



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.



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 Cole 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
Piña Colada Cheesecake with Myers Rum and Caramelized Pineapple
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

Caribbean fish Chowder with Toasted Croutons

Fresh Spinach Salad with Chopped Egg, Sliced Mushrooms, Crumbled Bacon and Cranberry Vinaigrette
American Wedge Salad of Baby Iceberg Lettuce with Crumbled Smoked Bacon, Cherry Tomato and Creamy Blue Cheese Dressing

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 Florida 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
Mixed Berry Crumble
Served with Vanilla Bean Ice Cream and Fresh Whipped Cream

\$142.00 Per Person

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Dinner Buffet continued...

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COSTA SEAFOOD GRILL

Minimum of 30 guests
Chef Attendant required

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

Chilled Seafood Display

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

From the Grill

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

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

Desserts

Double Fudge Brownies
Giant Chocolate Chip Cookies
Tiny Strawberry Tarts
Rice Krispies Treats

\$129.00 Per Person

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Dinner Buffet continued...

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LA DOLCE VITA BUFFET

Salads

Chopped Salad, Crisp Romaine with Fresh Vegetables, Garbanzo Beans, Roma Tomato, Shaved Parmesan and Balsamic Dressing
Marinated Artichoke with Olives and Citrus
Fresh Asparagus with Candied Pecans, Gorgonzola, and Balsamic Vinaigrette
Toasted Orzo Salad with Sundried Tomatoes, Pine Nuts & Basil Oil
Fresh Baked Focaccia Bread

Entrée Selections

Rosemary crusted Rack of Lamb, Port Wine Reduction
Pesto Rubbed Grilled Salmon with Pine Nuts
Prosciutto wrapped Breast of Chicken rubbed with Tuscan Herbs
Creamy Risotto Cakes with Parmesean Reggiano
Grilled Vegetables with Fresh Herbs and Virgin Olive Oil

Desserts

Assortment of Flavored Mini Cheesecakes
Italian Gelatto and Biscotti

\$130.00 Per Person

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

Tuna Carpaccio with Shaved Fennel Arugula, and Lemon
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 Florida Lobster and Arugula Salad with Mango Vanilla Reduction – **Please add \$20 Per Person**
Beef Duo of 4 oz Petite Tenderloin and Braised Short Rib, Herbed Potato Pave, and Asparagus with Bordelaise Sauce-
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, Madeira 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 Papillote, with Basil, Roasted Tomatoes, Fingerling Potatoes and Fresh Asparagus
Grilled 12 oz Rib eye with Wild Mushroom Risotto, Baby Carrots and French Bean Bundle with Au Poirvre Sauce
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, Sauteed Wild Mushrooms, Truffled Potato Galette, French Green Beans and Perigourdine Sauce (Demi Reduction Infused with Foie Gras Mousse)

3rd Course - Dessert Selections

Classic Poached Pear Tatin with Butter Crust, Ginger Almond Filling and Slice Poached Pears Lightly Caramelized with Cinnamon Ice Cream
Double Chocolate Flourless Cake with Bittersweet Chocolate Cake and Silky Ganache, Topped with Chocolate Curls and Dusted with Premium Cocoa Powder, Raspberry Melba Sauce and Vanilla Bean Ice Cream
Strawberry Dacquoise- Triple Sec Soaked Vanilla Sponge, Crunchy Layer of Nut Dacquoise, Strawberry Bavarian Mousse, Strawberry Preserve Glaze and White Chocolate Wrap
Pineapple Coconut Tart- Butter Tart Shell, Tropical Pineapple Filling, Topped with Coconut Macaroon Crust and Garnished with Mango Sauce and Fresh Berries.

\$110.00 per person