

# Catering Menu

National Mississippi River Museum & Aquarium



*the knot*  
BEST OF  
WEDDINGS

2022

# 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

85.00

### Barbeque Smokies

Cocktail beef smokie in a Memphis sweet barbeque sauce

65.00

### Braised Beef Sliders

Slow roasted tender beef shredded and stuffed in a warm Challah bread

130.00

### Coconut Shrimp

Sweet coconut breaded shrimp and a Pina Colada dipping sauce

130.00

### 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

95.00

### Southwest Corn Salsa

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

60.00

### Spinach & Artichoke Dip

Blend of cheeses, spinach, and artichoke with toasted baguette

95.00

### Crab Rangoons

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

95.00

### Stuffed Mushroom Caps

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

95.00

### 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

### Italian Herbed Satay

Hand skewered chicken, served in a bright citrus vinaigrette

100.00

## COLD SELECTIONS

### Bruschetta

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

75.00

### BLT Deviled Eggs

A new twist on an old tradition, featuring bacon, tomato, and onion

75.00

### Chips & Dip

Fresh cooked kettle chips with house made French onion dip

65.00

### 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

Sweet, seasonal fruit 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

75.00

### 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 flour tortilla filled with sweet peppers and veggies

70.00

### Seven Layer Dip

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

65.00

### 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

65.00



## *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 - 60.00 | Medium - 80.00 | Large - 110.00*

### **Fresh Vegetable Crudit **

Assorted sliced or whole raw vegetables with creamy dill dip

*Small - 55.00 | Medium - 75.00 | Large - 105.00*

### **Cheeses with Crackers**

Assorted American and gourmet cheeses with crackers

*Small - 65.00 | Medium - 90.00 | Large - 115.00*

### **Antipasto**

A selection of hard salami, fresh Mozzarella, Calamata olives, artichokes and tomato

*Small - 60.00 | Medium - 85.00 | Large - 110.00*

### **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

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

*27.00 per person*

### Chicken Florentine

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

*27.00 per person*

## PORK

### Windsor Chop

Twelve-ounce smoked Iowa chop drizzled with peach bourbon glaze

*29.00 per person*

### Herb-Crusted Pork Tenderloin

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

*29.00 per person*

### Iowa Prime Pork Ribeye

Savory pork served with house apple chutney

*31.00 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

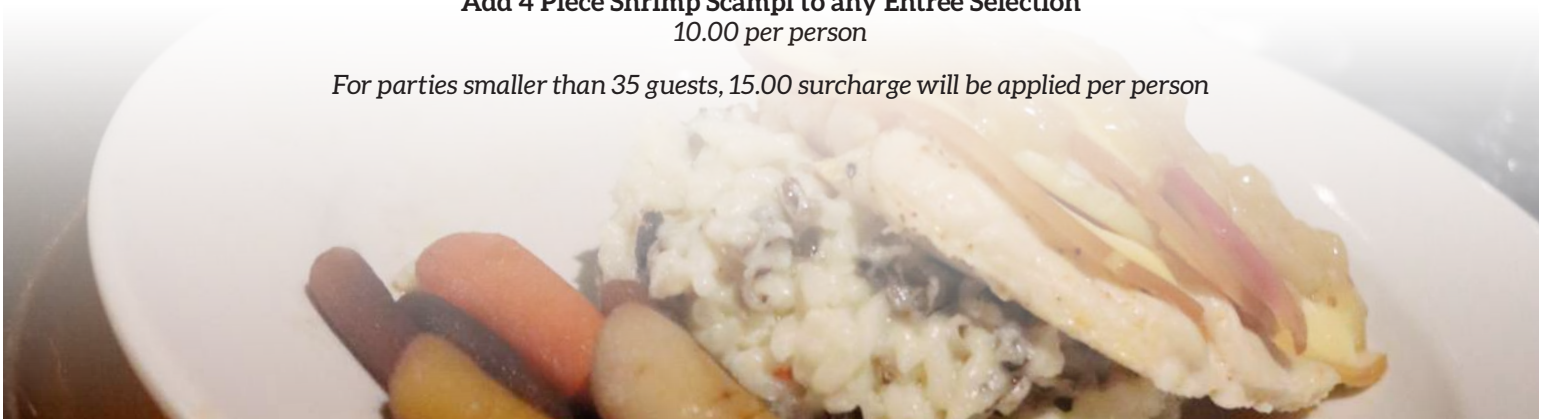
Fresh pan-seared swordfish served with roasted pineapple, corn, and bean salsa

*Market Price*

### Add 4 Piece Shrimp Scampi to any Entrée Selection

*10.00 per person*

*For parties smaller than 35 guests, 15.00 surcharge will be applied per person*



# Buffet Selections

35 GUEST MINIMUM

## **Two Entrée Buffet**

Includes two entree selections, two salads, and two side dishes  
*22.00 per person*

## **Three Entrée Buffet**

Includes three entree selections, two salads, and two side dishes.  
*24.00 per person*

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

## Entrées

### 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**

Choice of beef or vegetable 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

#### **Chicken with Garlic Wine Sauce**

Braised chicken breast in a light herb and garlic white wine sauce

#### **Parmesan Peppercorn Chicken Breast**

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

#### **Chicken Marsala**

Flavorful Marsala wine and mushroom cream sauce over tender chicken

#### **Chicken Monterey**

Boneless chicken breast smothered in Monterey jack cheese and bacon

#### **Orange Balsamic Chicken**

Juicy boneless chicken breast in a light, tangy glaze

### PORK

#### **Baked Ham with Pineapple Glaze**

Traditional ham with sweet brown sugar and fresh pineapple

#### **Roast Pork with Gravy**

Slices of herbed pork roast in a savory pork gravy

### 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

*For parties smaller than 35 guests, 5.00 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

### **Marinated Vegetable**

Assorted seasonal vegetables marinated in a light Italian dressing

### **Apple Waldorf**

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

### **Asian Edamame**

Wild rice, toasted almonds, cranberries, edamame, and carrots tossed in an Asian sesame dressing

### **Strawberry or Oreo Fluff**

Decadent and sweet with whipped cream and marshmallows

## Sides

### **Garlic Red Mashed Potatoes**

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

### **Green Bean Amandine**

Green beans tossed in a 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

### **Mac & Cheese**

Traditional, home style cheddar cheese with macaroni

### **Parsley-Buttered Red Potatoes**

Baby red potatoes in a rich, savory herbed butter

### **Bacon Buttermilk Mashed Potatoes**

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

### **Creamy Brussels Sprouts**

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

### **Wild Rice Pilaf**

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

### **Glazed Baby Carrots**

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

### **Honey Chipotle Sweet Potato Mash**

Delightfully sweet with a hint of spice

### **Scalloped Corn Bake**

A rich cornbread casserole

## 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, or peach

*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

*Petite: 9.00/dozen Full-size: 12.00/dozen*

Chocolate Chip	Reese's Pieces
M&Ms	Oatmeal Cranberry Walnut
Reese's Peanut Butter Cup	Oatmeal Raisin
Monster	White Chunk Macadamia Nut
Frosted Sugar	Snickerdoodle
Caramel Apple	Turtle

## Petite Selections

Miniature desserts perfect for a diverse offering

*18.00/dozen Minimum 3 dozen per flavor*

Dark Chocolate Brownie	Peanut Butter Brownie
Chocolate Mint Brownie	Apple Tartlet
Cherry Tartlet	Blueberry Tartlet
Raspberry Tartlet	Cherry Cheese
Raspberry Cheese	Lemon
Pumpkin	Banana
Oreo Brownie	Seven Layer Bar

## Cake Truffles

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

*18.00/dozen Minimum 3 dozen per flavor*





# Cupcakes and Cakes

## Specialty Cupcakes

The classic favorite goes to the next level with gourmet flavors  
30.00/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 - 250.00/tapped keg  
Imported & Premium - 325.00/tapped keg

### 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.

The Museum & Aquarium is a smoke-free campus.

## **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.com](mailto:teri@rivermuseum.com)

[rivermuseum.com/weddings](http://rivermuseum.com/weddings)

350 E. 3rd Street

Dubuque, Iowa 52001

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**Logan Clement Photography**

[loganclement.com](http://loganclement.com)

**Marc & Mindy Photography**

[marcandmindy.com](http://marcandmindy.com)