



ACQUALINA®

RESORT & SPA ON THE BEACH

Acqualina Resort & Spa on the Beach

Glatt Koshe Menu by Aroma Catering

Passed Hors d'oeuvres

Select (6)

From The Garden

Cucumber Gazpacho Shooter, Persian Cucumber, Fresh Dill and Garlic with a Bread Stick

Butternut Squash Gazpacho Shooter, Sweet Onion, Carrots and Butternut Squash with a Bread Stick

Gazpacho Shooter, Beef Steak Tomatoes, Fresh Basil and Parsley with a Bread Stick

Bite Size Beggars Purse Filled with a Butternut Squash Puree and Cashews

Crispy Sweet Potato or Traditional Latkes with Apple Chutney

Tomato Basil Bruschetta on Toast Points

Crispy Potato Pastels Served with a Green Tahini

Vegetarian Spring Roll Filled with Fresh Vegetables and Served with Duck Sauce

Stuffed Mushroom Caps Topped with Pesto and Bread Crumbs

From The Sea

Faux Fried Shrimp with Mango Chutney

Bite Size Faux Crab Cakes with Red Pepper Coulis

Spicy Tuna Tartare on Tortilla Chip

Salmon Croquettes with Curried Remoulade

Salmon Ceviche with Tropical Fruit Salsa

Smoked Salmon Lollipop with Avocado Mousse

Pistachio Crusted Salmon on a Skewer with an Asian Glace Sauce

From The Land

Coconut Macadamia Crusted Chicken Skewers with Sweet Chile Sauce

Spicy Stir Fried Chicken in Lettuce Cups

Grilled Young Chicken on a Skewer Drizzled with Pomegranate Syrup

Grilled Chicken Satay Accompanied with Sweet Chile Sauce

Grilled Beef Tenderloin Skewers Served with Sweet Potato Puree

Meat Empanada Served with Spicy Tomato Salsa

Turkey Shawarma Accompanied with Tahini Sauce

Spicy Moroccan Meat Cigars Served with Green Tahini Sauce

Kefta Beef and Lamb Kebob on a Cinnamon Stick

Beef Potstickers with Ponzu Sauce

Beef Satay with Thai Peanut Sauce

Franks N Blanket with Spicy Deli Mustard

Display Station

(Select 2)

Crudité Presentation

Assortment of Fresh Vegetables, Tri-Bell Peppers, Cucumbers, Zucchini, Yellow Squash,

Cherry Tomatoes, Cauliflower, Broccoli, Radish, Baby Carrots

Celery, Virgin Olive Oil & Balsamic Vinegar

Sauce: Dill Sauce

Mediterranean Station

Hummus, Babaganush, Tabbouleh, Israeli Salad, Falafel with two Colored Tahini Sauce,
Tahina,

Stuffed Grape Leaves and Pita Bread

Fish Station

Grilled, Oven Roasted or Sautéed Salmon

Cous Cous Mixed with Diced Fresh Vegetables

Assorted Dinner Rolls

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Stuffed Grape Leaves and Pita Bread

Fish Station

Grilled, Oven Roasted or Sautéed Salmon

Cous Cous Mixed with Diced Fresh Vegetables

Assorted Dinner Rolls

Flat Grill Hibachi Station

Marinated Steak or Chicken Grilled with an Assortment of

Exotic Oriental Vegetables and Glazed with Our Homemade Oriental Sauces

Accompanied By: Vegetable Fried Rice and Vegetable Spring Rolls

Chef Manned Sushi Station

California Rolls

Traditional California Roll

Vegetable Rolls

Vegetarian Assortment

Maki, Salmon and Tuna

Served with: Spicy Mayo, Wasabi, Soy Sauce, Eel Sauce,

Fresh Pickled Ginger and Chop Sticks

SALAD

Select (1)

Classico

Crisp Baby Greens

Grape Tomatoes, Cucumber, Onions, Baby Corn, Hearts of Palm, Shredded Beets, Bread Stick

Drizzled with Balsamic Dressing

Verde

Mixed Green Lettuce

Persian Cucumber, Snow Peas, Haricot Vert, Lima Beans and Soy Beans

Served with a creamy Garlic Dressing

Crisp Kale

Spinach, Shredded White Cabbage, Cranberries and Walnuts

Garnished with a Strawberry

Poppy Seed Dressing

ENTRÉE

Pre-Select (2)

Trio of Chicken Breast Medallions

Mushroom Sauce

Bundled Haricot Vert

Tower of White Mashed Potatoes Garnished with Okra

Chicken Breast

Topped with a Cream Pesto Glace

Served with White, Sweet and Beet Stacked Potatoes

Served with a Miniature Vegetable Medley

Chicken Roulade Pargiot

With Sweet Potato and Spinach Glazed with a Sweet and Spicy Chili
with Thai Rice and Vegetables

Center Cut Slow Roasted Prime Rib

Topped with a Red Wine and Rosemary Reduction

Accompanied with Duet Potato Stack

Bouquet of Haricot Vert Beans

Pistachio Crusted Salmon

Topped with Asian Glaze

Served over Quinoa with Roasted Mediterranean Vegetables

Salmon Pesto

Topped with a Cream Pesto Glace

Served with Caramelized Calabaza Squash

Mushroom and Pearl Shallot Skewer

Pan Seared Grouper

Served with Trio of Peppers, Tomatoes, Roasted Garlic and Fresh Cilantro

Served with Vegetable Couscous Pilaf

Vegetarian Option

Yellow Pepper, Turnip and a Beet Stuffed with Rice and Quinoa

Tahini Sauce

Duet Beef & Chicken Upcharge \$24.00

Rib eye and young chicken

Topped with a Cognac Date Syrup and Shallot Reduction

Served with a Miniature Vegetable Medley

Herb Tri-Colored Potato Creamers

Sea Bass Upcharge \$20.00

"Butterfly" Chilean Sea Bass Miso Glazed

On a Bed of Mushroom Risotto Painted with Beet Puree

Bok Choy and Seasonal Dwarf Vegetable Medley

Bone-In Short Rib \$20.00

Braised Beef Short Rib on a Bed of Chestnut Mash Potato Puree

Seasonal Dwarf Vegetable Medley and Lentils

Served with Red Wine BBQ Reduction Sauce Garnished with Micro Greens

DESSERT

Key lime pie topped with lemon meringue on a painted plate and garnished with Tweil and caramelized lime

or

Opera cake with layers of chocolate and almond cake on a painted plate and garnished with Tweil and

Fresh fruit

-AND-

Three Tier Undecorated Special Occasion Cake

HOSTED OPEN BAR

Package includes 5 hours Open Bar- Deluxe Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Patron Tequila, and Jim Beam Bourbon

\$288.00 per person

Kosher Fees:

Koshering of the kitchen: \$1,500.00

Kosher supervision - \$420.00

Refrigerated Truck - \$432.00

ADD ONS

Viennese Station

Chocolate Mousse, Strawberry Mousse, Assorted Petite Fours, Brownie Pops,

Chocolate Torte, Pecan Tart, Flan with Caramel Sauce,

Fruit Tarts, Assorted Cookies and Fresh Fruits

\$32.00 per person (\$400 minimum)

French Crepe Station

Served with Fresh Fruits, Slices Bananas, Strawberries, Blueberries and Apples

Homemade Chocolate Sauce, Topped with Whipped Cream, Powdered Sugar and Maple Syrup

\$16.00 per person (\$400 minimum)

Dark Chocolate Fountain Display

(Fountain Rental- Price TBD)

Assorted Toppings to include: Mini Squares of Brownies, Pound Cake, Strawberries, Pineapple,

Marshmallows, Biscotti and Pretzel Rods

\$16.00 per person (\$500 minimum)

Barista Station

Traditional Accompaniments along with Brown Sugar Cubes, Sugar Swizzle Sticks, Chocolate Curls and Non-Dairy Whipped Topping

\$15.00 per person (\$550 minimum)

Non Dairy Ice Cream Station

Non Dairy Ice Cream Station, Vanilla and Chocolate Ice Cream

Chocolate Chip Cookies, Oreo Cookies, Brownies, Non Dairy Whipped Cream, Sprinkles, Chocolate Syrup, Caramel Sauce, Marshmallows, Strawberries, Walnuts and Maraschino Cherries

\$16.00 per person (\$400 minimum)

Stations

(Select 3)

Chef Manned Pasta Station Cooked to Order \$24 per person

Al Dente Gnocchi, Penne and Fettuccini Pasta

with choices of Julienne Vegetables, Zucchini, Fresh Basil,

Red Onion, Mushrooms, Black Olives, Grape Tomatoes and Antipasto

Selection of Homemade Sauces: Bolognese, Pesto- Basil, Alfredo, Marinara,

Pesto and Fresh Garlic Accompanied by Bruschetta, Eggplant and Caviar with Toast Points

Salad Fanzenella, Assorted Seasonal Vegetables and Olives Tossed in a Herbed Citric Vinaigrette

Focaccia Station \$18 per person

Warm Flat Bread Seasoned with Herbs, Olive Oil and Sea Salt,
Topped with Pesto - Basil, Pesto - Sun-Dried Tomatoes,
Sliced Mushrooms, Roasted Vegetables, Zucchini, Yellow Squash,
Corn and Pine Nuts/Extra Virgin Olive Oil and Zaatar

Accompanied By: Seasonal Stir Fry Vegetable Medley Broccoli,
Cauliflower, Green Beans, Baby Carrots, Quinoa Salad and Caesar Salad

Chef Manned Yakitori Grill Station \$29.00 per person

A Dish of Bite-Sized Marinated Vegetable Kabobs, Chicken Kabob Pieces
Grilled on Skewers with a Herb Puree

The Delicious Classic Beef Shish Kabob with Sirloin, Marinated in a Asian Marinade
Miniature Crostini Bread

Sauces: Mango Vinaigrette, Chimichurri, Superfruit Berry Vinaigrette,
Cole Slaw and Green Tahini Sauce

Carving Station \$40.00 per person

(Select 2 proteins)

Turkey

Whole Chicken

Rib Eye of Beef

Prime Rib of Beef

Marinated Chicken

Sauces: Chimichurri Sauce, Peppercorn Sauce, Dijon Mustard, and BBQ Sauce

Accompanied By: Herbed Tri Colored Rainbow Potatoes and
Seasonal Grilled Vegetable Antipasto

Flat Grill Hibachi Station \$32.00 per person

Authentic Japanese Cuisine Cooked on a Flat Iron Grill Hibachi
Marinated Steak and Chicken Grilled with an Assortment of

Exotic Oriental Vegetables and Glazed with Our Homemade Oriental Sauces

Accompanied By: Vegetable Fried Rice and Vegetable Spring Rolls

Sushi Station \$45.00 per person

California Rolls

Traditional California Roll

Vegetable Rolls

Vegetarian Assortment

Maki, Salmon and Tuna

Served with: Spicy Mayo, Wasabi, Soy Sauce, Eel Sauce,

Fresh Pickled Ginger and Chop Sticks

Mexican Tortilla Station \$29.00 per person

A Warm Tortilla

Topped with Savory Fillings to Include:

Simmered Chili Beef Stew

Chicken Fajita

Ropa Vieja Shredded Beef

Red Mexican Rice

Complimentary Flavors:

Guacamole, Fresh Tomato Salsa, Black Beans, Corn, Faux Sour Cream,

Cheese, Onion and Cilantro

Chef Manned Stir Fry Station \$29.00 per person

An Assortment of Chicken and Beef

with Fresh Mushrooms, Yellow Onions, Carrots, Snow Peas,

Red Peppers, Bean Sprouts, Yellow Peppers and Water Chestnuts

Cooked with Sesame Oil, Ginger, Garlic and Soy Sauce

Accompanied By: Vegetable Fried Rice, Edamame Salad,

Miniature Egg Rolls, Chinese Mustard, Sweet and Sour Sauce

American Slider Station \$24.00 per person

Lavan Caesar Salad

Petite Hot Dogs

Beef Sliders and Veal Sliders

Chicken Fingers

Served on Our Homemade Mini Rolls

Curly French Fries

Golden Crisp Onion Rings

Served with: Ketchup, Tangy Barbeque Sauce,

Mayonnaise and Mustard

Asado Station \$45.00 per person

Standing Rib Roast and Prime Rib

Olive Oil, Garlic and Cumin, Salt, Pepper,

Chimichurri Sauce, Red Wine Shallot Reduction Sauce,

Dijon Mustard and BBQ Sauce

Accompanied By: Herbed Tri Colored Rainbow Potatoes and

Seasonal Grilled Vegetable Antipasto

Create Your Own Salad Station \$19.00 per person

An Assortment of Salads

Romaine, Arugula and Mixed Greens

Grape Tomatoes, Red Onion, Craisins, Carrots, Mandarin Oranges, Broccoli,

Cucumbers, Olives, Baby Corn, Hearts of Palm, Cranberries, Pine Nuts, Bean Sprouts,
Water Chestnuts

Sliced Mushrooms, Caramelized Pecans, French Green Beans and Trio of Peppers

Dressings: Caesar Dressing, Balsamic Vinaigrette and Citrus Vinaigrette

Served with an Assortment of Rolls

Fish Station \$29.00 per person

Grilled, Oven Roasted or Sautéed Salmon

Cous Cous Mixed with Diced Fresh Vegetables

Traditional Rice Pilaf

Garden Salad, Mixed Greens, Cucumbers, Slivered Almonds, Grape Tomatoes

Tossed with Balsamic Vinaigrette

Assorted Dinner Rolls

Ceviche Martinis \$32.00 per person

Red Snapper with Sweet Peppers and Scallions, Tuna with Tomato and Cucumber

Relish, Norwegian Smoked Salmon with Florida Citrus Juices and Fruits