



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.

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



## *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

*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**

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.



## *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

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

### *2<sup>nd</sup> Course - Entrée 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

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

## *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**