

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.*

## *Lunch Buffets*

All Lunch buffets include:  
Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

### *McArthur Luncheon*

Minimum of 10 guests required

Traditional Caesar Salad  
Nicoise Salad with Seared Tuna, Hard cooked Eggs, Potatoes and French Beans

Selection of Sliced Meats & Cheeses:  
Roast Beef, Honey Roasted Ham, Oven Roasted Turkey, and Genoa Salami  
American, Swiss and Pepperjack Cheese Slices

Sliced Breads and House baked Croissants, and Ciabatta Bread

Condiments to include: Dijon Mustard, Mayonnaise, Sliced Tomatoes, Onion and Lettuce.

Miniature Key Lime Tarts, Chocolate Cream Pies, Apple Crumble Pies and Pecan Bars

\$52.00 Per Person

### *Collins Avenue Luncheon*

Minimum of 10 guests required

Organic Mixed Greens with Herb Vinaigrette, Balsamic Dressing and Blue Cheese Dressing  
Red Bliss Potato Salad with Horseradish and Fresh Dill, and Sour Cream  
Tomato and Fresh Buffalo Mozzarella with Aged Modena Drizzle  
Black Bean and Roasted Corn Salad

A Selection of Gourmet Wraps and Sandwiches  
Coriander Spiced Tuna Salad with Mizuna on Crisp Rye Bread  
Roast Turkey with Camembert and Roasted Cherry Mayonnaise on Herb Focaccia  
Sun-dried Tomato Wrap Filled with Grilled Vegetables, Kalamata Olives and Goat Cheese  
Shaved Peppercorn Crusted Beef, Arugula with Whole Grain Mustard on a Crisp Baguette

Sliced Seasonal Fresh Fruits and Berries  
Assorted House made Cookies and Brownies

\$54.00 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

## *Lunch Buffets Continued...*

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

### *Sea Grill Luncheon*

Minimum of 20 guests required  
Chef Attendant required

Organic Mixed Greens with Herb Vinaigrette, Balsamic Dressing and Blue Cheese Dressing  
Orecchiette Pasta Salad with Roasted Vegetables  
Marinated Green Cabbage and Citrus Slaw  
Sliced Tomatoes and Fresh Buffalo Mozzarella  
From the Grill  
Chimichurri Marinated Chicken Breast  
Local Catch of The Day  
Hamburgers and Veggie Burgers  
Kosher Beef Jumbo Hot Dogs  
Grilled Vegetables with Fresh Herbs and Olive Oil  
  
Sliced Swiss, Cheddar and American Cheeses  
Tomatoes, Onions, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup  
  
Sliced Seasonal Fresh Fruit and Berries, Cookies, Fruit Tarts, Bars and Brownies

\$64.00 Per Person

### *Mediterranean Luncheon*

Minimum of 20 guests required  
Chef Attendant required

Minestrone Soup  
Tabbouli with Fresh Parsley  
Mediterranean Salad with Romaine, Feta, Ruby Tomatoes, Red Onion, Cucumber, Oregano Vinaigrette and Kalamata Olives  
Antipasto of Grilled Vegetables, and Sliced Meats and Cheeses  
  
Make Your Own Meatball Hoagies  
with Meatballs, Marinara Sauce, Provolone and Parmesan Cheese  
  
Spinach Cannelloni  
Chicken Piccata  
Penne Pasta with Broccoli Rabe, Sun Dried Tomatoes, Smoked Mozzarella and Roasted Garlic  
  
Focaccia and Italian Breads  
  
Tiramisu Martini, Espresso Brûlé with Lemon Pistachio Biscotti, Balsamic Marinated Fruit  
\$63.00 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.

## *Lunch Plated*

Please select one first course, one entree and one dessert for your guests.

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 Soba Noodle Nori Roll, 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 Pompano on Saffron Rice Torte  
Rosemary and Lemon Roasted Breast of Chicken, Chardonnay Cream Sauce on Polenta Cake  
Petite Filet Mignon of Beef, Cabernet Demi with Roast Fingerling Potatoes  
Sliced Pork Tenderloin, Green Peppercorn Sauce over warm Green Bean and Potato Salad  
Grilled Breast of Chicken rubbed with Tuscan Herbs, Arugula, Tomato, Pecorino-Romano Curly and Roasted Bliss Potatoes

### *3rd Course - Dessert Selections*

Individual Tart Tatin on Caramel Sauce with a Cinnamon Apple Crisp  
Home-style Strawberry Shortcake with Fresh Whipped Cream  
Individual Key Lime Tart with Toasted Meringue Crown  
Brown Sugar-Rum Cake with Warm Butterscotch Sauce and Toasted Pecan Ice Cream  
Peanut Butter Mousse Pie with Peanut Brittle and Chocolate Sauce

Three Course Luncheons at \$58.00 per person