

ACQUA

CATERING AND EVENTS

Brunch Menus

An 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.

BRUNCH

Buffet SERVICE

MORNING PASTRY BASKET

Mélange of Muffins, Seasonal Scones, & Pastries

SEASONAL FRUIT BASKET

Selection of Farmer's Market Fruits

NEW YORK BAGEL PLATTER

Assorted Bagels Served with Whipped Pepper Cream Cheese, Lox, Capers, Shaved Red Onions & Organic Dill

COFFEE, TEA & JUICE BAR

Selection of house brewed regular, decaf coffee, herbal teas, orange juice & grapefruit juice

CHOICE OF:

ACQUA SALAD

Arugula, Baby Greens and Julienned Apples tossed with Champagne Vinaigrette
OR

CLASSIC CAESAR

Classic Caesar with Crispy Parmesan Crostini

Entrée (Choice of 2)

BLUEBERRY BUTTERMILK PANCAKES
With Vanilla Butter

FRENCH TOAST
With Mascarpone and Maple-Vanilla Syrup

BELGIAN WAFFLE
Maple Syrup

Sides (All Inclusive)

Applewood Smoked Bacon

Pork Breakfast Sausage

Scrambled Eggs

Home Fries

Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included..

Enhancements

OPTIONAL

FARM FRESH OMELETTE BAR

Chef Attended Handmade Omelets • Includes Choice of 5 Fillings

- Bacon
- Sautéed Mushrooms
- Brie Cheese
- Scallions
- Pork Breakfast Sausage
- Parmesan Cheese
- Bell Peppers
- Caramelized Onion
- White Cheddar
- Sautéed Spinach
- Grilled Corn
- Diced Tomatoes

Station

PARISIAN CREPE BAR

Chef Attended Handmade Crepes • Includes Choice of 4 Fillings
Gluten Free Available on Request

SAVORY

- Bacon
- Sautéed Mushrooms
- Brie Cheese
- Scallions
- Pork Breakfast Sausage
- Parmesan Cheese

SWEET

- Strawberry
- Banana
- Blueberry
- Nutella
- Whipped Cream

ENTRÉE ENHANCEMENTS

Enhancements

OPTIONAL

- Pistachio Crusted Salmon
- Penne alla Vodka
- Mac & Cheese
- Seasonal Ravioli
- Flat Iron Steak
- Herb Roasted Chicken
- Crispy Calamari
- Harvest of Grilled Vegetables

Entrée

Carving STATION

OPTIONAL

HERB ROASTED TURKEY BREAST
Paired with a Cranberry Balsamic Chutney

DIJON MAPLE GLAZED HAM
Natural Jus

ROSEMARY & GARLIC PRIME RIB

Dessert

OPTIONAL

CHEF'S SIGNATURE DESSERT PLATE
International Coffee, Espresso, Cappuccino, Decaffeinated Coffee
and a Selection of Herbal Teas

Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.

BEVERAGE PACKAGES

Beverages

Fresh Mimosa & Bellini Tasting Bar

Sparkling Wine Mixed with an Assortment of Seasonal Fresh Fruit Purees.

Wine & Beer

Selection of Red Wine, White Wine and Bottled Beer.

Premium OPEN BAR

SELECTION OF PREMIUM LIQUOR
Selection of Premium Liquor, Red Wine, White Wine and Bottled Beer.

Additional COSTS

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

Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.