



# SPECIAL EVENTS & CATERING MENU

ODYSEA AQUARIUM | SCOTTSDALE | ARIZONA



## WELCOME TO BLU CULINARY CREATIONS

Our menu has been created and developed to offer a variety of innovative and delicious selections for your event. Incorporating seasonal and sustainable foods, our dishes are designed to both please the palate and be mindful of the environment. We partner with multiple local farms to provide the best and highest-quality ingredients, and are aligned with the Monterey Bay Aquarium Seafood Watch program.

All menus can be personalized for your specific tastes to ensure your event is extraordinary. In addition, if any of your guests have special dietary restrictions, we are delighted to create customized entrées to reflect individual dietary needs.

## WELCOME TO BLU CULINARY CREATIONS

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# HORS D'OEUVRES

Hand-passed or displayed, priced per piece, minimum of 25 pieces of each selection

## Vegetarian

Cumin-Dusted Black Bean  
Tostada | \$5  
*Cotija cheese and pico de gallo*

Prickly Pear and Goat Cheese | \$6  
*Spicy apple chutney*

Boursin-Stuffed Cherry Tomato | \$5  
*Micro-basil*

Spinach and Parmesan-Stuffed Cremini  
Mushroom Cap Finish | \$6  
*Hollandaise*

Pistachio-Crusted Goat Cheese | \$6  
*Prickly pear cream cheese*

Roasted Eggplant and Red Pepper  
Tortilla Crisp | \$5  
*Avocado crema*

Portobello Mushroom Empanada | \$5

## Poultry

Chipotle Chicken-Stuffed Wonton  
Cone | \$6

Sesame Chicken Salad Spring  
Roll Cup | \$6

Teriyaki-Glazed Chicken Breast on  
Crispy Rice Cracker | \$6

Blue Corn and Duck Confit Tamale | \$6

Peking Duck Spring Roll | \$6  
*Sesame-hoisin dipping sauce*

Buffalo Chicken Tortilla Crisp | \$5  
*Whipped bleu cheese*



# HORS D'OEUVRES

## Beef/Pork

Garlic and Rosemary-Seared  
Beef Tenderloin | \$7  
*Horseradish cream*

Seared Filet Mignon | \$7  
*Red onion marmalade and  
creamy mascarpone*

Rare Roasted Beef | \$7  
*Tomato relish on focaccia with  
balsamic aioli*

Manchego Beef Empanada | \$6  
*Avocado crema*

Chorizo and Oaxaca-Stuffed  
Bacon-Wrapped Date | \$6  
*Caramelized onion purée*

Tortilla Crisp | \$6  
*Filled with sweet chili and  
shredded beef*

## Seafood

Spicy Poached Shrimp | \$5  
*Candied pineapple on coconut  
cornbread*

Sesame Ahi | \$6  
*Wasabi caviar on wonton crisp*

Mexican-Style Shrimp Cocktail  
Shooters | \$6

Crab and Parmesan-Stuffed Cremini  
Mushroom | \$7  
*Red pepper pico de gallo*

Coconut-Breaded Crispy Shrimp | \$6  
*Orange horseradish marmalade*

Crab and Lobster Dynamite | \$8  
*Topped with panko in a crispy shell*

# RECEPTION STATIONS

All pricing per person, reflective of 1.5 hours of service, minimum of 50 guests

## Reception Displays

### Charcuterie and Antipasto | \$17

*Genoa salami, capicola, soppressata, Prosciutto di Parma, balsamic marinated olives, roasted red peppers, grilled artichokes, mozzarella, roasted mushrooms, grilled squash*

### Crudité and Dips | \$12

*Hummus, moutabel, tabbouleh, served with flatbread; assorted roasted, raw, and marinated vegetables; Queen Creek extra virgin olive oil; and kalamata olives*



### Cheese Display | \$15

*Imported and domestic assortment of cheese, fresh berries, grapes, fruit preserves, crackers, and breads*

*Enhancement to Cheese Display:  
chef's selected assorted cured meats,  
+\$8 per person*

### Greens from the Garden Display | \$13

*Local, mixed baby greens, shredded Napa cabbage, carrot, shaved red onion, house-baked croutons, cucumber, hard-boiled egg, candied walnuts, roasted beets, heirloom cherry tomatoes, shredded Arizona white Cheddar cheese, served with buttermilk or Green Goddess dressing*

### Seafood Display | Market Price

*Chef's selection of seasonal oysters and shellfish*

# RECEPTION STATIONS

All pricing per person, reflective of 1.5 hours of service, minimum 50 guests

## Sushi Station

### Smashed Avocado Station | \$11

*Chili and lime-spiced tostadas, red onion, Roma tomato, jalapeño, cilantro, fresh lime, pomegranate seeds*

*Enhancements to Smashed Avocado Station:  
Jumbo lump crab | + Market price  
per person*

*Chilled, pulled adobo chicken | + \$4  
per person*

### Sushi and Sashimi Display | Market Price

*Assorted selection of fresh sushi and sashimi with wasabi, pickled ginger, and soy sauce*

### Sushi Chef Attendant | \$225 per hour

*Self-serve or chef-attended (\$165 charge for each chef attendant).*



# RECEPTION STATIONS

Choice of two selections | \$24

## Hibachi Saté Station

**Bacon-Wrapped Tiger Shrimp**

*Tarragon ginger miso*

**Chili-Rubbed Flank Steak**

*Chimichurri sauce*

**Heirloom Cherry Tomatoes  
and Mushrooms**

*Soy caramel*

**Tequila-Lime Salmon**

*Cilantro poblano pesto*

**Porcini-Dusted Chicken Thigh**

*Truffle and Parmesan fondue*

**Crisp Pork Belly**

*Apricot jalapeño barbecue glaze*



# RECEPTION STATIONS

Includes garlic, red pepper flakes, Parmesan cheese—Choice of two selections | \$25

## Pasta Station

**Cavatappi Pomodoro**

*Queen Creek olive oil, fresh-shaved  
Parmesan, basil, crushed tomatoes*

**Linguine and Seasonal Clams**

*Steamed clams, garlic white wine butter  
sauce, chive*

**Penne alla Vodka**

*Spicy linguica, broccolini, Queen Creek  
olive oil, creamy tomato vodka sauce*

**Orecchiette Truffle**

*Cremini mushroom, broccolini,  
truffle-Parmesan cream*

**Short Rib and Cheese Tortellini**

*Natural jus, basil pesto,  
shaved Parmesan*



# RECEPTION STATIONS

Choice of two selections, one of each per person | \$24

## Slider Station

### Arizona Beef Sliders

*Aged sharp Cheddar, bacon jam, slider roll*

### Mini-Pulled Chicken Torta

*Black bean spread, pickled red onion, crushed avocado, queso fresco*

### Adobo Glazed Snapper

*Sweet peppers and onions*

### Blue Corn Crab Cake

*Arugula, spicy aioli, pickled red onion*



*Includes appropriate condiments and assorted flavored fresh kettle chips.  
Enhancements to Slider Station: french fries, served in individual cups \$5 per person*

# RECEPTION STATIONS

Choice of one ramen and two dim sum | \$26

## Ramen & Dim Sum Station

### Ramen

*Tonkatsu broth, shiro miso, baby bok choy, bean sprouts, sliced chicken, ramen noodles, kamaboko, sesame oil, egg*

*Red hatchio miso, grilled shrimp, bok choy, green onion, sriracha, shredded cabbage, cilantro, ramen noodles, sesame chili oil, egg*

*Shoyu Chashu-men ramen, soy sauce, light pork broth, pickled ginger marinated pork belly, green onion, bean sprouts, corn, sesame*



### Dim Sum

*Pork Siu Mai*

*Vegetable Siu Mai*

*Shrimp Siu Mai*

*Beef Potsticker*

*Chicken Potsticker*

# RECEPTION STATIONS

Choice of two selections, one of each per person | \$18

## Hand-Crafted Taco Station

### Short Rib

*Housemade kimchee, toasted sesame seeds*

### Pork Al Pastor

*Pickled red onion, avocado, pineapple and cilantro pico de gallo, tomatillo salsa verde*

### Cochinita Pibil

*Pickled red onion, avocado, queso fresco*

### Tequila-Lime Mahi Mahi

*Cilantro chipotle slaw*

### Curry Chicken

*Cucumber, carrot, cilantro and lime yogurt*

### Indian Fry Bread & Pork Carnitas

*Indian fry bread, braised pork, cabbage, queso fresco, pickled red onion*



*Hand-pressed corn or flour tortilla available.*

# RECEPTION STATIONS

Chef-attended only (\$165 charge for each chef attendant), minimum 50 guests

## Carving Station

### Rosemary Roasted Pork Loin | \$225

*(Serves 25 people per)*

*Apple cherry chutney and cherry molasses glaze*

### Herb-Crusted Arizona Grown Prime Rib | \$450

*(Serves 30 people per)*

*Au jus, horseradish, and creamy horseradish sauce*

### Dry-Rubbed Baby Back Ribs | \$275

*Two bones per person*

*(serves 30 people)*

*Apricot jalapeño barbecue glaze*



# RECEPTION STATIONS

Minimum 50 guests

## Dessert Station

### Italian Dessert Table | \$17

*Price based on one piece per person*

*Cannoli, Tiramisu, Italian Wedding Cookies, Assortment 3.6 oz. cups of Villa Dolce Gelato (vanilla bean, dark chocolate, caramel sea salt) and Sorbet (raspberry, mango).*

### Southwestern-Inspired Dessert Table | \$17

*Price based on one per person*

*Dulce de Leche (Apple Cobbler), Mini Churros and Mexican Chocolate Dip, Tequila-Lime Tartlet, Mexican Chocolate Crème Brûlée*



### Donut and Milk Station | \$17

*Price based on one piece per person*

#### Fresh Donut Holes

*Cinnamon sugar*

#### Assorted Fresh Donuts

*Strawberry donut, chocolate-dipped glazed donut, peanut butter-glazed brownie donut*

#### Assorted Flavored Milks

*Strawberry, chocolate, and vanilla*

#### Enhancement to Dessert Stations:

##### Coffee Bar | \$6

*OdySea Aquarium Signature Coffee blend, assorted mix-ins*

# STROLLING STATIONS

All pricing is per person, reflective of 1.5 hours of service, with a minimum of 50 guests. Chef-attended: \$165 charge for each chef attendant.

Our chefs craft amazing two- or three-bite small plates right in front of you. Enjoy the excitement that our chef stations bring to your next event! Items priced per piece, per person, and require one station chef per item selected, up to 100 guests.

## Salads

### OdySea Signature Caesar Salad | \$5

*Focaccia croutons, queso fresco, cherry tomato corn relish, chipotle Caesar dressing*

### Beet Carpaccio | \$6

*Local mix greens, confit yellow tomatoes, Crow's Dairy goat cheese, and walnut vinaigrette*



### Mini Albacore Tuna Nicoise | \$8

*Rare seared albacore tuna, local baby lettuce, heirloom cherry tomato, pickled French green beans, fried quail egg, Queen Creek olive oil, poached fingerling potato, sherry vinaigrette*

### Chopped Salad | \$5

*Romaine, tomato, cucumber, pickled olives, salami, zucchini croutons, basil-lime dressing*

### Albacore Tuna Tartare | \$6

*Microgreens, sweet ginger soy vinaigrette, sesame tuile, sriracha pearls*



# STROLLING STATIONS

## Vegetarian

Sweet Potato Tamale | \$5

*Steamed then grilled, corn relish, tomatillo salsa verde, red pepper emulsion*

Butternut Squash Ravioli | \$7

*Shaved asparagus, shaved Parmesan, porcini mushroom relish, sage brown butter*

## Beef

Chimichurri Grilled Flank Steak | \$8

*Garlic roasted fingerling potatoes, pickled red onion*

Braised Short Rib | \$9

*Port wine reduction, parsnip purée, sweet pea coulis*

Smoked Beef Brisket | \$10

*Bleu cheese, Yukon Gold potato purée, buttermilk onion strings, blackberry balsamic barbecue, local baby vegetables*

## Seafood

Four Peaks Steamed Mussels | \$9

*Jalapeño, tomato, cilantro, garlic crostini*

Bacon-Wrapped Scallops | \$13

*Apricot chutney, roasted apple truffle, cauliflower purée*

Blue Corn Crab Cake | Market Price

*Fennel and green salad, smoked corn beurre blanc, cilantro poblano pesto*

Pan-Seared Branzino | \$10

*Warm couscous and herb salad, kale, lemon-basil butter sauce*

Butter Poached Lobster | \$14

*Truffle mac and cheese*



# STROLLING STATIONS

## Poultry

Smoked Duck Breast 'Pastrami' | \$9

*Apple arugula salad, pickled red onion, croutons, mustard vinaigrette*

Ancho-Glazed Barbecue Chicken Breast | \$7

*Cheddar cheese grits, ancho BBQ sauce, fried onion straws*

Blue Corn Duck Confit Tamale | \$7

*Smoked corn, black bean, jicama salad*



## Pork

Arizona Braised Pork Cheek | \$10

*Chili creamed corn, raspberry balsamic*

Braised Pork Belly | \$9

*Cauliflower truffle purée, brown butter grapes, cider reduction*

Braised Pork Shoulder | \$8

*Garlic whipped potatoes, sour cream, aged Cheddar, crisp pancetta*

# DINNER BUFFETS

Includes artisan rolls with butter, water, Gold Peak iced tea, hot tea, and OdySea Aquarium Signature blend coffee.

All pricing is per person, reflective of 1.5 hours of service. Minimum 50 guests.



## Kokopelli | \$63

### Local Greens

*Cherry tomato, shaved red onion, sliced cucumber, and roasted tomatillo buttermilk dressing*

### Orecchiette Pasta Salad

*Smoked ham, sweet bell peppers, English peas, creamy mustard dressing*

### Chili and Lime-Spiced Grilled Corn on the Cob

*Spicy aioli and cotija cheese*

### Rustic-Style Beans

*Bacon and bourbon*

### Apricot Barbecue-Glazed Chicken Breast

*Red potato hash and crispy leeks*

### Barrel Cut New York Strips

*Chipotle lime reduction*

### Seasonal Fruit Cobbler

# DINNER BUFFETS

## Tuscan | \$71

### Chopped Salad

*Pickled chickpeas, cherry tomatoes, chopped romaine, shredded red cabbage, green Napa cabbage, grilled corn, carrots, red grapes, with a lemon-oregano vinaigrette*

### Heirloom Tomato and Mozzarella Salad

*Queen Creek olive oil, aged balsamic, fresh cracked black pepper, basil, smoked sea salt*

### Gemilli Truffle

*Cremini mushroom, broccolini, truffle-Parmesan cream*

### Chicken Saltimbocca

*Prosciutto and sage-wrapped chicken topped with provolone and served on top of a bed of crispy spinach.*

### Seared Striped Bass

*Lemon and crispy caper butter sauce, served with golden mushroom risotto*

### Tiramisu and mini

*ricotta-mascarpone cannoli*

## Southwestern | \$55

### Chili and Lime Spiced Tostadas

*Homemade fire-roasted salsa*

### Southwestern Caesar Salad

*Focaccia croutons, chipotle Caesar dressing and queso fresco*

### Black Bean and Roasted Corn Couscous Salad

*Green chili, sweet bell pepper, jicama and chipotle-lime vinaigrette*

### Assorted Tamales

*Roasted red pepper salsa, grilled tomatillo salsa tomato corn relish, lime and chipotle crema*

### Grilled Salmon

*Cilantro poblano pesto, lime crema*

### Enchiladas Suizas

*Oaxaca cheese, cilantro in a corn tortilla, salsa verde, red radish, pomegranate seeds, lime crema*

### Two-Tone Cornbread

*Chili-lime butter*

### Chilled Horchata Rice Pudding

*Chocolate shavings, raspberries*

# DINNER BUFFETS

## Pacific Rim | \$92

### Local Greens

*Carrots, shaved sweet onion, radish, cucumber, honey carrot vinaigrette*

### Baniku Potato Salad

*Roasted red potatoes, green onion, plum vinaigrette*

### Coconut Ginger Black Forbidden Rice

### Chilean Sea Bass

*Soy mustard butter sauce*

### Sautéed Spinach

*Candied shiitake mushrooms*

### Salt-Crusted Filet Mignon

*Shiso béarnaise*

### Green Beans

*Sesame miso glaze*

### Pineapple Upside-Down Cake

*Caramelized pineapple, baked brown sugar, pound cake*



# 3-COURSE PLATED DINNERS

Includes artisan rolls with butter, first course selection, entrée selections, dessert selection, water, Gold Peak iced tea, hot tea, and OdySea Aquarium Signature Blend coffee.

All pricing is per person, minimum 50 guests, surcharge for less than 50 guests is \$5 per person.

Choice of one vegetarian option and two entrées. For additional entrée choices, add \$5 per person.

## First Course

### Heirloom Tomato and House-made Ricotta

*Queen Creek olive oil, aged balsamic-blackberry reduction, Parmesan frico, baby arugula*

### OdySea Signature Caesar Salad

*Focaccia croutons, queso fresco, cherry tomato-corn relish, chipotle Caesar dressing*

### Harvest Salad

*Local farm greens, roasted squash, tepary beans, Crow's Dairy goat cheese, sherry vinaigrette*

### Brussels Sprouts Salad

*Frisée, shaved Bosc pears, red onion, crispy pancetta, Parmesan, buttermilk dressing*

### Baby Iceberg Wedge Salad

*Crispy pancetta, heirloom cherry tomatoes, shaved carrots, garlic-marinated Queen Creek olives, bleu cheese-buttermilk dressing*

### Champagne Pickled Watermelon Salad

*Baby arugula, whipped goat cheese, toasted pistachio, basil coulis*

### Beets and Greens

*Local greens, ruby red beet 'carpaccio', confit yellow tomatoes, Crow's Dairy goat cheese, walnut vinaigrette*

# 3-COURSE PLATED DINNERS

## Enhancements

Enhance your first course (salad course) or add a fourth course with any of the below signature creations:

### Albacore Tuna Tartare | + \$5/\$9

Microgreens, sweet ginger soy vinaigrette, sesame tuile, sriracha pearls

### Mini Albacore Tuna Nicoise | + \$6/\$12

Rare seared albacore tuna, baby lettuce, heirloom cherry tomato, pickled French green beans, fried quail egg, Queen Creek olive oil, poached fingerling potato, sherry vinaigrette

### Mexican-Style Shrimp Cocktail | + \$4/\$8

Avocado, cucumber, red onion, cilantro, lime

### Yukon Gold Potato Gnocchi | + \$4/\$8

Roasted corn, peas, braised oxtail, and Parmesan cream



### Smoked Duck Breast 'Pastrami' | + \$7/\$13

Apple and arugula salad, pickled red onion, duck fat rye croutons, grainy mustard vinaigrette

### Blue Corn Crab Cake | +Market Price

Fennel and micro green salad, smoked corn beurre blanc, cilantro poblano pesto

# 3-COURSE PLATED DINNERS

## Entrées

### Arizona Beef Striploin | \$70

Garlic potato purée, bacon jam, brown butter hollandaise, grilled asparagus

### Pan-Seared Branzino | \$55

Warm couscous and herb salad, kale, lemon-basil butter sauce

### Roasted Skin on Chicken Breast | \$55

Roasted sweet potato, honey and banana purée, rosemary streusel, Cabernet demi-glace

### Braised Beef Short Rib | \$62

Lemon-Parmesan risotto, natural jus, grilled marinated artichoke heart

### Achiote Pork Tenderloin | \$55

Yukon Gold purée, smoked corn butter sauce, cilantro chimichurri, local baby vegetables

### Garlic and Herb-Stuffed Chicken | \$58

Mushroom risotto, local baby vegetables, roasted red pepper, beurre blanc



# 3-COURSE PLATED DINNERS

## Entrées continued

### Seared Salmon | \$65

*Creamy green chili rice, heirloom tomato corn salad, smoked sweet corn butter sauce*

### Herb Roasted Arizona Beef Tenderloin | \$76

*Yukon Gold potato and bleu cheese gratin, buttermilk onion strings, Cabernet gastrique, local baby vegetables*



### Macadamia Nut-Crusted Chilean Sea Bass | Market Price

*Chorizo potato hash, grilled pineapple, and beet relish*

### Chimichurri-Rubbed Top Sirloin Steak | \$59

*Ancho chili jam, fingerling potatoes, lime-charred creamed corn, pickled red onion*

### Butternut Squash Ravioli | \$50

*Shaved asparagus, shaved Parmesan, porcini mushroom relish, sage brown butter*

### Sweet Potato Tamale | \$50

*Steamed then grilled, corn relish, tomatillo salsa verde, red pepper emulsion*

### Roasted Zucchini, Spinach Pesto Manicotti | \$50

*Tomato basil sauce, roasted garlic cream sauce*

# 3-COURSE PLATED DINNERS

## Dessert

### Flourless Chocolate Truffle Cake

*Brûlée banana, marshmallow meringue*

### Nutella Cheesecake

*Coconut cremeaux*

### Chef's Signature Trés Leches

*Chocolate sauce, berries*

### Cinnamon Roll Bread Pudding

*Brown sugar anglaise*

### Citrus Pound Cake Napoleon

*Pound cake, blackberry mousse, lemon curd, vanilla bean cream, minted raspberries*



# BOX LUNCH MENU

Perfect for large groups and parties who wish to take their meals on the go. The box lunches are available for daytime only. All pricing is per person, minimum 25 guests, \$5 surcharge for less than 25 guests.

Choice of two sandwiches, for additional selections add \$5 per person.

Includes kettle chips, bottled water, and a jumbo chocolate chip cookie.



**Roasted Turkey and Glazed Honey Ham | \$20**

*Apple-smoked bacon on herb focaccia with tomato and green leaf lettuce*

**Grilled Flatiron Steak Sandwich | \$20**

*Chimichurri aioli, pickled red onion, tomato, and green leaf lettuce*

**Garlic-Roasted Chicken Sandwich | \$20**

*Ciabatta bread with herbed cream cheese and garlic spread, shaved red onion, romaine lettuce*

**Portobello Mushroom Wrap | \$20**

*Quinoa pilaf, basil pesto aioli, onion, sprouts, tomato, lettuce*

## Sides Options

Choose one for all lunches:

Loaded Baked Potato Salad

Creamy Southwest Coleslaw

Couscous Salad

Tomato Mozzarella Salad

Fresh Fruit Tossed In Basil and

White Balsamic Salad



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