



Bar Mitzvah Brunch Celebration
Both indoor or outdoor oceanview locations available.



Bar Mitzvah Brunch Package includes:

Welcome Champagne Bellini & Fresh Squeezed Orange Juice
Passed Brunch Canapes
Brunch Buffet or Plated Menu (Kosher or Kosher Style Menus available)
European Coffee Cart or Chocolate Fountain
Custom Acqualina Cupcakes
Tables and Chairs with Resort White Linens and Napkins

\$68.00 person

Not including 9% tax and 22% gratuity.

30ppl. - Minimum number of Guests
Discounted valet parking offered at \$8.00 per car.

~ACQUALINA SUGGESTED MENU~

Select 2 Brunch Canapes:

Quiche Du Jour
French Toast Lollipops with Warm Vermont Maple Syrup Dip
Smoked Salmon Butterflies with Caviar Painted Wings
Mini Chocolate Croissants

Acqualina Kosher Style Brunch Buffet

Freshly Brewed Acqualina Blended Coffee
Selection of Herbal and Black Teas
Freshly Squeezed Florida Orange, Grapefruit Juice, and Cranberry Juice

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Sliced Seasonal Fresh Fruits and Berries
Strawberry Lowfat Yogurt with crunchy Granola Parfaits

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Breakfast Sweets including Mini Croissants, Scones, Danish, Chocolate Croissants, Muffins

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House Cured Smoked Salmon with Assorted Bagels
Cream Cheese and Traditional Condiments

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Chef Preparing Omelets and Eggs to Order,
With the following array of items for your own creation:
Cheddar Cheese, Fresh Tomato, Tricolored Bell Peppers, Onions, Spinach, & Mushrooms
Iron Skillet Breakfast Potatoes

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Belgian Waffles served with Strawberry Compote and Fresh Whipped Cream

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Venetian Salad Buffet (Select 2 Salads)

Caprese Tomato, Chiffonade of Basil and Mozzarella Salad, Aged Modena Drizzle

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Traditional Caesar Salad with Homemade Croutons and Grated Parmesan Cheese

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Mediterranean Salad with Romaine, Feta Cheese, Ruby Tomatoes, Red Onion, Cucumber,
Oregano Vinaigrette and Kalamata Olives

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Fresh Asparagus with Candied Pecans, Gorgonzola and Balsamic Vinaigrette

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New York Deli Style Tuna and Potato Salads served with Dill Pickles

Rosemary Grilled Marinated Vegetable Platter with Portobello Mushroom, Red & Yellow
Peppers, Asparagus, Eggplant, Red Onion and Zucchini Squash

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Southwestern Black Bean and Roasted Corn Salad

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Fresh Spinach Leaves, Jicama, Walnuts, Granny Smith Apples, Figs
and Bermuda Onion Salad with Honey Dijon Vinaigrette

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Creamy Hummus & Tabouli Salad served with Pita Triangles

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Whole Poached Salmon on Thinly Sliced Tomato and Cucumber Fans
with Dill Scented Olive Oil

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Organic Mixed Field Greens with Caramelized Pecans, Sun-Dried Mango, Goat cheese
Croutons and Passionfruit Vinaigrette

Assorted Cookies, Ruggalah, Brownies and Tarts

Select 1

European Coffee Cart

A professional Barista attending for made to order coffee drinks such as Espresso,
Cappuccino, Latte, Italian Flavors, Whipped Cream, Sugar Sticks etc...

or

Decadent Chocolate Fountain

Your choice of Dark, Milk or White Chocolate with
6 dipping items: Pretzel Rods, Banana, Pineapple, Strawberry, Marshmallow and Cookies

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Beverages

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

Espresso & Cappuccino @ \$6.00 each

Champagne Bellinis @ \$12.00 each

Spicy Bloody Mary @ \$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.