



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

RESORT & SPA ON THE BEACH

Dinner Buffet

All Dinner Buffets include:

Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

CALLE OCHO

Minimum of 20 Guests

Chef Attendant Required

Salads

Peruvian Purple Potato Salad with Creole Pepper Vinaigrette

Crisp Jicama Slaw

Mixed Florida Greens, Grape Tomatoes, Roasted Red Peppers with Selection of Dressings

Sliced Tomato, Avocado and "Queso Del Paise"

Entrees

Guava Glazed Pork Tenderloin, carved to order and served with Mango Chutney

Caribbean Style Paella with Saffron Rice, Chorizo, Chicken, Clams, Shrimp and Mussels

Tropical Chicken Breast, Citrus Segments, Roasted Peppers and Chipotle Vinaigrette

Grilled Mahi Mahi with Black Bean and Roasted Corn Salsa

"Tipico" Accompaniments

Sweet Plantains

Black Beans and Rice

Desserts

Individual Key Lime Tarts

Pina Colada Cheesecake with Myers Rum and Caramelized Pineapple

Rustic Mango Tart Tatin

Caramelized Banana Chocolate Tart

\$125.00 Per Person

All Buffets of 20 or more people require a minimum of one Buffet Attendant
All buffet Attendants are \$200.00 per attendant, per event, as required



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Dinner Buffet continued...

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CLAM BAKE

Minimum of 30 guests
Chef Attendant required

New England Clam Chowder with Toasted Croutons

Fresh Spinach Salad with Chopped Egg, Sliced Mushrooms, Crumbled Bacon And Cranberry Vinaigrette
American Classic, Layered Iceberg and Vine Ripe Tomato Salad, Crumbled Bleu Cheese Dressing and Cheddar Gold Fish

Chilled Seafood Display

Poached Caribbean Shrimp and Lump Crabmeat Cocktails
Basil Laced Cocktail Sauce, Creamy Mustard Sauce
And Lemon Wedges

Entrees

Samuel Adams Lager Steamed Littleneck Clams
Steamed 1.5 Pound Maine Lobster with Drawn Butter
(One per Person)

From the Grill

New York Strip Steak, Black Pepper Demi
Grilled Maple Cured Breast of Chicken
Boiled Corn on the Cobb
Roasted Red Bliss Potatoes

Assorted Petite Rolls, Cornbread and Sweet Butter

Sweet Treats

Warm Apple Crumble
Mixed Berry Crumble
Served with Vanilla Bean Ice Cream and Fresh Whipped Cream

\$142.00 Per Person

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COSTA SEAFOOD GRILL

Minimum of 30 guests
Chef Attendant required

Chilled Seafood Display

Snow Crab Claws with Creamy Mustard Sauce
Poached Gulf Shrimp with Basil Laced Cocktail Sauce and Lemon Wedges
Chilled Seafood Salad

Salads

Chopped Salad, Crisp Romaine with Fresh Vegetables, Crisp Tortilla Strips and a Selection of Dressings
Hearts of Palm Citrus Salad
Fresh Asparagus with Candied Pecans, Gorgonzola, and Balsamic Vinaigrette
Crunchy Caraway Seed Cole Slaw

From the Grill

Grilled Herb Marinated Churrasco Steak, carved to order served with Chimichuri Sauce
Caribbean Jerk Breast of Chicken
Sugar Cane Vinaigrette Marinated Grilled Jumbo Shrimp Brochettes
Coca Cola BBQ Brushed Salmon Filet

Parsley New Potatoes
Grilled Vegetables with Fresh Herbs and Virgin Olive Oil

Desserts

Double Fudge Brownies
Giant Chocolate Chip Cookies
Tiny Strawberry Tarts
Rice Krispies Treats

\$129.00 Per Person

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Dinner Plated

Please select one first course, one entree and a dessert for your guests.
All Dinner Menus include Freshly Brewed Acqualina Blended Coffee and a Selection of Hot Teas, and Assorted Petite Rolls and Sweet Butter

1st Course Selections

Herb Crusted Poached Salmon Medallion on Chilled Purple Potato with Asparagus Tips and Roasted Yellow Tomato Vinaigrette
Mediterranean Stack, Cucumber, Ruby Tomato, Feta Cheese, Nicoise Olives and Light Oregano Vinaigrette
Salad Sampler, Traditional Caesar, Mozzarella Tomato Basil And Beet, Goat Cheese and Spinach Stack
Prosciutto Seared Buffalo Mozzarella on Tomato Carpaccio With Grilled Leeks and Balsamic Syrup
Ruby and Golden Beet Carpaccio, Baby Spinach, Toasted Pistachio Crusted Goat Cheese with Figs and Brown Butter Balsamic
Poached ½ Maine Lobster and Arugula Salad With Mango Vanilla Reduction – Please add \$20 Per Person
Glass Menagerie of Poached Shrimp, Lobster and Crab Cocktail – Please add \$22.00 Per Person
Pan Seared Foie Gras, Calvados Fuji Apples, Sweet and Sour Shallot Confit - Please add \$24.00 Per Person

2nd Course - Entree Selections

Porcini Crusted Tenderloin of Beef, Chanterelle Jus, Fingerling Potato, Haricot Verts and Baby Vegetables
Rosemary Crusted Rack of Lamb, Port Wine Reduction, Parmesan Potato Gratin and Fresh Vegetable
Seared Sea Bass en Papilote, with Basil, Roasted Tomatoes, Fingerling Potatoes and Fresh Asparagus
Grilled New York Strip Steak, Tri Color Peppercorn Cognac Cream Sauce, Wild Mushroom Barley and a Baby Carrot and French Bean Bundle
Macadamia Crusted Florida Grouper, Citrus Beurre Blanc, Saffron Cous Cous and Sautéed Broccolini
Tuscan Roasted Breast of Chicken, Lemon Tarragon Sauce, Roasted Garlic Mash and Fresh Asparagus
Grilled 12 oz. Veal Chop on Wild Mushroom Cake with Foie Gras Truffle Laced Potato served with Natural Jus and Tiny French Beans - Please add \$12.00 Per Person

3rd Course - Dessert Selections

Cocoa Powder Dusted Chocolate Mousse Cake topped with Whipped Cream, Chocolate Shavings, and served with Strawberry Consommé
Anjou Pear Tarte Tatin with Allspice Ice Cream and Caramel Sauce
Individual Coconut Cream Pie, Macaroon Crust, Topped with Fresh Whipped Cream and Toasted Coconut, garnished with Fresh Fruit
Double Chocolate Flourless Cake, topped with a Marbled Vanilla Ice Cream and Raspberry Jam “Pop”

\$110.00 per person