



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



BAR SERVICES

\$250 per bar set up fee, waived with \$750 in sales per bar

Hosted Bar

- Call Liquor | \$8
 - Premium Liquor | \$9
 - Luxury Liquor | \$10
 - Domestic Beer | \$6
 - Imported or Premium/Craft Beer | \$7
 - Bottled Still Water | \$4
 - Bottled Sparkling Water | \$4
 - Assorted Coca-Cola Soft Drinks | \$3
 - Assorted Juices | \$3
 - Wine
- Priced by the bottle. See options in "Wine Selections"*



Cash Bar

Cash Bars will be provided a variety of (4) Beers: Domestic, Premium and Local for your guests' enjoyment.

- Call Liquor | \$9
- Premium Liquor | \$10
- Luxury Liquor | \$11
- Domestic Beer | \$7
- Imported or Premium/Craft Beer | \$8
- Wine by the Glass (House Red or White) | \$7
- Bottled Still Water | \$4
- Bottled Sparkling Water | \$4
- Assorted Coca-Cola Soft Drinks | \$3
- Assorted Juices | \$3

\$150 fee per bartender

Cash Bar: (1) Bartender required per 100 guests

Hosted Bar: (1) Bartender required per 75 guests

LIQUOR SELECTIONS

Standard Liquor

- Svedka Vodka
- Don Q Crystal Rum
- Beefeaters Gin
- Dewar's White Label
- Jim Beam Black Bourbon
- Seagram's 7 Whiskey
- Sauza Gold Tequila
- Korbel Brandy

Premium Liquor

- Tito's Vodka
- Bacardi Superior Rum
- Captains Morgan Original Spiced Rum
- Tanqueray Gin
- Johnnie Walker Red Label Scotch
- Makers Mark Bourbon
- Seagram's VO Whiskey
- 1800 Silver Tequila
- Courvoisier VS Brandy

Luxury/Top Shelf Liquor

- Grey Goose Vodka
- Oceans Vodka
- Bacardi Superior Rum
- Sailor Jerry Spiced Rum
- Hendricks Gin
- Johnny Walker Black Label Scotch
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Knob Creek Bourbon
- Patron Silver Tequila
- Hennessy Privilege VSOP Brandy

All pricing subject to administration charge (22%) and current sales tax. All bars include compostable plastic ware.

BEER SELECTIONS

\$250 per bar set up fee, waived with \$750 in sales per bar

Domestic (16oz)

Budweiser
Bud Light
Coors Lite
O'Doul's (N/A) (12oz)
Michelob Ultra
Miller Lite

Premium/Import (12oz)

Blue Moon
Sierra Nevada Pale Ale
Stella Artois
Corona
Heineken
Dos XX Lager

Arizona Craft (12oz)

Lumberyard Brewing Company
Barrio Brewing Company
Four Peaks Brewing Company
Mother Road Brewing Company
Huss Brewing Company
San Tan Brewing Company
Grand Canyon Brewing Company
Papago Brewing Company
Prescott Brewing Company

Beso Del Sol Sangria Bar

\$9 per drink (Hosted)

\$10 per drink (Cash Bar)

White and Red Sangria
Assorted Seasonal Fruits and Berries

Bar Enhancements: In addition to any of the above bar set ups or stand alone

WINE SELECTIONS

House Wine

Alias Chardonnay or Cabernet
Sauvignon | \$30

Bubbles

Prosecco, Cupcake, Italy | \$45
Sparkling Brut, Opera Prima, Spain | \$23

Whites

Riesling, Chateau Ste. Michelle,
Columbia Valley, Washington | \$31
Pinot Grigio, A to Z, Oregon | \$43
White Blend, Provisioner, Arizona | \$29
White Blend, Franciscan Equilibrium,
Napa Valley, California | \$59
Rose, Provisioner, Arizona | \$29
Moscato D'Asti, Ruffino, Italy | \$39
Sauvignon Blanc, Kim Crawford,
Marlborough, New Zealand | \$55

Sauvignon Blanc, Tagent,
California | \$33

Chardonnay, Butter, JaM Cellars,
California | \$41

Chardonnay, Cakebread Cellars, Napa,
California | \$89

Chardonnay, Mer Soleil Oaked, Santa
Barbara, California | \$51



WINE SELECTIONS

Reds

Pinot Noir, J Lohr Falcon's Perch,
California | \$43

Pinot Noir, Angeline, California | \$35

Pinot Noir, Planet Oregon, Oregon | \$51

Malbec Pascula Toso, Mendoza | \$31

Syrah, Francis Coppola Su Yuen,
California | \$39

Red Blend, Dos Cabezas, Arizona | \$43

Red Blend, Bogle Essential Red,
California | \$33



Merlot, Emmolo, Napa Valley,
California | \$57

Merlot, Charles Smith Velvet Devil,
Washington | \$31

Merlot, Francis Coppola, California | \$47

Cabernet Sauvignon, Cannonball,
California | \$41

Cabernet Sauvignon, Dry Creek,
California | \$63

Cabernet Sauvignon, Franciscan,
Oakville, California | \$85

Cabernet Sauvignon, Jordan, Alexander
Valley, California | \$157

Zinfandel, Ravenswood, "Old Vine",
Napa Valley, California | \$55

Zinfandel, 7 Deadly Sins, Lodi,
California | \$33

CRAFT COCKTAILS

Minimum 30 cocktails of 1 variety.

Craft Cocktails

\$360 for 30 Craft Cocktails

Caribbean Dream

*Hangar One Kaffir Lime Vodka, Velvet
Falernum, Lime Juice, Kiwi, Mint Leaves*

Tidewaters

*Hendricks Gin, Dolin Blanc, Lime Juice,
Pineapple, Cilantro Leaves*

The Spicy Tuna

*Sailor Jerry Rum, Ancho Reyes, Lime
Juice, Pineapple*

The Barracuda

*1800 Silver Tequila, Dolin Blanc,
Cucumber Juice, Lime Juice, Ginger*

The Shoreline Sour

*Virginia Black Whiskey, Elderflower,
Lemon Juice, Strawberry*



www.BluCulinaryCreations.com
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