



Catering
2019

Welcome



Let us exceed your expectations with uncompromising quality and exceptional service. No matter what the occasion—an incentive program, product launch, awards banquet, convention kick-off or closing event—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.



Prices Do Not Include Service Charge and Applicable Taxes
Prices are Subject to Change

Breakfast Buffet

Express Continental

Seasonal Fresh Fruit
Assorted Muffins and Danish
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$14

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 Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$18

Sunrise Buffet

Seasonal Fresh Fruit
Yogurt Cups with Crunchy Granola
Steel Cut Oatmeal Bar
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts
Scrambled Eggs
French Toast with Maple Syrup and Powdered Sugar
Crisp Bacon and Country Link Sausage
Home-Style Potatoes
Assorted Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Chilled Fruit Juices

\$25

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Breakfast

Plated/ A La Carte

PLATED

Seasonal Fresh Fruit
Scrambled Eggs, Chorizo, Cheese
Refried Beans
Ortega Potatoes
Salsa
Freshly Brewed Coffee and Tea
\$14

Seasonal Fresh Fruit
Scrambled Eggs
Country Link Sausage
Crisp Bacon
Home-Style Potatoes
Assorted Pastries
Freshly Brewed Coffee and Tea
\$16

ADD-ONS/ A LA CARTE

Action Stations

Incredible Omelets 4
Chef-Carved Ham 4
Create Your Own Breakfast Burrito 5
Yogurt & Oatmeal Bar 4

Warm Sandwiches 5

Bagel, Canadian Bacon, Egg, Cheese
Croissant, Ham, Egg, Cheese
English Muffin, Sausage Patty, Egg, Cheese

Breakfast Burritos 5

Chorizo, Egg, Potatoes, Beans, Cheese
Diced Ham, Egg, Beans, Potatoes, Cheese

Muffins* 28
Danish* 28
Croissants*, Preserves, Butter 28
Bagels,* Cream Cheese 28
Cinnamon Rolls* 32
Fresh Brewed Coffee & Assorted Tea* 36
Coffee Bar Upgrade (1) 3
Flavored Creamers, Variety of Specialty Sugars
Coffee Bar Upgrade (2) 4
*Whipped Cream, Cinnamon Sticks, Orange Peel,
Shaved Chocolate*
Ice Water* 7
Spa Water with Fruit* 15
Hot Spiced Apple Cider* 26
Hot Chocolate, Mini Marshmallows* 36
Assorted Bottled Juice 3
Apple, Orange, Cranberry
Milk 3

**Per Gallon/ Per Dozen
1 Gallon = 16-18 cups*

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Lunch

Plated Entrees

Served with Fresh Locally Grown Vegetables, Fresh Rolls & Butter , Ice Water, Freshly Brewed Coffee and Tea

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 Beans and Pico de Gallo.

Tres Leche Cup

\$24

Greek Salad

Crisp Romaine, Fresh Tomatoes, Cucumbers, Olives, Red Onions and Feta Cheese

Cilantro Marinated Chicken

Tender Breast of Marinated Chicken Sautéed in a Cilantro Herb Sauce served alongside Mashed Garlic Potatoes

Fresh Fruit Tart

\$25

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chicken Penne Pasta

Penne Pasta, Creamy Basil Pesto Sauce and Tender Strips of Chicken Breast accompanied by a Garlic Breadstick

Chocolate Mousse Cake

\$25

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

\$27

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Lunch Buffet

Classic

Macaroni Salad OR Italian Pasta Salad
Caesar Salad

Mesquite Turkey Chipotle Wrap
(Vegetarian Wrap Available Upon Request)

Pulled BBQ Beef Sliders

Individual Bag of Chips

Fresh Fruit Cups

House Bakery Cookie Assortment

Assorted Soda & Bottled Water

\$24

All-American

Red-Skinned Potato Salad with Dill & Sour Cream

Tossed Green Salad

Angus Beef Sliders

Mac & Cheese Bar

Bacon Bits, Shredded Cheese, Chives, Blue Cheese,
Buffalo Sauce, Breadcrumbs, Diced Jalapenos

Vegetarian Baked Beans

Miniature Fruit Tarts and Cheesecakes

Assorted Soda & Bottled Water

\$26

Baja

Caesar Salad

Fresh Fruit Cups with Tajin

"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

Caramel Cheesecake

Flourless Chocolate Cake

Assorted Soda & Bottled Water

\$28

Gourmet

"Build Your Own" Chopped Salad

Chef-Carved: Tri-Tip, BBQ Chicken

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

Dressings: Italian, Balsamic, Ranch

Open Face Sandwiches & Wraps

Grilled Chicken Caesar Flatbread

Mesquite Turkey Chipotle Wrap

Smoked Salmon, Olive Baguette

Havarti Cheese, Pretzel Bun

Pot a Crème Cups

Pepper Lime Marinated Strawberries

Assorted Soda & Bottled Water

\$30

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Hors d'oeuvres

A La Carte

(Priced Per Piece)

COLD

Olive Tapenade Crostini 2.75
California Maki Sushi Roll 3
Roasted Vegetable Skewer, Yogurt Raita 3
Fresh Berries Fruit Skewer, Mint Syrup 3
Heirloom Caprese Skewer 3
Tomato Asiago Basil Bruschetta 3
Fresh Garden Crudité Avocado Vinaigrette 3
Grilled Watermelon Spears, Manchego Cheese 3
Poached Shrimp Escabeche 3.5
Marinated Seafood Salad 3.5
Salmon Lox Crème Fraiche Canapé 4
Blue Crab Saffron Stuffed Cherry Tomato 4
Ahi Poke, Wasabi Crisp, Avocado Mousse 4.5

HOT

Sweet & Sour Meatball 2.5
Asiago Cheese Quesadilla, Salsa 2.5
Chicken Tender, Ranch Dip 2.75
Stuffed Tri-Color Pepper, Shishito Chile Cheese 3
Crispy Spanakopita, Tzatziki Sauce 3
Baked Artichoke, Phyllo Dough 3
Grilled Beef Brochettes, Chimichurri 3.5
Smokey Chipotle or Lemon Piccata or Hoisin BBQ Chicken Skewer 3.5
Brie En Croute 3.5
Duck Lumpia, Sweet Chili Sauce 3.5
Organic Tomato Soup Shooter, Grilled Goat Cheese Bite 3.5
House-Made Bacon wrapped Scallop 3.75
Maryland Crab Cake, Mango Chutney 4
Tempura Philadelphia Roll, Yuzu Cream 4
Mini Beef Wellington, 4

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Hors d'oeuvres Packages

(Pieces /Rates are Per Person)

California Crudité & Artisan Cheese 13.5

Fresh Garden Crudité - Avocado Vinaigrette
Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese
Cheese Board -
Chevre and French Brie with Lavash Crackers
Smoked Gouda and Spanish Manchego with Mini Breadsticks

Charcuterie & Artisan Cheese 14.5

Grilled & Marinated Vegetables
French Brie, Pepper Jack, Spanish Manchego
Salami, Prosciutto, Smoked Sausage
Pickled Olives, Whole Grain Mustard
Multi-Grain Baguette, Asiago Baguette

Entertain 15.50

Tomato Asiago Basil Bruschetta
California Maki Sushi Roll
Sweet & Sour Meatball
Duck Lumpia, Sweet Chili Sauce
Smokey Chipotle or Lemon Piccata or Hoisin BBQ Chicken Skewer

Celebrate 17.00

Grilled Watermelon Spears, Manchego Cheese
Salmon Lox Crème Fraiche Canapé
Baked Artichoke, Phyllo Dough
Organic Tomato Soup Shooter, Grilled Goat Cheese Bite
Grilled Beef Brochettes, Chimichurri

Amaze 19.00

Heirloom Caprese Skewer
Ahi Poke, Wasabi Crisp, Avocado Mousse
Mini Beef Wellington
Duck Lumpia, Sweet Chili Sauce
Maryland Crab Cake, Mango Chutney

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Food Stations

Experience

BOLD

Kahlua Pulled Pork Slider

Cilantro Napa Slaw, Hoisin Smokey BBQ Sauce, House Made Hawaiian Rolls

Crazy Chips

So-Cal Sauce, Jack Cheese, Guacamole, Pico de Gallo

FUN

Yaki Soba Stir Fry

Chicken, Shrimp, Tofu

Ginger Soy Sauce, Bok Choy, Scallions, Black Sesame Seeds

FRESH

Chef-Carved Roast Turkey

Cranberry Mayonnaise, Dinner Rolls

Caesar Salad

Crisp Romaine Lettuce, Original Anchovy Dressing, Shaved Asiago Cheese

Twice Baked Potatoes

Marinated & Grilled Vegetables

YUM

Miniature Confections, Whale Tail Cake Pops

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment

\$39

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 Red Potato Salad

Dill, Sour Cream, Bacon

Marinated & Grilled Vegetables

Station 2

Penne Pasta &/or Farfalle Pasta

Choice of 2: Marinara, Bolognese, Alfredo, Pesto

Caesar Salad

Garlic Breadsticks

Fresh Grated Parmesan & Red Pepper Flakes

Station 3

Sustainable Fresh Fish Tacos

Shredded Cabbage, Fresh Tomatoes & Onions, Crema, Limes

Trio of Salsas

Flour & Corn Tortillas

Fiesta Rice

Black Beans

Station 4

Ultimate Cheesecake Bar

Trio of Cheesecake

Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Cookie Crumbles, Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment

\$42

Food Stations

Indulge

SUSTAINABLE SEAFOOD

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

FREE RANGE

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

CALIFORNIA CRUDITE & ARTISAN CHEESE

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

DESSERT DISPLAY

Strawberry Shortcake
Cheesecake Trio
Tiramisu Cups
Fresh Fruit Cups

FRESHLY BREWED

Regular & Decaffeinated Coffee
Tea Assortment
Flavored Creamers, Specialty Sugars

\$70

**May be upgraded to Chef-Enhanced Paella with Grilled Sea Scallops & Shrimp for an additional \$8++ per person*

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Food Stations

Interactive Stations

Add to Any Existing Menu

Carving Station Ham 10 / Pork Loin or Tenderloin 11 / Turkey 12 / Tri-Tip 14 / Beef Tenderloin 20

Choose from a Variety of Meats to Enhance your Dinner Menu. Upgrade the Pork Tenderloin or Beef Tenderloin to Bacon wrapped for \$1.

Build Your Own Tacos Deluxe 15 / Premium 18

Deluxe—Chicken, Fish, Barbacoa

Premium—Shrimp, Steak, Chayote

Assorted Salsas, Shredded Cabbage, Fresh Tomatoes & Onions, Crema, Lime

Sustainable Shellfish 20 / Seafood 25

Shellfish—Mussels, Clams, Oysters, Wakme Salad

Seafood—Poached Shrimp, Crab Claws, Poached Salmon, Wakme Salad

Slider Station 15

Choice of 2—Pulled Kahlua Pork, BBQ Brisket, Jerk Chicken, Angus or Lamb Patty

Fresh House Made Bread & Accoutrements

Mashed Bar 10

Choice of 1—Yukon Gold, Cauliflower, Beets

Creamy Mash served with Cool Toppings—Shredded Cheese, Chives, Sour Cream, Bacon Crumbles and

Hot Toppings—Choice of 2: Ratatouille, Beef Bourguignon, Curry Shrimp or Chicken Mushroom

Gourmet Mac & Cheese 10

Build your own Mac & Cheese with a variety of toppings! Cool Toppings—Shredded Cheese, Chives, Blue Cheese Crumbles & Parmesan Gratiné. Hot Toppings—Choice of 2: Crunchy Chicken, Smoked Sausage, Butternut Squash or Bacon .

Stir Fry in a Box 10

Yaki Soba Noodles with Bok Choy, Ginger Soy Sauce, Scallions & Black Sesame Seeds topped with Chicken, Shrimp and Tofu. Served in a To-Go Box with Chopsticks.

Risotto Bar 12

Make it your own with Mushrooms, Butternut Squash, Gouda, Fontina Cheese, Beef Bourguignon & Parmesan Gratiné.

Pasta Bar 10

Penne &/ Or Farfalle Pasta with a Choice of 2 Sauces- Bolognese, Alfredo, Marinara or Pesto

Fresh Parmesan and Red Pepper Flakes

Sushi Station 20

Hand Rolled Maki Sushi—Spicy Tuna, Crab, Unagi, Ebi Shrimp; Avocado, Cucumber, Daikon Sprouts

Build Your Own Crazy Chips 8/ Build Your Own Crazy Tots 10/ Add-on Protein 2

Fresh House-Made Potato Chips or Tots with Guacamole, Pico de Gallo, Pepper Jack Cheese, So-Cal Sauce, Nacho Cheese, Bacon Crumbles, Fresh Chopped Onion & Cilantro. **Protein Add-On:** Carne Asada or Carnitas.

Add a Chef to any station for \$2 per person

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Food Stations

Specialty Desserts

Add to Any Existing Menu

Ultimate Cheesecake Station 8

Trio of Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Cookie Crumbles, Whipped Cream

Sweet Table 13

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

Candy Station 7

Choice of 4 Candy Selections (total of 8 ounces of candy per person)

Build Your Own S'mores 11

Graham Crackers, Marshmallows, Belgian Chocolate

Assorted French Macaron Display 10

Assortment of Flavors—Sea Salt Caramel, Pistachio, Chocolate, Raspberry

Waffles on a Stick 8

Waffles on a Stick with an Assortment of Sweet & Salty Toppings

Drip Coffee Bar 6

Rich Sumatra, Flavorful Kenyan and Bold Kona Coffees Brewed Upon Order, Flavored Creamers and a Variety of Specialty Sugars

Plated Dinner

Served with Fresh Locally Grown Vegetables, Dinner Rolls & Butter , Ice Water, Freshly Brewed Coffee and Tea

Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese and Caesar Dressing

Chicken Dijon and Fresh Sustainable Alaskan Salmon

A Boneless Breast of Dijon marinated Chicken baked with a Parmesan Panko crust and paired with filet of Salmon served alongside Quinoa Pilaf

Strawberry Shortcake

\$36

Wedge Salad

Ice Berg Lettuce, Plum Tomatoes, Blue Cheese and Balsamic Glaze

Chicken Dijon and Filet Mignon

A Boneless Breast of Chicken with a Parmesan-Panko Crust and Sautéed Filet Mignon accompanied by Tri-Color Fingerling Potatoes with Roasted Garlic

Fresh Seasonal Fruit Tartlet (a la mode add \$1.50)

\$40

California Salad

Spring Baby Greens, Cranberry, Toasted Almonds, Feta and Balsamic Vinaigrette

Filet Mignon and Prosciutto wrapped Shrimp

Sautéed Filet Mignon with Port Wine Demi-Glacé served alongside Crispy Prosciutto wrapped Shrimp and Mashed Garlic Potatoes

Tiramisu

\$43

Assorted Mini Pastries - Dessert Station Upgrade Available for \$2.00 per person

Vegetarian Options

Roasted Portobello Mushroom with Quinoa
Roasted Vegetables en Croute
Creamy Polenta with Caponata

Vegan Alternatives Available

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Children's Menu/ A La Carte

CHILDREN'S MENU

Create-Your-Own Kid's Meal 12

ENTRÉE (Select 1)

Cheese Quesadilla
Hot Dog
Chicken Nuggets
Grilled Cheese Sandwich
Penne Pasta, Meatballs, Marinara Sauce
Cheese Pizza

SIDE ITEM (Select 2)

Macaroni & Cheese
Corn on the Cob
Green Peas & Carrots
Tater Tots
Mixed Vegetables

DESSERT (Select 1)

Shamu Cookie
Jell-O Cup
Chocolate Chip Cookie
Rice Krispy Treat
Fresh Fruit

All meals are plated. A minimum of 50 children is required for a buffet set-up.

A LA CARTE

BEVERAGES

Milk 2
Coffee Bar Upgrade (1) - Flavored Creamer
and Variety of Specialty Sugars 3
Soda 3
Bottled Water 3
Sparkling Water 3
Assorted Bottled Juices - Orange, Apple, Cranberry 3
Coffee Bar Upgrade (2) -Whipped Cream, Cinnamon
Sticks, Orange Peel, Shaved Chocolate 4
Ice Water *7
Spa Water with Fruit* 15
Iced Tea* 22
Lemonade* 22
Fruit Punch* 22
Hot Spiced Apple Cider* 28
Hot Chocolate with Mini Marshmallows* 36
Freshly Brewed Coffee & Hot Tea Service* 36

SNACKS

Whole Fruit 2
Shamu Ice Cream Bars 3
Whale Tail Cake Pops 3
Caramel Corn 3
Popsicle 3
Hot Pretzel Bites, Mustard, Cheese 3
Ice Cream Cookie Sandwich 3.5
Nachos 4
Cheddar Fish* 15
Party Mix* 18
Assorted Cookies* 21
Mixed Nuts* 24
Granola Bars* 24
Assorted Chocolate Dipped Cookies* 28
Shamu Cookies* 36

**Per Gallon/ 1 Gallon = 16-18 cups*

**Per Dozen/ Per Pound*

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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 on a host or no-host (cash) basis with beverage prices charged per drink. On all hosted bars a service charge 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.

FULL SERVICE BAR

<p>BEER 7</p> <p>Budweiser Bud Light Stella Artois Shock Top Red Trolley Corona Stone IPA O'Doul's</p>	<p>SPIRITS 8/14</p> <p>Seagrams Jack Daniels Bourbon Smirnoff Vodka Tanqueray Gin Bacardi Rum Jose Cuervo Tequila Captain Morgan Rum Johnny Walker Black</p>	<p>LIQUEURS 9</p> <p>B&B Cognac Amaretto Grand Marnier Kahlua Bailey's Irish Cream</p>	<p>WINE 7/7.5</p> <p>William Hill Chardonnay Leese-Fitch Cabernet SIP Moscato William Wycliff Brut, Champagne</p> <p>NON-ALCOHOLIC 3</p> <p>Soda Juice Sparkling Water Bottled Water</p>
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*Brands Subject to Change Without Notice
Premium Service Bar Also Available*

HOSTED BAR PACKAGES—BY THE HOUR/ DRINK TICKET

BEER, WINE & NON-ALCOHOLIC	STANDARD COCKTAILS	PREMIUM COCKTAILS
1 Hour\$15	1 Hour\$18	1 Hour\$21
2 Hour\$23	2 Hour\$26	2 Hour\$29
3 Hour\$31	3 Hour\$34	3 Hour\$37
4 Hour\$37	4 Hour\$40	4 Hour\$43
Drink Ticket \$7	Drink Ticket \$8	Drink Ticket \$9

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Bar Service

Wine List

CHARDONNAY

House White William Hill, Napa CA 27
Kendall Jackson, Sonoma CA 30
Frei Brothers, Russian River, Sonoma CA 35

FOOD FRIENDLY & INTERESTING WHITES

Ecco Domani Pinot Grigio, Tre Venezie Italy 27
MacMurray Ranch Pinot Gris, Russian River, Sonoma CA 32

SPARKLING & CHAMPAGNE

SIP, Moscato, CA 32
William Wycliff Brut, CA 34
Roederer Estate Brut, CA 42
Louis Roederer Champagne, Brut Premier, Reims France 70

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