

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.*

## *Dinner Buffet*

*All Dinner Buffets include:  
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas*

### **CALLE OCHO**

*Minimum of 20 Guests  
Chef Attendant Required*

#### *Salads*

*Peruvian Purple Potato Salad with Creole Pepper Vinaigrette  
Crisp Jicama Slaw  
Mixed Florida Greens, Grape Tomatoes, Roasted Red Peppers with Selection of Dressings  
Sliced Tomato, Avocado and "Queso Del Paise"*

#### *Entrees*

*Guava Glazed Pork Tenderloin, carved to order and served with Mango Chutney  
Caribbean Style Paella with Saffron Rice, Chorizo, Chicken, Clams, Shrimp and Mussels  
Tropical Chicken Breast, Citrus Segments, Roasted Peppers and Chipotle Vinaigrette  
Grilled Mahi Mahi with Black Bean and Roasted Corn Salsa*

#### *"Tipico" Accompaniments*

*Sweet Plantains  
Black Beans and Rice*

#### *Desserts*

*Individual Key Lime Tarts with Toasted Meringue Crown  
Pina Colada Cheesecake with Myers Rum and Caramelized Pineapple  
Guava Cream Cheese Turnovers  
Rustic Mango Tart Tatin  
Caramelized Banana Chocolate Tart*

*\$125.00 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*

*Dinner Buffet continued...*

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**CLAM BAKE**

Minimum of 30 guests  
Chef Attendant required

*New England Clam Chowder with Toasted Croutons*

*Fresh Spinach Salad with Chopped Egg, Sliced Mushrooms, Crumbled Bacon And Cranberry Vinaigrette  
American Classic, Layered Iceberg and Vine Ripe Tomato Salad, Crumbled Bleu Cheese Dressing and Cheddar Gold Fish*

*Chilled Seafood Display*

*Poached Caribbean Shrimp and Lump Crabmeat Cocktails  
Basil Laced Cocktail Sauce, Creamy Mustard Sauce  
And Lemon Wedges*

*Entrees*

*Samuel Adams Lager Steamed Littleneck Clams  
Steamed 1.5 Pound Maine Lobster with Drawn Butter  
(One per Person)*

*From the Grill*

*New York Strip Steak, Black Pepper Demi  
Grilled Maple Cured Breast of Chicken  
Boiled Corn on the Cobb  
Roasted Red Bliss Potatoes*

*Assorted Petite Rolls, Cornbread and Sweet Butter*

*Sweet Treats*

*Warm Apple Crumble Cobbler  
And Mixed Berry Cobbler  
Served with Vanilla Bean Ice Cream and Fresh Whipped Cream*

*\$142.00 Per Person*

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

*Dinner Buffet continued...*

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**COSTA SEAFOOD GRILL**

Minimum of 30 guests  
Chef Attendant required

*Chilled Seafood Display*

Snow Crab Claws with Creamy Mustard Sauce  
Poached Gulf Shrimp with Basil Laced Cocktail Sauce and Lemon Wedges  
Chilled Seafood Salad

*Salads*

Chopped Salad, Crisp Romaine with Fresh Vegetables, Crisp Tortilla Strips and a Selection of Dressings  
Hearts of Palm Citrus Salad  
Fresh Asparagus with Candied Pecans, Gorgonzola, and Balsamic Vinaigrette  
Crunchy Caraway Seed Cole Slaw

*From the Grill*

Grilled Herb Marinated Churrasco Steak, carved to order served with Chimichuri Sauce  
Caribbean Jerk Breast of Chicken  
Sugar Cane Vinaigrette Marinated Grilled Jumbo Shrimp Brochettes  
Coca Cola BBQ Brushed Salmon Filet

Parsley New Potatoes  
Grilled Vegetables with Fresh Herbs and Virgin Olive Oil

*Desserts*

Caramel Macadamia Nut Tart with Toasted Coconut  
Home-style Chocolate Cream Tarts with Fresh Whipped Cream and Chocolate Shavings  
Double Fudge Brownies  
Giant Chocolate Chip Cookies  
Tiny Strawberry Tarts  
Rice Krispies Treats

\$129.00 Per Person

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

## *Dinner Plated*

Please select one first course, one entree and a dessert for your guests.  
All Dinner Menus include Freshly Brewed Acqualina Blended Coffee and a Selection of Hot Teas, and Assorted Petite Rolls and Sweet Butter

### *1st Course Selections*

*Herb Crusted Poached Salmon Medallion on Chilled Purple Potato with Asparagus Tips and Roasted Yellow Tomato Vinaigrette*  
*Lemongrass Glazed Dancing Shrimp Tower on Chilled Blue Crab Pedestal with Marinated Wakami and Sesame Chop Sticks*  
*Mediterranean Stack, Cucumber, Ruby Tomato, Feta Cheese, Nicoise Olives and Light Oregano Vinaigrette*  
*Salad Sampler, Traditional Caesar, Mozzarella Tomato Basil And Beet, Goat Cheese and Spinach Stack*  
*Prosciutto Seared Buffalo Mozzarella on Tomato Carpaccio With Grilled Leeks and Balsamic Syrup*  
*Ruby and Golden Beet Carpaccio, Baby Spinach, Toasted Pistachio Crusted Goat Cheese with Figs and Brown Butter Balsamic*  
*Poached ½ Maine Lobster and Arugula Salad, Mango Vanilla Reduction with Nasturtiums on Banana Leaf – Please add \$20 Per Person*  
*Glass Menagerie of Poached Shrimp, Lobster and Crab Cocktail – Please add \$22.00 Per Person*  
*Pan Seared Foie Gras, Calvados Fuji Apples, Sweet and Sour Shallot Confit - Please add \$24.00 Per Person*

### *2nd Course - Entree Selections*

*Porcini Crusted Tenderloin of Beef, Chanterelle Jus, Fingerling Potato, Haricot Verts and Baby Vegetables*  
*Rosemary Crusted Rack of Lamb, Port Wine Reduction, Parmesan Potato Gratin and Fresh Vegetable*  
*Seared Sea Bass en Papilotte, with Basil Foam, Roasted Tomatoes, Fingerling Potatoes and Fresh Asparagus*  
*Grilled New York Strip Steak, Tri Color Peppercorn Cognac Cream Sauce, Wild Mushroom Barley and a Baby Carrot & French Bean Bundle*  
*Macadamia Crusted Florida Grouper, Citrus Beurre Blanc, Saffron Cous Cous and Sautéed Broccolini*  
*Tuscan Roasted Breast of Chicken, Lemon Tarragon Sauce, Roasted Garlic Mash and Fresh Asparagus*  
*Grilled 12 oz. Veal Chop on Wild Mushroom Cake with Foie Gras Truffle Laced Potato served with Natural Jus and Tiny French Beans - Please add \$12.00 Per Person*

### *3rd Course - Dessert Selections*

*Cocoa Powder Dusted Chocolate Mousse Cake topped with Whipped Cream, Chocolate Shavings, and served with Strawberry Consommé*  
*Anjou Pear Tarte Tatin with Allspice Ice Cream and Caramel Sauce*  
*Individual Coconut Cream Pie, Macaroon Crust, Topped with Fresh Whipped Cream and Toasted Coconut, garnished with Fresh Fruit*  
*Double Chocolate Flourless Cake, topped with a Marbled Vanilla Ice Cream and Raspberry Jam “Pop”*  
*Raspberry Delight, Charlotte Russe with Almond Scented Lady Fingers with a Red Fruit Melody*

*Three Course Dinner at \$110.00 per person*