



CATERING MENU



EVENT INFORMATION

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

ALLERGEN NOTICE

SSA Group, LLC offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Texas State Aquarium, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

MINIMUMS & MENUS

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Texas State Aquarium. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

FINAL GUEST COUNT & FOOD GUARANTEES

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at Texas State Aquarium, therefore, liquor, beer, and wine may not be brought into the aquarium from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% of rental base fee is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by Texas State Aquarium: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Texas State Aquarium. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Texas State Aquarium.

RISE & SHINE BREAKFAST

DETAILS:

- Service for up to 1.5 hours
- Requires a minimum order of 25 guests
- Prices are per person

INCLUDES:

- Filtered Water
- Eco-Friendly Compostable Tableware

TRADITIONAL

Seasonal Continental

Assorted Breakfast Pastries, Fresh Seasonal Fruit

Healthy Start Continental

Assorted Breads & Spreads, Fresh Seasonal Fruit, Granola, Yogurt

CHOICE OF:

Applewood-Smoked Bacon -or-
Maple Sage Sausage

15

BUILD YOUR OWN

Complete Buffet Breakfast

24

Assorted Breakfast Pastries, Assorted Cereals & Milk, Roasted Breakfast Potatoes, Scrambled Eggs

19

CHOICE OF:

Applewood-Smoked Bacon -or- Maple Sage Sausage

South Texas Breakfast

19

Refried Beans , Roasted Potatoes   

TACO CHOICE OF:

Chorizo and Egg, Potato and Egg -or- Bacon and Egg on Flour Tortillas

ADD BARBACOA & CARNE GUIADA

8

ADD-ONS

Minimum food quantity order must match the guest guarantee.

Orange Juice -or- Apple Juice	2	Yogurt Parfait	6
Berry Burrata Bite 	6	Breakfast Quiche	6
Assorted Bagels & Cream Cheese Spread 	6	Fresh Seasonal Fruit   	6
Applewood-Smoked Bacon or Maple Sage Sausage 	5	Chicken & Waffles	10
Cheesy Hashbrown Casserole 	5		

Dietary Information:  Vegetarian  Vegan  Gluten-Free  Dairy-Free  Contains Nuts  Contains Sesame  Sustainable Seafood

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Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 23% service charge,

5% admin fee, and current sales tax.

BISTRO LUNCH

BOXED LUNCHES 17

Select up to Two (2) items total from
Salad or Sandwich Offerings

One menu selection per guest. Pre-selected final
food quantities given in advance.

DELI BUFFET 24

Select up to Two (2) items total from
Salad or Sandwich Offerings

One menu selection per guest. Pre-selected final
food quantities given in advance.

DETAILS:

- Drop-off Service
- Requires a minimum of 20 guest

INCLUDES:

- Chef Choice Cookie
- Kettle Chips
- Fruit
- Canned Water

DETAILS:

- Service up to 1 1/2 hour
- Requires a minimum of 20 guest
- Eco-Friendly Compostable Tableware

INCLUDES:

- Chef Choice Cookie
- Kettle Chips
- Filtered Water
- Iced Tea

SALADS

Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Greek Pasta Salad

Fire Roasted Artichoke Hearts, Crumbled Feta, Sun-Dried Tomatoes, Kalamata Olives, Extra Virgin Olive Oil

Power Grain Chopped Salad

Toasted Quinoa, Chopped Egg, Avocado, Roasted Corn, Baby Heirloom Tomato, Kale, Cilantro-Lime Vinaigrette

Tossed Green Salad

Spring Greens, Baby Heirloom Tomato, Shaved Carrot, Sliced Cucumber, Buttermilk Ranch

Southwest Salad

Mixed Greens, Fresh Cilantro, Pepperjack Cheese, Roasted Corn Salsa, Crispy Tortilla Strips, Chipotle Ranch

SANDWICHES

Green Goddess Club

Roasted Turkey, Crispy Bacon, Vine-Ripened Tomato, Mixed Greens, Swiss Cheese, Green Goddess Mayo

Honey Glazed Ham

Black Forest Ham, Dijon Mustard, Bib Lettuce, Vine-Ripened Tomato

Fried Green Tomato

Smoked Cheddar, Red Onion, Tabasco Aioli, Shaved Iceberg

Roast Beef & Provolone Cheese

Stoneground Mustard, Caramelized Onions

Roasted Chicken Salad

Arugula, Tomato, Aromatics

MENU ADD-ONS

Minimum food quantity order must match the guest guarantee.

Assorted Grilled Vegetables	7
Avocado	4
Beef Fajita	12
Grilled Chicken	8
Grilled Shrimp	11
Falafel	7

BISTRO LUNCH ADD-ONS

Minimum food quantity order must match the guest guarantee.

Additional Salad Selection	6
Additional Sandwich Selection	9
Substitute Wrap -or- Gluten-Free Bread	4
Assorted Canned Soda	4

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HOT LUNCH BUFFETS

DETAILS:

- Service for up to 1.5 hours
- Prices are per person

INCLUDES:

- Filtered Water
- Iced Tea
- Eco-Friendly Compostable Tableware

SOUTH TEXAS FAVORITES!

TEXAS BBQ

Minimum of 50 Guests

Sliced Brisket, Smoked Sausage, Coleslaw, Borracho Beans, TX Toast, Pickles, Jalapenos, Sliced Onions, BBQ Sauce

POTATO SALAD  

TEXAS FAJITAS

26

Minimum of 50 Guests

Ancho Rubbed Skirt Steak, Citrus Marinated Chicken, Spanish Rice, Charro Beans, Sautéed Peppers & Onions, Guacamole, Salsa, Sour Cream, Tortillas

GRILLED SHRIMP   

11

CHICKEN QUARTER LEGS  

7

PORK RIBS  

10

ITALIANO

Guests of 24 or Less \$28 · Guests of 25 or More \$26

Served with:

Garlic Bread, Classic Caesar Salad, Baked Penne Pasta, Three Cheese Tortellini

GRILLED CHICKEN BREAST  

ALL AMERICAN

22

Minimum of 25 Guests

Served with:

All Beef Hot Dog, Hamburger, Kettle Chips, Potato Salad, Baked Beans, Sliced Cheese, Classic Condiments

CHILI & CHEESE _____ 4

MEATBALLS _____ 9

GRILLED ZUCCHINI   

CANNOLI _____ 4

STREET TACOS

25

Minimum of 25 Guests

Served with:

Corn Tortillas, Pork Carnitas, Carne Asada, Pollo Asado, Charro Beans, Spanish Rice, Roasted Jalapenos, Fresh Cilantro, Diced Onions, Salsa Verde

QUESO FRESCO _____ 3

AVOCADO  _____ 5

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BREAK TIME

DETAILS:

- Prices are per person

NON-ALCOHOLIC BEVERAGE PACKAGES

Infused Agua Fresca

Cucumber Mint, Pineapple Mango

**TWO HOUR SERVICE
PER PERSON 10**

Coffee & Hot Tea Package

Regular Coffee, Hot Herbal Tea,
Filtered Water

Decaf Coffee Available Upon Request

HALF-DAY 6 FULL DAY 12

Complete Beverage Package

Regular Coffee, Hot Herbal Tea,
Filtered Water, Assorted Canned
Sodas, Unsweetened Iced Tea, Assorted
Creamers

Decaf Coffee Available Upon Request

HALF-DAY 12 FULL DAY 22

Unsweetened Tea & Lemonade

HALF-DAY 6 FULL DAY 12

Assorted Canned Sodas & Canned Water

4 PER CAN, ON CONSUMPTION

SNACKS

Service for up to Two Hours

Assorted Grilled Marinated Vegetables

Pretzel Platter

Mini Soft Pretzels with Assorted Flavors & Dips

14 Popcorn Bar

Classic Butter, Cheddar, Hot Cheeto, Caramel

12 Chips & Dip

Guacamole, Salsa, Queso, Fresh Tortilla Chips

Sweet & Salty

Trail Mix, Assorted Bagged Chips, Cookies, Brownies

8

14

10

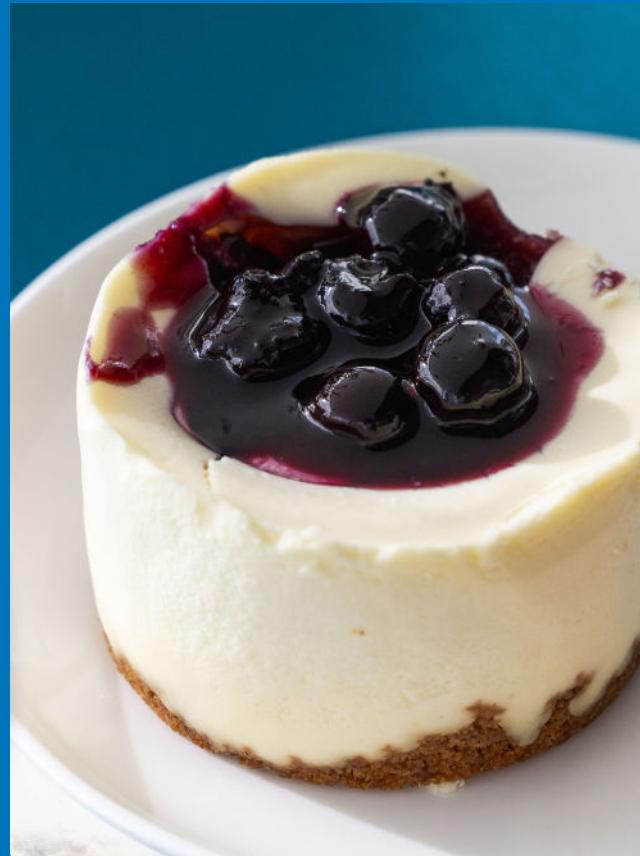
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EVENING MENU



APPETIZER RECEPTION

DETAILS:

- Passed services for up to 1 hour
- 75 Passer Fee Required per 50 Guests
- Minimum Order of (25) Pieces per Item
- Stationed service for up to (1.5) hours
- Food quantities must match guest guarantee
- Served on eco-friendly compostable tableware
- Upgrade to House China, Please inquire

MEAT

	PASSED	STATIONED	VEGETARIAN	PASSED	STATIONED
Argentinian Beef Bite  	7	10	Herbed Goat Cheese Tartlet 	4	9
Roasted Garlic Chimichurri			Pistachio Dust, Seasonal Jams		
Buffalo Chicken Flatbread	4	7	Mexican Street Corn Deviled Egg	6	10
Applewood Smoked Bleu Cheese, Frank's Red Hot			Chipotle Aioli, Cotija, Tajin		
Beef Cilantro Empanada	4	10	Potato Pave	5	10
Chipotle Aioli			Roasted Garlic Confit, Creme Fraiche, Smoked Flaky Salt		
Pork Belly Bite 	6	8	Butternut Squash Burrata Bite	5	9
Pepper Peach Glaze			Pepita Gremolata, Local Wildflower Honey Gastrique		
Chorizo Meatball	6	8	Wild Mushroom Arancini 	6	9
Avocado Mousse			Charred Poblano Romesco, Asiago		
Brisket Donut	9	11			
Brown Sugar Bourbon Glaze					

SEAFOOD

	PASSED	STATIONED
Roasted Corn & Crab Fritter	6	12
Jalapeno Jam		
Smoked Salmon Crostini	6	10
Boursin, Capers, Fresh Dill,		
Blue Corn Tuna Tostada 	7	11
Jalapeno Ponzu, Avocado, Furikake		
Coconut Shrimp	8	12
Mandarin Orange Marmalade		
Rockefeller Oysters	MP	MP
Gulf Oysters, Toasted Panko		

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DINNER STATION

DETAILS:

- Service for up to 2 hours
- Prices are per person
- Requires a minimum of 50 guests

FISH FRY

Served with:

Fried Calamari, Fried Shrimp, Fried Catfish, Hushpuppies, Coleslaw, Waffle Fries, Tarte Sauce, Lemons, Assorted Hot Sauces

COCONUT SHRIMP _____ 9

FRESH GULF CATCH _____ MP

52

ITALIANO

46

Served with:

Caprese Salad, Butternut Squash Ravioli, Chicken Parmesan with Angel Hair, Garlic Bread, Cannoli

LATIN

57

Served with:

Chicken Adobo, Chimichurri Skirt Steak, Beef & Cilantro Empanadas, Esquite, Guacamole, Black Refried Beans, Tortillas

GARDEN & GRILL

41

Served with:

Bibb Mix, Leafy Greens, Petite Wedge, Grilled Chicken, Marinated Steak, Blackened Shrimp, Assorted Seasonal Toppings, House Made Dressings

CARVING STATION MP

Chef attendant fee \$150 per 75 guests.

Chef attendant is required for the Carving Station and optional for the Dinner Stations

Served with:

Prime Rib, Tenderloin, Brisket

WHIPPED POTATOES  

12

GRILLED SEASONAL VEGETABLES   

11

ROASTED RED POTATOES  

12

LATE NIGHT SNACK

12

DETAILS:

- Prices are per person
- Requires a minimum of 50 guests

CHOOSE TWO:

Smashburger

Caramelized Onion, Special Sauce

Fried Green Tomato

Tabasco Aioli, Smoked Cheddar

Fried Chicken

Chipotle Aioli, Pickle Slaw

Popcorn Shrimp Po' Boy

Creole Tartar Sauce

BBQ Pulled Pork

Sweet Baby Ray's, Crispy Onions

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DINNER BUFFETS

DETAILS:

- Service for up to 2 hours
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Filtered Water
- Unsweetened Iced Tea
- Bread & Butter

OPTION ONE

ONE SALAD, TWO ACCOMPANIMENTS, TWO ENTRÉES, TWO DESSERTS

75

OPTION TWO

TWO SALADS, THREE ACCOMPANIMENTS, THREE ENTRÉES, THREE DESSERTS

90

SALADS

Wintergreen Salad

Hearty Greens, Roasted Butternut Squash, Herb Chevre, Dried Cranberries, Toasted Almonds, Cider Vinaigrette

Classic Caesar Salad

Focaccia Croutons, Crisp Romaine, Shaved Parmesan, Creamy Caesar Dressing

Smokehouse Wedge

Classic Iceberg Wedge, Buttermilk Ranch, Smoked Cheddar, Grape Tomato, Crispy Bacon

Chopped Salad

Romaine, Iceberg, English Cucumber, Diced Egg, Heirloom Tomato, Red Onion, Crispy Chickpeas, Creamy Balsamic Vinaigrette

Avocado Salad

Hass Avocado, Grape Tomatoes, Sliced Red Onion, English Cucumber, Cilantro, Citrus Vinaigrette

ENTRÉES

Braised Short Ribs

Caramelized Onion, Red Wine Demi

Petite Sirloin

Tabacco Onions, Ancho Butter, Charred Citrus

Herb Roasted

Chicken

Butternut Squash Puree, Roasted Garlic Confit, Lemon-Thyme Jus

Tequila Braised Pork

Salsa Verde, Pickled Onions, Avocado Crema

Rigatoni Bolognese

Roasted Sweet Peppers, Fresh Mozzarella, Confit Mushrooms

Winter Squash Lasagna

Seasonal Squashes, Baby Spinach, Ricotta, Butternut Squash Puree, Roasted Garlic Cream Sauce

Ginger Glazed Salmon

Local Honey, Tamari, Toasted Sesami, Scallion

ACCOMPANIMENTS

Baked Mac N Cheese

Roasted Red Potatoes

Whipped Potatoes

Seasonal Risotto

Garlic Parmesan
Green Beans

Fried Brussels Sprouts

Grilled Marinated Zucchini

Roasted Root Vegetables

DESSERTS

Assorted Mini Cheesecakes

Tiramisu Parfait

Kahlua Cream, Espresso Lady Fingers, Cacao Nibs

Key Lime Pie

Vanilla Bean Whipped Cream, Key Lime Zest

Flourless Chocolate Torte

Mixed Berry Coulis

Seasonal Bread Pudding

Brown Sugar-Bourbon Anglaise, Salted Carmel

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PLATED DINNER

THREE-COURSE DINNER

ONE SALAD, ONE PRE-SELECTED ENTRÉE, ONE DESSERT

Additional Cost for Alternating Desserts
100

DUO PLATE DINNER 110

One Salad, Duo Entrée, Two Desserts

DETAILS:

- Requires a minimum of 50 guests
- Prices are per person
- House China Rental (Additional Fee Required)

INCLUDES:

- Filtered Water

SALADS

Heirloom Tomato

Burrata

Arugula, Modena Gastrique, Boursin Crostini, Basil Oil

Smokehouse Wedge

Classic Iceberg Wedge, Buttermilk Ranch, Smoked Cheddar, Diced Tomato, Crumbled Bacon

Chopped Salad

Romaine, Iceberg, Charred Pepper, Tomato, Blue Cheese, Balsamic Vinaigrette

Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Wintergreen Salad

Hearty Greens, Roasted Butternut Squash, Herb Chevre, Dried Cranberries, Toasted Almonds, Cider Vinaigrette

ENTRÉES

Beef Filet

Smoked Cheddar Gratin, Fried Bussels Sprouts, Pink Peppercorn Cream

Double Cut

Pork Chop

Crispy Prosciutto, Sweet Potato, Maple Apple Chutney, Fried Sage

Gulf Swordfish

Seasonal Risotto, Citrus Gremolata, Tomato Relish

Butternut

Squash Ravioli

Brown Butter, Sage, Charred Caulilini, Roasted Almonds

DESSERTS

Key Lime Pie

Preserved Lime, Hibiscus

Dulce de Leche Cheesecake

Cajeta, Cinnamon Tuile

Flourless Chocolate Torte

Espresso Whip, Cacao Nibs

Strawberry Shortcake

Buttermilk Biscuit, Poteet Strawberries, Madagascar Vanilla Bean

Pineapple Upside Down Cake

Blood Orange Coulis, Brown Butter, Luxardo Cherry

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BAR SERVICES

SPIRITS INCLUDES:

Bourbon, Rum, Scotch, Tequila, Vodka, Whiskey

DETAILS:

- All Bar Services Include Clear Compostable Cups
- Upgrade to China – Please Inquire

Champagne or Signature Cocktails are available
when pre-arranged for an additional charge

CONSUMPTION BAR

SETTLED POST EVENT BY THE HOST

Requires a minimum spend of \$500
\$150 per bartender up to 2 hours of service
Pricing is per beverage

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

Requires a minimum spend of \$500
\$150 per bartender up to 2 hours of service
Pricing is per beverage & includes sales tax

Domestic Beer	7
Imported Beer	9
Wine	7
Standard Liquor	9
Premium Liquor	11
Canned Water & Sodas	4

Domestic Beer	8
Imported Beer	10
Wine	8
Standard Liquor	10
Premium Liquor	12
Canned Water & Sodas	5

HOSTED BAR

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

All packages are based on 2 hours of service and bartender fees are included.
Prices are per person

Beer & Wine Bar	18	Standard Bar	27	Premium Bar	32
Assorted Domestic & Imported Beers, Standard Red & White Wine, Filtered Water		Assorted Domestic & Imported Beer, Red & White Wine, Standard Spirits, Basic Mixers, Assorted Canned Sodas, Filtered Water		Assorted Domestic & Imported Beer, Red & White Wine, Premium Spirits, Basic Mixers, Assorted Canned Sodas, Filtered Water	
Additional \$3 per Person per Additional Hour of Service		Additional \$5 per Person per Additional Hour Service		Additional \$7 per Person per Additional Hour Service	

BARTENDER FEES

Required for Consumption & Cash Bars – 1 Bartender Per 75 Guests
Pricing Excludes Service Charge & Sales Tax

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