



SeaWorld[®]

San Antonio

2022

Catering Menu

CONTINENTAL BREAKFAST BUFFETS

All Breakfasts include Freshly Brewed Coffee and Chilled Orange & Apple Juice. 50 ppl minimum

The Express Continental

Display of Seasonal Fresh Fruits and Melons Served Sliced and Whole
Assortment of Muffins, Cheese and Fruit Danish made daily in our Bakery
An Assortment of Freshly Baked Bagels served with Cream Cheese
\$17.00

The Deluxe Continental

Display of Seasonal Fresh Fruits and Melons Served Sliced and Whole
Assorted Individual Yogurts
Assorted Dry Cereals with Skim and 2% Milk
Bananas and Seasonal Fresh Berries
Assortment of Mini Muffins, Petite Cheese and Fruit Danish made daily in our Bakery
An Assortment of Freshly Baked Bagels served with Cream Cheese
\$22.00

BREAKFAST BUFFET

Shamu's Sunrise Breakfast Buffet

Display of Seasonal Fresh Fruits and Melons served sliced and whole
Assorted Individual Yogurts
Assorted Dry Cereals with 2% Milk
Bananas and Seasonal Fresh Berries
Assortment of Mini Muffins, Petite Cheese and Fruit Danish made daily in our Bakery
An Assortment of Freshly Baked Bagels served with cream cheese
Farm Fresh Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
French Toast with Cinnamon-Apple Compote
Country Link Sausage & Crispy Bacon
\$24.00

PLATED BREAKFAST

Captain's Breakfast

Mélange of Fresh Tropical Fruits
Scrambled Eggs
Country Link Sausage and Crisp Bacon Strips
Country Style Breakfast Potatoes
Bakery Fresh Mini Muffins and Biscuits with Butter and Assorted Fruit Preserves
\$21.00

All prices are subject to a 20% service charge and 8.25% Texas Sales Tax
Pricing is per person unless otherwise noted

ADDITIONAL BREAKFAST SIDE ITEMS

Breakfast side items are ordered to complement the existing buffet menus

Assorted Fruit Kolache's

\$2.00

Ham, Egg and Cheese Croissant or Bagel Sandwiches

\$4.00

Breakfast Tacos (Choose two types)

Egg, Potato & Egg, Bacon & Egg, Sausage & Egg or Chorizo & Egg

\$4.00

Country Biscuits and Sausage Gravy

\$4.00

Cinnamon French Toast

\$4.00

Breakfast Burritos

Bacon, Egg, Cheese & Pico de Gallo or Egg, Cheese & Pico de Gallo

\$7.00

Omelet Made to Order Station

(Maximum 150 guests)

\$8.00

Chef Carved Honey-Glazed Ham

\$5.00

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BREAKOUT SESSIONS

*All Breakout Sessions must be purchased in addition to Breakfast and or Lunch menu
Based on 45 Minutes of Service Time*

Ice Cream Social

A Variety of Ice Cream Novelties and Treats

Examples: Frozen Fruit Bars, Shamu Ice Cream Bars, etc.

\$7.00

From the Bakery

Assortment of Fresh Sliced Fruit

Freshly Baked Brownies

A Selection of Freshly Baked Cookies

Crispy Rice Treats

\$7.00

SeaWorld Trainer's Health Break

Assortment of Fresh Tropical Fruit with Fruit Dip

Fresh Whole Fruit

Selection of Granola Bars

Selection of Individual Yogurts

\$7.50

INDIVIDUAL SELECTIONS

All Selections must be purchased in addition to Breakfast and or Lunch menu

Freshly Baked Muffins (Jumbo/Mini)	\$24.00/\$12.00 per dozen
Freshly Baked Cheese and Fruit Danish (Jumbo/Mini)	\$24.00/\$12.00 per dozen
Bakery Fresh Bagels with Cream Cheese (Jumbo/Mini)	\$24.00/\$12.00 per dozen
Bakery Fresh Cookies (Jumbo/Mini)	\$24.00/\$12.00 per dozen
Assorted Fruit Kolache's	\$18.00 per dozen
Shamu Ice Cream Bars	\$3.00 each
Chips & Pretzels – individual bags	\$1.50 each
Popcorn – individual bags	\$3.00 each
Coke Products (20 oz. Bottle)	\$3.00 each
Dasani Water	\$3.00 each
Assorted Fruit Juices	\$3.50 each

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BEVERAGE SELECTIONS

COFFEE STATION

Coffee Station (Includes set up, 1 gallon of each, regular and decaffeinated coffee, condiments)	\$50.00 per station
Each additional gallon (serves approx. 16- 8ounce cups)	\$20.00 per gallon
*Add coffee service to any lunch or dinner menu	\$ 2.00 per person
*Add Herbal Tea service to any lunch or dinner menu	\$ 2.00 per person
*Add Hot Chocolate service to any lunch or dinner menu	\$ 2.00 per person

SOFT DRINK STATION

Unlimited Consumption Coke Products and Bottled Water

Beverage Station includes Coke Products & Bottled Water

Up to 4 hours: \$9.00
4-8 hours: \$12.00

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THEMED BREAKS

*All Themed Breakout Sessions must be purchased in addition to Breakfast and or Lunch menu
Based on 45 Minutes of Service Time. Price is per person*

SeaWorld Social

Spinach Dip served in a Bread round with assorted Crackers
Vegetable Crudités Display to include Carrot Sticks, Celery Sticks,
Zucchini, Squash, Broccoli and Sweet Gherkins served with Creamy Herb Dip

\$10.00

French Delight

A display of Cubed International and Domestic Cheese
Fresh Fruits and Seasonal Berries
French Bread and Crackers
Baked Brie en Croute

\$11.00

Sports Fanatic

Tropical Fruit served sliced and whole
Tortilla Chips Served with Salsa and
Pretzels and Mixed Nuts
Assorted Ice Cream Novelty Bars

\$12.00

Sicilian Antipasto Tray

Italian Meats and Cheeses
Artichokes
Mushrooms
Peppers
Vegetable Jardinière

\$12.00

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SeaWorld[®]

San Antonio

*Lunch & Dinner
Buffets*

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LUNCHEON BUFFETS

All Lunch Buffets served with Iced Tea and Water

Express Deli Display

Dijon Potato Salad

Luncheon Relish Tray of Carrots, Celery, Sweet Pickles, Olives, and Ranch Dip

Deli-Style Sandwiches of Sliced Roast Beef, Oven Roasted Turkey Breast, Baked Ham, Provolone Cheese, Lettuce and Tomato served on an assortment of Freshly Assorted Rolls

Individual Bags of Assorted Chips

Assortment of Freshly Baked Cookies

Condiments: Mayonnaise and Mustard

\$23.00

Add a Build your Own Sandwich Buffet – Additional \$2.00 per person

Shamu's Premium Deli Display

Tray of Sliced Seasonal Melons, Pineapple and Garnished with Grape Clusters and Berries

Tossed Garden Salad with toppings to include Tomatoes, Carrots, Red Onions, Peppers, Grated Cheese and a selection of Dressings

Italian Style Three Bean Salad

Buffalo Mozzarella and Sliced Plum Tomatoes with Fresh Basil and Olive Oil

A Display of Selected Meats and Cheeses including Smoked Turkey Breast, Sliced Roast Beef, Baked Ham, Cheddar, Swiss and Provolone Cheese

SeaWorld Bakery Fresh Vienna White Bread and Assorted Rolls

Condiments to include Lettuce, Tomato, Mayonnaise and Mustard

Freshly Baked Cheesecake with Fruit Topping

\$28.00

Deli Enhancements

Soup: (Choose any one)

Chicken Tortilla Soup

Italian Vegetable Soup

Broccoli and Cheese Soup

\$5.50 per person

Hot Baked Potato Bar

Toppings to include Sour Cream, Butter, Shredded Cheese, Chives and Bacon Bits

\$6.00 per person

Build Your Own Pasta Bar to include:

Tri Color Rotini, Penne Pasta

Alfredo Sauce, Marinara Sauce

Sliced Chicken, Italian Sausage

Chef's Selection of Garden-Fresh Vegetables

Bakery Fresh Garlic Bread Sticks

\$7.00 per person

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Texas Lunch Buffet

Mixed Garden Green Salad with Assorted Dressings
Creamy Potato Salad
Pulled Pork BBQ Sandwiches
SeaWorld's Signature Smoked BBQ Chicken
Whole Kernel Buttered Corn
Baked Beans
Assortment of Rolls with Butter
Warm Fruit Cobbler
\$28.00

SeaWorld's Lunch Buffet

Mixed Garden Green Salad with Assorted Dressings
Chilled Seafood Pasta Salad of Baby Shrimp and Crab, Mixed Vegetables with a Pesto Ranch Dressing
Sliced Rosemary Encrusted Garlic Roast Beef – with a creamy demi glace
Herb Roasted Chicken
Herb Roasted Bliss Potatoes
Wild Rice Pilaf
Sautéed Seasonal Vegetable Medley
Bakery Fresh Rolls and Butter
Assortment of Freshly Baked Brownies and Cookies
\$33.00

Italian Luncheon Buffet

Mixed Greens with Assorted Dressing
Chilled Pasta Salad with Italian Dressing
Chicken Parmigiana *Lightly Breaded Breast of Chicken topped with Marinara and Mozzarella Cheese*
Penne Pasta with Creamy Alfredo Sauce
Spaghetti & Marinara Sauce
Garlic Bread Sticks
From the Bakery – Tiramisu Cake
\$34.00

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DINNER BUFFETS

All dinner menus include Iced Tea and Water

South of the Border

Chips & Salsa / Chili con Queso
Black Bean and Corn Salad
Pico de Gallo, Guacamole, Grated Cheese, Jalapenos and Sour Cream
Warm Flour Tortillas
Seasoned Grilled Chicken and Beef Fajitas with Peppers and Onions
Cheese Enchiladas
Traditional Pork Tamales with Chili Sauce
Mexican Style Rice
Borracho Beans
Margarita Cheesecake
\$34.00

Texas Hoedown

Fresh Garden Green Salad with Toppings
Roasted Garlic Potato Salad
Freshly Baked Jalapeno Corn Bread
Chef Attended Carved SeaWorld's Signature Sliced BBQ Brisket
SeaWorld's Signature Smoked BBQ Chicken
BBQ Spareribs
Smoked Sausage
Cream Corn
BBQ Baked Beans
Warm Fruit Cobbler
\$37.00

Luau Dinner Buffet

Tropical Field of Greens Salad with Assortment of Dressings
Tropical Fruit Salad
Roasted Chicken with tropical Sweet and Sour Sauce
Mahi-Mahi with Pina Colada Sauce
Hawaiian Style Smoked Pork Loin with an orange ginger glaze
Fried Rice
Asian Stir-Fried Vegetables
Pineapple Upside-down Cake
\$41.00

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International Buffet

Mixed Field of Greens with Dressings
Chilled Pasta Salad with Italian Dressing
Chef Carved Garlic Roasted Sirloin
Jamaican Style Jerked Pork Loin
Teriyaki Glazed Salmon
Rice Pilaf
Grilled Vegetables
Roasted Red Potatoes
Freshly Baked Dinner Rolls with Whipped Butter
Warm Bread Pudding with Bourbon Sauce

\$49.00

Southern Barbecue Buffet

Creamy Cole Slaw with Celery Seed
Roasted Red Bliss Potato Salad
Marinated Cucumbers and Tomato Salad with Scallions
Amber Bock Pulled Pork *with Texas Barbecue Sauce*
Georgia Peach and Pecan Chicken *Baked Chicken with Peach and Pecan Barbecue Sauce*
SeaWorld Spareribs *Slow Smoked Pork Ribs with Special Barbecue Sauce*
Grilled Mahi-Mahi *with Citrus Barbecue Sauce*
Red Beans and Steamed White Rice
Roasted Corn-on-the-Cob
Seasonal Vegetable Medley
Freshly Baked Cornbread Muffins and Yeast Rolls
Assorted Mini Desserts

\$56.00

Northwest Passage Buffet

Mixed Garden Green Salad with Assorted Dressing
Marinated Cucumbers and Tomato Salad with Scallions
Chef Attended Roasted Sirloin with Garlic and Rosemary Crust
Roasted Chicken with Wild Mushrooms and Apples in Brandy Sauce
Grilled Salmon with Caramelized Onions and Vanilla Peppercorn Sauce
Oven Roasted Yukon Gold Potatoes
Wild Rice Pilaf
Country Styled Roasted Vegetables
Freshly Baked Assorted Dinner Rolls
Assorted Mini Desserts

\$59.00

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SeaWorld[®]

San Antonio

*Plated
Lunch & Dinner
Menu's*

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PLATED LUNCH SELECTIONS

Chilled Lunches: Salad, Bread, One Dessert, Iced Tea and Water
Hot Lunches: Salad, Bread, Two Sides, One Dessert, Iced Tea and Water

Salads

Fresh Field Greens:

A combination of Seasonal Field Greens with Raspberry Vinaigrette

Caesar Salad:

Crisp Romaine Lettuce served with Garlic Croutons
and Creamy Caesar Dressing

Mélange of Fresh Fruit:

Citrus Fruit Sections and Fresh Seasonal Melons and Berries presented
in a Stemware Glass

Plum Tomato Slices with Buffalo Mozzarella Cheese
Fresh Basil Sprinkled with Balsamic Vinaigrette

Dessert Selections

All Pies and Cakes made Fresh Daily in our own Bakery!

Key Lime Pie

Carrot Cake with Cream Cheese Frosting

Tiramisú Cake

Chocolate Supreme Cake

Carmel Apple Cheesecake

Sliced Fresh Fruit and Seasonal Berries with Fresh Crème

Soups

Chicken Tortilla Soup

Italian Vegetable Soup

Cream of Wild Mushroom Soup

Creamy Shrimp Bisque

Add soup to any lunch for just \$3.50 per person

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PLATED LUNCH MENUS

All lunch menus include Salad, Bread, One Dessert, Iced Tea and Water

CHILLED ENTREES

Grilled Portobello Mushroom Salad

Portobello Mushroom Marinated in Herb Balsamic Vinaigrette, grilled
and placed atop a bed of Fresh Garden Lettuces

Bakery Fresh Bread Sticks

\$18.00

Chicken Caesar Wrap

Herbed Marinated Sliced Chicken Breast

Caesar Salad Mix wrapped in a Soft Tortilla Shell

Vegetable Pasta Salad tossed in Creamy Southwest Ranch Dressing

\$19.00

Cordon Bleu Club

Grilled Chicken Breast topped with Ham and Swiss Cheese

Served on a Baguette with Sun-Dried Tomato Mayo and Mixed Field Greens

Red Bliss Potato Salad

\$20.00

Sombrero de Pollo Salad

Iceberg and Romaine Lettuce, Shredded Cheddar Jack Cheese,

Tomato Wedges, Pepperoncini Peppers, Green and Black Olives,

Guacamole and Sliced Grilled Chicken Breast Served in a Fried Tortilla Bowl

\$20.00

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PLATED LUNCH MENUS

All lunch menus include Salad, Bread, One Dessert, Iced Tea and Water

HOT ENTREES

Chicken and Penne Pasta Primavera

Sliced Herb Seasoned Chicken Breast, Pesto and
Jardinière of Fresh Vegetables, tossed with Penne Pasta

\$24.00

Chicken Tuscany

Grilled Breast of Chicken topped with Diced Tomato, Red Onion,
Chiffonade of Basil, Balsamic Vinaigrette and Mozzarella Cheese
Herb Roasted Yukon Gold Potatoes and Vegetable du jour

\$26.00

Combination

Broiled Petite Filet Mignon with Peppercorn Sauce
Grilled Chicken with Orange Basil Sauce
Parmesan Mashed Potatoes and Vegetable du jour

\$39.00

FRESH FISH ENTREES

Your choice of one of the following selections based on market availability:

Tilapia, Salmon or Mahi- Mahi

Oven roasted filet accompanied by a Pineapple-Habanero Salsa
Served with Cilantro Lime Rice and Black Bean & Corn Salad

Market Price

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PLATED DINNER SELECTIONS

Salad, Bread, Two Sides, One Dessert, Iced Tea and Water

Salads

*Assorted Field Greens with Red & Yellow Pepper Confetti,
Parmesan-Asiago Cheese Wafer, served with Balsamic Vinaigrette*

*Arugula and Frisee Salad
Tossed with Fresh Strawberries, served with a Citrus Vinaigrette
& garnished with Toasted Almonds*

*Tomato Pesto Salad
Red and Yellow Vine Ripe Tomatoes with Pesto Dressing
Fresh Greens & Grilled Asparagus Spears*

*Salad Caprese
Buffalo Mozzarella and Roma Tomato Salad
with Balsamic Vinaigrette*

Dinner Dessert Selections

*Chocolate Supreme Cake
White & Dark Chocolate Mousse with Raspberry Coulis
Tiramisu Cake
Mélange of Tropical Fruits with Fresh Mint
Key Lime Pie
Cheesecake with Fruit Topping*

Soups

*Chicken Tortilla Soup
Italian Vegetable Soup
Cream of Wild Mushroom Soup
Creamy Shrimp Bisque*

Add soup to any dinner for just \$3.50 per person

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PLATED DINNER MENUS

All dinner menus include Salad, Assortment of Bakery Fresh Dinner Rolls, Two Sides, One Dessert, Iced Tea and Water

Mediterranean Chicken

*Herb Crusted Chicken Breast, Pan-Seared and served with Roasted Garlic-Chianti Sauce
Accompanied by Caramelized Onion Yukon Gold Mashed Potatoes
Vegetable du jour*

\$41.00

New York Sirloin Steak

*12 oz. USDA Choice Steak with Three-Peppercorn Sauce
Accompanied by Parmesan-Asiago Mash
Vegetable du jour*

\$48.00

Napa Valley Filet Mignon

*8 oz Broiled Filet Mignon served with Crumbled Blue Cheese and a Merlot Demi-Glace
Accompanied by Sweet Caramelized Onion Roasted Potatoes
Vegetable du jour*

\$54.00

Your choice of one of the following selections based on market availability:

Tilapia, Salmon, Mahi- Mahi, Sea Bass or Snapper

8 oz Fillet with Garlic Herb Beurre Blanc Sauce

Accompanied by Wild Rice Pilaf

Vegetable du jour

Market Price

Your choice of one of the following selections based on market availability:

Tilapia, Salmon, Mahi- Mahi, Sea Bass or Snapper

8 oz Fillet Lightly Blackened with our Chef's own blend of spices

Accompanied by a Caramelized Onion Mashed Potatoes and a Pepper Coulis

Vegetable du jour

Market Price

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PLATED COMBINATION MENUS

Southwest Combination

*Pan-Seared Breast of Chicken and Jumbo Shrimp with Jalapeno-Honey
Barbeque Sauce topped with Pineapple Fruit Salsa
Accompanied by Roasted Poblano Mash
Vegetable du jour*
\$48.00

California Combination

*Breast of Chicken with Roasted Garlic Tomato Cream
Grilled Shrimp with Basil Pistou
Accompanied by Cheddar Mashed Potatoes
Vegetable du jour*
\$48.00

Classic Combination

*Filet Mignon with Black-Peppercorn Sauce
Salmon Fillet with Vanilla-Peppercorn Sauce
Traditional Creamy Mash
Vegetable du jour*
\$57.00

All American Combination

*Broiled Filet Mignon with Herb infused Demi-glace
Gulf Shrimp with Lemon Garlic Butter
Herb Roasted Potatoes
Vegetable du jour*
\$59.00

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PLATED DINNER ENHANCEMENTS

Enhancements may be ordered as additional dinner items only. Price is per person

Appetizers

Fire Cracker Shrimp Salad

*Fresh Spinach Leaves topped with Jalapeno Marinated Grilled Shrimp,
Fresh Pico De Gallo and Creamy Southwest Dressing*

\$9.00

Stuffed Mushroom

Marinated Mushroom stuffed with Wild Mushroom Duxelle served with Roasted Red Pepper Coulis

\$10.00

Texas Gulf Coast Crab Cakes

*One large Crab Cake served on a bed of Jicama and Chayote Slaw and garnished with Fried
Plantains, and Papaya Cocktail Sauce*

\$11.00

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SeaWorld[®]

San Antonio

Reception Menu's

All prices are subject to a 20% service charge and 8.25% Texas Sales Tax
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HORS D'OEUVRES DISPLAYS

COLD DISPLAYS

Vegetable Crudités Display:

An assortment of Fresh, Seasonal Vegetables with Creamy Herb Dip

International and Domestic Cheese Display:

Garnished with Grape Clusters, Seasonal Berries, French bread and Assorted Crackers

Fresh Fruit Display:

Cubed Melons, Pineapple and Seasonal Berries

Chips and Salsa:

Corn tortilla chips served with a spicy tomato salsa

COLD HORS D'OEUVRES

Marinated Mushroom Caps

Prosciutto Wrapped Melon

Prosciutto Wrapped Asparagus

Bruchetta

Spinach and Crab Dip served in a Bread Round with Assorted Crackers

HOT HORS D'OEUVRES

Meatballs in a rich Peppercorn Sauce

Chicken and Black Bean Quesadillas

Spinach and Cheese Stuffed Mushroom Caps

Bacon Wrapped Chicken w/ Jalapeno Cheese

Cajun Chicken Satays

Coconut Chicken Skewers

Mini Egg Rolls w/ Sweet & Sour Sauce

1 cold selections, 2 hot selections **\$ 28.99**

2 cold selections, 2 hot selections **\$ 32.99**

*All reception packages based on 45 minutes of service; \$9.00 each additional ½ hour per person

For passed hors d'oeuvres, \$10.00 each added per person

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SPECIALTY STATIONS

Specialty Stations are designed to enhance your reception menu. These items can be added to reception packages, but may not be sold as stand alone stations.

Chilled Seafood Station

Large Steamed Gulf Shrimp, Scallops, Crawfish and Snow Crab Claws

Market Price

Chilled Shrimp Station

Boiled-peeled Gulf Coast Shrimp with Cocktail Sauce

Market Price

CHEF ATTENDED STATIONS

Station includes Bakery Fresh Dinner Rolls and condiments such as Spicy Mustard, Horseradish Sauce, Seasoned Mayonnaise, Hot Sauce and Jerk Sauce

Taqueria: Al Pastor Chicken, Beef Barbacoa, Chipotle spiced shrimp, served w/ guacamole, salsa Verde, salsa Roja, queso fresco, radish, and flour /corn tortillas

Salt Herb crusted Ribeye Roast w/ horseradish cream and red wine dime

Maple Glazed Ham w/ cranberry slaw, and assorted mustards

Herb roasted beef tenderloin w/ red wine demi

Slow roasted Brisket w/ caramelized onion and peppered BBQ sauce

Spiced Roasted Pork loin w/ mango chutney and assorted mustards

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DESSERT RECEPTIONS

A Dessert Reception can enhance your event and allow guests to experience additional park exhibits!

Dessert Reception includes Freshly Brewed Coffee and Decaffeinated Coffee

Sweet Additions

Assorted Cookies

Cheesecake with Fruit Topping

Carrot Cake with Cream Cheese Icing

Chocolate Supreme Cake

Tiramisu Torte Cake

Mélange of Tropical Fruits

Key Lime Pie

Margarita Cheesecake

Assortment of Freshly Baked Brownies

Warm Fruit Cobbler (Apple, Cherry or Peach)

Banana Bread Pudding with Bourbon Sauce

Choose One

\$5.00 per person

Choose Two

\$7.00 per person

Choose Three

\$8.00 per person

Mini Dessert Sampler

An Assortment of Mini Cheesecakes, Carrot Cakes, Chocolate Pudding Cake,
Brownies and Various Dessert Bars

\$18.00

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SeaWorld[®]

San Antonio

*Customized
Menu Options*

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Tier One Customized Menu

Choose one item from each category

Salads

Tomato-Cucumber Salad
Pasta Salad

Dressings

Ranch Dressings
Raspberry Vinaigrette
Italian Dressing
Balsamic Vinaigrette

Sides (Choose 2)

Garden Melody
Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Steamed Green Beans
Rice Pilaf
Roasted Potatoes
Mashed Potatoes & Gravy
Spaghetti & Marinara

Proteins

Sliced Inside Round
Grilled Chicken Breast
Roasted Chicken *Bone-in*
Sliced Turkey Breast
Smoked Turkey Breast
BBQ Pulled Pork
Sliced ham
Roasted Pork Loin
Smoked Pork Loin
Tilapia
Catfish

Sauces

BBQ Sauce
Béchamel
Orange Glaze
Chicken or Beef Gravy

Desserts

Carrot Cake
Chocolate Cake
Cheesecake

Bread

House Made Dinner Rolls

\$39.99 per person

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Tier Two Customized Menu

Choose one item from each category

Salads

Tomato-Cucumber Salad
Pasta Salad
Field Greens Salad
Cole Slaw
Spinach Salad
Caesar Salad

Dressings

Ranch Dressings
Raspberry Vinaigrette
Italian Dressing
Balsamic Vinaigrette
Caesar Dressing
Specific

Sides (Choose 2)

Brussel Sprouts
Green Beans with Bacon
Broccolini
Broccoli with Cheese Sauce
Creamed Spinach
Creamed Corn
Bacon-Cheddar Mashed Potatoes
Garlic-Parmesan Mashed Potatoes
Roasted Yukon Gold Potatoes
Garden Melody
Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Steamed Green Beans
Rice Pilaf
Roasted Potatoes
Mashed Potatoes & Gravy
Spaghetti & Marinara

Proteins (Choose 2)

Brisket
Smoked Chicken
Breaded Parmesan
Pork Chops
Pork Back Ribs
Pork Spareribs
Salmon
Mahi-Mahi
Sliced Inside Round
Grilled Chicken Breast
Roasted Chicken *Bone-in*
Sliced Turkey Breast
Smoked Turkey Breast
BBQ Pulled Pork
Sliced ham
Roasted Pork Loin
Smoked Pork Loin
Tilapia
Catfish

Sauces

Vera Cruz
Basil Cream
BBQ Sauce
Béchamel
Orange Glaze
Chicken or Beef Gravy

Desserts

Bread Pudding
Fruit Cobbler
Carrot Cake
Chocolate Cake
Cheesecake*

**Chocolate, Cherry, Apple or Raspberry topping*

Bread

House Made Dinner Rolls
Bread Sticks

\$49.99 per person

All prices are subject to a 18% service charge and 8.25% Texas Sales Tax
Pricing is per person unless otherwise noted

Tier Three Customized Menu

Choose one item from each category

Salads

Caprese Salad
Seafood Salad
Tomato-Cucumber Salad
Pasta Salad
Field Greens Salad
Cole Slaw
Caesar Salad
Spinach Salad

Dressings

Ranch Dressing
Raspberry Vinaigrette
Italian Dressing
Balsamic Vinaigrette
Caesar Dressing
Specific
Specific

Breads

House Made Dinner Rolls
Bread Sticks
Garlic Parmesan Bread-Sticks

Sides (Choose 2)

Asparagus
Grilled Vegetables
Wild Rice Pilaf
Brussel Sprouts
Green Beans with Bacon
Broccolini
Broccoli with Cheese
Sauce
Creamed Spinach
Creamed Corn
Bacon-Cheddar Mashed
Potatoes
Garlic-Parmesan Mashed
Potatoes
Roasted Yukon Gold
Potatoes
Garden Melody
Glazed Carrots
Steamed Broccoli
Steamed Cauliflower
Steamed Green Beans
Rice Pilaf
Roasted Potatoes
Mashed Potatoes & Gravy
Spaghetti & Marinara

Proteins (Choose 2)

Skirt Steak
Grilled Flank Steak*
Rib Eye*
Strip Loin*
Airline Chicken Breast
Brisket
Smoked Chicken
Breaded Parmesan
Pork Chops
Pork Back Ribs
Pork Spareribs
Salmon
Mahi-Mahi
Sliced Inside Round
Grilled Chicken Breast
Roasted Chicken *Bone-in*
Sliced Turkey Breast
Smoked Turkey Breast
BBQ Pulled Pork
Sliced ham
Roasted Pork Loin
Smoked Pork Loin
Tilapia
Catfish
Specific (Market Price)
**Chef Attended*

Sauces

Beef Demi-Glace
Chicken Demi-Glace
Hollandaise
Vera Cruz
Basil Cream
BBQ Sauce
Béchamel
Orange Glaze
Chicken Gravy
Beef gravy

Desserts

Assorted Mini Desserts
Bread Pudding
Fruit Cobbler
Carrot Cake
Chocolate Cake
Cheesecake*
**Chocolate, Cherry, Apple
Or Raspberry Topping*

\$59.99 per person

All prices are subject to a 18% service charge and 8.25% Texas Sales Tax
Pricing is per person unless otherwise noted