



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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## *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 with Shaved Parmesan  
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 Vegetables, Herb Vinaigrette, Balsamic Dressing and Blue Cheese Dressing  
Roasted Red Bliss Potato Salad with Horseradish and Fresh Dill, and Sour Cream  
Tomato and Fresh Chipotle Mozzarella with Aged Modena Drizzle Basil  
Black Bean and Roasted Corn Salad

*A Selection of Gourmet Wraps and Sandwiches*

Coriander Spiced Tuna Salad on Crisp Rye Bread  
Roast Turkey with Camembert and 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



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## *Lunch Buffets Continued...*

**All Lunch Buffets include:**

Freshly Brewed Acqualina Blended Coffee and Selection of Hot Teas

### *Acqualina Grill Luncheon*

Minimum of 20 guests required

Chef Attendant required

Spring Mixed Greens with Assorted Dressings, Sun Dried Tomatoes and Vinaigrette  
Orecchiette Pasta Salad with Roasted Vegetables  
Marinated Green Cabbage and Citrus Slaw  
Sliced Tomatoes and Fresh Buffalo Mozzarella

***From the Grill***

(Select four items)

Rosemary Marinated Chicken Breast

Local Catch of The Day  
with Lemon and Garlic

Hamburgers, Turkey Burgers and Veggie Burgers

Jumbo Beef 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 or Tuscan White Bean Soup

Tabouli with Fresh Parsley and Mint

Mediterranean Salad with Romaine, Feta, Ruby Tomatoes, Red Onion, Cucumber, Oregano Vinaigrette and Kalamata Olives

Antipasto of Grilled Vegetables, and Sliced Meats and Cheeses

Spinach Cannelloni

Chicken Piccata

Penne Pasta with Broccoli Rabe, Sun Dried Tomatoes, Mozzarella and Roasted Garlic

Red Baked Snapper with Sun Dried Tomatoes, Oregano and Capers

Focaccia and Italian Breads

Crème Brule Bowls

Tiramisu Martini and Espresso Brûlé with Biscotti

**\$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

### *1<sup>st</sup> Course - Selections*

Andalusia Gazpacho Garnished with Garlic Olive Oil Crouton  
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  
Baby Spinach Salad, Crumbled Bacon, Sliced Mushrooms and Cranberry Vinaigrette

### *2<sup>nd</sup> Course - Entrée Selections*

#### **Chilled Entrees**

Sesame Seared Salmon on Oriental Greens with 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 Baby Shrimp

#### **Hot Entrees**

Accompanied by Chef's selection of Fresh Vegetable

Olive Oil Seared Red Snapper on Saffron Rice  
Rosemary and Lemon Roasted Breast of Chicken, Chardonnay Cream Sauce on Polenta Cake  
Petite Filet Mignon of Beef, Cabernet Demi with Roast Fingerling Potatoes  
Adobo Spiced Pork Tenderloin with Roasted Red Pepper – Tomatillo Salsa, Sweet Potato Cake and Chipotle Demi Sauce  
Grilled Breast of Chicken rubbed with Tuscan Herbs, Arugula, Tomato, Pecorino-Romano Curls and Roasted Bliss Potatoes  
Chianti Braised Short Ribs with Roasted Shallots and Sundried Tomato Polenta Cake

### *3<sup>rd</sup> Course - Dessert Selections*

Individual Apple Tart Tatin on Caramel Sauce with a Cinnamon Apple Crisp  
Individual Key Lime Tart  
Flourless Chocolate Cake with Fresh Raspberries and Chocolate Sauce

**Three Course Luncheons at \$58.00 per person**

## *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  
Nicoise Olive, Cherry Tomato and Mozzarella Skewers  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives  
Stuffed Mushrooms Topped with Gruyere Swiss Cheese and Aromatic Vegetables  
Crisp Vegetable Spring Rolls with Sweet Chili Sauce  
Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto with Mustard Aioli  
Tuscan Bruschetta with fresh Tomato, Basil, and Garlic  
Spinach and Feta Cheese in Phyllo Pastry  
Flat Bread Pizza with Caramelized Onion, Goat Cheese and Rosemary  
Crisp Endive Piped with Gorgonzola Mousse and Candied Pecans

### **Priced at \$5.00 Per Piece**

Petite Crab Cakes with Mustard Aioli  
Beef Carpaccio on Focaccia with Arugula and Truffle Oil  
Smoked Salmon Butterflies with Caviar Painted Wings  
Mini Hot Dogs in Tiny Homemade Buns with Spicy Mustard  
Coconut Chicken Curry Tartelette  
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry  
Tenderloin, Red Pepper and Mozzarella Stack  
Grilled Cheese Pannini with Gruyere and Sundried Tomato Pesto  
Assorted Hiro Sushi Rolls with Soy Sauce  
Crisp Chicken Wontons with Pineapple Sauce  
Smoked Chicken with Black Bean Quesadillas  
Franks En Croute with Mustard Sauce  
Quiche Du Jour  
Jerk Chicken Skewer with Creamy Cilantro Chutney

### **Priced at \$6.00 Per Piece**

Tuna Tartare on Wonton Crisp  
Poached Shrimp with Basil Laced Cocktail Sauce  
Crisp Plantain topped with Pan Seared Scallop  
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions  
Coriander Seared Tuna Loin with Papaya Mango  
Prosciutto Wrapped Scallop  
Chinese Chicken Lettuce Wraps with Crispy Noodles  
Truffle Mac and Cheese Served on a Chinese Spoon  
Short Rib Empanada Truffle Aioli  
Mini Grilled Cuban Panini's with Pork and pickles  
Beef Wellington  
Line and Cilantro Marinated Ceviche Shot with Jalapeño Chaser  
Key West Conch Fritters with Spicy Remoulade  
Smoked Duck Empanadas with Mango Chutney  
Tropical Coconut Shrimp

### **Priced at \$7.00 Per Piece**

Herb Crusted Baby Lamb Chops with Grain Mustard Aioli  
Fresh Blinis topped with American Caviar, Crème Fraiche and Fresh Snipped Chives  
Prosciutto Grilled Lobster Medallion topped with Amber Tomato Confit  
Seared Foie Gras on French Toast with Red Wine Syrup  
Teriyaki Glazed Beef Tenderloin Satay  
Oysters on the Half Shell with Champagne Shallot Mignonette  
Sweet Potato Pancakes with Crème Fraiche and Caviar

### **Priced at \$8.00 Per Piece**