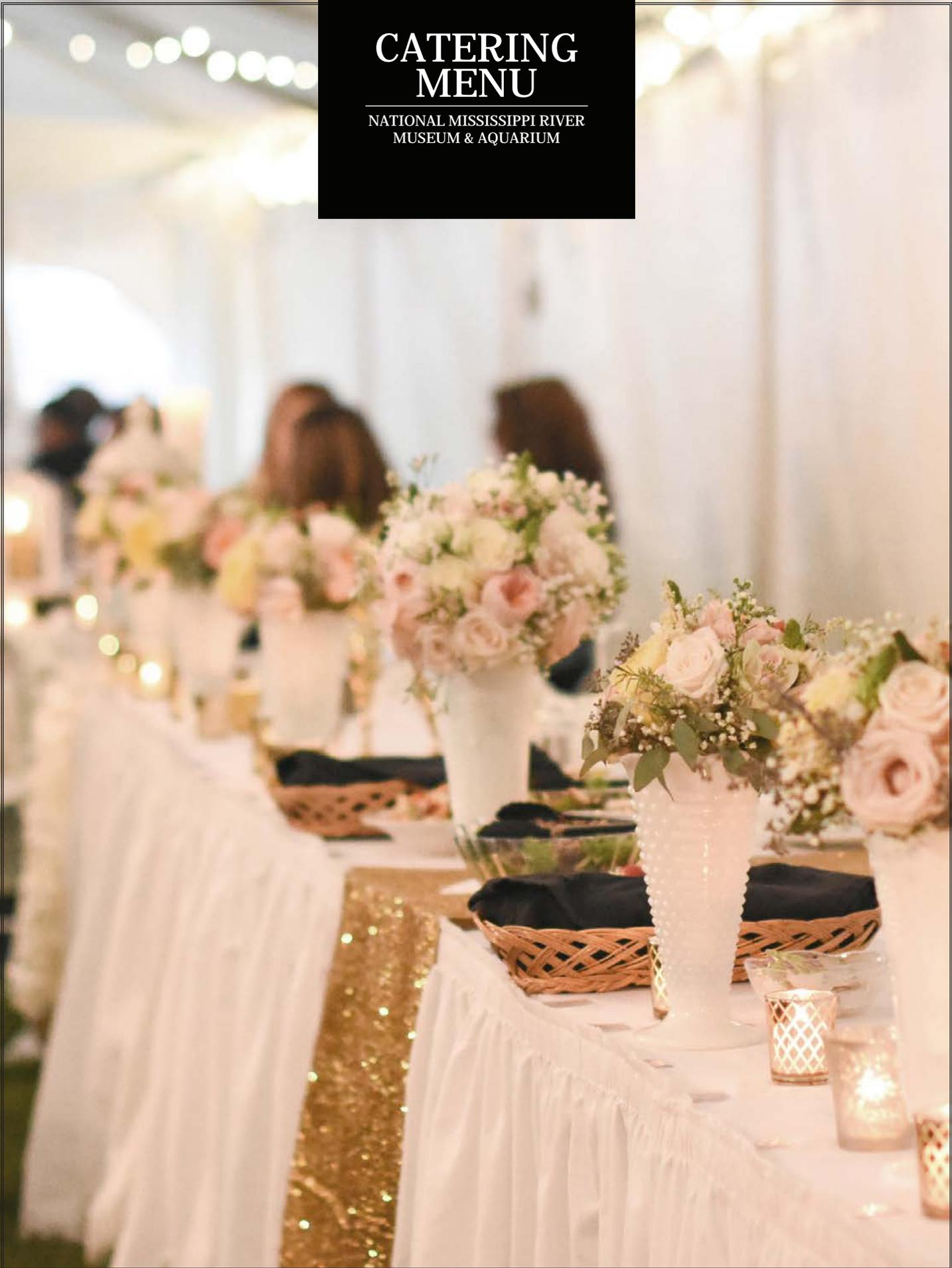


CATERING MENU

NATIONAL MISSISSIPPI RIVER
MUSEUM & AQUARIUM





NATIONAL
MISSISSIPPI RIVER
MUSEUM
& AQUARIUM

MEMORIES are often
made when friends, family, and delicious food get
together. Let our exclusive caterer, J&D Catering,
and banquet team develop the perfect menu for
your event. From cocktail receptions to plated
banquets, we have many delectable selections to
choose from.



HORS D'OEUVRES

per 50 pc.

WARM SELECTIONS

Bacon-wrapped Scallops

Tender sea scallops wrapped in
crispy, smoked bacon
150.00

Barbeque Smokies

Beef cocktail weiners in a
smoky and sweet barbeque sauce
65.00

Falafel

Traditional Israeli Chickpea fritter
served with Tahini sauce
80.00

Spinach & Artichoke Dip

Blend of cheeses, spinach, and
artichoke with toasted baguette
90.00

Sweet Chili Meatballs

Sweet, Asian-inspired beef meatballs
with a mild heat
70.00

Bacon-wrapped Dates

Sweet Medjool dates wrapped in
smoky, crisp bacon
70.00

Braised Beef Sliders

Slow roasted tender beef shredded and
stuffed in a warm Challah bread
125.00

Pork Egg Rolls

Seasoned pork, cabbage, and carrots in
a crispy wrapping
80.00

Spinach & Artichoke Rangoons

Blend of cheeses, spinach, & artichoke
in a delicate wonton shell
65.00

Turkey Croquettes

Turkey and dressing formed into a crispy
ball and served with cranberry reduction
80.00

Bacon Wrapped Pretzels

Pretzel bites wrapped in bacon and served
with a spicy Guinness cheese sauce
80.00

Coconut Shrimp

Sweet coconut breaded shrimp and a
sweet cream dipping sauce
125.00

Southwest Corn Salsa

Fire roasted corn, onions, and peppers
in a rich Queso with blue corn chips
60.00

Stuffed Mushroom Caps

Blend of cheeses and breadcrumbs in white
mushroom caps, 4-cheese or Italian sausage
90.00

White Balsamic Herbed Satay

Hand skewered chicken or pork served
in a bright citrus vinaigrette
95.00

COLD SELECTIONS

Bruschetta

Roma tomato with garlic red onion and
basil served with toasted baguettes
75.00

Cucumber with Dill & Shrimp

Cucumber cups filled with cream cheese
dill spread and fresh shrimp
80.00

Mediterranean Antipasta Skewer

Fire-roasted tomatoes, Kalamata olives,
mozzarella, and marinated artichoke
110.00

Pesto Crostini

Sliced mozzarella and Roma tomato served
with basil pesto and toasted baguette
70.00

Shrimp Display

Fresh, large shrimp served with
spicy cocktail sauce and lemons
110.00

BLT Deviled Eggs

A new twist on an old tradition,
featuring bacon, tomato, and onion
75.00

Deli Pinwheel Assortment

Seasoned cream cheese with assorted
deli meats and cheeses on flour tortilla
70.00

Melon Kabobs with Fruit Dip

Skewered fresh melon with a creamy,
bright dipping sauce
75.00

Seafood Spread

Shrimp and crab with cream cheese,
dill, and lemon served with crackers
75.00

Sweet Pepper Pinwheels

Poblano hummus on flour tortilla filled
with sweet peppers and veggies
70.00

Chips & Dip

Fresh cooked kettle chips with house
made French onion dip
60.00

Fruit Salsa & Cinnamon Chips

Sweet, seasonal fruit served with
cinnamon tortilla chips
70.00

Peppered Beef Crostini

Savory seasoned beef with olive
tapenade and microgreens on baguette
110.00

Seven Layer Dip

Sour cream, salsa, cheese and veggies
served with tortilla chips
60.00

Roasted Poblano Hummus

Smoky roasted peppers in creamy
hummus served with pita chips
60.00



TRADITIONAL DISPLAYS

**Small serves 15-20 guests Medium serves 25-35 guests
Large Serves 40-50 guests**

Fresh Seasonal Fruit

A selection of sliced or whole raw seasonal fruit
Sm 45.00 Med 65.00 Lg 95.00

Fresh Vegetable Crudit 

Assorted sliced or whole raw vegetables with creamy dill dip
Sm 45.00 Med 65.00 Lg 95.00

Cheeses with Crackers

Assorted American and gourmet cheeses with crackers
Sm 55.00 Med 80.00 Lg 110.00

Antipasto

A selection of hard salami, fresh Mozzarella, Calamata olives, artichokes and tomato
Sm 55.00 Med 80.00 Lg 105.00

Silver Dollar Sandwiches

Assorted gourmet meats and cheeses served on fresh cocktail rolls
*Only available in 50-piece display
110.00

PLATED ENTRÉE SELECTIONS

25 GUEST MINIMUM*

POULTRY

Chicken Cordon Bleu

Hand-breaded chicken breast stuffed with ham and Swiss cheese,
topped with a Monterrey cream sauce
25.00 per person

Chicken Florentine

Tender, boneless chicken breast stuffed with savory spinach
and mushrooms topped with our Marsala cream sauce
25.00 per person

PORK

Windsor Chop

Twelve-ounce smoked Iowa chop drizzled with peach bourbon glaze
27.00 per person

Herb-crusted Pork Tenderloin

Moist pork tenderloin wrapped in herbed breading and roasted,
topped with pumpkin seed pesto
27.00 per person

Honey-marinated Iowa Prime Pork

Sweet and savory pork served with wild mushroom rice pilaf
27.00 per person

BEEF

Filet Mignon

Oven-roasted petite fillet with herbed Boursin cheese and roasted garlic
32.00 per person

Steak Diane

Fillet of beef tenderloin topped with creamy cognac and mushroom sauce
32.00 per person

SEAFOOD

Salmon Fillet

Fresh grilled salmon with orange balsamic glaze and warm edamame salad
27.00 per person

Iowa Barramundi Fillet*

Fresh pan-seared Barramundi served with roasted pineapple, corn, and bean salsa
29.00 per person

Add Shrimp Scampi (four piece) to any Entrée Selection

7.00 per person

***All entrées served with salad, chef's choice vegetables,
starch, & dinner rolls***

**For less than 25 guests, a per person surcharge will be applied. 10.00 per person*

BUFFET SELECTIONS

35 GUEST MINIMUM*

One Entrée Buffet

Includes one entree selection, two salads, and two side dishes.
17.00 per person

Two Entrée Buffet

Includes two entree selections, two salads, and two side dishes.
19.00 per person

Three Entrée Buffet

Includes three entree selections, two salads, and two side dishes.
21.00 per person

All buffet options include water, coffee, & dinner rolls.

ENTRÉES

PASTA

Mediterranean Pasta with Chicken

Bow-tie pasta tossed with flavorful garlic chicken, seasonal vegetables, roasted red peppers, black olives, and Greek seasoning

Lasagna

Choice of beef or vegetable marinara, layered with a four cheese blend and pasta

Cheddar Chipotle Pulled Pork Mac & Cheese

Traditional, home style cheddar cheese and macaroni topped with chipotle peppers and smoky pulled pork.

POULTRY

Chicken with Garlic Wine Sauce

Braised chicken breast in a light herb and garlic white wine sauce

Parmesan Peppercorn Chicken Breast

Juicy chicken breast covered in a Parmesan cream sauce w/ cracked black pepper

Chicken Marsala

Flavorful Marsala wine and mushroom cream sauce over tender chicken

Chicken Monterey

Boneless chicken breast smothered in Monterey jack cheese and bacon

Orange Balsamic Chicken

Juicy boneless chicken breast in a light, tangy glaze

PORK

Baked Ham with Pineapple Glaze

Traditional ham with sweet brown sugar and fresh pineapple

Roast Pork with Gravy

Slices of herbed pork roast in a savory pork gravy

BEEF

Roast Beef with Gravy

A homestyle favorite - juicy, tender sliced beef in a rich gravy

Red Wine Braised Pot Roast

Tender beef braised in red wine and hearty vegetables

Mushroom Braised Beef

Tender beef braised in a marsala mushroom sauce

**For less than 35 guests, a per person surcharge will be applied. 3.00 per person*

SALADS

Tossed Caesar

Classic romaine with tangy dressing, parmesan, and croutons

Kale & Wild Rice

A hearty salad packed with super foods and topped with bacon

Fall Salad

Mixed greens with walnuts, cranberries, apple, and tangy cider vinaigrette

Spring Salad

Mixed greens with strawberries, Mandarin oranges and poppy seed dressing

Fresh Fruit

Hand-selected for the best of the season

Caprese

A fresh favorite - mozzarella, tomato, and basil drizzled in balsamic vinegar

Broccoli-Bacon

Crunchy broccoli in a creamy dressing with bacon, raisins, and sunflower seeds

Marinated Vegetable

Assorted seasonal vegetables marinated in a light Italian dressing

Apple Waldorf

Crunchy apple, walnuts, celery, and grapes in a light yogurt-lime dressing

Asian Edamame

Long grain wild rice with toasted almonds, cranberries, edamame, and carrots tossed in an Asian sesame dressing

SIDES

Parsley-buttered Red Potatoes

Baby red potatoes in a rich, savory herbed butter

Garlic Red Mashed Potatoes

Blissfully creamy mashed red potatoes fragrant with garlic

Green Bean Amandine

Green beans tossed in a butter sauce with almonds, bacon, onions, and mushrooms

Super Sweet Corn

An Iowa favorite - Peaches & Cream sweet corn, fresh off the cob

Roasted Seasonal Vegetables

Assorted seasonal vegetables roasted in light olive oil and herbs

Mac & Cheese

Traditional, home style cheddar cheese with macaroni

Bacon Buttermilk Mashed Potatoes

Hearty, homestyle potatoes with creamy buttermilk, cheddar cheese and bacon

Honey Chipotle Sweet Potato Mash

Delightfully sweet with a hint of spices

Creamy Brussels Sprouts

Tender brussel sprouts in a rich blend of cheeses and herbed buttermilk with a hint of bacon

Wild Rice Pilaf

A healthful side flavored with aromatic vegetables and a hint of garlic

Scalloped Corn Bake

A rich cornbread casserole

Glazed Baby Carrots

Baby carrots steamed for extra sweetness and tossed in brown sugar and honey glaze

CARVING STATIONS

Substitute a carving station for one of your entrée choices with the following:

Roasted Turkey Breast

+6.00 per person

Pit Ham

+6.00 per person

Herb Crusted Pork Tenderloin

+ 6.00 per person

Roasted Prime Rib of Beef

+14.00 per person

Tenderloin of Beef

+18.00 per person

DESSERTS

Warm Fruit Crisp

Flavorful fruit nestled in crunchy oatmeal and brown sugar streusel served with vanilla ice cream
apple, blueberry, cherry, or peach
3.75 per person

Homestyle Pies

Rich filling, fresh fruit, and tender crust bring a taste of home to your event
Apple, Blueberry, Cherry, Rhubarb (seasonal), Peach, Pumpkin, Pecan
Banana Cream, Coconut Cream, Peanut Butter, Chocolate Cream, or Lemon Meringue
3.50 per person

New York Cheesecake

Smooth and creamy filling in a traditional graham crust
served with assorted toppings
4.50 per person

Fresh Baked Cookies

Tender and chewy in a crowd-pleasing selection of flavors
Available in Petite or Full-size cookies
Petite: 9.00/dozen Full-size: 12.00/dozen

Chocolate Chip	Reese's Pieces
M&Ms	Oatmeal Cranberry Walnut
Reese's Peanut Butter Cup	Oatmeal Raisin
Monster	White Chunk Macadamia Nut
Frosted Sugar	Snickerdoodle
Caramel Apple	Turtle

Petite Selections

Miniature desserts perfect for a diverse offering
18.00/dozen Minimum 3 dozen per flavor

Dark Chocolate Brownie	Peanut Butter Brownie
Chocolate Mint Brownie	Apple Tartlet
Cherry Tartlet	Blueberry Tartlet
Raspberry Tartlet	Cherry Cheese
Raspberry Cheese	Lemon
Pumpkin	Banana
Oreo Brownie	Seven Layer Bar

Cake Truffles

Wedding White, Triple Chocolate, Strawberry,
Butter Pecan, Lemon, Chocolate-covered Cherry, Carrot,
Smores hand dipped in chocolate
15.00/dozen Minimum 3 dozen per flavor

CUPCAKES & CAKES

Specialty Cupcakes

The classic favorite goes to the next level with gourmet flavors

30.00/dozen

Specialty Cakes

Gourmet combinations in classic layer or sheet cakes

4.00 per person

FLAVORS

Wedding Cake White

Moist white cake frosted with buttercream and finished with a dusting of decorative sugar

Double Chocolate Fudge

Decadent chocolate cake filled with chocolate ganache, topped with fluffy, whipped fudge frosting and a ganache drizzle

Red Velvet

Luscious deep red cake topped with our signature cream cheese frosting

Raspberry Filling

Choice of white or chocolate cake filled with raspberry puree and topped with buttercream frosting

Carrot

The classic, super moist cake dappled with carrots, raisins, and pecans topped with our signature cream cheese frosting

Pumpkin

Moist, spiced pumpkin cake topped with our signature cream cheese frosting and dusted with cinnamon

Strawberry

A light, strawberry cake filled with strawberry preserves and topped with vanilla buttercream

Turtle

Rich chocolate cake topped with a creamy caramel frosting and pecans then drizzled with chocolate ganache

Cookies & Cream

Vanilla cake swirled with Oreo topped with rich buttercream frosting and miniature Oreo garnish

Chocolate Peanut Butter Cup

Rich chocolate cake filled with peanut butter ganache topped with whipped peanut butter frosting and a Reese's cup

Lovin' Lemon

Bright lemon cake filled with a decadent lemon curd, topped with vanilla frosting and finished with lemon candy

Bananas Foster

Moist banana cake filled with a creamy caramel mousse topped with our signature cream cheese frosting and finished with a drizzle of caramel and a banana chip

Elvis

Moist banana cake topped with rich peanut butter frosting finished with a chocolate drizzle and banana chip

Chocolate Covered Cherry

Our signature cherry cake filled with decadent chocolate ganache topped with cherry buttercream

*Additional flavors are available,
please inquire*

BARS ON CONSUMPTION

HOST-SPONSORED AND CASH BAR

Non-Alcoholic

Soft Drinks *1.50*

Unlimited Soda *225.00*

Bottled Beer

Domestic *3.50*

Imported & Premium *4.50*

Keg Beer

Domestic *250/tapped keg*

Imported & Premium *325/tapped keg*

Wine

House *25.00/bottle hosted*

5.00/glass cash

Liquor

Deluxe *5.00/drink*

Premium *6.00/drink*

ADDITIONAL OPTIONS

Drink Tickets

Each ticket charged as host-sponsored,
based on consumption

Signature Cocktails

Specialty Requests

Based on availability

BARTENDING

Our standard pour amount is 1.25 ounces of liquor,
6 ounces of wine, & 12 ounces of beer. Drinks requiring two
shots or double pours will be assessed as two drinks. All bars
are assessed a fee per bartender requested or required.

50.00 per bartender

Recommended number of bartenders

1 to 70 guests : 1 bartender

71 to 150 guests : 2 bartenders

151 to 249 guests : 3 bartenders

250 to 349 guests : 4 bartenders

BAR BRANDS

Domestic Beer

Bud Light

Coors Light

Miller Lite

Michelob Ultra

Imported & Premium Beer

Samuel Adams

Corona

Good Old Potosi

Deluxe Liquor

Absolut Vodka

Jose Cuervo Gold

Dewars

Hennessy V.S.

Bacardi Silver

Jack Daniels/Jim Beam

Premium Liquor

Grey Goose Vodka

Tanqueray Gin

Makers Mark

Johnny Walker Red Label

Crown Royal

STANDARD POLICIES & GUIDELINES

All reservations and agreements for event space rental use at the National Mississippi River Museum & Aquarium are subject to the following terms and conditions:

Deposits & Payment

Deposits are required to secure your event date. The deposit will be credited to your final invoice. Should you find it necessary to cancel within thirty (30) days of the event date your deposit will be forfeited. The remaining balance, including incidental charges (i.e. host bar, gratuity, etc.) will be invoiced and are due within ten (10) days of receipt.

Guarantee

A guarantee of the number of guests attending your event is due fourteen (14) days prior to the event date. The guaranteed number is not subject to reduction. If no guarantee is received, the contracted number of guests will be considered the guarantee. In the event that your number increases, you will be invoiced for the increased count.

Menu Selection

Menu selections are due thirty (30) days prior to the event date or at the time of booking, whichever is less. While we will make every effort to facilitate changes, last minute alterations to the menu may not be possible.

Cancellation

Should you find it necessary to cancel within thirty (30) days prior to the event date, your deposit will be forfeited or applied to an alternate date.

Food & Beverage Service

The Museum & Aquarium will adhere to all federal, state, and local laws with regards to food and beverage. The Museum & Aquarium will neither serve alcoholic beverages to anyone under the legal drinking age, nor to any person considered intoxicated.

No alcoholic beverages or food may be brought in from outside sources unless otherwise approved.

The Museum & Aquarium prohibits the removal of provided catered food from the site, during or after the event.

The Museum & Aquarium is a smoke-free campus.

Service Charge & Tax

All food and beverage is subject to an 18% service charge. No sales tax is applied as the Museum & Aquarium is a 501(c)(3) tax-exempt non-profit organization.

Event Setup

The Museum & Aquarium provides for setup, breakdown, and cleaning services for a nominal fee illustrated in the rental agreement. In the event the Museum & Aquarium must undertake extraordinary setup, breakdown, or cleaning efforts for an event, the group will be invoiced for the reasonable expenses of such efforts. The group will also be invoiced for the cost of repairing or replacing items damaged or destroyed in connection to the event to the extent such damage or destruction is caused by the group or its guests.



NATIONAL
MISSISSIPPI RIVER MUSEUM
& AQUARIUM

IN ASSOCIATION WITH THE SMITHSONIAN INSTITUTION

*We are delighted to make your day perfect
in any way. For questions and additional
information, please contact:*

Teri Witt, Banquet Coordinator.

563-557-9545 ext. 209

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Macy Marie Photography