



ACQUALINA  
RESORT & SPA ON THE BEACH

*Menu Presentation*  
*2010*

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.



# 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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## *Dinner Buffet continued...*

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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

### 1<sup>st</sup> 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

### 2<sup>nd</sup> 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

### 3<sup>rd</sup> 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**