



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.

Display Reception Stations

Cheese and Fruit Display

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

Priced at \$19.00 Per Person

Crudité Display

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

Priced at \$8.00 Per Person

Breads and Spreads

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

Priced at \$14.00 Per Person

Tuscan Table

Sopresatta Salami, Prosciutto D'Parma and Provolone Cheese.
Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms and Artichoke Hearts, Plum Tomato
and Mozzarella Ovaline Buccatini 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 with Sriracha Red Pepper, Coconut Milk and Coriander Snapper with Spicy Peruvian Yellow Peppers and Red Onion
Baja Shrimp with Tomato Juice, Pickled Jalapenos and Lime Served with Root Vegetable Chips and Crispy Plantains

Priced at \$15.00 Per Person

Attendant Reception Stations

Carving Stations

Peppercorn Crusted Tenderloin of Beef with Cognac Cream and Horseradish Sauces
 Rosemary Roasted Baby Lamb Rack with Jalapeno Mint Jelly
 Oven Roasted Prime Rib of Beef with Traditional Tarragon Bearnaise and Grated Horseradish
 Maple Glazed Roasted Breast of Turkey with Cranberry Orange Relish

\$475.00 Per Order
\$475.00 Per Order
\$450.00 Per Order
\$350.00 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

Tiny Tacos

Lime Marinated Chicken
 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, Porcini, 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

Milk Shake Martini

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