



ACQUALINA “BFF” LADIES LUNCHEON PACKAGE

Both indoor or outdoor oceanview locations available.

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BFF Ladies Luncheon includes:

*Plated 3 Course Lunch or Luncheon Buffet
Gourmet Cupcakes or Custom Birthday Cake
Rose Champagne Toast
Custom Printed Menus*

\$48.00 person

Not including 9% tax and 22% gratuity.

15ppl. - Minimum number of Guests

Discounted valet parking offered at \$8.00 per car.

Our birthday package does not include:

Décor and floral items, lighting, photography, dance floor.

Your catering manager will be more than happy to assist you with any of these requests...

Lunch Stated

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 - 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 Grouper on Saffron Rice
Rosemary and Lemon Roasted Breast of Chicken, Chardonnay Cream Sauce on Polenta Cake
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

Custom Birthday Cake or Cupcake Tower

*Custom designed Birthday Cake your choice of flavors, filling and basic design
Acqualina staff to present, cut and serve cake*

Beverages

Beverages charged on consumption, other than those included in lunch menu above.

Espresso & Cappuccino @ \$6.00 each

Champagne Bellinis @ \$12.00 each

House Red and White Wines @ \$65.00 per bottle

**Other Champagne and wines available on request*

Sodas and Mineral Water @ \$6.00 each

To secure these arrangements, a deposit of 50% is required to hold the date. The balance is due 3 business days prior to the event date.

Valet parking is offered at a discounted rate of \$8.00 per car which can be hosted or charged to the individual.