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2024 CATERING MENU

Dive + Dine

Clearwater Marine Aquarium Menu Collection by Proof of the Pudding



CLEARWATER
MARINE AQUARIUM®

249 Windward Passage, Clearwater, FL 33767 | cmaquarium.org



- 3 Breakfast**
- 5 Snacks**
- 6 Lunch Buffets**
- 7 Boxed Lunches**
- 8 Appetizers**
- 9 Stations**
- 11 Plated Dinners**
- 12 Dinner Buffets**
- 13 Bar Service**
- 14 The Details**

SHOW ME THE *proof*



Breakfast

Sunny Side Selections

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, 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

À La Carte Add-Ons

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

Buttermilk Biscuits & Gravy 4 PP

Chicken Sausage Links 4 PP

Southern Style Shrimp & Grits 9 PP

Surf's Up Stations - Add Ons

Totally Tubular Omelet Station 18 PP

Chef Attendant Required, \$250/Chef per 50 Guests

Made to Order from the Following Options:

- Eggs or Egg Whites
- Cheese *Jack Cheese, Cheddar Cheese, Pimento cheese*
- Veggies *Spinach, Mushrooms, Peppers & Onions*
- Meats *Sausage, Ham, Smoked Bacon*

Wipeout Waffle Station 17 PP

Build your Own from the Following Options:

- Classic Belgium Waffles
- Crispy Chicken Fritters
- Sauces & Toppings
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
- Fried Chicken
- Scrambled Eggs
- Sauces & Toppings
Sausage Gravy, Hot Sauce, Shredded Cheddar Cheese

Market Fresh Sliced Fruit 4 PP

Kahwa Coffee Station 5 PP

Orange, Apple or Cranberry Juice 3 PP

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Breakfast (cont'd)

Guppy On-the-Go

Breakfast Sandwiches 8 PP

Select One:

Served on Your 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 per dozen (One Dozen Minimum)

Individual Yogurts 48/DOZEN

Whole Fruits 36/DOZEN

Breakfast Bars 48/DOZEN

Muffins 50/DOZEN

Donuts 48/DOZEN

Bagels & Cream Cheese 50/DOZEN



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

Snack Attack

Sweet & Salty 14 PP

- Artisan Pretzels
Brown Mustard, Cheese Sauce
- Cinnamon Sugared Churros
Chocolate Sauce, Carmel Sauce

Seafarer Chips & Dips 13 PP

- House Tortilla Chips
- Pita Chips
- Guacamole
- Salsa Roja
- Garlic Hummus
- Aji Verde

Dolphin Tale Movie Break 15 PP

- Assorted Candy Bars
- Popcorn *Sweet and Salty*
- Individually Bagged Potato Chips

Create Your Own Trail Mix 14 PP

- Assorted Nuts
- Dried Fruit
- Assorted Sweets
- Granola
- Chex

On-the-Go Add-Ons

Priced per dozen (One Dozen Minimum)

Assorted Cookies 40/DOZEN

Brownies 48/DOZEN

Lemon Bars 48/DOZEN

Blondies 48/DOZEN

Assorted Granola Bars 42 PER DOZEN



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Lunch Buffets

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

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

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

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
- Spanish Style Rice
- Refried Beans
- Soft Flour Tortillas, Pico, Jalapeños, Sour Cream, Salsa Roja, Shredded Cheese
- Churro Bites with Chocolate Dipping Sauce

Venice Beach 28 PP

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

Hot Add-Ons

Roasted Tri Tip 8 PP

Honey Glazed Carrots, Demi-glaze

Mojo Roasted Pork Loin 7 PP

Pineapple Mango Salsa

Grilled Chicken Breast 6 PP

Mushroom Cream Sauce

Catch of the Day MARKET PRICE PP

Sustainably Sourced Fish

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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.

Sandwiches

Roasted Turkey Sandwich 17 PP

Provolone, Cranberry Cream Cheese, Lettuce,
Sliced Tomato, Potato Bun

Mediterranean Veggie Wrap 18 PP

Chickpeas, Kalamata Olives, Feta, Roasted Red Peppers,
Cucumbers, Lettuce, Flour Tortilla Wrap

Ham & Cheese Sandwich 18 PP

Sliced Onion, Swiss Cheese, Dijonnaise, Lettuce,
Sliced Tomato, Ciabatta Bun

Italian Submarine 19 PP

Salami, Ham, Provolone Cheese, Roasted Tomatoes, Pesto,
Arugula, Vinegar Dressing, Sub Roll

Roast Beef Sandwich 21 PP

Chimichurri Crema, Pickled Red Onion, Lettuce, Potato Bun

Tuna Salad Wrap 22 PP

Tuna Salad, Onion, Lettuce, Tomato, Flour Tortilla Wrap

Salads

CMA Caesar Salad 14 PP

Romain Lettuce, Shaved Parmesan, Traditional Caesar Dressing,
Croutons

Greek Salad 14 PP

Romaine Lettuce, Greek Olives, Feta Cheese, Tomatoes,
Cucumbers, Red Onions, Green Peppers, Greek Dressing

Seasonal Fields Salad 14 PP

Mixed Greens, Seasonal Fruit or Berries, Queso Fresco, Toasted
Almonds, Pickled Red Onions, Seasonal Dressing



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

Appetizers

Food quantities must match guaranteed guest count. Minimum order fifty (50) pieces per item. Pricing is per piece.

TIER ONE 6 PER PIECE

Shrimp Cocktail Shooters

Spicy Lemon Pepper Cocktail Sauce, Lemon

Arancini with Tomato Sauce

Beer Brined Crispy Chicken Lollipop

Smoked Buffalo Cauliflower Bites

Citrus Herb Aioli, Cojita Cheese, Shaved Ninja Radish

Watermelon and Feta

Cherry Balsamic, Pickled Red Onions, Micro Basil

Stuffed Mushrooms

Bacon Wrapped Scallops

Balsamic Glaze

Mini Beef Empanada

Cilantro Crema

Cuban Cigar Rolls

Mustard Dijonnaise

TIER TWO 7 PER PIECE

Prosciutto Wrapped Asparagus

Tuna Poke

Sesame Oil, Roasted Seeds

Antipasto Skewer

Mozzarella, Tomato, Basil Drizzle

Beef Tenderloin Tataki

Pickled Green Onions, Citrus Soy Glaze

TIER THREE 8 PER PIECE

Smoked Salmon Tartar

Cucumber Cup

Tuna Poke

Crispy Wonton Sesame

Beef Tartar in Cone

Crab Cakes

Remoulade Sauce



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Seaside Stations

Station style receptions - Select minimum of three (3) stations

Tacos of Mexico 25 PP

- Personal Salads
Heart Greens, Roasted Peppers, Black Beans, Citrus Dressing
- 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

Savory Slide 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 & Cheeses
Domestic and Imported
- Dried Fruits & Nuts
- Mixed Olives
- Seasonal Preserves, Honey, Whole Grain Mustard
- Crackers, Crostinis & Flat Breads

So Fresh Salad Station 18 PP

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



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Seaside Stations (cont'd)

Station style receptions - Select minimum of three (3) stations

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

Asian Noodle Bar 22 PP

- Ramen Broth *Shoyu, Pork Broth with Soy Sauce*
- Southeast Asian Coconut Curry Soup
- Noodles *Ramen Noodles, Glass Noodles*
- Proteins *Roasted Pork, Curried Chicken, Fried Tofu*
- Toppings *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
- Pasta Toppings *Breadcrumbs, Crumbled Gorgonzola, Jalapeno Peppers*
- Potatoes *Idaho Potato Puree, Sweet Potato Puree*
- Potato Toppings *Shredded Cheddar, Sour Cream, Whipped Butter, Bacon Bits, Scallion, Marshmallow, Brown Sugar, Candied Pecans*

Carving Stations

Each selection priced to serve 25 guests.

Chef Attendant Required, \$250/Chef per 50 Guests
Food quantities must match guaranteed guest count.

- Beef Tenderloin 450
with Demi
- Prime Rib 430
Au Jus & Horseradish Cream
- Roasted Turkey Breast 275
Brown Gravy, Cranberry Sauce
- Mojo Roasted Pork Loin 300
with Sweet Plantains
- Served with Dinner Rolls

Dessert Bar 19 PP

- Chocolate Covered Strawberries
- Macaroons
- Assorted of Cookies
- Assorted Mini Cakes

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Plated Dinner

All plated dinners include pre-set water and bread & butter service.
Price based on entree choice.

Entrees - Choose One (1)

Bone in Chicken Breast 61 PP

Garlic Mashed Potatoes, Roasted Green Beans Gremolata, Pan Jus

Herb Roasted Beef Tenderloin 70 PP

Root Vegetable Hash with Asparagus, Red Wine Demi Reduction

Beef Short Rib 68 PP

Parsnip Puree, Braised Fennel, Red Pepper Agrodolce

Local Catch of the Day MKT PP

Wild Rice Pilaf, Broccolini Red Pepper, Dill Cream Sauce

Grilled Bone in Pork Chop 64 PP

Garlic Roasted Fingerling Potatoes, Roasted Asparagus,
Mushroom Cream Sauce

Soy Sesame Glazed Roasted Salmon 65 PP

Coconut Sticky Rice, Red Cabbage Slaw, Sriracha Crema Drizzle

Mushroom Ravioli 58 PP

Spinach, Green Peas, Crispy Shallots, Truffle Cream

Roasted Cauliflower Steak 51 PP

Pea Puree, Gremolata Roasted Pistachio, Fennel

Grilled Portobello Mushroom 51 PP

Curried Roasted Zucchini and Squash, Wild Rice Pilaf

Salads - Choose One (1)

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

Dessert - Choose One (1)

Tiramisu

Whipped Cream

Carrot Cake

Caramel Sauce

Flourless Chocolate Cake

Raspberry Sauce

New York Style Cheesecake

Fresh Fruit Coulis

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Dinner Buffet

All dinner buffets include pre-set water and bread & butter service.

Choose one salad, two entrees, two sides & one dessert **59 PP**

Salads - Choose One (1)

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 - Choose Two (2)

Demi Glazed Beef Short Ribs

Gremolata

Chicken Marsala

Garlic Butter Cod Loins

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

Green Sauce

Roasted Mojo Pork Loin

Caramelized Plantains

Sides - Choose Two (2)

Mushroom Ravioli

Shallots, Mushroom Cream

Roasted Asparagus

Blistered Cherry Tomatoes, Lemon Zest

Black Bean and Rice

Garlic Mashed Potatoes

Char Roasted Brussel Sprouts

Queso Fresco, Balsamic Drizzle

Roasted Red Skin Potatoes

Grilled Asparagus

Lemon Zest

Buttered Green Beans

Lemon Zest

Smoked Cheddar Grits

Dessert - Choose One (1)

New York Style Cheesecake

Fruit Coulis

Chocolate Mousse

Whipped Cream

Tiramisu

Assorted Macaroons and Cookies

Carrot Cake

Caramel Sauce

Lemon Pie Shooter

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Bar Service

Captain's Package

Two Hours	38 Per Person
Three Hours	44 Per Person
Four Hours	50 Per Person

Included Spirits:

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

Choose 4 Premium Wines:

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

Choose 3 Domestic and 2 Craft or Imported Beers

Bosun Package

Two Hours	30 Per Person
Three Hours	36 Per Person
Four Hours	42 Per Person

Included Spirits:

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

Included House Wines:

Cabernet, Chardonnay, Moscato, Pinot Grigio, Pinot Noir

Choose 2 Domestic and 2 Craft or Imported Beers

Saloon Package

Two Hours	24 Per Person
Three Hours	30 Per Person
Four Hours	36 Per Person

Choose 3 House Wines:

Cabernet, Chardonnay, Moscato, Pinot Grigio, Pinot Noir

Choose 2 Domestic and 2 Craft or Imported Beers

Galley Beers

Domestic

Bud Light
Michelob Ultra

Import

Corona Extra

Craft

Shock Top
Reef Donkey IPA
Coral Head IPA
Landshark Lager

Consumption Bar (by the drink)

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.

Consumption Bar Pricing

Spirits

Bosun Brand	10
Captain's Brand	14

Beer

Domestic	7
Craft/Import	8

Wine

House Wine	8
Premium Wine	11

Pepsi Products

Canned Soda	4
Aquafina	5

Bar Staffing (Bartenders & Barbacks)

Package pricing does not include staffing fees for bartenders & barbacks:

- One (1) bartender is required for every 75 guests at 225.00 per bartender.
- One (1) barback required for every two (2) bartenders at 200.00 per barback.

Alcoholic Beverage 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. Please drink responsibly.

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

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 nonrefundable. 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
Bartender	225.00 per bartender (1 for every 75 guests)
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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