



# ACQUALINA

RESORT & SPA



## 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*

***\$38.00 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

### *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 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

### *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

#### ***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.*