

Catering Menu

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 and are happy to accommodate any dietary needs.





Hors D'Oeuvres

per 50 pc.



WARM SELECTIONS

Bacon-wrapped Scallops

Tender sea scallops wrapped in crispy, smoked bacon

155.00

Bacon-wrapped Dates

Sweet Medjool dates wrapped in smoky, crisp bacon

70.00

Bacon Wrapped Pretzels

Pretzel bites wrapped in smoky bacon and served with a spicy beer cheese dipping sauce

90.00

Barbeque Smokies

Cocktail beef smokie in a Memphis sweet barbeque sauce

70.00

Italian Herbed Satay

Hand skewered chicken, served in a bright citrus vinaigrette

120.00

Coconut Shrimp

Sweet coconut breaded shrimp and a Pina Colada dipping sauce

140.00

Falafel

Traditional Israeli Chickpea fritter served with peanut sauce

80.00

Pork Egg Rolls

Seasoned pork, cabbage, and carrots in a crispy wrapping, with sweet & sour sauce

105.00

Southwest Corn Salsa

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

70.00

Spinach & Artichoke Dip

Blend of cheeses, spinach, and artichoke with toasted baguette

100.00

Crab Rangoons

Sweet crab and a blend of cheeses inside a delicate wonton shell

100.00

Stuffed Mushroom Caps

Blend of cheeses and herbs in white mushrooms caps, 4-cheese or Italian sausage

100.00

Sweet Chili Meatballs

Sweet, Asian-inspired beef meatballs with a mild heat

70.00

Turkey Croquettes

Signature turkey and dressing handmade in a crispy ball, with cranberry reduction

85.00

Hawaiian Ham or Beef Sliders

Sweet Hawaiian bun with either shaved ham or Beef with Swiss cheese and a seasoned butter

155.00

COLD SELECTIONS

Bruschetta

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

75.00

Deviled Eggs

Traditional tangy filling with garnish

80.00

Chips & Dip

Fresh cooked kettle chips with house made French onion dip

70.00

Cucumber with Dill & Shrimp

Cucumber cups filled with cream cheese dill spread and fresh shrimp

80.00

Deli Pinwheel Assortment

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

70.00

Fruit Salsa & Cinnamon Chips

Diced apples, pineapple, strawberries & mango in a sweet sauce served with cinnamon tortilla chips

70.00

Antipasto Skewer

Marinated tomatoes, olives, and fresh mozzarella

110.00

Seafood Spread

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

80.00

Peppered Beef Crostini

Savory seasoned beef with olive tapenade and microgreens on baguette

110.00

Pesto Crostini

Fresh mozzarella and Roma tomato served with basil pesto and toasted baguette

70.00

Sweet Pepper Pinwheels

Poblano hummus on herb tortilla filled with sweet peppers and veggies

70.00

Seven Layer Dip

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

70.00

Shrimp Display

Fresh, large shrimp served with spicy cocktail sauce and lemons

110.00

Roasted Poblano Hummus

Smoky roasted peppers in creamy hummus served with pita chips

70.00

Vegetable Pizza

Wedges of flaky croissant spread with dilled cream cheese and topped with fresh vegetables

70.00



Traditional Displays

Small | **15 - 20 Guests**

Medium | **25 - 35 Guests**

Large | **40 - 50 Guests**

Fresh Seasonal Fruit

A selection of sliced or whole raw seasonal fruit

Small - 65.00 | Medium - 80.00 | Large - 110.00

Fresh Vegetable Crudité

Assorted sliced or whole raw vegetables with creamy dill dip

Small - 65.00 | Medium - 80.00 | Large - 110.00

Sliced Summer Sausage & Cheese with Crackers

Assorted American and gourmet cheeses with crackers

Small - 70.00 | Medium - 95.00 | Large - 130.00

Grazing Board

An assortment of cured meats, gourmet cheeses, roasted nuts, dried fruits, and pickled vegetables.

Accompanied by assorted crackers and flatbreads.

Small - 130.00 | Medium - 250.00 | Large - 325.00

Silver Dollar Sandwiches

Assorted gourmet meats and cheeses served on fresh cocktail rolls

120.00 (only offered in 50 piece display)

Plated Entree Selections

35 GUEST MINIMUM/\$3,000 FOOD & BEVERAGE MINIMUM

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

POULTRY

Chicken Cordon Bleu

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

30.00 per person

Chicken Florentine

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

30.00 per person

PORK

Windsor Chop

Twelve-ounce smoked Iowa chop drizzled with peach bourbon glaze

31.00 per person

Herb-Crusted Pork Tenderloin

Moist pork tenderloin wrapped in herbs and roasted, topped with creamy pesto

32.00 per person

Iowa Prime Pork Ribeye

Savory pork served with house apple chutney

33.00 per person

BEEF

Filet Mignon

Oven-roasted petite fillet with herbed Boursin cheese and roasted garlic

Market Price

Steak Diane

Fillet of beef tenderloin topped with creamy cognac and mushroom sauce

Market Price

SEAFOOD

Salmon Filet

Fresh grilled salmon with orange balsamic glaze

Market Price

Swordfish Filet

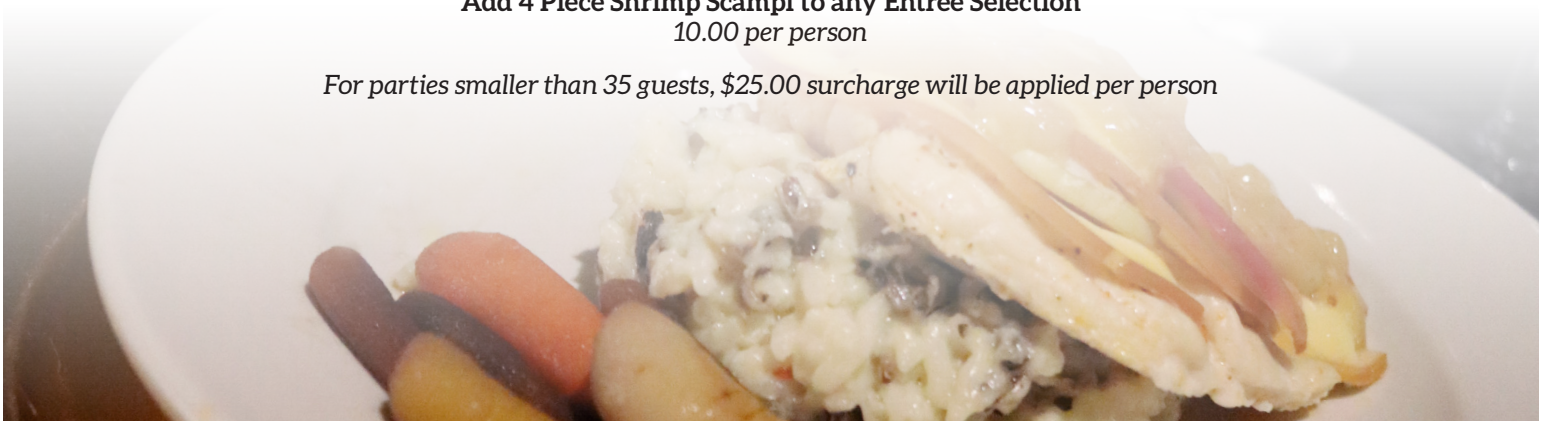
Fresh pan-seared swordfish served with roasted pineapple, corn, and bean salsa

Market Price

Add 4 Piece Shrimp Scampi to any Entrée Selection

10.00 per person

For parties smaller than 35 guests, \$25.00 surcharge will be applied per person



Buffet Entrée Selections

35 GUEST MINIMUM/\$3,000 FOOD & BEVERAGE MINIMUM

Two Entrée Buffet

Includes two entree selections, two salads,
and two side dishes

25.00 per person

Three Entrée Buffet

Includes three entree selections, two salads,
and two side dishes.

28.00 per person

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

PASTA

Roasted Garlic and Red Pepper Pasta with Chicken

Penne style pasta with chicken
breast strips and sweet pepper rings
in a creamy roasted pepper and jack
cheese sauce

Lasagna

Beef 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

Honey Dijon Chicken

Tangy honey mustard and
sour cream sauce over grilled
chicken breast

Chicken Marsala

Flavorful Marsala wine and
mushroom cream sauce over
tender chicken

Parmesan Peppercorn Chicken Breast

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

Chicken Monterey

Boneless chicken breast smothered in
Monterey jack cheese and bacon

Orange Balsamic Chicken

Juicy boneless chicken breast in a
light, tangy glaze

Creamy Southwest Chicken

Boneless chicken breast covered in a
southwest buttermilk cream sauce

PORK

Baked Ham with Pineapple

Traditional ham with sweet brown
sugar and fresh pineapple

Roast Pork with Gravy

Slices of herbed pork roast in a
savory pork gravy

Pulled Pork

Pork shoulder slow roasted to fall
apart tenderness

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

VEGETARIAN

Roasted Red Pepper Pasta

Penne pasta with roasted peppers
and onions in a creamy garlic and
monterey jack sauce

Vegetable Alfredo Lasagna

Roasted vegetables layered with
a Spinach Alfredo sauce and
four-cheese blend

Mushroom Bourguignon (Vegan)

Just like Julia Child would have
made it, except without the beef

For parties smaller than 35 guests, \$15.00 surcharge will be applied per person
Custom menus are available and we are happy to accommodate any dietary restrictions.



Salads

Traditional Caesar

Classic romaine with tangy dressing, Parmesan, and croutons

Bacon, Kale & Wild Rice

A hearty salad packed with bacon and kale in a lemon vinaigrette

Fall Salad

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

Tossed Italian

Classic Romaine with peppers, red onion, tomatoes, black olives, and carrots in an Italian vinaigrette

Spring Salad

Mixed greens with strawberries, Mandarin oranges and poppy seed dressing

Fresh Fruit

Hand-selected for the best of the season

Caprese

Mozzarella pearls, grape tomatoes, and basil drizzled with olive oil, kosher salt, and cracked pepper

Broccoli-Bacon

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

BLT Pasta

Rotini pasta with tomatoes and green onion in a buttermilk bacon dressing

Apple Waldorf

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

Creamy Coleslaw

Chopped cabbage salad with a creamy homemade dressing

Italian Pasta

Tri-colored rotini pasta with carrots, peppers, olives, tomatoes, celery, red onion, shredded Parmesan cheese in a light Italian vinaigrette

Sides

Garlic Red Mashed Potatoes

Hearty red mashed potatoes with parsley and a hint of garlic

Bacon Buttermilk Mashed Potatoes

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

Parsley-Buttered Red Potatoes

Baby red potatoes in a rich, savory herbed butter

Honey Chipotle Sweet Potato Mash

Delightfully sweet with a hint of spice

Mac & Cheese

Traditional, home style cheddar cheese with macaroni

Wild Rice Pilaf

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

Green Bean Amandine

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

Super Sweet Corn

An Iowa favorite - Peaches & Cream sweet corn in sweet cream butter

Roasted Seasonal Vegetables

Assorted seasonal vegetables roasted in light olive oil and herbs

Glazed Baby Carrots

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

Scalloped Corn Bake

A rich cornbread casserole

Creamy Brussels Sprouts

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

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

+7.00 per person

Roasted Prime Rib of Beef

Market Price

Tenderloin of Beef

Market Price

Desserts

Warm Fruit Crisp

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

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

3.75 per person

New York Cheesecake

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

4.75 per person

Fresh Baked Cookies

Tender and chewy in a crowd-pleasing selection of flavors

Full-size: 18.00/dozen

Chocolate Chip
M&Ms
Peanut Butter
Monster

Frosted Sugar
Smore's
Orange Cranberry Walnut

Oatmeal Raisin
White Chunk Macadamia Nut
Snickerdoodle

Petite Selections

Miniature desserts perfect for a diverse offering

18.00/dozen Minimum 3 dozen per flavor

Dark Chocolate Brownie
Chocolate Mint Brownie
Oreo Brownie
Cherry Tartlet
Raspberry Cheese Bar

Pumpkin Bar
Peanut Butter Brownie
Apple Tartlet
Blueberry Tartlet
Cherry Cheese Bar

Lemon Cheese Bar
Banana Bar
Seven Layer Bar
Scotcheroo Bar

Cake Truffles

Wedding White, Triple Chocolate, Strawberry, Butter Pecan, Lemon, Chocolate-covered Cherry, or Carrot - hand dipped in chocolate

22.00/dozen Minimum 3 dozen per flavor

Mousse Cups

Sinfully rich mousse in a petite cup with a spoon finished with a candied piece.

Peanut Butter, Chocolate, Strawberry, or Pumpkin

22.00/dozen Minimum 3 dozen per flavor



Cupcakes and Cakes

Specialty Cupcakes

The classic favorite goes to the next level with gourmet flavors
36.00/dozen

Specialty Cakes

Gourmet combinations in classic layer or sheet cakes
6.00 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, drizzled with chocolate ganache

Chocolate Peanut Butter Cup

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

Cookies & Cream

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

Lovin' Lemon

Bright lemon cake filled with a decadent lemon curd, topped with vanilla frosting, 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 with chocolate drizzle and banana chip finish

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 - 2.00
Unlimited Soda - 225.00

Bottled Beer

Domestic - 4.00
Imported & Premium - 5.00

Keg Beer

Domestic - 300.00 per keg ordered
Imported & Premium - 375.00 per keg ordered

House Wine

25.00/bottle hosted
5.00/glass cash

Liquor

Deluxe - 6.00/drink
Premium - 7.00/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.

75.00 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
Busch Light
Michelob Ultra

Imported & Premium Beer

Corona
Good Old Potosi
Potosi Cave Ale

House Wine

Cabernet
Merlot
Chardonnay
Moscato

Deluxe Liquor

Absolut Vodka
Jose Cuervo Gold
Dewars
Hennessy V.S.
Bacardi White
Jack Daniels
Jim Beam
Captain Morgan
Beefeater Gin
Disaronno Amaretto
Jameson

Premium Liquor

Grey Goose Vodka
Tanqueray Gin
Makers Mark
Johnny Walker Red Label
Crown Royal
Wild Turkey





Standard Policies and 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.

\$3,000 Food & Beverage Minimum

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, Sales & Banquet Manager

563-581-4986

563-557-9545 ext. 209

teri@rivermuseum.org

rivermuseum.org/weddings

350 E. 3rd Street

Dubuque, Iowa 52001

Photography courtesy of:

Logan Clement Photography

loganclement.com

Marc & Mindy Photography

marcandmindy.com