
- Macadamia Nut-crust Mahi-Mahi with Sweet Ginger Sauce
- Jasmine Rice
- Stir-fried Snow Peas with Shitake Mushrooms and Soy Butter
- Sesame Seed Rolls and Herbed Muffins with Whipped Butter

The Sonoma Dual Entrée - \$52

- Salad of Mixed Greens, Roma Tomatoes, Spanish Olives, Manchego Cheese, Prosciutto and Balsamic Vinaigrette
- Sautéed Sea Scallops and Chicken Breast Stuffed with Herbed Goat Cheese garnished with a Roasted Tomato Coulis
- Saffron Couscous with Roasted Cashews
- Glazed Sugar Snap Peas with Yellow Bell Pepper
- White and Wheat Dinner Rolls with Whipped Butter

The Mediterranean Dual Entrée - \$54

- Salad of Baby Greens with Roasted Red Pepper Strips, Polenta Croutons, Roasted Garlic and Red Wine Vinaigrette
- Organic Angus Beef Tenderloin Medallion with Roasted Demi-glace Sauce and Mojito Glazed Chicken Breast
- Individual Pommes Anna
- Sour Dough Bread, Bavarian Millet Rolls and Miniature Herbed Muffins with Cheddar Cheese
- Sautéed Julienne Peppers, Zucchini, Carrots and Yellow Squash

The Surf & Turf Dual Entrée - \$58

- Classic Romaine Caesar Salad, Shaved Asiago Cheese, Fried Capers and Warm Polenta Croutons with Traditional Caesar Dress
- Choice Beef Tenderloin and Grilled Mahi Mahi with Rosemary Gorgonzola Sauce
- Multi-colored Baby New Potatoes
- Asparagus Bundles with Lemon Zest
- Freshly Baked Focaccia Bread, Wheat Rolls and Miniature Cranberry Muffins with Whipped Butter

Desserts to accompany Seated Dinners - please select one of the following:

- Texas Best Banana Cream Pie
- Ibarra Chocolate Cake with Kahlua Crème Anglaise
- Individual Raspberry Crème Brulée
- Key Lime Pie
- Grilled Banana Bread with Ginger Butterscotch Sauce and Cinnamon Ice Cream
- Chocolate Layer Cake and Salted Caramel Butter Cream Filling with a Dark Chocolate Ganache Icing
- Warm Seasonal Fruit Cobbler with locally-made Vanilla Bean Ice Cream



Cocktail Buffets

Minimum of 75 people

Please choose one of the following options:

Tex Mex Fiesta - \$28

- Miniature Beef Fajitas with Flour Tortillas Served with Sour Cream, Homemade Salsa Guacamole and Cheese
- Chicken Flautas made with Corn Tortillas and served with Green Chili Queso
- Miniature Pulled Pork Sandwiches with Tequila-spiked Barbeque Sauce
- Black Bean Salsa with Corn Tortilla Strips
- Jalapeno Fries with Spicy Cumin Dipping Sauce
- Southwest Caesar Salad, with Chili Croutons, Parmesan Cheese and Caesar Dressing

Add Vegetarian Tamales served with Tomatillo Sauce for \$4.00 pp

A Touch of Tuscany - \$32

- Thinly Sliced Grilled Pesto Chicken with Herbed Wheat Rolls
- Lobster and Artichoke Dip Served warm with Garlic Bruschetta
- Miniature Gourmet Pizza with Portobello Mushrooms, Grilled Squash, Roma Tomatoes, Pancetta, Beef Tenderloin, Shrimp and Fresh Mozzarella, Chevre and Asiago Cheeses
- Homemade Meatballs Marinara
- Freshly Made Tri-color Tortellini Alfredo in Basil Infused Olive Oil with Mushrooms, Artichokes and Fresh Grated Parmesan
- Antipasto Display with Genoa Salami, Olive Medley, Chunked Parmesan Cheese with Truffle Oil, Mozzarella Bocconcini, Roasted Red Peppers, Grilled Zucchini, Yellow Squash served with Focaccia and Flatbreads

Add Calamari with Aioli & Cocktail Sauces for \$4.00 pp

Americana - \$36

- Choice Beef Sliders with Cheese, Tomatoes, Lettuce & Accoutrements
- BBQ Pork Baby Back Ribs with Kansas City Barbecue Sauce
- Buffalo Chicken Drumettes with Bleu Cheese Dip and Celery Sticks
- Fireworks Coleslaw
- Warm Spinach and Artichoke Dip with Toasted Pita
- Wonton Chips with Creamy Wasabi Dipping Sauce
- House-made Biscuits and Honey Wheat Rolls with Whipped Sorghum Butter

Far East - \$42

- Indonesian Beef Satay
- Crispy Vegetable Spring Rolls with Ginger Remoulade
- Malaysian BBQ Pork Ribs
- Shrimp Rolls Wrapped in Rice Paper Served with Peanut Sauce and Secret Soy Sauce
- Lemongrass Chicken in Leafy Lettuce Cups with a Hoisin Sauce
- Wonton Chips with Creamy Wasabi Dipping Sauce

Out Back - \$46

- Choice Beef Tenderloin with Traditional Lemon Béarnaise and Spicy Horseradish Sauces Served with White and Rosemary Yeast Rolls
- Sautéed Petite Chicken Medallions with Creamy Caper Sauce Served with Confetti Orzo
- Sautéed Vegetables
- Garlic Roasted Fingerling Potatoes
- Caesar Salad with House Made Croutons, Asiago and Parmesan Cheeses and Traditional Caesar Dressing

Additional Option: Three Jumbo Boiled Prawns pp with Traditional Red Sauce and Lemon Wedges \$12 pp



International Reception Stations

Minimum of three stations ranging from \$36.00 per person

Fiji - \$21

- Grilled Mahi Mahi Medallions with Tropical Fruit Relish
- Peanut Noodle Salad with Julienne Vegetables and a Thai Peanut Dressing
- Marinated Grilled Flank Steak Kabobs with Red Peppers and Mushrooms
- Mango Island Slaw with Lime

Hawaii - \$18

- Baby Back Ribs with Teriyaki Pineapple BBQ Sauce
- Lump Crab Cakes with Ginger Remoulade
- Melon Balls with Midori Liqueur
- Basmati Rice with Mushrooms, Fresh Ginger and Macadamia Nuts

Italy - \$14 (chef required)

- Chef's Cook-to-Order Bow-tie Pasta and Cheese-filled Tortellini Choice of Basil Tomato or Creamy Alfredo Sauce Served with Choices of Grilled Chicken, Mushrooms, Scallions, Artichoke Hearts, Julienne Fresh Spinach, Red Bell Pepper Strips, Freshly Grated Parmesan Cheese and Red Pepper Flakes (on the side)
- Artisanal Breads with Herbed Oil and Seasoned Butters
- Caesar Salad with House Made Croutons, Asiago and Parmesan Cheeses and Traditional Caesar Dressing

Mediterranean - \$16 (chef required)

- Chef's Cooked-to-Order Confetti Orzo with Choices of Grilled Lamb, Chicken Strips, Portobello Mushrooms, Diced Roma Tomatoes and Capers with Choice of Greek Cream or Sundried Tomato Sauces Served with Niçoise Olives, Shaved Parmesan and Marinated Feta Cheeses
- Greek Salad with Roma Tomatoes, Cucumbers, Black Olives, Crumbled Feta Cheese with Balsamic Vinaigrette
- Pita Chips with Roasted Bell Pepper Hummus

Bali - \$12

- Nasi Goreng (Island-style Fried Rice with Sesame Chicken)
- Homemade Vegetable Spring Rolls with Peanut and Plum Dipping Sauces
- Sunumono Noodles with Wonton Chips

Baja - \$12

- Fresh Elote – Roasted Corn Served in Martini Glasses with Choices of Pork Carnitas, Sour Cream, Lime Wedge, Chili Powder, Diced Jalapenos, Butter, Avocado Pico de Gallo and Cilantro with Giant Tortilla Chips
- Vegetable Tamales with Homemade Salsa and Sour Cream

Asia - \$18 (chef required)

- Chef's Stir-fry-to-order with Choice of Chicken Strips, Beef Sirloin, Jumbo Shrimp, Bean Sprouts, Snow Peas, Bok Choy, Carrots, Baby Corn, Bamboo Shoots and Green Onions
- Choice of Udon Noodles or Steamed White Rice
- Choice of Black Bean, Ginger, Garlic or Sesame Soy Sauces
- Asian Slaw
- Spring Rolls and Pork Pot Stickers with Peanut and Plum Sauces

Carving Board - \$24 (carver optional)

- Herb-crust Prime Beef Tenderloin, Roasted Herbed Turkey Breast and Pecan-crust Pork Tenderloin with Spicy Horseradish, Warm Lemon Béarnaise Sauce
- Sliced Rosemary Yeast and Whole Wheat Rolls



International Reception Stations (cont.)

Minimum of three stations ranging from \$36.00 per person

The Shore - \$32

- Freshwater Jumbo Prawns with Lemons, Traditional Cocktail & Remoulade Sauces
- Stuffed Crab Shells with Cilantro Tartar Sauce
- Traditional White Fish Ceviche
Served with Jumbo Tortilla Chips, Pico de Gallo, Lime and Fresh Avocado

Salad Shaker - \$16

(prepared in martini shakers)

- Chopped Romaine and Iceberg Lettuce with Choices of Poached Shrimp, Mesquite Grilled Chicken, Parmesan and American Cheeses, Red and Green Bell Pepper Confetti, Bacon Bits, Chopped Tomatoes and Baby Croutons
- Gourmet Flat Bread Display

Mashed Potato Bar - \$12

- White and Sweet Potatoes with Choices of Shredded Cheddar Cheese, Caramelized Onions, Sauteed Mushrooms, Broccoli, Green Onions, Sour Cream, Butter, Bacon Bits and Truffle Oil

Gourmet Mac-N-Cheese Station - \$24

- Cooked to Order with Zitti Pasta
Served with Choices of:
Sharp White Cheddar or Bechamel Sauces, Chives, Broccoli Florets, Spinach, Hickory Bacon, Free Range Chicken, Lump Crab Meat, Crumbled Bleu Cheese, Caramelized Onions, Sundried Tomatoes and Jalapenos
- Toasted Bread Crumbs, Parmesan Cheese and Red Pepper Flakes

Bruschetta Station - \$15

- Assortment of Crostini with choice of toppings:
Tomato, Basil and Mozzarella Pearls
Tuna, White Bean, Rosemary and Sun-dried Tomato Relish
Eggplant Caponata
Artichoke Pesto
Olive Tapenade
Roasted Red Pepper Hummus

Dumpling Bar - \$16

(served in woks and bamboo steamers)

- Vegetable Pot-stickers
- Chicken and Vegetable Steamed Dumpling
- Vegetable Fried Rice
- Wonton Chips
- Secret Soy Dipping Sauce and Sweet Chili Sauce

Artisanal Cheese Table - \$16

- An assortment of artisanal hard, semi-hard, soft and fresh regional cheeses adorned with seasonal fruit, dried fruit, compotes, nuts and a variety of crackers and flatbreads.

Tahini & Hummus Station - \$18

Variety of Homemade Tahini & Hummus
Served with Assorted Breads, Crackers and Vegetables
To Include Cavasa, Naan, Kashi, Bagel and Black Bean Chips, Red Bell Peppers, Celery, Cucumbers and Carrots

In addition to the Action Station listed above:

Lobster Tempura with Secret Soy Sauce - \$10 pp

Pan-seared Scallops with Prosciutto in Avocado Oil
Served Over White Cheddar Cauliflower Risotto - \$18 pp

Custom Cooked to Order Cauliflower Pizzas - \$12 pp



Dessert Stations

Minimum of 50 people (price adjustment if less than 50)

Flaming Crepe - \$12 (chef required)

- Chef's "Create-to-order" White Chocolate Amaretto, Hazelnut or Grand Marnier Liqueurs
Crepes Filled with Choices of Fresh Strawberries, Pineapple, Blueberries, Raspberries, Nutella,
Whipped Cream and Nuts

Cheesecake Bar - \$12

- Martini Glasses with a Scoop of New York Style Cheesecake
Toppings include:
Bittersweet Chocolate Sauce, Dulce de Leche, Fresh Raspberries, Blueberries,
Saucy Strawberries, Bittersweet Chocolate Shavings, Oreos, Toasted Almonds and Coconut
Shavings and Whipped Cream

Build-Your-Own-Sundae - \$8

- Chocolate, Strawberry and Vanilla Ice Cream with Carmel, Fudge and Pineapple Toppings, Crushed Oreos,
M&Ms, Nuts, Sprinkles, Whipped Cream and Cherries

Mini Dessert Station - \$6.00 Selection of Four, Includes Daryl's Coconut Coffee

- Dark or White Chocolate-covered Strawberries
- Assorted Cheesecake Bites
- Mini Pecan Pie Tarts
- Mini Coconut Cream Pies
- Fruit Tarts
- Tiramisu Bites
- Chocolate-dipped Cheesecake Pops
- Mexican Wedding Cake Cookies
- Oreo Truffle Cups
- Assorted Chocolate Truffles
- Kahlua Brownies
- Margarita Bars
- Lemon Bar Bites
- Assorted Biscotti
- Mini Key Lime Pie Tarts

Coffee Station

Coffee Station with Regular and Decaf Coffee, and Assorted Hot Teas – \$4.00 pp

