# 10000

**CATERING AND EVENTS** 

Pocial Menus

In extraordinary sky high event space inspired by unparalleled views of the NYC skyline, Acqua Catering and Events offers our valued guests an experience like no other. A modern American destination, blending elevated menus, warm hospitality and a stunning event space against the background of the historic Hudson River.

ACQUA's award winning team of culinary and hospitality experts, boasting over thirty years in the event industry, transform ordinary occasions into once in a lifetime experiences. Taking our guests on a culinary journey with the best seasonal ingredients and thoughtfully curated spirits and wine selections, our experts design each menu to the highest standards.

Our highest priority is attention to detail to make every client's event uniquely their own. With experience reflecting multiple cultures and traditions, creativity and knowledge come together elegantly through every event.

To receive a proposal, please select your menu items so we may quote your event. Our team is ready to assist you in your menu and event planning. All pricing is based on guest count and event details.



WINE & BEER

Selection of Red Wine, White Wine and Bottled Beer

Remium OPEN BAR

WINE, BEER & SPIRITS

Selection of Premium Liquor, Red Wine, White Wine and Bottled Beer. Excludes Shots and All Single Malt Whiskeys.

<sup>\*25-</sup>person minimum for all open bar packages. Soft drinks and juices are included. \* Prices subject to change. Sales tax and service charge are not included.



#### **COLD**

Tuna Tartare, Avocado, Ponzu, Cilantro

Mini Shrimp Cocktail Cups

Beef Tenderloin Crostini's, Caramelized Onion, Blue Cheese

Melon & Prosciutto Di Parma

Roasted Beets and Yogurt Cucumber Cups

Assorted Sushi Rolls

#### НОТ

Mini Crab Cakes with Chipotle Tartar Sauce

Lobster Arancini, Basil Aioli

Prosciutto Wrapped Dates

Sesame Chicken Skewers with Honey Mustard

Mushroom, Caramelized Onion, Gruyere Tartlets

Baked Brie with Apple Chutney & Phyllo Pastry

Bacon Truffle Mini Grilled Cheese Bites

Vegetable Spring Rolls

Spinach & Feta Cheese Phyllo Cigars



STATION /	STATION $2$	STATION $\beta$	STATION $4$
(Choose 2)	(Choose 2)	(Choose 2)	• Assorted Desserts
<ul><li>Caesar Salad</li><li>Acqua Salad</li><li>Spinach &amp; Artichoke Dip</li></ul>	• Roasted Chicken Breast Seasonal Preparation	*3rd Entree Choice \$6pp additional charge	
	• Pistachio Crusted Salmon	• Grilled Vegetables	
	• Mac and Cheese with Bacon & Herb Crust	<ul> <li>Yukon Gold Whipped Potatoes</li> </ul>	
	• Penne alla Vodka	• French Fries	
	• Flat Iron Steak+\$5	• Sweet Potato Fries	
	<ul> <li>Crispy Wings         <i>Buffalo, Teriyaki, Bourbon BBQ, or Dry</i></li> </ul>		
	• Vegetarian Pasta		

amily STYLE Served Family Style to Share

	APPETIZERS	MAIN COURSE	SIDES	DESSERTS
	(Choose 2)	(Choose 2)	(Choose 2)	Assorted Desserts
	<ul> <li>Caesar Salad</li> <li>Acqua Salad</li> <li>Spinach &amp; Artichoke Dip</li> </ul>	• Roasted Chicken Breast Seasonal Preparation	<ul> <li>Yukon Gold Whipped Potatoes</li> </ul>	
		• Pistachio Crusted Salmon	• French Fries	
		• Flat Iron Steak	• Mac and Cheese	
		• Seasonal Ravioli	• Grilled Vegetables	
			<ul> <li>Sautéed Spinach</li> </ul>	



#### APPETIZERS (Choose 2)

- · Caesar Salad
- · Acqua Salad
- Artisanal Burrata & Heirloom Tomatoes

### MAIN COURSE (Choose 2)

- NY STRIP STEAK 12 OZ, Sautéed Spinach, Peppercorn Cream Sauce, French Fries
- PAN SEARED SALMON Yukon Potato, Braised Baby Fennel, Confit Tomato, Wild Mushrooms, Beurre Blanc
- FREE RANGE FRENCH CUT HERB CHICKEN Roasted Cauliflower Puree, Braised Leeks, Wild Mushrooms, Pomegranate Jus
- SEASONAL RAVIOLI

#### **DESSERT**

• Chef's Signature Dessert Plate

## Alditional costs

24% Service Charge | 6.625% New Jersey State Sales Tax | Maître D Fee \$500









