

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.

Canapé List

We recommend a selection of 5 or 6 different Canapés for an hour long reception.
We suggest you estimate approximately 6 pieces per person for an hour long reception.
Please Select a Minimum of 25 Pieces of Each.

Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce
Montrachet Crostini with Pepper Crusted Honey Bacon
Nicoise Olive and Mozzarella Skewers
Chicken Satay with Indonesian Peanut Dipping Sauce
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives
Portobella and Red Pepper Stack
Crisp Vegetable Spring Rolls with Sweet Chili Sauce
Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto
Spinach and Feta Cheese in Phyllo Pastry

Priced at \$5.00 Per Piece

Petite Crab Cakes with Key Lime Sauce
Beef Carpaccio on Focaccia with Arugula and Truffle Oil
Smoked Salmon Butterflies with Caviar Painted Wings
Roasted Peking Duck Mu Shu Rolls with Hoisin Sauce and marinated Scallions
Mini Hot Dogs in Tiny Homemade Buns with Spicy Mustard
Crisp Phyllo Coconut Chicken Curry Tartlette
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry
Tenderloin, Red Pepper and Mozzarella Stack
Mini Reubens in Phyllo with 1000 Island Dipping Sauce

Priced at \$6.00 Per Piece

Tuna Tartare on Wonton Crisp
Five Spiced Lamb Loin on Pita Crisp with Port Wine and Grape Compote
Beef Carpaccio Wrapped Breadstick with Boursin and Fresh Herbs
Foie Gras Profiterole with Sautern Glazed Anjou Pear
Poached Shrimp with Basil Laced Cocktail Sauce
Crisp Plantain topped with Pan Seared Scallop and Candied Shallots
Tender Orange Moscovy Duck with Citrus-Beet Aioli
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions
Seared Tuna Loin with Mango Chutney on Sesame Flatbread

Priced at \$7.00 Per Piece

Herb Crusted Baby Lamb Chops with Grain Mustard
Voo Doo Shrimp over Smoking Brew with Pineapple Dipping Sauce
Coconut Crusted Petite Lobster Tail Skewers with Spicy Orange Sauce
Pastry Spoons topped with Caviar, Crème Fraiche and Fresh Snipped Chives
Prosciutto Grilled Lobster Medallion topped with Amber Tomato Confit and Chervil
Seared Foie Gras on French Toast with Red Wine Syrup

Priced at \$8.00 Per Piece

Display Reception Stations

Cheese and Fruit Display

Imported and Domestic Cheese Display, garnished with Fresh Fruit, and Nuts,
Served with Assorted Crackers and Housemade Flatbreads

Priced at \$19.00 Per Person

Crudite Display

Crisp Seasonal Fresh Vegetables served with Creamy Blue Cheese, Ranch and 1000 Island Dips

Priced at \$10.00 Per Person

Breads and Spreads

Sesame Hummus, Roasted Red Pepper, Garlic Cream Spinach and Black Olive Tapanade
Accompanied by Homemade Bread Sticks, Flatbreads and Pita Crisps

Priced at \$14.00 Per Person

Tuscan Table

Beef Carpaccio Wrapped Breadsticks with Arugula and Red Pepper Cream, Sliced Pepperoni,
Sopresatta Salami, Prosciutto D'Parma And Provolone Cheese.

Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms and Artichoke Hearts, Plum Tomato
and Mozzarella Ovaline "Caprice" with Basil Chiffonade and Balsamic Syrup.

Toasted Orzo with Sun-dried Tomatoes, Pine Nuts and Basil Oil, accompanied by Homemade Focaccia and Parmesan Breadsticks

Priced at \$16.00 Per Person

Miami Style Ceviche

Mahi Mahi with Scotch Bonnet Peppers and Coriander, "Hot Pepper" Lime Grouper,
Shrimp with Serrano Chili and Cucumber, Served with Root Vegetable Chips and Crisp Plantain Strips
Sauces to add in: Mango, Basil/Cilantro, and Roasted Pepper

Priced at \$15.00 Per Person

Attendant Reception Stations

Carving Stations

Peppercorn Crusted Tenderloin of Beef with Cognac Cream And Horseradish Sauces

\$475.00 Per Order

Glazed Corned Beef with Whole Grain Mustard

\$375.00 Per Order

Rosemary Roasted Baby Lamb Rack with Jalapeno Mint Jelly

\$475.00 Per Order

Oven Roasted Prime Rib of Beef with Traditional Tarragon Bearnaise and Grated Horseradish

\$450.00 Per Order

Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish

\$350.00 Per Order

Whole Caribbean Style Suckling Pig with Sour Orange Mojo.

\$450.00 Per Order

Sushi Town

Chef's Sushi Roll Display, California, Spicy Tuna, Smoked Eel, Salmon Cucumber and Vegetarian
Seared Tuna Loin and Wakami Salad, Served with Soy, Pickled Ginger, Wasabi and Chop Sticks

Priced at \$72.00 Per Dozen Pieces

Blue Sea Bar

Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws, and Oysters on the Half Shell
Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges

Priced at \$6.00 Per Piece

Carpaccio a la carte

Quick Sliced Selection of Angus Beef, Kobe Beef, and seared Lamb Saddle
Garnished with Truffle Laced Shallots, Crisp Celery Root and Chives and Roasted Red and Yellow Beets
Accompanied by Virgin Olive Oil and Crisp Flatbreads

Priced at \$18.00 Per Person

Attendant Reception Stations continued...

China Town

Plump Dumplings served from Traditional Bamboo Steamers with a Rainbow of Dipping Sauces

Priced at \$17.00 Per Person

Tiny Tacos

Tuna Tartare with Creamy Wasabi Sauce

Slow Roasted Peking Duck with Hoisin Sauce and Marinated Scallions

Baja Fish, Grilled Mahi Mahi with Shredded Lettuce and a touch of Lime

Traditional Spiced Ground Beef with Shredded Queso Blanco and Tomatoes

Accompanied by Tri Color Tortilla Chips, Pico De Gallo and Cilantro laced Guacamole

Priced at \$16.00 Per Person

Pasta Station

Please select Two Pastas and Two Sauces

Penne Pasta, Bow Tie Pasta, Cheese Tortellini or Fusilli

Traditional Basil Laced Tomato Marinara, Porchini, Basil Pesto with a Touch of Cream or Homemade Bolognese Sauces

Accompanied by Grated Parmesan Cheese, Sun-dried Tomatoes, Sautéed Mushrooms,

Pine Nuts and Nicoise Olives

Chef's Display of Housemade Focaccia

Priced at \$ 18.00 Per Person

Mu Shu Duck

Slow Roasted Peking Duck, carved and served in Soft Crepes

With Hoisin Sauce and Marinated Scallions

Priced at \$17.00 Per Person

Milk Shake Martini's

Vanilla and Chocolate Milk Shake Martinis, garnished with a Chocolate Chip Cookie Rim,

Fresh Strawberry and Pound Cake Skewers and Miniature Marshmallow Skewers

Chocolate Shavings, Multicolored Cherries, Chocolate Straws, Chocolate Sauce and Toasted Coconut

Priced at \$18.00 Per Person

All Attended Stations are \$200.00 Per Attendant each, as required

Welcome Reception

*For a Maximum of Two Hours
Minimum of 20 Guests*

Hors d'Oeuvres Passed Butler Style

*Goat Cheese and Sun-dried Tomato on Foccacia with Herb Pesto
Beef Carpaccio Wrapped Breadsticks with Arugula and Red Pepper Cream
Chicken Satay with Indonesian Peanut Dipping Sauce
Five Spiced Lamb Loin on Pita Crisp with Port Wine and Grape Compote
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions
Portobello and Red Pepper Stack*

Sushi Town

Buffet Attendant Required

*Chef's Sushi Roll Display, California, Spicy Tuna, Smoked Eel, Salmon Cucumber and Vegetarian
Seared Tuna Loin
Served with Wakami Salad, Soy, Pickled Ginger, Wasabi and Chop Sticks*

Carving Station

Buffet Attendant Required

*Peppercorn Crusted Tenderloin of Beef with Cognac Cream and Horseradish Sauces
Accompanied by Petite Split Rolls*

Sweet Treats

Colorful Mini Cupcakes, Fruit Tarts, Double Chocolate Brownies and Assorted Homemade Cookies

Freshly Brewed Acqualina Blend Coffee and a selection of Hot Teas

Priced at \$87.00 Per Person

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

Sea Breeze Reception

Minimum of 30 Guests

Blue Sea Bar

*Chilled Seafood on Ice, Poached Shrimp, Snow Crab Claws and Oysters on the Half Shell
Served with Basil Laced Cocktail Sauce, Creamy Dijon Mustard Sauce and Lemon Wedges*

Carving Station

Buffet Attendant Required

*Mediterranean Salad, Crisp Romaine, Ruby Tomato, Nicoise Olives, Feta Cheese, Red Onion and a Light Oregano Vinaigrette
Oven Roasted Prime Rib of Beef with Traditional Tarragon Béarnaise and Grated Horseradish
Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish
Grilled Vegetables with Fresh Herbs and Virgin Olive Oil
Served with Petite Split Rolls*

Asian Marketplace

Buffet Attendant Required

*Plump Dumplings served from Traditional Bamboo Steamers with a Rainbow of Dipping Sauces
Slow Roasted Peking Duck, carved and served in Soft Crepes with Hoisin Sauce and Marinated Scallions
Oversized Wok of Five Vegetable Fried Rice served in Chinese Take Out Containers with Chop Sticks*

Sweet Endings

*Plump Strawberry Shortcakes, Mini Chocolate Flourless Cakes,
French Macaroons, Rice Krispies Treats, White Chocolate Dipped Blondie Pops,
Crème Brulee Pastry Spoons and Double Chocolate Brownies*

Freshly Brewed Acqualina Blend Coffee and a Selection of Hot Teas

Priced at \$ 114.00 per person

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