



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.



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Lunch Buffets

All Lunch buffets include:
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

McArthur Luncheon

Minimum of 10 guests required

Traditional Caesar Salad
Nicoise Salad with Seared Tuna, Hard cooked Eggs, Potatoes and French Beans

Selection of Sliced Meats & Cheeses:
Roast Beef, Honey Roasted Ham, Oven Roasted Turkey, and Genoa Salami
American, Swiss and Pepperjack Cheese Slices

Sliced Breads and House baked Croissants, and Ciabatta Bread

Condiments to include: Dijon Mustard, Mayonnaise, Sliced Tomatoes, Onion and Lettuce.

Miniature Key Lime Tarts, Chocolate Cream Pies, Apple Crumble Pies and Pecan Bars

\$52.00 Per Person

Collins Avenue Luncheon

Minimum of 10 guests required

Organic Mixed Greens with Herb Vinaigrette, Balsamic Dressing and Blue Cheese Dressing
Red Bliss Potato Salad with Horseradish and Fresh Dill, and Sour Cream
Tomato and Fresh Buffalo Mozzarella with Aged Modena Drizzle
Black Bean and Roasted Corn Salad

A Selection of Gourmet Wraps and Sandwiches
Coriander Spiced Tuna Salad on Crisp Rye Bread
Roast Turkey with Camembert and Mayonnaise on Herb Focaccia
Sun-dried Tomato Wrap Filled with Grilled Vegetables, Kalamata Olives and Goat Cheese
Shaved Peppercorn Crusted Beef, Arugula with Whole Grain Mustard on a Crisp Baguette

Sliced Seasonal Fresh Fruits and Berries
Assorted House made Cookies and Brownies

\$54.00 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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Lunch Buffets Continued...

All Lunch Buffets include:
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

Sea Grill Luncheon

Minimum of 20 guests required
Chef Attendant required

Organic Mixed Greens with Herb Vinaigrette, Balsamic Dressing and Blue Cheese Dressing
Orecchiette Pasta Salad with Roasted Vegetables
Marinated Green Cabbage and Citrus Slaw
Sliced Tomatoes and Fresh Buffalo Mozzarella

From the Grill

Chimichurri Marinated Chicken Breast
Local Catch of The Day
Hamburgers and Veggie Burgers
Kosher Beef Jumbo Hot Dogs
Grilled Vegetables with Fresh Herbs and Olive Oil

Sliced Swiss, Cheddar and American Cheeses
Tomatoes, Onions, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup

Sliced Seasonal Fresh Fruit and Berries, Cookies, Fruit Tarts, Bars and Brownies

\$64.00 Per Person

Mediterranean Luncheon

Minimum of 20 guests required
Chef Attendant required

Minestrone Soup
Tabouli with Fresh Parsley
Mediterranean Salad with Romaine, Feta, Ruby Tomatoes, Red Onion, Cucumber, Oregano Vinaigrette and Kalamata Olives
Antipasto of Grilled Vegetables, and Sliced Meats and Cheeses

Make Your Own Meatball Hoagies
with Meatballs, Marinara Sauce, Provolone and Parmesan Cheese

Spinach Cannelloni
Chicken Piccata
Penne Pasta with Broccoli Rabe, Sun Dried Tomatoes, Smoked Mozzarella and Roasted Garlic

Focaccia and Italian Breads

Tiramisu Martini and Espresso Brûlé with Biscotti

\$63.00 Per Person

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



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Lunch Plated

Please select one first course, one entree and one dessert for your guests.

All lunch menus include Freshly Brewed Acqualina Blended Coffee and A Selection of Hot Teas
Assorted Petite Rolls and Sweet Butter

1st Course - Selections

Gazpacho Trio, Traditional Ruby Tomato, Tomatillo Cilantro and Golden Tomato
Poached Salmon on Thinly Sliced Tomato and Cucumber Fans with Dill Scented Olive Oil
Heirloom Tomato Bisque with a Toasted Parmesan Crostini
Creamy New England Clam Chowder with Toasted Croutons
Mixed Field Greens with Caramelized Pecans, Sun-Dried Mango, Goat Cheese Croutons and Passion Fruit Vinaigrette
Traditional Caprese Salad, Mozzarella, Tomatoes, Basil with Virgin Olive Oil and Balsamic Vinegar
American Classic, Layered Iceberg and Vine Ripe Tomato Salad, Crumbled Bleu Cheese Dressing and Cheddar Gold Fish
Baby Spinach Salad, Crumbled Bacon, Sliced Mushrooms and Cranberry Vinaigrette

2nd Course - Entree Selections

Chilled Entrees

Sesame Seared Salmon on Oriental Greens with Wonton Crisp and Soy Ginger Vinaigrette
Classic Caesar Salad with Grilled Chicken, Focaccia Croutons, Grated Parmesan Cheese And Traditional Dressing
Acqualina Cobb, Romaine, Hard Cooked Eggs, Avocado, Bacon, Bleu Cheese Crumbles And Crab Meat

Hot Entrees

Accompanied by Chef's selection of Fresh Vegetable

Olive Oil Seared Florida Pompano on Saffron Rice
Rosemary and Lemon Roasted Breast of Chicken, Chardonnay Cream Sauce on Polenta Cake
Petite Filet Mignon of Beef, Cabernet Demi with Roast Fingerling Potatoes
Sliced Pork Tenderloin, Green Peppercorn Sauce over warm Green Bean and Potato Salad
Grilled Breast of Chicken rubbed with Tuscan Herbs, Arugula, Tomato, Pecorino-Romano Curls and Roasted Bliss Potatoes

3rd Course - Dessert Selections

Individual Tart Tatin on Caramel Sauce with a Cinnamon Apple Crisp
Individual Key Lime Tart
Peanut Butter Mousse Pie with Peanut Brittle and Chocolate Sauce

Three Course Luncheons at \$58.00 per person