



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.

## *Canapé List*

We recommend a selection of 5 or 6 different Canapés for an hour long reception.  
We suggest you estimate approximately 6 pieces per person for an hour long reception.  
Please Select a Minimum of 25 Pieces of Each.

Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce  
Nicoise Olive and Mozzarella Skewers  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives  
Portobella and Red Pepper Stack  
Crisp Vegetable Spring Rolls with Sweet Chili Sauce  
Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto  
Spinach and Feta Cheese in Phyllo Pastry

Priced at \$5.00 Per Piece

Petite Crab Cakes  
Beef Carpaccio on Focacia with Arugula and Truffle Oil  
Smoked Salmon Butterflies with Caviar Painted Wings  
Mini Hot Dogs in Tiny Homemade Buns with Spicy Mustard  
Crisp Phyllo Coconut Chicken Curry Tartlette  
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry  
Tenderloin, Red Pepper and Mozzarella Stack

Priced at \$6.00 Per Piece

Tuna Tartare on Wonton Crisp  
Five Spiced Lamb Loin on Pita Crisp with Port Wine and Grape Compote  
Poached Shrimp with Basil Laced Cocktail Sauce  
Crisp Plantain topped with Pan Seared Scallop  
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions  
Seared Tuna Loin with Mango Chutney on Sesame Flatbread

Priced at \$7.00 Per Piece

Herb Crusted Baby Lamb Chops with Grain Mustard  
Fresh Blinis topped with Caviar, Crème Fraiche and Fresh Snipped Chives  
Prosciutto Grilled Lobster Medallion topped with Amber Tomato Confit and Chervil  
Seared Foie Gras on French Toast with Red Wine Syrup

Priced at \$8.00 Per Piece

## *Display Reception Stations*

### **Cheese and Fruit Display**

Imported and Domestic Cheese Display, garnished with Fresh Fruit, and Nuts,  
Served with Assorted Crackers and Housemade Flatbreads

Priced at \$19.00 Per Person

### **Crudit  Display**

Crisp Seasonal Fresh Vegetables served with Creamy Blue Cheese, Ranch and 1000 Island Dips

Priced at \$8.00 Per Person

### **Breads and Spreads**

Sesame Hummus, Roasted Red Pepper, Garlic Cream Spinach and Black Olive Tapanade  
Accompanied by Homemade Bread Sticks, Flatbreads and Pita Crisps

Priced at \$14.00 Per Person

### **Tuscan Table**

Beef Carpaccio Wrapped Breadsticks with Arugula and Red Pepper Cream, Sliced Pepperoni,  
Sopresatta Salami, Prosciutto D'Parma And Provolone Cheese.  
Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms and Artichoke Hearts, Plum Tomato  
and Mozzarella Ovaline "Caprice" with Basil Chiffonade and Balsamic Syrup.  
Toasted Orzo with Sun-dried Tomatoes, Pine Nuts and Basil Oil, accompanied by Homemade Focaccia and Parmesan Breadsticks

Priced at \$16.00 Per Person

### **Miami Style Ceviche**

Mahi Mahi with Scotch Bonnet Peppers and Coriander, "Hot Pepper" Lime Grouper,  
Shrimp with Serrano Chili and Cucumber, Served with Root Vegetable Chips and Plantain Strips  
Sauces to add in: Mango, Basil/Cilantro, and Roasted Pepper

Priced at \$15.00 Per Person

## *Attendant Reception Stations*

### **Carving Stations**

Peppercorn Crusted Tenderloin of Beef with Cognac Cream And Horseradish Sauces  
Rosemary Roasted Baby Lamb Rack with Jalapeno Mint Jelly  
Oven Roasted Prime Rib of Beef with Traditional Tarragon Bearnaise and Grated Horseradish  
Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish

\$475.00 Per Order

\$475.00 Per Order

\$450.00 Per Order

\$350.00 Per Order

### **Sushi Town**

Chef's Sushi Roll Display, California, Spicy Tuna, Smoked Eel, Salmon Cucumber and Vegetarian  
Seared Tuna Loin and Wakami Salad, Served with Soy, Pickled Ginger, Wasabi and Chop Sticks

Priced at \$72.00 Per Dozen Pieces

### **Blue Sea Bar**

Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws, and Oysters on the Half Shell  
Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

Priced at \$6.00 Per Piece

*Attendant Reception Stations continued...*

**China Town**

Priced at \$17.00 Per Person

Plump Dumplings served with a Rainbow of Dipping Sauces

**Tiny Tacos**

Priced at \$16.00 Per Person

Tuna Tartare with Creamy Wasabi Sauce

Baja Fish, Grilled Mahi Mahi with Shredded Lettuce and a touch of Lime

Traditional Spiced Ground Beef with Shredded Queso Blanco and Tomatoes

Accompanied by Tri Color Tortilla Chips, Pico De Gallo and Cilantro laced Guacamole

**Pasta Station**

Priced at \$ 18.00 Per Person

*Please select Two Pastas and Two Sauces*

Penne Pasta, Bow Tie Pasta, Cheese Tortellini or Fusilli

Traditional Basil Laced Tomato Marinara, Porcini, Basil Pesto with a Touch of Cream or Homemade Bolognese Sauces

Accompanied by Grated Parmesan Cheese, Sun-dried Tomatoes, Sautéed Mushrooms, Pine Nuts and Nicoise Olives

Chef's Display of Housemade Focaccia

**Milk Shake Martini's**

Priced at \$18.00 Per Person

Vanilla and Chocolate Milk Shake Martinis, garnished with a Chocolate Chip Cookie Rim,

Miniature Marshmallow Skewers

Chocolate Shavings, Multicolored Cherries, Chocolate Straws, Chocolate Sauce and Toasted Coconut

All Attended Stations are \$200.00 Per Attendant each, as required



# ACQUALINA

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## *Welcome Reception*

For a Maximum of Two Hours  
Minimum of 20 Guests

### **Hors d'oeuvres Passed Butler Style**

Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto  
Beef Carpaccio Wrapped Breadsticks with Arugula and Red Pepper Cream  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions  
Portobello and Red Pepper Stack

### **Sushi Town**

Buffet Attendant Required

Chef's Sushi Roll Display, California, Spicy Tuna, Smoked Eel, Salmon Cucumber and Vegetarian  
Seared Tuna Loin  
Served with Wakami Salad, Soy, Pickled Ginger, Wasabi and Chop Sticks

### **Carving Station**

Buffet Attendant Required

Peppercorn Crusted Tenderloin of Beef with Cognac Cream and Horseradish Sauces  
Accompanied by Petite Split Rolls

### **Sweet Treats**

Colorful Mini Cupcakes, Fruit Tarts, Double Chocolate Brownies and Assorted Homemade Cookies

Freshly Brewed Acqualina Blend Coffee and a selection of Hot Teas

Priced at \$87.00 Per Person

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



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## *Sea Breeze Reception*

Minimum of 30 Guests

### **Blue Sea Bar**

Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws and Oysters on the Half Shell  
Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

### **Carving Station**

Buffet Attendant Required

Mediterranean Salad, Crisp Romaine, Ruby Tomato, Nicoise Olives, Feta Cheese, Red Onion and a Light Oregano Vinaigrette  
Oven Roasted Prime Rib of Beef with Traditional Tarragon Béarnaise and Grated Horseradish  
Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish  
Grilled Vegetables with Fresh Herbs and Virgin Olive Oil  
All served with Petite Split Rolls

### **Sweet Endings**

Mini Chocolate Flourless Cakes, French Macarons,  
Rice Krispies Treats, White Chocolate Dipped Blondies,  
Crème Brulee Pastry Spoons and Double Chocolate Brownies

Freshly Brewed Acqualina Blend Coffee and a Selection of Hot Teas

Priced at \$ 114.00 per person

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