SeaWorld
SAN DIEGO

2023 CATERING MENU

SEAWORLD PARKS & ENTERTAINMENT
SPECIAL EVENTS

www.SeaWorldGroupEvents.com





Let us exceed your expectations with uncompromising quality and exceptional service, no matter the occasion.

Presentations, product launches, awards banquets, convention kick-off or closing events— We offer a sea of possibilities with a wide range of menu selections to suit your budget.

Formal or casual, picnics to gourmet, the only limitation is your imagination.

Experience SeaWorld's culinary cuisine from a whole new perspective.

Your guests will thank you for it!

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Breakfast Buffet

Express Continental

Seasonal Fresh Fruit
Assorted Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
Chilled Fruit Juices
$22.00 Per Person

Deluxe Continental

Seasonal Fresh Fruit
Assorted Muffins and Danish
Steel Cut Oatmeal Bar
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts
Yogurt Cups with Crunchy Granola
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
Chilled Fruit Juices
$24.00 Per Person

Sunrise Buffet

Seasonal Fresh Fruit
Assorted Muffins and Danish
Steel Cut Oatmeal Bar
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts
Yogurt Cups with Crunchy Granola
Scrambled Eggs
French Toast with Maple Syrup and Powdered Sugar
Crisp Bacon and Country Sausage Links
Home-style Potatoes
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
Chilled Fruit Juices
$32.00 Per Person

Breakfast Plated & Add-Ons

Plated

Seasonal Fresh Fruit
Scrambled Eggs, Chorizo, and Cheese
Refried Beans
Ortega Potatoes
Salsa
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
Chilled Fruit Juices
$30.00 Per Person

Seasonal Fresh Fruit
Scrambled Eggs
Country Link Sausage and Crisp Bacon
Home-style Potatoes
Assorted Pastries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Tea
Chilled Fruit Juices
$35.00 Per Person

Breakfast Add-Ons

Omelet Action Station
Made to Order Omelets
Chef Carved Ham
$12.00 Per Person

Warm Sandwiches
Bagel, Canadian Bacon, Egg, and Cheese
Croissant, Ham, Egg, and Cheese
English Muffin, Sausage Patty, Egg, and Cheese
$9.00 Per Person

Breakfast Burritos
Chorizo, Egg, Potatoes, Beans, and Cheese
Diced Ham, Egg, Beans, Potatoes, and Cheese
$9.00 Per Person

Breakfast A La Carte

Breakfast A La Carte Selections

Freshly Baked Muffins	***$32.00 Per Dozen***
Freshly Bakes Cheese and Fruit Danish	***$35.00 Per Dozen***
Bagels with Cream Cheese	***$35.00 Per Dozen***
Freshly Baked Cinnamon Rolls	***$35.00 Per Dozen***
Coke Products	***$4.75 Each***
Assorted Bottled Fruit Juices	***$4.50 Each***
Freshly Brewed Coffee & Tea Bar (1Gallon)	***$38.00 Per Station***
Hot Spiced Apple Cider	***$36.00 Per Gallon***
Hot Chocolate with Mini Marshmallows	***$36.00 Per Gallon***
Spa Water with Fruit	***$20.00 Per Gallon***

Lunch Plated Entrees

Cheese Enchiladas & Caesar Salad

Classic Caesar Salad
Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing
Cheese Enchiladas
Corn Tortillas filled with Mexican Cheeses and topped with a Red Enchilada Sauce. Served with Rice, Refried Benas, and Pico de Gallo
Tres Leches Cup
$28.00 Per Person

Chicken Penne Pasta & Caesar Salad

Classic Caesar Salad
Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing
Chicken Penne Pasta
Penne Pasta, Creamy Basil Pesto, and Tender Strips of Chicken served with a Garlic Breadstick
Chocolate Mousse Cake
$28.00 Per Person

Cilantro Marinated Chicken & Greek Salad

Greek Salad
Crisp Romaine, Fresh Tomatoes, Cucumbers, Olive, Red Onions, and Feta Cheese
Cilantro Marinated Chicken
Tender Breast of Chicken Marinated and Sauteed in a Cilantro Herb Sauce served with Mashed Garlic Potatoes
Fresh Fruit Tart
$32.00 Per Person

Grilled Salmon & Edamame Salad

Edamame Salad
Spring Mix, Edamame, Bell Peppers, and Miso Dressing
Fresh Sustainable Salmon
Freshly Grilled Salmon with Teriyaki Glaze and Rice Pilaf
Flourless Chocolate Cake
$34.00 Per Person

Lunch Buffet

Classic Favorites

Starter
Caesar Salad
Entrees
Mesquite Turkey Chipotle Wrap
Pulled BBQ Beef Sliders
Sides
Macaroni Salad, Chips, and
Fresh Fruit Cups
Dessert
Fresh Cookie Assortment
Drinks
Assorted Soda and Water Station
$32.00 Per Person

All-American

Starters
Potato Salad with Dill and Sour Cream
Tossed Green Salad
Entrees
Angus Beef Sliders
Hot Dogs
Sides
Mac & Cheese Bar: Bacon Bits, Shredded Cheese, Chives, Blue Cheese, Buffalo Sauce, Breadcrumbs, Diced Jalapeno, Vegetarian Baked Beans
Desserts
Miniature Fruit Tarts and Cheesecakes
Drinks
Assorted Soda and Water Station
$34.00 Per Person

Lunch Buffet

Baja

Starters

Caesar Salad
Fresh Fruit Cups with Tajin

Entrees

Build your own Tacos:
Carne Asada
Fresh Sustainable Fish
Flour and Corn Tortillas
Lettuce, Cheese, Sour Cream, Guacamole
Assorted Salsas
Cheese Quesadillas
Spanish Rice
Cuban Black Beans

Desserts

Caramel Cheesecake
Flourless Chocolate Cake

Drinks

Assorted Soda and Water Station

$38.00 Per Person

Gourmet

Starters

Build your own Chopped Salad
Havarti Cheese on Pretzel Bun

Entrees

Chef Carved Tri-Tip & BBQ Chicken
Open Face Sandwiches & Wraps
Grilled Chicken Caesar Flatbread
Mesquite Turkey Chipotle Wrap
Smoked Salmon on Olive Baguette

Toppings:

Bell Pepper, Red Onion, Green Apple, Cucumber, Tomato, Edamame, Sliced Almonds, Olives, Feta Cheese, Dried Cranberries, Shrimp

Dressings

Italian, Balsamic, Ranch

Desserts

Pot a Crème Cups
Pepper Lime Marinates Strawberries

Drinks

Assorted Soda and Water Station

$44.00 Per Person

Hors D 'Oeuvres
A La Carte

Cold Selections

Hummus with Grilled Pita Bread
Crab Salad on Cucumber Cup
Olive Tapenade Crostini
Smoked Salmon Canape
Ahi Tuna Canape
Heirloom caprese Skewer
Avocado Mousses Crostini
Tomato Asiago Basil Bruschetta
Fresh Fruit Skewer, Mint Syrup
Marinated Seafood Salad
Grilled Watermelon and Manchego
Vegetable Skewer with Yogurt Raita

Hot Selections

Mini Beef Wellingtons
Brie and Raspberry Wellingtons
Truffle Mushroom & Ricotta Puffs
Crispy Spanakopita, Tzatziki Sauce
Thai Chicken in Phyllo Triangle
Citrus Cilantro Bacon Wrapped Scallops
Duck and Vegetable Lumpia, Sweet Chili
Shrimp and Pork Pot Stickers
Cheese and Pepper Quesadillas
Grilled Beef Brochettes, Chimichurri
Crab Cakes, Mango Salsa
Tandoori Chicken Skewer

2 Cold/2 Hot Selections	***$43 Per Person***
3 Cold/2 Hot Selections	***$47 Per Person***
3 Cold/3 Hot Selections	***$49 Per Person***
Priced Per Person for 1st Hour. *$8.50 Per Person for Each Additional ½ Hour*	

Food Stations – SeaStreet

Station 1

Kahlua Pulled Pork Slider
Cilantro Cabbage Slaw, House-made Hawaiian Rolls
Spam Fried Rice
Cabbage, Carrot, Egg, Scallion, Soy Ginger Sauce

Station 2

Loaded Tortilla Chips
Jack Cheddar Cheese, Guacamole, Pico de Gallo, Chipotle Aioli
Elote en Vaso
Roasted Corn Kernels, Tahini Crema, Micro Cilantro

Station 3

California Roll in a Bowl
Rice, Krab Salad, Avocado, Cucumber, Wakame, Furikake
Little Gem Cobb Salad
Diced Chicken, Hard-boiled Egg, Bacon Tomato, Avocado, Red Onion, Blue Cheese Crumbles

Station 4

Mini S'more Cup
Graham Cracker and Marshmallow
Strawberry Mascarpone Cannoli
Chocolate Drizzle
Assorted Mousse

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment
Flavored Creamers and Specialty Sugars

$75.00 Per Person

Food Stations – Savor

Station 1

Chef-Carved Choice Angus Tri-Tip
Silver Dollar & Seeded Rolls, Creamed Horseradish, Chimichurri
California Salad
Spring Baby Greens, Cranberry, Toasted Almonds, Feta, Balsamic Vinaigrette
Roasted Potato Salad
Dill, Sour Cream, Bacon
Marinated & Grilled Vegetables

Station 2

Penne Pasta OR Farfalle Pasta
Choice of 2: Marinara, Bolognaise, Alfredo, Pesto
Freshly Grated Parmesan Cheese & Red Pepper Flakes
Caesar Salad
Romaine Lettuce, Italian Croutons, Parmesan Cheese and Caesar Dressing
Garlic Breadsticks

Station 3

Sustainable Fresh Fish Tacos
Shredded Cabbage, Fresh Tomatoes & Onions, Crema, Limes
Trio of Salsas, Flour and Corn Tortillas, Fiesta Rice Black Beans

Station 4

Ultimate Cheesecake Bar
Trio of Cheesecakes with Chocolate Sauce, Caramel Sauce, Raspberry Sauce,
Toffee Crunch, Cookie Crumbles, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment
Flavored Creamers and Specialty Sugars

$81.00 Per Person

Food Stations – Land & Sea

Station 1: Land

Braised Boneless Beef Short Ribs, Demi-Glace
French Chicken Garlic Thyme Beurre Blanc
Roasted Fingerling Potatoes, Rosemary
Tofu Toss, Broccolini, Edamame, Peppers

Station 2: Sea

Fresh Coastal Paella
Bay Shrimp, Mussels, Squid & Bay Scallops
Saffron Infused Spanish Rice

Station 3: Charcuterie

California Crudité & Artisan Cheese
Fresh Garden Crudité, Avocado Vinaigrette
Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese
Chevre, French Brie, Lavash Crackers
Smoked Gouda, Spanish Manchego, Mini Breadsticks

Station 3: Desserts

Strawberry Shortcake
Shortcake Layered with Fresh Strawberries and Whipped Cream
Cheesecake Trio
Trio of Cheesecakes with Chocolate Sauce, Caramel Sauce, Raspberry Sauce,
Toffee Crunch, Cookie Crumbles, Whipped Cream
Tiramisu Cups
Ladyfingers Soaked with Coffee layered with Mascarpone
and Sprinkled with Cocoa
Fresh Fruit Cups

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Tea
Flavored Creamers and Specialty Sugars

$95.00 Per Person

Food Stations – Interactive

(Add To Any Existing Menu)

Carving Station	Ham **$14 Per Person** Pork Tenderloin **$16 Per Person** Turkey **$18 Per Person** Tri-Tip **$20 Per Person** Beef Tenderloin **$22 Per Person**
Build Your Own Tacos	Deluxe: Chicken, Fish, Barbacoa **$20 Per Person** Premium: Shrimp, Steak, Chayote **$23 Per Person**
Sustainable Seafood	Mussels, Clams, Oyster, Poached Shrimp, Crab Claws, Poached Salmon, and Wakame Salad **$70 Per Person**
Slider Station	*Choice of 2:* Pulled Kahula Pork, BBQ Brisket, Jerk Chicken, Angus, or Lamb **$26 Per Person**
Mashed Bar	Creamy Mash Served with Shredded Cheese, Chives, and Bacon Crumbles *Mash Choice of 1:* Yukon Gold, Cauliflower, Beets *Hot Toppings Choice of 2:* Ratatouille, Beef Bourguignon, Curry Shrimp, or Chicken Mushroom **$15 Per Person**
Build Your Own Gourmet Mac & Cheese	Gourmet Mac & Cheese Served with Shredded Cheese, Chives, Blue Cheese Crumbles, Parmesan Gratine *Hot Toppings Choice of 2:* Crunchy Chicken, Smoked Sausage, Butternut Squash, or Bacon **$17 Per Person**

Food Stations – Interactive (Continued)

(Add To Any Existing Menu)	
Stir Fry in a Box	Yaki Soba Noodles Served with Bok Choy, Ginger Soy Sauce, Scallions & Black Sesame Seeds Topped with Chicken, Shrimp, and Tofu. Served in a To-Go Box with Chopsticks **$18 Per Person**
Build Your Own Risotto Bar	Make it your own with Mushrooms, Butternut Squash, Gouda, Fontina Cheese, Beef Bourguignon & Parmesan Gratine **$20 Per Person**
Build Your Own Pasta Bar	Penne or Farfalle Pasta Served with Parmesan and Red Pepper Flakes *Sauces Choice of 2*: Bolognaise, Alfredo, Marinara, or Pesto. **$16 Per Person**
Sushi Station	Hand Rolled Maki Sushi- Spicy Tuna, Crab, Unagi, Ebi Shrimp, Avocado, Cucumber, Daikon Sprouts **$18 Per Person**
Build Your Own Crazy Chips or Tots	Tortilla Chips or Tots with Guacamole, Pico de Gallo, Pepper Jack Cheese, SO-Cal Sauce, Nacho Cheese, Bacon Crumbles, Green Onions, Cilantro *Meat Choice 1:* Carne Asada or Carnitas **$17 Per Person**

Food Stations – Specialty Desserts

	(Add To Any Existing Menu)
Ultimate Cheesecake Station	Trio of Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Cookie Crumbles, and Whipped Cream **$14 Per Person**
Sweets Table	Mini Fruit Tarts, Cream Puffs, Assorted Mousse in Chocolate Cups, Chocolate Truffles, Dark and White Chocolate, Covered Strawberries, Mini Cannoli, Imported Cheese Display with Lavash Crackers **$18 Per Person**
Build Your Own S'mores	Graham Crackers, Marshmallow, Chocolate **$16 Per Person**
Assorted French Macaron Display	Assorted French Macaron Display Assortment of Flavors- Sea Salt Caramel, Pistachio, Chocolate **$16 Per Person**
Waffles on a Stick	Waffles on a Stick with an Assortment of Sweet and Salty Toppings **$14 Per Person**
Charcuterie	A Display of International and Domestic Cheese Served with fresh fruits and seasonal berries French Bread and assorted crackers **$22 Per Person**

Plated Dinner

Chicken Dijon and Fresh Alaskan Salmon

Classic Caesar Salad
Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing
Chicken Dijon and Fresh Alaskan Salmon
Dijon Marinated Chicken Breast and Alaskan Salmon served with Quinoa Pilaf
Fresh Fruit Tartlet
$45.00 Per Person

Chicken Dijon and Filet Mignon

Wedge Salad
Iceberg Lettuce, Tomatoes, Blue Cheese, and Balsamic Glaze
Chicken Dijon and Filet Mignon
Dijon Marinated Chicken Breast and Seared Filet Mignon served with Roast Garlic Mashed Potatoes and Broccolini
Strawberry Shortcake
$52.00 Per Person

Filet Mignon and Bacon Wrapped Shrimp

California Salad
Spring Baby Greens, Cranberry, Toasted Almonds, Feta, and Balsamic Vinaigrette
Filet Mignon and Bacon Wrapped Shrimp
Sauteed Filet Mignon with Port Wine Demi-Glace served with Crispy Bacon wrapped Shrimp and
Tiramisu
$72.00 Per Person

Vegetarian Options
1. Roasted Vegetables en Croute
2. Creamy Polenta with Caponata

*Vegan Alternatives Available**

Children's Menu

Create Your Own Kids Meal

Entrée *(Select 1)*	**Side Item** *(Select 2)*	**Dessert** *(Select 1)*
Cheese Quesadilla	*Macaroni and Cheese*	*Jell-O Cup*
Hot Dogs	*Corn on the Cob*	*Chocolate Chip Cookie*
Chicken Nuggets	*Green Peas and Carrots*	*Rice Krispy Treat*
Grilled Cheese Sandwich	*Tater Tots*	*Fresh Fruit*
Penne Pasta and Meatballs with Marinara	*Mixed Vegetables*	*Cupcake*
Cheese Pizza		

**All Meals Are Plated. A Minimum of 50 Children is Required for a Buffet Set-up*

$14 Per Person

*Vegetarian and Vegan Alternatives Available**

A La Carte

Beverages (*Per Gallon/1 Gallon=16-18 Cups)

Milk	$4
Freshly Brewed Coffee & Tea Bar*	$38
Coffee Bar Upgrade 1 Flavored Creamer and Specialty Sugars	$5
Coffee Bar Upgrade 2 Whipped Cream, Cinnamon Sticks, Orange Peels, Shaved Chocolate	$6
Soda	$3
Bottled Water	$3
Sparkling Water	$3
Assorted Bottled Juices- Orange, Apple, Cranberry	$3
Ice Water*	$7
Spa Water with Fruit*	$16
Iced Tea*	$23
Lemonade*	$23
Fruit Punch*	$23
Hot Spiced Apple Cider*	$28
Hot Chocolate with Marshmallows	$38

Snacks (*Per Dozen/Per Pound)

Whole Fruit	$4
Caramel Corn	$5
Popsicle	$4
Hot Pretzel Bites With Mustard and Cheese	$5
Ice Cream Cookie Sandwich	$4.5
Nachos	$6
Cheddar Fish*	$16
Assorted Cookies*	$23
Mixed Nuts*	$26
Granola Bars*	$26
Assorted Chocolate Dipped Cookies*	$30
9" 3 Layer Chocolate Cake	$40
Cupcakes*	$36

Bar Service

A complete bar can be set-up in select reception and dining areas. This requires a $600 cumulative bar guarantee per bar. The bar can be set-up as host or no-host (cash) basis with beverage prices charged per drink.

On all hosted bars a service charge and sales tax will be added. Kegs of beer or bottled wine served at the table will not be considered part of your bar guarantee. If the bar guarantee is not met, you will be charged the difference. A bar inventory will be taken before and after your event. You are welcome to be present during the inventory.

Hosted Bar Packages *By the Hour/Drink Ticket*		
Beer, Wine & Non-Alcoholic	**Standard Cocktails**	**Premium Cocktails**
1 Hour - $17	*1 Hour - $20*	*1 Hour - $24*
2 Hour - $25	*2 Hour - $28*	*2 Hour - $33*
3 Hour - $33	*3 Hour - $37*	*3 Hour - $40*
4 Hour - $40	*4 Hour - $42*	*4 Hour - $45*
Drink Ticket $8	**Drink Ticket $9**	**Drink Ticket $10**

Full-Service Bar

Standard

Spirits	Cordials
Milagro	Grand Marnier
Smirnoff	Kahlua
Bacardi	Bailey's
Jack Daniel's	
Black Label	
Zack Harris	

Wine	Champagne
William Hill Chard	Wycliff Brut
Leese-Fitch Cab	
Blackstone Merlot	
SIP Moscato	
Ecco Domani Pinot Grigio	

Premium

Spirits	Cordials
Herradura	Grand Marnier
Titos	Kahlua
Malibu/Captain Morgan	Bailey's
Bombay Sapphire	Disaronno
Crown Royal	Courvoisier Vs Cognag
Black Label	Madori Melon
Woodford Reserve	

Wine	Champagne
Frei Brothers Chard	Chandon Brut
Frei Brother Cab	
McMurray Pinot Noir	
SIP Moscato	
Ecco Domani Pinot Grigio	

Bar Service-Wine List

CHARDONNAY

House White William Hill, Napa CA…*27*

Kendall Jackson, Sonoma CA…*30*

Frei Brothers, Russian River, Sonoma CA…*35*

SPARKLING & CHAMPAGNE

SIP, Moscato, CA…32

William Wycliff Brut, CA…34

Roederer Estate Brut, CA…42

Louis Roederer Champagne, Brut Premier, Reims France…70

FOOD FRIENDLY & INTERESTING WHITES

Ecco Domani Pinot Grigio, Tre Venezie Italy…27

MacMurray Ranch Pinot Gris, Russian River, Sonoma CA…32

CABERNET SAUVIGNON

House Red Leese-Fitch, Sonoma CA…30

Turning Leaf Coastal Reserve, Central Coast…31

Kendall Jackson, Sonoma CA…32

Frei Brothers, Alexander Valley, Sonoma CA…40

MERLOT

Indigo Hills, San Francisco Bay CA…29

Frei Brothers, Dry Creek CA…34

FOOD FRIENDLY & INTERESTING REDS

McWilliams Hanwood Estate Shiraz, Australia…29

Rancho Zabaco Heritage Vines Zinfandel, Sonoma CA…32

Anapamu Syrah, Paso Robles CA…35

MacMurray Ranch Pinot Noir, Sonoma Coast CA…36