



ACQUALINA

RESORT & SPA ON THE BEACH

Menu Presentation

2008

The creations listed in our Menu Presentation are recommended selections. Certain items require a minimum number of guests. Custom Menus are available to suit any taste or occasion.

A 22% Taxable Service Charge and a 9% sales tax apply to all Food and Beverage prices.



ACQUALINA

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Breakfast Buffets

All Buffet Breakfasts include:

Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

The Acqualina Continental

Sliced Seasonal Fresh Fruit and Berries
Individual Plain and Fruit Yogurts
Basket of Assorted House Made Bakeries
with Butter and Preserves

\$28.00 Per Person

Royal Palm Breakfast

Assorted Dry Cereals and Toasted House Made Granola
Whole and Skim Milk
Sliced Seasonal Fresh Fruit and Berries
Individual Plain and Fruit Yogurts
Smoked Salmon with Bagels, Cream Cheese, Red Onions, Beefsteak Tomatoes and
Capers
Basket of Assorted House Made Bakeries
with Butter and Preserves

\$37.00 per Person

Garden Breakfast

Fresh Sliced Seasonal Fruits, Whole Berries, and Dried Fruits
Assorted Dry Cereals
House Made Toasted Granola
served with Whole and Skim Milk
Individual Fruit and Plain Yogurts

Basket of Assorted House Made Bakeries, Mini Croissants
and a Selection of Bagels
Served with Butter, Preserves and Cream Cheese

Scrambled Eggs with Chives
Apple Wood Smoked Bacon and Breakfast Sausage
Cast Iron Seared Breakfast Potatoes

Please Select One of the Following...

Buttermilk Pancakes
or
French Toast
Vermont Maple Syrup and Whipped Butter

\$43.00 Per Person

EJPA Inspired

Fresh Sliced Seasonal Fruits and Berries
Almond Milk Bircher Muesli
Served with assorted Dried Fruits, Nuts and Yogurt
Miniature Granola Parfaits

Smoked Salmon Salad with Whole Wheat Pita

Assorted Breakfast bakeries:
Multi grain, Cranberry Muffins, Flax Seed Lavosh
served with Various Preserves and Organic Honey

Buckwheat and English Oatmeal Pancakes
Sugar Free Vermont Maple Syrup

\$39.00 Per Person

A minimum of 10 people for buffets is required
All Buffets of 20 or more people require a Buffet Attendant
All buffet Attendants are \$200.00 per attendant, per event, as required.



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Breakfast Buffet Enhancements

Enhance Your Breakfast by Selecting One of the following:

Individual Items

Traditional Eggs Benedict

or

French Toast with Vermont Maple Syrup

or

South Florida Breakfast Burritos
with Spanish Chorizo, Onions and Grated Cheese

\$9.00 Per Person Added to Menu Price

Action Stations

Chef Attendant required for all Action Stations
All Attended Chef Stations are \$200.00 Per Chef

Omelet Station

Chef Preparing Eggs and Omelets to Order
Accompanied with Cast Iron Seared Potatoes, Apple Wood Smoked Bacon, Sausage Patties

\$11.00 Per Person Added to Menu Price

Waffle Station

Chef Preparing Waffles with Maple Syrup, Strawberry and Blueberry Sauce, Tropical Fruit Salsa and Whipped Cream

\$11.00 Per Person Added to Menu Price



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Plated Breakfast

All Plated Breakfasts include:

Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

Please select one of the following for your event...

Lauderdale

Fluffy Scrambled Eggs with Chives
Crispy Bacon and Sausage Links
Potato Hash
Poached Asparagus

Breakfast Breads, Muffins and Croissants
Jams, Preserves and Butter

\$30.00 Per Person

Bal Harbour

Smoked Salmon and Asparagus Scramble
Crispy Apple Smoked Bacon
Roast Vine-Ripe Tomato
Potato Pancake

Breakfast Breads, Muffins and Croissants
Jams, Preserves and Butter

\$33.00 Per Person

Sunny Isles

Sliced Seasonal Fresh Fruit and Berries Presentation

French Toast
With Warm Rum and Banana Compote & Vermont Maple Syrup

Apple Smoked Bacon and Sausage

Breakfast Breads, Muffins and Croissants
Jams, Preserves and Butter

\$33.00 Per Person

Aventura

Vanilla Bean Marinated Tropical Fruit Cup

Traditional Eggs Benedict
Seasoned Breakfast Potatoes
Slow Roasted Plum Tomato and Asparagus

Breakfast Breads, Muffins and Croissants
Jams, Preserves and Butter

\$36.00 Per Person



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Themed Breaks

Based on a scheduled 30 minute break

All Themed Breaks include:
Freshly Brewed Acqualina Blended Coffee and Hot Teas

South Beach

Selection of "Balance" Bars and Gourmet Granola Bars

Basket of Whole Fresh Fruit
Dried Fruit and Nut Trail Mix

\$17.00 Per Person

Ocean Drive

Invigorating Smoothie Bar
Your Attendant Will Mix Smoothies to Your Taste From a
Variety of Fruits and Low-Fat Yogurts
Variety of Dried Island Fruit Chips and "Balance" Bars
Sliced Seasonal Fresh Fruit and Berries

Attendant required
\$19.00 Per Person

The Tea Party

Selection of Open Faced Finger Sandwiches
to Include Egg Salad and Mint and House Smoked Salmon and Chive
Cream Cheese

Fresh Baked Scones, Biscotti, and an Assortment of Miniature Tarts and
Cookies

\$22.00 Per Person

Cabo San Lucas

Gourmet Crispy Tortilla Chips with Chili Con Queso, Sour Cream,
Guacamole, and Roasted Tomato Salsa

Smoked Chicken and Black Bean Quesadillas

\$23.00 Per Person

After School Snack

Giant Chocolate Chip Cookies, Brownies, Blondie Pops, Rice Krispies
Treats and Fruit Loop bars.
Mini Cupcakes and pitchers of chilled Milk

\$23.00 Per Person

Ice Cream Parlor

"Make your own Sundaes"
Selection of Vanilla and Chocolate Ice Cream with all
the toppings and trimmings.
Giant Chocolate Chip Cookies

\$22.00 Per Person

Little Havana

Miniature Cuban Sandwiches, Ham Croquettes,
Plantain Chips, Banana Cheesecake
Cinnamon Scented Churros with Espresso Crème Anglaise

Cuban Coffee Station
Attendant Fee required

\$23.00 Per Person

All Attendants are \$200.00 per attendant, per event, as required.



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Acqua Brunch Buffet

Minimum attendance of 45 guests, based on a two hour period

Freshly Brewed Acqualina Blended Coffee

Selection of Herbal and Black Teas

Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Selection of Imported and Domestic Cheeses, Assorted Crackers and Flatbreads

Freshly Baked Breads and Rolls with Butter

House Cured Smoked Salmon with Bagels, Cream Cheese and Traditional Condiments

Chef Preparing Omelets and Eggs to Order,

Served with Crisp Bacon and Country Sausage Links

Poached Eggs, Sofrito, Chorizo Béarnaise

Tomato, Basil and Mozzarella Salad, Aged Modena Drizzle

Traditional Caesar Salad with Homemade Croutons and Grated Parmesan Cheese

Pan Seared Black Grouper with a Citrus Beurre Blanc

Tuscan Roasted Chicken Breast with a Lemon Tarragon Sauce

Herb Roasted Peruvian Potatoes

Daily Selection of Garden Vegetables

Chef Carving Herb Crusted Beef Tenderloin

Served with Mushroom Demi Glaze, Horseradish Crema, and homemade Rolls

Pastry Chef's Selection of Cakes, Tarts, Pastries and Miniature Sweets

\$76.00 Per Person

All Attended Chef Stations are \$200.00 Per Chef, per event, as required.



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Brunch Buffet Enhancements

Enhance Your Brunch by Selecting One of the following:

Streets of Chinatown

Chef's Selection of Sushi, Plump Dumplings, and Wonton Strips

\$9.00 Per Person Added to Menu Price

Little Italy

Penne, Bow Tie, and Cheese Ravioli Pasta

Served with traditional Marinara, Pesto, Porcini Mushroom Sauce

Add your choice of Grilled Chicken, Sun-Dried Tomato, Sauteed Brócoli, Herb Mushrooms, and Grated Parmesan Cheese

Chef's Display of Homemade Focaccia and Breadsticks

\$14.00 Per Person Added to Menu Price

Chilled Seafood Display

Shrimp, Crab Cocktails, and Snow Crab Claws, with Root Vegetable Chips

\$19.00 Per Person Added to Menu Price

All Attended Chef Stations are \$200.00 Per Chef, per event, as required



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Ala Carte Intermexxo

Food

Sweet

Whole Fresh Fruit Display	\$6.00 Per Person
Sliced Fruit Display	\$8.00 Per Person
Fresh Tropical Fruit Kebabs on a Sugar Cane Skewer	\$44.00 Per Dozen
Assorted Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin)	\$46.00 Per Dozen
Double Fudge Brownies (with or without Walnuts)	\$46.00 Per Dozen
Assorted Mini Fruit Tarts	\$46.00 Per Dozen

Savory

Mini Cuban Sandwiches	\$60.00 Per Dozen
Finger Sandwiches (Egg Salad and Mint, House Smoked Salmon with Chive Cream Cheese, and Turkey)	\$52.00 Per Dozen
Selection of Domestic and Imported Cheeses with Crackers	\$18.00 Per Person
Crudit� Display with Selection of Dips (Blue Cheese, Onion and Ranch)	\$14.00 Per Person
Garlic and Herb Baba Ghanoush and Hummus, with Grilled Pita Bread	\$14.00 per Person
Tri Color Tortilla Chips	\$12.00 per Person
Served with Spicy Queso Sauce, Guacamole, Pico de Gallo, Black Bean and Corn Salsa and Sour Cream	
Mixed Salted Nuts	\$25.00 Per Bowl
Salted Pretzel Twists	\$10.00 Per Bowl
Assorted Chips and Dips	\$15.00 Per Person

Beverage

By The Gallon, Half Gallon (One Gallon serves approximately 20 Cups)	Gallon	1/2 Gal
Freshly Brewed Acqualina Blended Coffee	\$78	\$38
Acqualina Signature Blended Tropical Iced Tea	\$78	\$38
Selection of Herbal and Black Teas	\$78	\$38

By The Pitcher (Serves 4 Glasses)/ By the Gallon (Serves approximately 20 cups)	
Chilled Fruit Juice (Orange, Grapefruit, Cranberry, Mango, Apple, Pineapple)	\$18.00 Per Pitcher
Energizing Vegetable Juice (Carrot, Tomato and V-8)	\$18.00 Per Pitcher
Fresh Honey Lemonade	\$78.00 Per Gallon
House Made Fruit Punch	\$78.00 Per Gallon

Beverages (Charged On Consumption)

Individually Bottled Juices (Fruit Punch, Apple Juice and Cranberry Juice)	\$6.00 Each
Sparkling Water	\$6.00 Each
Still Water	\$6.00 Each
Soft Drinks (Coke, Diet Coke, Sprite and Ginger Ale)	\$6.00 Each

Beverages (Charged per person) – Station set in the meeting room, refreshed and available throughout the day

A Selection of Freshly Brewed Acqualina Coffee and Hot Teas	\$15.00 per person
Beverage Attendant required	\$200.00 per event