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CLEARWATER MARINE AQUARIUM

2024 Catering Menu

SUNNY SIDE BREAKFAST SELECTIONS

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CLEARWATER CONTINENTAL 18 PP

Assortment of Breakfast Breads

Whole Fruit

Assorted Yogurts

Water Station

Freshly Brewed Kahwa Coffee Station

WALK ON THE BEACH 20 PP

Assorted Croissants & Pastries

Whipped Butter and Assorted Fruit Jellies

Create your Own Yogurt Parfait - Fruit Coulis, Granola, Berries

Fresh Market Fruit

Water Station

Freshly Brewed Kahwa Coffee Station

THE MORNING TIDE 25 PP

Assorted Pastries

Muesli Bar

Scrambled Eggs

Choice of Smoked Bacon or Sausage Links

Roasted Breakfast Potatoes

Water Station

Freshly Brewed Kahwa Coffee Station



MORNING MIX-N-MATCH - A'LA CARTE ADD-ONS

Bagel & Lox, Cream Cheese, Capers & Onion - 8 PP

Buttermilk Biscuits and Gravy - 4 PP

Orange, Apple, or Cranberry Juice - 3 PP

Kahwa Coffee Station - 5 PP

Market Fresh Sliced Fruit - 4 PP

Chicken Sausage Links- 4 PP

Southern Style Shrimp & Grits - 9 PP

SURF'S UP STATIONS - ADD ON'S

TOTALLY TUBULAR OMELET STATION 18 PP

Made to Order from the following options:

Eggs or Egg Whites

Jack Cheese | Cheddar Cheese | Pimento cheese

Spinach | Mushrooms | Peppers & Onions |

Sausage | Ham | Smoked Bacon

Chef Attendant fee Required, 1 Chef per 50 guests

Attendant Fee at \$250

WIPEOUT WAFFLE STATION 17 PP

Build your Own from the Following options:

Classic Belgium Waffles with Crispy Chicken Fritters

Maple Cayenne Glaze | House Fresno Hot Sauce | Peanut Butter

Caramel | Macerated Berries | Whipped Cream | Whipped Butter

GNARLY BISCUITS & GRAVY STATION 19 PP

Build your Own From the Following options:

Warm Biscuits | Sausage Gravy | Fried Chicken

Scrambled Eggs | Shredded Cheddar Cheese | Hot Sauce

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GUPPY ON THE GO BREAKFAST

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BREAKFAST SANDWICHES 8 PP

Options from Below, Select One:

SERVED ON CHOICE OF ENGLISH MUFFIN, CROISSANT, OR BISCUIT

Bacon, Egg, and Cheese

Sausage, Egg, and Cheese

Egg Whites, Spinach, and Cheese



ON THE GO ADD ONS: PRICED BY THE DOZEN

ONE DOZEN MINIMUM

Individual Yogurts 48 per dozen

Whole Fruits 36 per dozen

Breakfast Bars 48 per dozen

Muffins 50 per dozen

Donuts 48 per dozen

Bagels & Cream Cheese 50 per dozen



*Prices do not include 25% production charge, staffing charges and appropriate state sales tax.

SNACK ATTACK PACKAGES

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SWEET & SALTY 14 PP

Artisan Pretzels

Brown Mustard | Cheese Sauce

Cinnamon Sugared Churros

Chocolate Sauce | Carmel Sauce

DOLPHIN TALE MOVIE BREAK 15 PP

Assorted Candy Bars

Popcorn | Sweet and Salty

Individually Bagged Potato Chips

SEAFARER CHIPS & DIPS 13 PP

House Tortilla Chips | Pita Chips

Guacamole | Salsa Roja

Garlic Hummus | Aji Verde

CREATE YOUR OWN TRAIL MIX 14 PP

Assorted Nuts | Dried Fruit

Assorted Sweets | Granola

Chex

AFTERNOON MIX-N-MATCH MENU: PRICED BY THE DOZEN ONE DOZEN MINIMUM

Assorted Cookies 40 per dozen

Brownies 48 per dozen

Lemon Bars 48 per dozen

Blondies 48 per dozen

Assorted Granola Bars 42 per dozen



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LUNCH BUFFET SELECTIONS

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All lunches include pre-set water and Iced Tea Station

LITTLE YBOR 26 PP

Seasonal Green Salad | Strawberries, Pickled Red Onions,
Chili Roasted Pepitas, Strawberry Vinaigrette
Tampa Cuban | Roasted Pork, Salami, Ham, Pickles, Mustard
Roasted Rotisserie Style Chicken with Aji Verde
Black Beans and Rice
Roasted Green Beans
Tres Leches

SOUTH OF DUNEDIN 27 PP

Spiced Green Salad | Corn and Black Bean Salsa, Lime,
Chipotle Ranch
Create-Your-Own Fajitas -
Grilled Flank Steak with Chimichurri
Chili Lime Chicken
Soft Flour Tortillas | Pico | Jalapeños | Sour Cream
Salsa Roja | Shredded Cheese
Spanish Style Rice
Refried Beans
Churro Bites with Chocolate Dipping Sauce

TS SPONGE DOCKS 30 PP

Greek Salad | Romaine Lettuce, Greek Olives, Feta Cheese,
Tomatoes, Cucumbers, Red Onions, Green Peppers, Greek Dressing
Mediterranean Hummus
Grilled Chicken Souvlaki
Gyro Meat
Pita Bread | Tzatziki Sauce | Onion | Tomato
Green Beans
Greek Steak Fries with Feta Cheese
Baklava

VENICE BEACH 28 PP

Caprese Salad | EVOO, Basil, & Balsamic Reduction
Bowtie Pasta Salad
Mammas Homemade Meat Balls
Chicken Parmesan
Tri-colored Tortellini in Cream Sauce
Sautéed Broccolini
Garlic Bread
Tiramisu

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MORE TO LUNCH ON

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All lunches include pre-set water and Iced Tea Station

DELI SPREAD 23 PP

Caesar Salad | Romain Lettuce, Shaved Parmesan
Traditional Caesar Dressing, Croutons
Breads | Rye Bread, Whole Wheat Bread, Potato Bun
Meats | Turkey, Roast Beef, Ham
Sauces & Toppings | Sriracha Mayo, Chimichurri, Mustard,
Lettuce, Tomato, Onion, Assorted Deli Cheeses
Pub Chips



HOT ADD ONS:

Roasted Tri Tip | Honey Glazed Carrots | Demi-glance 8 PP
Mojo Roasted Pork Loin | Pineapple Mango Salsa 7 PP
Grilled Chicken Breast | Mushroom Cream Sauce 6 PP
Sustainably Sourced Fish Catch of the Day MKP PP



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BOXED LUNCH

All Boxed lunches come with Potato Chips, Choice of Whole Fruit or Cookie.

Beverages can be added at an additional cost.

Select Two Sandwiches or Salads:

SANDWICHES:

Roasted Turkey Sandwich | Provolone, Cranberry Cream Cheese, Lettuce & Sliced Tomato on Potato Bun - **17 PP**

Mediterranean Veggie Wrap | Chickpeas, Kalamata Olives, Feta, Roasted Red Peppers, Cucumbers, Lettuce - **18 PP**

Ham & Cheese Sandwich | Sliced Onion, Swiss Cheese, Dijonnaise, Lettuce & Tomato on Ciabatta Bun - **18 PP**

Italian Submarine | Salami, Ham, Provolone Cheese, Roasted Tomatoes, Pesto, Arugula & Vinegar Dressing on a Sub Roll - **19 PP**

Roast Beef Sandwich | Chimichurri Crema, Pickled Red Onion, Lettuce on a Potato Bun - **21 PP**

Tuna Salad Wrap | Tuna Salad with Onion, Lettuce, and Tomato wrapped in a Tortilla - **22 PP**

SALADS:

CMA Caesar Salad | Romain Lettuce, Shaved Parmesan, Traditional Caesar Dressing, Croutons - **14 PP**

Greek Salad | Romaine Lettuce, Greek Olives, Feta Cheese, Tomatoes, Cucumbers, Red Onions, Green Peppers with Greek Dressing - **14 PP**

Seasonal Fields Salad | Mixed Greens, Seasonal Fruit or Berries, Queso Fresco, Toasted Almonds, Pickled Red Onions with Seasonal Dressing - **14 PP**

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AFTER SUNSET SELECTIONS

Food Quantities Must Match Guaranteed Guest Count

Minimum Order of Fifty (50) Pieces per Item

Pricing is per Piece:

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APPETIZERS

Shrimp Cocktail Shooters | Spicy Lemon Pepper Cocktail Sauce | Lemon - **6**

Arancini with Tomato Sauce - **6**

Beer Brined Crispy Chicken Lollipop - **6**

Smoked Buffalo Cauliflower Bites | Citrus Herb Aioli, Cojita Cheese, Shaved Ninja Radish - **6**

Watermelon and Feta | Cherry Balsamic, Pickled Red Onions, Micro Basil - **6**

Beef Tenderloin Tataki | Pickled Green Onions, Citrus Soy Glaze - **7**

Bacon Wrapped Scallops | Balsamic Glaze - **6**

Mini Beef Empanada | Cilantro Crema - **6**

Prosciutto Wrapped Asparagus - **7**

Tuna Poke | Sesame Oil, Roasted Seeds - **7**

Antipasto Skewer | Mozzarella, Tomato, Basil Drizzle - **7**

Smoked Salmon Tartar | Cucumber Cup - **8**

Tuna Poke | Crispy Wonton Sesame - **8**

Beef Tartar in Cone - **8**

Cuban Cigar Rolls | Mustard Dijonnaise - **6**

Crab Cakes | Remoulade Sauce - **8**

Stuffed Mushrooms - **6**



STATIONS RECEPTION

STATION STYLE RECEPTION - SELECT MINIMUM OF THREE

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TACOS OF MEXICO 25 PP

*Smoked Pork Carnitas, Braised in a Skillet
Chile Lime Braised Chicken Tinga
Braised Beef Barbacoa
Fresh Toppings | Pico de Gallo | Queso Fresco | Pickled Red Onions |
Diced Onions | Tortilla Chips | Salsa Roja | Salsa Verde | Guacamole
Personal Salads | Heart Greens, Roasted Peppers, Black Beans,
Citrus Dressing*

SAVORY SLIDER BAR 22 PP

*BBQ Brisket Slider | Slaw & Pickle
Crispy Chicken Slider | Nashville Hot Sauce | Bleu Cheese Aioli
Mini "Big" Beef Slider | Special Sauce | American Cheese
Shredded Lettuce | Tomato | Potato Bun
Pub Chips*

SHARK-CUTERIE 25 PP

*Chef's selections of Cured Meats | Domestic and Imported
Cheeses | Dried Fruits, Nuts, Seasonal Preserves, Mixed Olives,
Honey, Whole Grain Mustard
Crackers, Crostini's, & Flat Breads*

SO FRESH SALAD STATION 18 PP

*Romain Lettuce | Spring Mix | Arugula
Pickled Onions | Cucumber | Cherry Tomato | Shaved
Onions | Croutons | Shaved Nuts | Shaved Parmesan |
Shredded Cheddar
Ranch | Citrus Vinaigrette | Poppy Seed Dressing*



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STATIONS RECEPTION CONTINUED

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STATION STYLE RECEPTION - SELECT MINIMUM OF THREE

PASTA LOVERS 22 PP

Pick 2 of the following:

Mushroom Ravioli | Truffle Cream Sauce |
Spinach and Roasted | Asparagus Tips
Traditional Beef Lasagna
Tri-Colored Tortellini Primavera
Angel Hair Garlic Scampi
Orecchiette Pasta | Roasted Chicken | Dried Tomatoes
++Roasted Italian Sausage +3
++Shrimp +5
Parmesan Crusted Garlic Bread | EVOO |
Shaved & Grated Cheeses

FLAT BREAD BAR 21 PP

Pick 2 of the following:

Chicken BBQ | Picked Onions, Cheddar Cheese, &
Sweet BBQ Sauce Drizzle
Prosciutto & Burrata | Basil, Balsamic Drizzle, & Truffle Oil
Sliced Flank Steak | Chimichurri Drizzle & Red Wine Demi
Shrimp Scampi | Garlic, EVOO, & Pesto
Margarita | Basil, Mozzarella, Tomato, & Balsamic Drizzle
Meat Lover | Sausage, Bacon, Pepperoni, Mozzarella Cheese

DESSERT BAR 19 PP

Chocolate Covered Strawberries | Macaroons
Assortment of Cookies | Mini Cakes

ASIAN NOODLE BAR 22 PP

Ramen Shoyu Broth | Pork Broth with Soy Sauce
Southeast Asian Coconut Curry Soup
Ramen Noodles | Glass Noodles
Roasted Pork | Curried Chicken | Fried Tofu
Cooked Egg | Quick Pickled Carrots and Radish | Sprouts | Scallion
Fried Shallots | Lime | Cilantro

MAC & MASHED BAR 21 PP

Cavatappi Pasta with Cheddar Cheese Sauce
Pasta Shells with Alfredo
Breadcrumbs | Crumbled Gorgonzola | Jalapeno Peppers
Idaho Potato Puree | Sweet Potato Puree
Shredded Cheddar | Sour Cream | Whipped Butter | Bacon Bits
Scallion | Marshmallow | Brown Sugar | Candied Pecans

CARVING STATIONS

EACH SELECTION PRICED TO SERVES 25 GUESTS
FOOD QUANTITIES MUST MATCH GUARANTEED
GUEST COUNT

Beef Tenderloin with Demi 450
Prime Rib | Au Jus & Horseradish Cream 430
Roasted Turkey Breast | Brown Gravy | Cranberry Sauce 275
Mojo Roasted Pork Loin with Sweet Plantains 300
Served with Dinner Rolls
Chef Attendant fee Required, 1 Chef per 50 guests
Attendant Fee at 250



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PLATED DINNER

All Plated Dinners include pre-set water and Bread & Butter Service.

Choice of the Following:

(1) Salad | (1) Entree | (1) Dessert

SALADS

Burrata | Roasted Asparagus | Apples | Micro Fennel | Pistachio
Marinated Quinoa and Farro Soil | Roasted Carrot | Baby Greens
Petit Green Salad | Spiced Pumpkin Seeds | Shaved Onion
Watermelon Feta Salad | Heirloom Tomatoes | Micro Greens | Portwine Reduction
Old World Caesar Salad | Crouton | Shaved Parmesan | Creamy Caesar



ENTREES

Bone in Chicken Breast | Garlic Mashed Potatoes | Roasted Green Beans Gremolata | Pan Jus **61 PP**
Herb Roasted Beef Tenderloin | Root Vegetable Hash with Asparagus | Red Wine Demi Reduction **70 PP**
Beef Short Rib | Parsnip Puree | Braised Fennel | Red Pepper Agrodolce **68 PP**
Local Catch of the Day | Wild Rice Pilaf | Broccolini Red Pepper | Dill Cream Sauce **MKT**
Soy Sesame Glazed Roasted Salmon | Coconut Sticky Rice | Red Cabbage Slaw | Sriracha Crema Drizzle **65 PP**
Grilled Bone in Pork Chop | Garlic Roasted Fingerling Potatoes | Roasted Asparagus | Mushroom Cream Sauce **64 PP**
Mushroom Ravioli | Spinach | Green Peas | Crispy Shallots | Truffle Cream **58 PP**
Roasted Cauliflower Steak | Pea Puree | Gremolata Roasted Pistachio | Fennel **51 PP**
Grilled Portobello Mushroom | Curried Roasted Zucchini and Squash | Wild Rice Pilaf **51 PP**

DESSERT

Tiramisu with Whipped Cream
Carrot Cake with Caramel Sauce
Flourless Chocolate Cake with Raspberry Sauce
New York Style Cheesecake with Fresh Fruit Coulis

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DINNER BUFFET

All Buffet Dinners include pre-set water and Bread & Butter

Choice of the Following:

1 salad - 2 proteins - 2 sides - 1 dessert - **59 PP**

SALADS

Wedge Display | Iceberg, Bacon, Blue Cheese, Grape Tomato, Fresh Herbs, Buttermilk Ranch

Broiled Sweet Potato Salad | Arugula, Masala Spiced Chickpeas, Crispy Shallots, Honey Dijon Vinaigrette

Baby Romaine | Shaved Grana, Grape Tomato, Garlic Crumble, Balsamic Vinaigrette

Caprese Salad | EVOO, Basil, & Balsamic Reduction

Traditional Caesar Salad | Romaine, Shaved Parmesan, Croutons, Caesar Dressing

ENTREES

Demi Glazed Beef Short Ribs with Gremolata

Chicken Marsala

Garlic Butter Cod Loins with Beurre Blanc

Herb Roasted Tri Tip | Confit Tomatoes and Garlic

Garlic Grilled Chicken Breast | Garlic Cream

Brown Butter Salmon | Capers | Lemon Oil | Herbs

Rotisserie Style Roasted Chicken with Green Sauce

Roasted Mojo Pork Loin with Caramelized Plantains

DESSERT

New York Style Cheesecake with Fruit Coulis

Chocolate Mousse with Whipped Cream

Tiramisu

Assorted Macarons and Cookies

Carrot Cake with Caramel Sauce

Lemon Pie Shooter

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SIDES

Mushroom Ravioli | Shallots | Mushroom Cream

Blistered Cherry Tomatoes | Roasted Asparagus | Lemon Zest

Black Bean and Rice

Garlic Mashed Potatoes

Char Roasted Brussel Sprouts | Queso Fresco | Balsamic Drizzle

Roasted Red Skin Potatoes

Grilled Asparagus with Lemon Zest

Buttered Green Beans with Lemon Zest

Smoked Cheddar Grits

Truffle Mac & Cheese

50-person minimum; 25% surcharge for less than 50



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Beverages

HOSTED BY THE HOUR

We offer three Hosted by the Hour packages that are based on the number of guests in attendance and for the length of your event. A minimum of 2 hours are required for all packages.

MAIN SALOON

Beer & Wine Package

Two Hours: 24.00 per person
Three Hours: 30.00 per person
Four Hours: 36.00 per person

Choose **3** wines from the list below

- Cabernet
- Pinot Grigio
- Chardannay
- Pinot Noir
- Moscato

Choose **2** Domestic and **2** Imports/Craft from our Galley Beers

GALLEY BEERS

Domestic

- Bud Light
- Michelob Ultra

Import

- Corona Extra

Craft

- Shock Top
- Reef Donkey APA
- Coral Head IPA
- Landshark Lager

CONSUMPTION BAR

Consumption Bars have a two drink per person guarantee, and require a minimum spend of \$500. Consumption Bar packages are based on actual drinks served; however Proof will estimate consumption based on details of your event and collect money associated with estimated consumption prior to your event.

CAPTAIN'S PACKAGE

Two Hours: 38.00 per person
Three Hours: 44.00 per person
Four Hours: 50.00 per person

Brands Include:

- Tito's Vodka
- Teremana Tequila Blanco
- Tanqueray Gin
- Bullet Bourbon
- Bacardi Rum
- Crown Royal Whiskey
- Captain Morgan's Spiced
- Johnny Walker Black

Choose **4** wines from the list below

- Hayes Ranch Cabernet
- Camila Malbec
- Hayes Ranch Chardonnay
- Canaletto Pinot Grigio
- Silver Gate Sauv Blanc
- Screen Press Pinot Noir
- Prosecco
- Rose

Choose **3** domestics and **2** imports from our Gallery Beers

ALCOHOLIC BEVERAGE SERVICE POLICY

Proof of the Pudding is dedicated to providing quality events that promote enjoyment and safety for everyone. All drinks are 1.25 oz pours, no shots. Minors (under the age of 21) are not permitted to consume alcoholic beverages. Drink responsibly.

BOSUN PACKAGE

Two Hours: 30.00 per person
Three Hours: 36.00 per person
Four Hours: 42.00 per person

Brands Include:

- Smirnoff Vodka
- Jim Beam Bourbon
- Cruzan Rum
- Dewar's Scotch
- Sauza Tequila
- Seagram's Extra Dry Gin

Included Wine:

- Pinot Grigio
- Cabernet
- Pinot Noir
- Chardannay
- Moscato

Choose **2** Domestic and **2** Import/Craft from our Galley Beers

CONSUMPTION BAR PRICING

Spirits

- Bosun Brand 10.00
- Captain's Brand 14.00

Beer

- Domestic 7.00
- Import 8.00
- Craft 8.00

Wine

- House Wine 8.00
- Premium Wine 11.00

Pepsi Products

- Canned Soda 4.00
- Aquafina 5.00



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Packaging pricing does not include:
Bartender & Barback Fees

1 Bartender required per 75 guests 225.00 per bartender.

1 Barback required per 2 Bartenders 200.00 per barback.

*25% Production fee and applicable sales tax will apply.

THE DETAILS

Please Review Our Policies

Proof of the Pudding has the exclusive catering contract at Clearwater Marine Aquarium and has the sole distribution rights of food and nonalcoholic beverages within the event.

Contracts And Deposits

The signed contract, stated terms, addendum and specific banquet event orders constitute the entire agreement between the client, Clearwater Marine Aquarium and Proof of the Pudding.

Cancellation

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by Lessee are non-refundable. If the event is canceled less than 10 business days to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is canceled with the mutual consent of Proof of the Pudding and client due to an act of God or other mitigating circumstances, only the actual expenses of food and labor incurred by Proof of the Pudding during preparation will be charged.

Guarantees

A guaranteed number of attendees is required (10) business days, before the date and time of the function (a business day is defined as Monday-Friday.) If the final guarantee is not received as stated, Proof of the Pudding reserves the right to charge for the number of persons originally specified on the contract. The guarantee is not subject to reduction after the guaranteed deadline. Proof will prepare food for 5% over your guaranteed Guest Count.

Pricing

Menu pricing does not include an additional 25% production charge and 7% Sales Tax. Due to market fluctuations, prices are subject to change up to 60 days before the event at which time confirmed prices may be quoted. The following prices are effective January 1, 2024.

Labor Charges

Event Staffing Charges are based on a minimum of 4-hour event time. If additional hours are needed, the charge is \$40.00 per hour/staff member.

Event Staffing

Event Servers 200.00 per server
(amount needed dependent on specifics of your event)
Bartender 225.00 per bartender (1 per 75ppl)
Event Culinary Staff 225.00 per culinary staff
(amount needed dependent on specifics of your event)

Production Charge

This fee includes all standard necessary glassware, china, flatware, buffet table equipment and utensils, passing trays, cocktail napkins, standard white, ivory or black cloth napkins needed for either a plated or buffet event with full seating and any rectangle tables linens necessary for food and beverage service. This fee also includes the labor needed for scheduling staff for pre-event and post event production and cleaning. This labor includes washing and replenishing equipment after your event, culinary preparation team needed for ordering and production of your event.

There are many upgraded options available for an additional rental cost not included in this production charge; i.e china, glassware, flatware, linen, décor, tables & chairs. Events that are longer than a contracted event time of 4 hours will require additional labor hourly charges added to our staffing charges.

Food Liability

Proof of the Pudding is responsible for the quality and freshness of its food. Due to the current health regulations, food may not be taken off premise after it has been prepared and served. However, as a participant with Local Food Banks, excess prepared food (not served) is donated and distributed to agencies feeding the needy.

Food Allergies

Proof of the Pudding's kitchen is not an allergy free environment. Our kitchen and facility do use wheat, eggs, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal food service operations may involve shared cooking and preparation areas, including common fryer oil, grills, stoves, ovens and counters. The possibility exists for the food items to come in contact with other food products. While we will always strive to accommodate all of our clients' dietary needs, due to these facts above we are unable to guarantee that any menu items can be completely free of all allergens.

Beverage Service

Please note that the State Liquor Control Board regulates alcoholic beverages and service. Proof of the Pudding, as licensee, is responsible for the administration of the regulations.

No alcoholic beverages may be brought onto the premises from outside sources.
No Donated Beverages or outside beverages allowed to be brought on CMA Premises.
We reserve the right to refuse alcoholic service to intoxicated or underage persons.
No alcoholic beverages may be removed from the premises.

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