

SPECIAL EVENTS PLANNING GUIDE



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Menu

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MENU SAMPLES

The following pages are menu samples for different types of events. With more than 100 years of collective experience, our on-site, special event coordinators and catering staff will create a buffet-style or full service menu, specially created for each event.

- Elegant seated dinner or wedding reception in the USSRC Saturn V Hall
- Relaxed corporate picnics or family reunions serving a barbecue spread in the Astrotek building or Shuttle Park
- Coffee, cordials, and dessert following an IMAX® or National Geographic movie event
- Heavy hors d'oeuvres and wine reception in Main Museum Exhibit Area
- Breakfast, buffet lunch or boxed lunches served during a off-site meeting in one of our Corporate Classrooms

BREAKFAST BUFFET

Prices are per person.

SHUTTLE EXPRESS

A blend of assorted pastries
Mixed fruit juices
Hot fresh brewed coffee
\$10.00

PATHFINDER

Seasonal fresh fruit
Assortment of pastries, bagels and muffins
Creamy butter and cream cheese with sweet smooth jam
Mixed fruit juices
Hot fresh brewed coffee
\$15.00

EXPLORER

Seasonal fresh fruit
Fluffy scrambled eggs
Crisp cottage fries with sautéed peppers and onions
Crunchy bacon or savory sausage patties
Freshly baked biscuits
A blend of assorted pastries and muffins
Creamy butter and sweet smooth jam
Mixed fruit juices
Hot fresh Brewed Coffee
\$21.00

DISCOVERY

Seasonal fresh fruit
Fluffy cheese egg strata
Toasty french toast sticks
Crisp cottage fries with sautéed peppers and onions
Buttery creamy grits
Crunchy bacon or savory sausage patties
Freshly baked biscuits
Creamy butter and sweet smooth jam
Mixed fruit juices
Hot fresh brewed coffee
\$24.00

PICNICS & COOKOUTS – BUFFET STYLE

Prices are per person.

MERCURY COOKOUT

Juicy, 100 percent beef quarter-pound grilled hamburger or
grilled chicken
Potato chips
Country-style baked beans
Jumbo chocolate chunk cookies
Condiment tray includes: Lettuce leaf, sliced tomato, sliced
onions, pickle rounds, American cheese slices, ketchup,
mayonnaise, mustard
Assorted sodas
\$19.00

SAVORY STEAK

8oz grilled English sirloin steak
Fresh-roasted crisp vegetables
Tender baby red-skinned potatoes
Hot baked rolls
Fresh tossed greens with choice of two dressings
Peach cobbler a la mode
Freshly-brewed iced tea or tangy lemonade
\$34.00

VENUS BARBECUE

Succulent barbecue pulled chicken, pulled pork,
or smoked pork ribs
Creamy coleslaw
Country-style baked beans
Vinaigrette-Marinated tomato and cucumber salad
Double chocolate brownies
Fresh baked rolls
Freshly brewed iced tea or tangy lemonade

Chicken or pork \$22.00

Combo chicken and pork \$28.00

ASTROTREK PICNICS – BUFFET STYLE

Daytime only - Minimum order for 50 people

All tickets include reserved seating area for your meal in Astrotrek
as well as access to Rocket Park, Shuttle Park, main museum and all simulators.

MERCURY PICNIC

Juicy, 100 percent beef quarter-pound grilled hamburger
Potato chips
Country-style baked beans
Jumbo chocolate chunk cookies
Condiment tray includes: Lettuce leaf, sliced tomato, sliced
onions, pickle rounds, American cheese slices, ketchup,
mayonnaise, mustard
Assorted sodas
\$38.00 per adult/\$32.00 per child

Add chicken for \$8.00

Child prices are for ages 2-10.

VENUS PICNIC

Succulent barbecue pulled chicken or pulled pork
Homemade tangy vinaigrette coleslaw
Country-style baked beans
Zesty vinaigrette pasta salad
Double chocolate chip brownies
Hot baked rolls
Freshly brewed iced tea or tangy lemonade

Chicken or pork \$40.00 per adult/\$34.00 per child

**Combo chicken and pork \$46.00 per adult/
\$40 per child**

INTERNATIONAL AFFAIR – BUFFET DINNERS*

Prices are per person.

ASIAN

Seared chicken & mushrooms
Saucy Mongolian beef
Stir-fried fresh garden vegetables, aromatic oils and Asian spices and herbs
Seasoned stir-fried rice
Eggrolls with spicy mustard and sweet & sour sauce
Crispy Chinese chips
Traditional fortune cookies
\$30.00

MEXICAN

Make your own sizzling hot chicken fajitas seasoned with red and green bell peppers with onions
Classic hot flour tortillas
Topped with pico de gallo, guacamole, picante sauce and sour cream
Fresh 7-layer bean dip and colorful corn tortilla chips
Crispy sopapillas with sweet honey
\$28.00
Add beef for \$8.00

JAMAICAN

Fiery Caribbean jerk chicken with tangy apricot sauce
Seared jerk shrimp and pea pods
Smooth coconut-orange rice
Garlicky island-style carrots and corn
Jazzed-up Jamaican coleslaw
Tropical banana, mango and coconut fruit salad
\$32.00

SOUTHWESTERN

Tender Texas-style beef brisket
Chicken breast mesquite cooked slowly on an open grill served with buns
Three-bean baked beans
Homemade tangy vinaigrette coleslaw
Sliced cheddar cheese, pepperoncini peppers, sliced onions and barbecue sauce for toppings
Fresh-baked blackberry cobbler with ice cream
\$32.00

ITALIAN

Tossed salad with choice of dressing
Penne pasta with creamy alfredo and marinara sauces
Grilled Italian sausage with peppers and onions / beef meatballs / grilled chicken strips
Accompanied by pepperoni, parmesan and mozzarella cheeses
Garlicky, fresh-baked bread sticks
Rich tiramisu cake
\$30.00

SOUTHERN FARE

Fresh tossed cole slaw
Crispy fried chicken
Classic southern fried catfish
Hot & hearty pinto beans
Sweet & sour collard greens
Fresh baked corn bread muffins
House made bread pudding with Jack Daniels whiskey sauce
\$32.00



* For events with more than 100 guests

BUFFET DINNER MENUS

Dinners are served with your choice of bread, salad, starch, vegetable and dessert.
Fresh brewed iced tea and coffee. See side dish selection page.

GRILLED CHICKEN

Chef's house blend herbs and spices dry rubbed, then grilled over an open flame
\$26.00

ASIAN CHICKEN

Grilled chicken breast topped with tender carrots, shredded cabbage, leeks and ginger
\$28.00

SOUTHWESTERN CHICKEN

Grilled chicken breast, marinated and topped with tomatoes, peppers, onions and jalapenos
\$28.00

MEDITERRANEAN CHICKEN

Grilled chicken breast, marinated and topped with leeks, tomatoes, olives and feta cheese
\$28.00

CHICKEN FLORENTINE

Baked chicken breast, covered with spinach and cheese and a white wine cream sauce
\$28.00

ROAST SIRLOIN OF BEEF

Sliced roast sirloin with a mushroom burgundy sauce
\$28.00

PRIME RIB

Slow roasted prime rib carved to order, served with au jus and a creamy horseradish sauce
\$36.00

SIRLOIN STRIP STEAK

6oz choice cut strip sirloin grill to perfection over an open flame
\$34.00

ENGLISH STEAK

Marinated 8oz. steak, grilled to perfection over an open flame
\$35.00

TERES MAJOR

Steak medallions with roasted garlic and rosemary demi-glace
\$35.00

VEGETARIAN BAKED ZITI

Ziti pasta baked with squash, zucchini, eggplant, broccoli, and onions in a savory marinara sauce, topped with cheese served casserole style
\$24.00

Add chicken or meatballs for \$7.00

SALMON FILET

\$34.00

GROUPE FILET

\$38.00

RED SNAPPER FILET

\$38.00

COOKING OPTIONS FOR FISH

Grilled or baked with your choice of sauce

- Lemon bur blanc
- Teriyaki glaze
- Parmesan aioli
- Blackened

COMBO DINNERS

ROAST SIRLOIN OF BEEF COMBO

Served with any choice of chicken
\$35.00

PRIME RIB COMBO

Served with any choice of chicken
\$43.00

TERES MAJOR AND FISH COMBO

Terres Major medallions with burgundy mushroom sauce and mahi-mahi with a parmesan aioli sauce
\$44.00



FULL-SERVICE PLATED DINNERS

Dinners are served with your choice of bread, salad, starch, vegetable and dessert.
Fresh brewed iced tea and coffee. See side dish selection page.

GRILLED MARINATED CHICKEN BREAST

Baked chicken breast marinated in a blend of herbs and spices then baked, topped off with roasted red pepper coulis sauce
\$32.00

BEEF AND CHICKEN COMBINATION

A six-ounce tenderloin filet, pre-seasoned and charbroiled, served with herbed butter and accompanied with your choice of chicken entrée
Market Price

BEEF AND SCAMPI COMBINATION

A six-ounce tenderloin filet, pre-seasoned and served with herbed butter and four jumbo shrimp scampi over wild rice
Market Price

GRILLED GRECIAN GROUPER

Broiled grouper topped with fresh spinach, tomatoes, pepperoncini peppers, calamari olives and feta cheese
Market Price

FILET

A six-ounce tenderloin filet, charbroiled, draped in a Béarnaise sauce, Madeira or demi-glace
Market Price

Oscar style with lump crab - \$6.00 per person

TOP SIRLOIN COULOTTE STEAK

A six-ounce coulotte steak, grilled to perfection, topped with merlot butter
Market Price

SIDE DISHES

BREADS

(Choice of one)
Assorted hard rolls
Bread sticks
White and wheat yeast rolls

SALADS

(Choice of one)
Caesar Salad
Mixed greens and grape tomatoes and cucumber rounds with choice of two dressings

Upgraded Salads - \$5.00 per person

- Mixed greens with mandarin oranges, dried cranberries, and feta cheese served with a homemade citrus vinaigrette dressing
- Spinach and mixed greens with toasted pecans and strawberries served with a strawberry vinaigrette dressing
- Roma crunch wedge salad with diced red onion, diced tomato, feta cheese served with avocado hollandaise dressing
- Caprese - mixed greens with yellow and red grape tomatoes, baby mozzarella and diced red onion served with a balsamic vinaigrette dressing

PASTA, RICE AND POTATO

(Choice of one)
Lemon basmati rice
pecan cranberry wild rice
Herbed rice
Roasted potatoes
Homemade garlic mashed potatoes
Baked scalloped potato casserole
Southern-style grits
Mashed cauliflower

VEGETABLES

(Choice of one)
French green beans with yellow and red peppers
Broccoli au gratin
Carrot souffle
Roasted fresh vegetables
Sweet-n-sour collard greens
Corn souffle
Creamed spinach
Roasted brussel sprouts

*Upgraded side items are available for an additional charge.
See Special Events Coordinator for details.*



DESSERTS

Assorted desserts served with all buffet dinners

Plated dessert options

New York Style Cheesecake
Tira Misu Cake
Red Velvet Cake
Key Lime Pie

Upgraded dessert available - \$5.00

- Crème brule cheesecake
- Blueberry White Chocolate Cheesecake
- S'mores Hot Chocolate Cake
- Chocolate Molten Bundt Cake
- Lemon Meyer Curd Cake



A LA CARTE

17 percent service charge added to all food orders

ASSORTED CHIPS

Sun Chips, Lay's Original, Lay's BBQ, Baked Lay's Original
\$2.00 per bag

POPCORN

Fresh-popped buttered popcorn packaged in a box
\$3.00 per box

ASSORTED COOKIES

An assortment of gourmet cookies
\$25.00 per dozen

EUROPEAN PASTRIES

An assortment of fresh pastries
\$32.00 per dozen

BAGELS

Bagels with an assortment of cream cheese and preserves
\$30.00 per dozen

BAKED SCONES

An assortment of original, powdered sugar and cinnamon cake doughnuts.
\$30.00 per dozen



BISCUITS WITH BACON OR SAUSAGE A fluffy biscuit with your choice of bacon or sausage.

\$35.00 per dozen

SANDWICH BUFFET

Assorted gourmet bread and hoagie rolls
Assorted deli meats- turkey, ham and roast beef
Chicken salad
Pasta salad
Assorted potato chips
Relish Tray- lettuce, tomato, onion, pickles, Cheddar & Swiss cheese slices, olives, mustard and mayo
Double chocolate brownie
Iced tea, water and coffee
\$22.00 per person

BOXED LUNCH

Ham or turkey deli sandwich
Original Lay's Chips
Pasta salad
Gourmet cookie
Assorted soda, bottled water
\$18.00 per person

EXTRA SIDE

Please see "Side Dishes" page for choices.
\$4.00 per person

ASSORTED JUICES

Apple juice and orange juice in 10oz bottles.
\$3.00 per consumption

PUNCH, ICED TEA, LEMONADE, COFFEE

\$30.00 per gallon

HORS D'OEUVRES

Prices are per person.

CRISP CRUDITIES

An array of fresh vegetables with special sauce
\$5.00

DIPPER'S DELIGHT (pick two)

Choice of breaded and fried zucchini, fried mushrooms, fried green tomatoes, fried green beans
\$7.00

SPINACH ARTICHOKE DIP

A mellow blend of artichokes, spinach and spices served with house-made pita chips for dipping
\$6.00

3 CHEESES

Cheddar, Swiss and pepper jack cheeses, garnished with grapes, strawberries and assorted crackers
\$7.00

GOURMET CHEESES

Assorted selection of imported cheeses served with a medley of premium crackers
\$10.00

FRUIT TRAYS

An array of seasonal fresh fruit
\$6.00

SWEET TRAYS

An assortment of brownies and cookies
\$6.00

GOURMET SWEETS

An assortment of canapé-style desserts
\$10.00

CHICKEN TENDERS

Boneless chicken tenders fried golden brown and served with honey mustard and sweet and sour sauces
\$8.00

GRILLED CHICKEN STRIPS

Tender chicken breast grilled over an open flame, cut into strips and served with white BBQ sauce
\$8.00

HOT AND SPICY WINGS

Chicken wings served with chunky bleu cheese dressing and celery sticks
\$12.00

SMOKED TURKEY

Smoked turkey breast served with assorted cocktail breads, curried mayonnaise and spicy mustard
\$10.00

MEATBALLS

Seasoned meatballs presented in a choice of barbecue, Italian or Stroganoff sauce
\$6.00

FINGER SANDWICHES

Chicken salad or flavored cream cheese spread on specialty breads
\$8.00

SMOKED BEEF TENDERLOIN

Thinly sliced, chilled, smoked beef tenderloin served with assorted rolls, horseradish sauce and spicy mustard
Market Price

TOP ROUND OF BEEF

Full round of beef, cooked to perfection and carved to order. Served with assorted rolls, horseradish sauce and spicy mustard
Market Price

SHRIMP MOUNTAIN

Jumbo shrimp mounded high on shaved ice and served with tangy cocktail sauce
Market Price

SHRIMP AND CRAB PARMESAN SEAFOOD DIP

Served with house-made pita chips
\$9.00



BEVERAGE SERVICE

HOSTED BAR

Guests are served beverages, compliments of the host/ hostess. The host will be charged for the drinks consumed by the guests at the end of the event.

An additional \$50 per bar set-up fee and \$20 per hour, per bartender fee, will be added to the bar total.

CASH BAR

Guests pay individually for each drink.

An additional \$50 per bar set-up fee and \$20 per hour, per bartender fee, will be added to the host's total bill.

LIQUOR

Scotch Dewars

Tito Vodka

Gin Tanqueray

Rum Bacardi

Amaretto

Baileys Irish Cream

Courvoisier

Crown Royal

Jose Cuervo

Makers Mark

Blended Whiskey Seagram's V-O

Sour Mash Black Label Jack Daniel's

Mixed Drink - \$9.00 per drink

HOUSE WINES

From the California Vineyards

Chardonnay, White Zinfandel, Merlot,

Cabernet, Pinot Grigio, Pinot Noir,

Moscato

Wine - \$9.00 per glass

Bottle - \$36.00 per bottle

BEER

Coors Light

Miller Lite

\$6.00 per bottle

PREMIUM BEER

Corona

Heineken

Yuengling

\$7.00 per bottle

Note: A variety of local craft brews are stocked year round \$7.00

SPECIAL REQUEST

Specialty beers, liquors, premium wines, champagnes and after-dinner cordials are available upon request and priced accordingly.

BAR SNACKS

\$3.00 per person

SOFT DRINKS

Assorted soft drinks

\$2.00 each

Local beers may also be available.



Each bar provided is required to generate a minimum of \$150 for the first two hours and \$75 in revenue each additional hour. If sales do not reach the minimum amount, you will be billed the difference.

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CONTACT US FOR YOUR SPECIAL
EVENTS NEEDS AT (256)721-7173
OR SPEVENTS@SPACECAMP.COM

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