



ACQUALINA

RESORT & SPA ON THE BEACH

# *Menu Presentation*

## *2011*

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.



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## *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, Beefsteak Tomatoes and Capers  
Basket of Assorted House Made Bakeries  
with Butter and Preserves

**\$37.00 per Person**

### *Garden Breakfast*

Vermont Maple Syrup and Whipped Butter  
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 Cheese  
Apple Wood Smoked Bacon and Breakfast Sausage  
Cast Iron Seared Breakfast Potatoes

**Please Select One of the Following...**

Brioche French Toast  
Buttermilk Pancakes

**\$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  
Assorted Breakfast bakeries:  
Multi grain, Cranberry Muffins, Flax Seed Lavosh  
served with Various Preserves and Organic Honey  
Buckwheat and English Oatmeal Pancakes  
Sugar Free Vermont Maple Syrup  
Egg White Frittata  
with Organic Garden Vegetables  
Steel Cut Oatmeal  
with Brown Sugar, Raisins, Sliced Bananas and Chopped Walnuts

**\$39.00 Per Person**

A minimum of 10 people for buffets is required  
All Buffets of 20 or more people require a Buffet Attendant  
All buffet Attendants are \$200.00 per attendant, per event, as required.



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## *Breakfast Buffet Enhancements*

Enhance Your Breakfast by Selecting One of the following:

### *Individual Items*

Traditional Eggs Benedict

or

Brioche French Toast with Vermont Maple Syrup

or

South Florida Breakfast Burritos

*With Fluffy Scrambled Eggs, Chorizo and Grated Jack Cheese. Served with Sour Cream*

or

Mediterranean Vegetable Quiche

*with Black Olives, Sun Dried Tomato, Mushroom, Gruyere Cheese*

or

Warm and Flaky Croissant Breakfast Sandwiches

*with Your Choice of Egg and Cheese with Ham, Sausage or Apple wood Smoked Bacon*

**\$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

Toppings Include

Mushrooms, Peppers, Onion, Tomato, Spinach, Sun Dried Tomato, Asparagus, Cheeses

**\$11.00 Per Person Added to Menu Price**

### *Belgian Waffle Station*

Chef Preparing Waffles with Maple Syrup, Strawberry and Blueberry Compote and Whipped Cream

**\$11.00 Per Person Added to Menu Price**

### *Smoothie Bar*

An array of Fresh Tropical Fruits and Berries Whipped to Order with an Assortment of Ingredients Including Yogurt, Peanut Butter, Chocolate, Coconut and Protein Powder

**\$18.00 Per Person**



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## *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*

Egg White and Asparagus Scramble  
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 Banana Compote & Vermont Maple Syrup

Apple Wood Smoked Bacon and Herb Chicken Breakfast Sausage

Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

**\$33.00 Per Person**

### *Aventura*

Vanilla Bean Marinated Tropical Fruit Cup

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

Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

**\$36.00 Per Person**



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## *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 Kashi Granola Bars

Basket of Whole Fresh Fruit  
Dried Fruit and Nut Trail Mix

**\$17.00 Per Person**

### *The Tea Party*

Selection of Roasted Pear and Brie on Whole Wheat Bread  
Deviled Egg Salad on Baguette  
Smoked Salmon, Pickled Cucumber and Dill Cream on Rye Bread  
Roasted Turkey, Avocado and Cranberry Spread on Focaccia

**\$22.00 Per Person**

### *After School Snack*

Giant Chocolate Chip Cookies, Brownies, Blondie Pops, Rice Krispies  
Treats and Truffle Pops  
Mini Cupcakes and pitchers of chilled Milk

**\$23.00 Per Person**

### *Ocean Drive*

**Invigorating Smoothie Bar**

Your Attendant Will Mix Smoothies to Your Taste From a  
Variety of Fruits and Low-Fat Yogurts  
Bowl of Dried Island Fruit Chips and Assorted Energy and Protein Bars  
Sliced Seasonal Fresh Fruit and Berries

*Attendant required*  
**\$19.00 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**

### *Ice Cream Parlor*

**Minimum Attendance of 25 Guests**  
**"Make your own Sundaes"**

Selection of Haagen Dazs Vanilla and Chocolate Ice Cream or Ben and Jerry's  
Cookie Dough, Cherry Garcia or Half Baked  
with all the toppings and trimmings.  
Giant Chocolate Chip Cookies

**\$22.00 Per Person**

### *Little Havana*

Miniature Cuban Paninis, Ham Croquettes,  
Plantain Chips, Banana Cheesecake  
Cinnamon Scented Churros with Chocolate Sauce  
Cuban Coffee Station  
*Attendant Fee required*

**\$23.00 Per Person**



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## *Acqua Brunch Buffet*

Minimum attendance of 30 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  
Eggs Benedict Or Eggs Florentine

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

or

Tuscan Roasted Chicken Breast with a Lemon Tarragon Sauce

Fingerling Potatoes  
Daily Selection of Garden Vegetables

**Select One of the Following:**

*Chef Carved Herb Crusted Beef Tenderloin*

or

*Rosemary Roasted Breast of Turkey*

Or

*Roast Loin of Pork*

or

*Honey Baked Ham,*

or

*Salmon in En Croute with Pesto*

Served with 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.



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## *Brunch Buffet Enhancements*

Enhance Your Brunch by Selecting One of the following:

### *Dim Sum*

Dumplings and Fried Wonton with Chu Mei and Spicy Mustard  
Veggie Spring Rolls  
Hoisin Spare Ribs Steamed or Pan Fried

**\$9.00 Per Person Added to Menu Price**

### *Little Italy*

Penne, Bow Tie, and Cheese Tortellini Pasta  
Served with traditional Marinara, Pesto, Porcini Mushroom Sauce

Add your choice of Grilled Chicken, Sun-Dried Tomato, Sautéed Broccoli, Herb Mushrooms, and Grated Parmesan Cheese

Chef's Display of Homemade Focaccia and Breadsticks

**\$14.00 Per Person Added to Menu Price**

### *Chilled Seafood Display*

Shrimp, Crab Cocktails, and Snow Crab Claws

**\$19.00 Per Person Added to Menu Price**

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

## *Ala Carte Intermexxo*

### *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

#### **Savory**

Mini Cuban Paninis	\$60.00 Per Dozen
Finger Sandwiches	\$52.00 Per Dozen
Selection of Domestic and Imported Cheeses with Crackers	\$18.00 Per Person
Crudit� Display with Selection of Dips (Blue Cheese, Onion and Ranch)	\$14.00 Per Person
Herb Baba Ghanoush and Hummus, with Grilled Pita Bread and Olive Tapenade	\$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	
Individual Bags of Trail Mix	\$6.00 Per Bag
Salted Pretzel Twists	\$10.00 Per Bowl
Assorted Chips and Dips	\$15.00 Per Person

### *Beverage*

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

<b>By The Pitcher</b> (Serves 4 Glasses)/ <b>By the Gallon</b> (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
Vitamin Water	\$6.00 Each
Soft Drinks (Coke, Caffeine Free Diet Coke, Sprite, Sprite Zero 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