

Barton G.®  ACQUALINA

*Menu 2008*

*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.*

## Breakfast Buffets

All Buffet Breakfasts include:  
Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice  
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

### The Acqualina Continental

Sliced Seasonal Fresh Fruit and Berries  
Individual Plain and Fruit Yogurts  
Basket of Assorted House Made Bakeries  
with Butter and Preserves

\$28.00 Per Person

### Royal Palm Breakfast

Assorted Dry Cereals and Toasted House Made Granola  
Whole and Skim Milk  
Sliced Seasonal Fresh Fruit and Berries  
Individual Plain and Fruit Yogurts  
Smoked Salmon with Bagels, Cream Cheese, Red Onions,  
Beef steak Tomatoes and Capers  
Basket of Assorted House Made Bakeries  
with Butter and Preserves

\$37.00 per Person

### Garden Breakfast

Fresh Sliced Seasonal Fruits, Whole Berries, and Dried Fruits  
Assorted Dry Cereals  
House Made Toasted Granola  
served with Whole and Skim Milk  
Individual Fruit and Plain Yogurts

Basket of Assorted House Made Bakeries, Mini Croissants  
and a Selection of Bagels  
Served with Butter, Preserves and Cream Cheese

Scrambled Eggs with Chives  
Apple Wood Smoked Bacon and Breakfast Sausage  
Cast Iron Seared Breakfast Potatoes

Please Select One of the Following...

Buttermilk Pancakes  
or  
Challah French Toast  
Vermont Maple Syrup and Whipped Butter

\$43.00 Per Person

### ESPA Inspired

Fresh Sliced Seasonal Fruits and Berries  
Almond Milk Bircher Muesli  
Served with assorted Dried Fruits, Nuts and Yogurt  
Miniature Granola Parfaits

Smoked Salmon Salad with Whole Wheat Pita

Assorted Breakfast bakeries:  
Multi grain, Cranberry Muffins, Flax Seed Lavosh  
served with Various Preserves and Organic Honey

Please Select One of the Following...

Buckwheat and English Oatmeal Pancakes  
Sugar Free Vermont Maple Syrup  
or  
Egg White Frittata with Grilled Vegetables

\$39.00 Per Person

A minimum of 10 people for buffets is required  
All buffet Attendants are \$200.00 per attendant, per event, as required.

## *Breakfast Buffet Enhancements*

*Enhance Your Breakfast by Selecting One of the following:*

### *Individual Items*

*Traditional Eggs Benedict  
or  
Challah French Toast with Vermont Maple Syrup  
or  
Hand Rolled Cheese Blintz with Strawberry Compote  
or  
South Florida Breakfast Burritos  
with Spanish Chorizo, Onions and Grated Cheese*

*\$9.00 Per Person Added to Menu Price*

### *Action Stations*

*Chef Attendant required for all Action Stations  
All Attended Chef Stations are \$200.00 Per Chef*

*Omelet Station  
Chef Preparing Eggs and Omelets to Order  
Accompanied by Cast Iron Seared Potatoes, Apple Wood Smoked Bacon, Sausage Patties*

*\$11.00 Per Person Added to Menu Price*

*Waffle Station  
Chef Preparing Waffles with Maple Syrup, Strawberry and Blueberry Sauce, Tropical Fruit Salsa and Whipped Cream*

*\$11.00 Per Person Added to Menu Price*

## *Plated Breakfast*

*All Plated Breakfasts include:  
Freshly Squeezed Florida Orange, Grapefruit Juice and Cranberry Juice  
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas*

*Please select one of the following for your event...*

### *Lauderdale*

*Fluffy Scrambled Eggs with Chives  
Crispy Bacon and Sausage Links  
Potato Hash  
Poached Asparagus*

*Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter*

*\$30.00 Per Person*

### *Bal Harbour*

*Smoked Salmon and Asparagus Frittata  
Crispy Apple Smoked Bacon  
Roast Vine-Ripe Tomato  
Potato Pancake*

*Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter*

*\$33.00 Per Person*

### *Sunny Isles*

*Sliced Seasonal Fresh Fruit and Berries Presentation*

*Challah French Toast  
With Warm Rum and Banana Compote &  
Vermont Maple Syrup*

*Apple Wood Smoked Bacon and Sausage*

*Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter*

*\$33.00 Per Person*

### *Aventura*

*Vanilla Bean Marinated Tropical Fruit Martini*

*Traditional Eggs Benedict  
Seasoned Breakfast Potatoes  
Slow Roasted Plum Tomato and Asparagus*

*Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter*

*\$36.00 Per Person*

## *Themed Breaks*

*Based on a scheduled 30 minute break*

*All Themed Breaks include:  
Freshly Brewed Acqualina Blended Coffee and Hot Teas*

### *South Beach*

*Selection of Balance Bars and Gourmet Granola Bars*

*Basket of Whole Fresh Fruit  
Dried Fruit and Nut Trail Mix*

*\$17.00 Per Person*

### *Ocean Drive*

*Invigorating Smoothie Bar  
Your Attendant Will Mix Smoothies to Your Taste From a  
Variety of Fruits and Low-Fat Yogurts  
Variety of Dried Island Fruit Chips and "Balance" Bars  
Sliced Seasonal Fresh Fruit and Berries*

*Attendant required  
\$19.00 Per Person*

### *The Tea Party*

*Selection of Open Faced Finger Sandwiches  
to Include Egg Salad and Mint, House Smoked Salmon  
and Chive Cream Cheese, and Prawn Salad  
Fresh Baked Scones, Crumble Cake, Biscotti, Spiced Palmier,  
Sable Ginger Snap Cookies  
and an Assortment of Miniature Tarts*

*\$22.00 Per Person*

### *Cabo San Lucas*

*Gourmet Crispy Tortilla Chips with Chili Con Queso, Sour  
Cream, Guacamole, and Roasted Tomato Salsa*

*Smoked Chicken and Black Bean Quesadillas*

*\$23.00 Per Person*

### *After School Snack*

*Giant Chocolate Chip Cookies, Brownies, Blondie Pops, Rice  
Krispies Treats and Fruit Loop Bars.  
Mini Cupcakes and Pitchers of Chilled Milk*

*\$23.00 Per Person*

### *Ice Cream Parlor*

*"Make your own Sundaes"  
Selection of Vanilla and Chocolate Ice Cream  
with all the toppings and trimmings.  
Giant Chocolate Chip Cookies*

*\$22.00 Per Person*

### *Little Havana*

*Miniature Cuban Sandwiches, Ham Croquettes, Assorted Pastilitos, Plantain Chips  
Banana Cheesecake, Cinnamon Scented Churros with Espresso Crème Anglaise*

*Cuban Coffee Station  
Attendant Fee required*

*\$23.00 Per Person*

*All Attendants are \$200.00 per attendant, per event, as required.*

## *Acqua Brunch Buffet*

*Minimum attendance of 45 guests, based on a two hour period*

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

*Sliced Seasonal Fresh Fruit and Berries  
Selection of Imported and Domestic Cheeses, Assorted Crackers and Flatbreads  
Freshly Baked Breads and Rolls with Butter  
House Cured Smoked Salmon with Bagels, Cream Cheese and Traditional Condiments*

*Chef Preparing Omelets and Eggs to Order,  
Served with Crisp Bacon and Country Sausage Links  
Poached Eggs, Sofrito, Chorizo Béarnaise*

*Tomato, Basil and Mozzarella Salad, Aged Modena Drizzle*

*Traditional Caesar Salad with Homemade Croutons and Grated Parmesan Cheese  
Pan Seared Black Grouper with a Citrus Beurre Blanc  
Tuscan Roasted Chicken Breast with a Lemon Tarragon Sauce*

*Herb Roasted Peruvian Potatoes  
Daily Selection of Garden Vegetables*

*Chef Carving Herb Crusted Beef Tenderloin  
Served with Mushroom Demi Glaze, Horseradish Crema, and homemade Rolls*

*Pastry Chef's Selection of Cakes, Tarts, Pastries and Miniature Sweets*

*\$76.00 Per Person*

*All Attended Chef Stations are \$200.00 Per Chef, per event, as required.*

## *Brunch Buffet Enhancements*

*Enhance Your Brunch by Selecting One of the following:*

### *Streets of Chinatown*

*Chef's Selection of Sushi, Plump Dumplings served from Bamboo Steamers, and Wonton Strips*

*\$15.00 Per Person Added to Menu Price*

### *Little Italy*

*Penne, Bow Tie, and Cheese Ravioli Pasta  
Served with traditional Marinara, Pesto, Porcini Mushroom*

*Add your choice of Grilled Chicken, Sun-Dried Tomato, Sauteed Brócoli, Herb Mushrooms, and Grated Parmesan Cheese*

*Chef's Display of Homemade Foccacia and Breadsticks*

*\$14.00 Per Person Added to Menu Price*

### *Chilled Seafood Display*

*Shrimp, Crab Cocktails, and Snow Crab Claws, with Root Vegetable Chips*

*\$19.00 Per Person Added to Menu Price*

*All Attended Chef Stations are \$200.00 Per Chef, per event, as required*

## A La Carte Intermezzo

### Food

#### Sweet

Whole Fresh Fruit Display	\$6.00 Per Person
Sliced Fruit Display	\$8.00 Per Person
Fresh Tropical Fruit Kebabs on a Sugar Cane Skewer	\$44.00 Per Dozen
Assorted Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin )	\$46.00 Per Dozen
Double Fudge Brownies (with or without Walnuts)	\$46.00 Per Dozen
Assorted Mini Fruit Tarts	\$46.00 Per Dozen
Mini Sticky Buns with Caramel Icing and Pecans	\$52.00 Per Dozen

#### Savory

Mini Cuban Sandwiches	\$60.00 Per Dozen
Finger Sandwiches (Egg Salad and Mint, House Smoked Salmon with Chive Cream Cheese, and Turkey)	\$52.00 Per Dozen
Selection of Domestic and Imported Cheeses with Crackers	\$18.00 Per Person
Crudity Display with Selection of Dips (Blue Cheese, Onion and Ranch)	\$14.00 Per Person
Garlic and Herb Baba Ghanoush and Hummus, with Grilled Pita Bread	\$14.00 per Person
Tri Color Tortilla Chips	\$12.00 per Person
Served with Spicy Queso Sauce, Guacamole, Pico de Gallo, Black Bean and Corn Salsa and Sour Cream	
Mixed Salted Nuts	\$25.00 Per Bowl
Salted Pretzel Twists	\$10.00 Per Bowl
Assorted Chips and Dips	\$15.00 Per Person

### Beverage

By The Gallon, Half Gallon (One Gallon serves serves approximately 20 Cups)	Gallon	½ Gal
Freshly Brewed Acqualina Blended Coffee	\$78	\$38
Acqualina Signature Blended Tropical Iced Tea	\$78	\$38
Selection of Herbal and Black Teas	\$78	\$38

By The Pitcher (Serves 4 Glasses)/ By the Gallon (Serves approximately 20 cups)	
Chilled Fruit Juice (Orange, Grapefruit, Cranberry, Mango, Apple, Pineapple)	\$18.00 Per Pitcher
Energizing Vegetable Juice (Carrot, Tomato and V-8)	\$18.00 Per Pitcher
Fresh Honey Lemonade	\$78.00 Per Gallon
House Made Fruit Punch	\$78.00 Per Gallon

#### Beverages (Charged On Consumption)

Individually Bottled Juices (Fruit Punch, Apple Juice and Cranberry Juice)	\$6.00 Each
Sparkling Water	\$6.00 Each
Still Water	\$6.00 Each
Soft Drinks (Coke, Diet Coke, Sprite and Ginger Ale)	\$6.00 Each

#### Beverages (Charged per person) – Station set in the meeting room, refreshed and available throughout the day

A Selection of Freshly Brewed Acqualina Coffee and Hot Teas	\$15.00 per person
Beverage Attendant required	\$200.00 per event