KENNEDY SPACE CENTER VISITOR COMPLEX

CATERING MENUS

2018



COMPLETE BREAKFAST BUFFET

Locally and Seasonally Inspired Fruit
Assorted Muffins and Croissants
Chilled Hard-Boiled Eggs
Cage-Free Scrambled Eggs
Turkey Sausage and Applewood Bacon
Roasted Breakfast Potatoes
Served with Freshly Brewed Coffee,
Assorted Hot Teas and Juices

STANDARD BREAKFAST BUFFET

Locally and Seasonally Inspired Fruit
Assorted Muffins and Croissants
Cage-Free Scrambled Eggs and Chives
Applewood Bacon
Skillet Potatoes with Onions
Served with Freshly Brewed Coffee,
Assorted Hot Teas and Juices
\$19++ per person

SIGNATURE CONTINENTAL

\$22++ per person

Locally and Seasonally Inspired Fruit
Assortment of Cold Cereals with Milk
Yogurts and Breakfast Bars
Breakfast Pastries
Served with Freshly Brewed Coffee,
Assorted Hot Teas and Juices
\$16++ per person

CLASSIC CONTINENTAL

Local and Seasonally Inspired Fruit
Assorted Breakfast Pastries
Served with Freshly Brewed Coffee,
Assorted Hot Teas and Juices
\$13++ per person





BUFFET ENHANCEMENTS

OMELET STATION

\$9++ per person

Cage-Free Eggs, Eggbeaters and Egg Whites

<u>Choice of:</u> Tomatoes, Onions, Mushrooms,

Shredded Cheese, Salsa and Tomatilla Sauces

Assortment of Yogurts and Breakfast Bars

*Made to Order - Chef Attendant Required \$100, plus tax

\$6++ per person

Stuffed Croissants

Choice of: Egg, Spinach and Feta, Chocolate and Raspberry, Leek and Parmesan, Tomato and Olive

Layered Yogurt, Fresh Fruit and House-made Granola

ADDITIONAL ENHANCEMENTS

Individual Fruit & Yogurt Parfaits

\$5++ per person

Southern Biscuits and Gravy

Warm Biscuits with Sausage Gravy

\$3++ per person

Southern Style White Corn Grits

Served with Butter and Shredded Aged Cheddar

\$2++ per person

Hot Cereals

Accompanied by Dried Cranberries, Walnuts and Natural Brown Sugar. Served with Assorted Milks and Sweeteners.

\$2++ per person

BUILD-YOUR-OWN PARFAIT STATION

Vanilla Yogurt

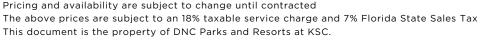
Assortment of Seasonal Berries

House-made Granola

Toasted Almonds and Coconut

Assorted Dried Fruits

\$7++ per person







THE SPREAD

Traditional Olive Tapenade Hummus and Baba Ganoush Garlic and Herb Cheese Spread

Chocolate Mocha Hazelnut Spread

Gluten Free Crackers, Lavash,

French Baguette and Pita Triangles

\$13++ per person

THE COOKIE JAR

Choose a Variety of the Following:

Chocolate Chip

Oatmeal Raisin

Carnival

Sugar

\$9++ per dozen

SNACK TIME!

Smart Cheddar Popcorn

Terra Chips®

Classic Cracker Jacks

White & Dark Yogurt Covered Mini Pretzels

\$10++ per person

BARS BREAK

Choose a Variety of the Following:

Rocky Road, Key Lime Cheesecake Bars

Meyer Lemon, Blondies and Brownies

\$8++ per person





ITEMS BELOW	ARE PRICE	D PER GUEST
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Sliced Seasonal Fruit \$8++

Whole Market Fruit \$2++

Assorted Candy Bars \$4++

Energy, Health and Power Bars \$3++

Traditional Hummus with Pita Chips \$7++

Fresh Salsa with Tortilla Chips \$6++

ITEMS BELOW ARE PRICED PER DOZEN

Assorted Mini Muffins \$26++

Jumbo Cinnamon Rolls **\$24++**

Macadamia Nut Blondies **\$22++**

Freshly Baked Croissants \$20++

Double Fudge Caramel Brownies \$16++

BEVERAGE STATION

Freshly Brewed Coffee, Hot and Iced Tea, Bottled Water and Assorted Pepsi Products

\$6++ per person

AL A CARTE BEVERAGES

Freshly Brewed Coffee and Assorted Hot Teas \$40 ++ per gallon

Brewed Unsweetened Iced Tea \$26 ++ per gallon

Assorted Pepsi Products \$3 ++ per person

Pure Life Bottled Water \$3 ++ per person





GOURMET

Smoked Salmon, Spinach with Boursin Spread on Russian Rye

\$18++ per person

Bistro Salad- Sliced Sirloin, Sunflower Seeds,
Cranberries, Tomatoes and Horseradish Dressing
\$18++ per person

CLASSIC SALADS

Caesar- Romaine Lettuce, Shredded Parmesan Crisp with Creamy Caesar Dressing

\$14++ per person

Greek- Romaine Lettuce, Tomatoes, European Cucumbers, Black Olives, Feta Cheese with Balsamic Vinaigrette

\$14++ per person

Add Chicken to either salad for \$3++

DELI SANDWICHES

Roasted Turkey Breast, Cheddar with Spicy Mustard on Whole Grain Bread

\$16++ per person

Shaved Beef, Grilled Onion Confit with Chive Boursin Spread on Brioche Bun

\$16++ per person

Ham and Swiss with Whole Grain Mustard on Hawaiian Roll

\$16++ per person

Grilled Vegetables with Havarti Light Curry

Mayonnaise

\$16++ per person

*All Lunches Served with Chips, Fresh Fruit, Cookie and a Drink





DELI BOARD

Tuna Salad

Marinated Cucumber, Tomato Salad

Potato Salad

Fresh Fruit Salad

Deli Meats- Oven Roasted Turkey, Ham, Pastrami, Roasted Beef and Salami

American, Swiss and Cheddar Cheeses

Lettuce, Tomatoes, Pickled Sliced Red Onions, Pickles, Country Olives, Pepperoncini

Kettle Chips

Mayonnaise, Whole Grain Mustard and Horseradish Sauce

Deli Bead, Rolls and Pita

Chocolate Chip, Oatmeal and Sugar Cookies

Assorted Sodas, Water and Iced Tea

\$23++ per person

ITALIAN FEAST

Caesar Salad- Romaine Lettuce, Shredded Parmesan and Croutons with Creamy Caesar Dressing

Caprese Salad- Marinated Mozzarella and Tomato Salad

Penne Pasta with Garden Vegetables, Oven Roasted Tomatoes **OR** Cheese Ravioli

Marinara with Meatballs <u>OR</u> Italian Sausage with Peppers and Onions

Chicken Piccata <u>OR</u> Chicken Breast with a Lemon Caper Sauce

Ratatouille

Garlic Breadsticks

Cannoli's, Tiramisu and Sliced Fruit

Assorted Sodas, Water and Iced Tea

\$24++ per person





BACKYARD BBQ

Garden Salad

Sweet Potato Salad

Fresh Fruit Salad

BBQ Pulled Pork Sliders

Pulled Chicken Sliders

Kettle Chips

Mayonnaise, Whole Grain Mustard and

Horseradish Sauce

Assorted Fresh Baked Cookies

Novelty Ice Creams

Assorted Sodas, Water and Iced Tea

\$25++ per person

SEASONAL SELECTION

Please Ask Your Event Representative for the Seasonal Menu.

\$24++ per person





COLD HORS D'OEUVRES

\$100 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Brie Cheese Wedge with Strawberry on Pumpernickel Bread
- Smoked Turkey with Mango

\$150 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Whipped Moody Bleu Cheese with Boursin Lingonberry Jam on Endive
- Chicken A L'Orange on Brioche Toast
- Chicken Caprese on Ciabatta
- Champagne Watermelon Spoon
- Asparagus Shallots on Boursin Baguette
- Beet Chutney, Goat Cheese on Rye Crostini

\$200 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Shrimp Mango Spoon
- Seared Ahi, Wakame Salad with Hoisin on a Wonton Crisp
- Crab with Pickled Ginger on Cucumber
- Jerk Shrimp with Pineapple Chutney on Cuban Toast

Additional fees will incur for passed hors d'oeuvres. Please request availability from your event representative.





HOT HORS D'OEUVRES

\$100 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Vegetable Spring Rolls with Duck Sauce
- Spanakopita with Tzatziki Sauce
- Chicken Satay with Chili Sauce
- Beef Satay with Sweet Teriyaki Glaze
- Vinoy Spinach and Feta Beggars Purse

\$150 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Chorizo Stuffed Mushroom
- Boursin Stuffed Artichoke Heart
- Steamed Pork Pot Stickers
- Caribbean Jerk Chicken Satay
- Bacon Wrapped Date with Almonds
- Teriyaki Grilled Chicken Wings

\$200 FOR 25 PIECES, PER SELECTION

Please make your selection from the following

- Tempura Shrimp with Ponzu Sauce
- Mini Crab Cake with Old Bay Aioli
- Mini Beef Wellington
- Scallop Wrapped in Bacon
- Spiced Lamb Lollipop, Sundried Tomato with Truffle Oil
- Mini Chicken Cordon Bleu

Additional fees will incur for passed hors d'oeuvres. Please request availability from your event representative.





ANTIPASTO DISPLAY

A Fine Selection of Italian Meats, Cheeses and Roasted & Grilled Vegetables Served with Focaccia and Ciabatta Bread

\$17++ per person

ARTISAN CHEESE DISPLAY

International Cheeses from the Most Exclusive Dairies Around the World.

Served with Dried and Fresh Fruits, Water Crackers and Home-Baked Breads.

\$10++ per person

FRESH FRUIT DISPLAY

Sliced Seasonal and Tropical Fruit

Served with Honey Spiked Yogurt Dressing and Minted Strawberry Coulis

\$8++ per person

CLASSIC CRUDITÉ DISPLAY

Seasonal Vegetables

Served with French Onion, Tomato Boursin, Hummus and Ranch

\$7++ per person

DESSERT DISPLAY

Chocolate and Vanilla Bean Mousse Shooters, Mini Fruit Tarts, Mini Petit Fours, Cannoli, Cream Puffs and Fresh Fruit Served with Regular and Decaffeinated Coffee and Assorted Hot Teas

\$18++ per person





MAC N' CHEESE

Lobster: Succulent Lobster Meat in a Fontina Cheese Sauce with Gemelli Pasta and Asparagus Tips

Mushroom: Gourmet Mix of Mushrooms in a Madeira Boursin Sauce with Penne Pasta

Bacon: Natural Smoked Bacon, English Peas and Roasted Red Peppers with Gorgonzola Cream Sauce and Cavatappi

*Tossed to Order - Chef Attendant Required \$100, plus tax

\$25 ++ per guest

RISOTTO

Seasonal Squash Risotto: Crispy Squash, Parmesan and Mascarpone Cheese and Chili Oil

Wild Mushroom Risotto: Sauteed Mushrooms, Shallots, Pancetta, White Wine and Pecorino Cheese

Saffron Shrimp Risotto: Gulf Shrimp, Green Peas, Sun Dried Tomato and Fresh Garlic

*Made to Order - Chef Attendant Required \$100, plus tax

\$24 ++ per guest

CREATE YOUR OWN SEAFOOD BAR

Artfully Displayed Guest Selection of:

Poached and Chilled Stone Crab (in season)

Poached & Chilled Key West Shrimp

Alaskan King Crab Legs

Shucked Oysters on the Half Shell

Served with Cocktail Sauce, Calypso Sauce, Lemon Wedges and Tabasco

Market Price

CREATE YOUR OWN TACO

Tortillas accompanied by Black Bean and Rice, Southwestern Shredded Cabbage Slaw, Queso, Pico de Gallo, Guacamole, Cilantro Crema, Sour Cream and Key Limes.

Choice of Two From the Following:

Roasted Pork

Cilantro Lime Mahi Mahi

Achiote Pulled Chicken

Churrasco Marinated Beef

Garlic - Sazon Vegetables

\$22 ++ per guest





SEASONED BEEF TENDERLOIN

Traditional Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing

Chive Mashed Potatoes

House Made Pickled Vegetables, Herbed Aioli and Horseradish Cream

Fresh Bread Rolls

Serves 25 guests

\$800 ++

ROASTED PORK TENDERLOIN

Aged White Cheddar Grits

Jicama and Pablano Slaw

Sweet Onion Compote and Skillet Roasted Apple

Pretzel Rolls

Serves 25 guests

\$625 ++

SALT CRUSTED SIRLOIN BEEF

Slow Cooked to Perfection

Mixed Winter Greens with Seasonal Toppings and White Balsamic Vinaigrette

Roasted Marbled Potatoes

House Made Pickled Vegetables, Candied Jalapenos, Horseradish Cream, Whole Grain and Dijon Mustard

Fresh Bread Rolls

Serves 25 guests

\$500 ++

CEDAR PLANKED SUSTAINABLE SALMON

Jicama and Fennel Slaw

Multigrain Quinoa Pilaf

Chevril Remoulade and Ligonberry Mostarda

Serves 25 guests

\$500 ++

Carved to Order - Chef Attendant Required \$100, plus tax
*Please Contact your Event Representative for Protein Only Pricing





BUILD YOUR OWN BUFFET— \$50 ++ PER GUEST

Choice of One Salad, Two Proteins, Two Starches, One Vegetable and Three Desserts Served with Water, Assorted Pepsi Products and Freshly Brewed Coffee

SALADS

Traditional Garden Salad

Classic Caesar Salad

STARCHES

Herb Roasted Potatoes

Red Skin Mashed Potatoes

Rice Pilaf

Ravioli with Marinara

VEGETABLES

Green Beans with Roasted Garlic

Broccoli, Cauliflower and Carrots

Roasted Brussel Sprout with Applewood Bacon

Ratatouille

PROTEINS

Beef Sirloin with Ginger-Shiitake Demi Sauce

Grilled Skirt Steak with Chimichurri Sauce

Braised Brisket with Stout Demi

Chicken Marsala

Pesto Chicken with Roasted Tomato Provencale

Grilled Chicken with Natural Jus

Blackened Shrimp and Garden Vegetables with Penne

Seasonal Sustainable Fish with Herb Butter

Seasonal Squash with Kale and Marinara

DESSERTS

Key Lime Pie with Oreo Crust

Citrus Marmalade Cake

Fresh Fruit Shooters

Chocolate Cake

Red Velvet Cupcakes





Choice of Salad, Entree and Dessert Served with Water, Assorted Pepsi Products and Freshly Brewed Coffee

ENTRÉE

Petite Filet Mignon & Herb Roasted Shrimp

served with

Roasted Leek Dauphinoise Potato

Hericot Vert and Baby Rainbow Carrots

With Cabernet Glaze

\$115 ++ per guest

Seasonal Sustainable Fish served with

Heirloom Tomatoes, Red Quinoa and Rice Pilaf Spiced Brocconlini

\$85 ++ per guest

Pesto Infused Chicken Breast served with

Mascarpone, Sun-Dried Tomato Puree,

Brocconlini Agoli e Olio, Mushrooms, Artichokes

with Port Wine Demi Glaze

\$78 ++ per guest

Petite Filet Mignon served with

Black Truffle Spiked Potato Puree

Seasonal Vegetables

\$105 ++ per guest

Pecan Crusted Salmon served with

Horseradish Mashed Potatoes, Long Stem Artichokes,

Asparagus and Roasted Tomatoes with Honey

Dijon Glaze

\$80 ++ per guest

Frenched Chicken Breast served with

Roasted Potatoes, Red Peppers and Roasted Garlic

Green Beans with a Natural Jus

\$75 ++ per guest





Choice of Salad, Entree and Dessert Served with Water, Assorted Pepsi Products and Freshly Brewed Coffee

SALADS

Mixed Baby Greens Salad

Endive, Mache, Dried Cranberries,
Golden Dried Cranberries, Crumbled Bleu Cheese
and Candied Walnuts.
Served with a Port Wine Vinaigrette

Arugula and Baby Spinach Salad

Pickled Fennel, Baby Pears, Grape Tomatoes and Pistachios Served with a Honey Vinaigrette

BLT Salad

Applewood Smoked Bacon, Iceberg Lettuce Wedge and Grape Tomatoes.

Served with Buttermilk Ranch

Roasted Beets on Spicy Winter Greens

Wild Mushrooms and Herbed Chevre Goat Cheese

DESSERTS

Milk Chocolate Passion Fruit Dome

Caramelized Macadamia Nut Glaze with Cointreau Sauce

French Trio

Classic Opera Cake, Citron Meringue Tart and Key Lime Panna Cotta

Café Latte Cheesecake

Salted Chocolate Crumble, Caramel Drizzle and Chocolate Chantilly

Florida Trio

Chocolate Crunchy Bar, Passion Fruit Mango Cheesecake and Coconut Lime Shooter





PREMIUM BARS INCLUDE:

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Chivas Regal Scotch, Glenlevit Scotch, Seagram's V.O. Blended Whiskey, Crown Royal, Jack Daniels, Maker's Mark Bourbon, Jameson Irish Whiskey, Patron Tequila, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Grand Marnier

House Wine- Canyon Road Chardonnay, Pinot Grigio, Cabernet and Merlot **Beer Selection-** Budweiser, Bud Light, Yeungling Lager, Heineken, Corona

STANDARD BARS INCLUDE:

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Johnny Walker Red Label, Seagram's 7 Blend, Jack Daniel's, Jim Beam, Jameson Irish Whiskey, Jose Cuervo Gold Tequila, Brandy, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Grand Marnier

House Wine- Canyon Road Chardonnay, Pinot Grigio, Cabernet and Merlot **Beer Selection-** Budweiser, Bud Light, Yeungling Lager, Heineken, Corona

Kennedy Space Center Visitor Complex strictly adheres to all federal, state and local laws with regard to liquor service. We reserve the right to refuse service to minors, disgruntled or intoxicated guests. In the event that bar service is suspended no refunds will be issued.

- Per Delaware North alcohol policy, the bar will stop service 30 minutes prior to the conclusion of the event.





HOSTED PREMIUM BAR

Two Hour: \$23 ++ Per Guest
Three Hour: \$27 ++ Per Guest

HOSTED STANDARD BAR

Two Hour: \$20 ++ Per Guest
Three Hour: \$24 ++ Per Guest

HOSTED BEER & WINE

Two Hour: \$16 ++ Per Guest
Three Hour: \$20 ++ Per Guest

CASH BAR/CONSUMPTION BAR

Cocktails: \$8 ++ Per Guest

House Wine: \$7 ++ Per Guest

Domestic Beer: \$6 ++ Per Guest

Imported Beer: \$7 ++ Per Guest

Bar Service Must Conclude 30 Minutes Prior to the Conclusion of the Event.

Hosted Bar- Charges Incurred in Relation to Bar Sales will be the Responsibility of the Group or Individual Hosting the Event.

Cash Bar- Guests Purchase Drinks Individually. The Host will Incur the Cost for the Service of the Bartenders and Cashiers.

- Bartender Fee is \$100 plus tax, per Bartender. Must Have One Bartender per 100 Guests.
- Cashier Fee is \$100 plus tax, per Cashier. Must Have One Cashier per Bar.



