

ACQUA

CATERING AND EVENTS

*Reception
Seated Menus*

*A*n 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.

PASSED *Butler* STYLE

PLEASE SELECT 8

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

Farmer's Market Fresh Vegetable Crudites with Warm Parmesan Artichoke Dip

HOT

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

Antipasta STATION

PRICING | ALL INCLUSIVE

- Parmigiano-Reggiano
- French Creamy Brie
- Wisconsin Blue with Chutney
- Aged Manchego
- Drunken Goat
- Vermont Cheddar
- Rosemary & Olive Oil Asiago
- Prosciutto Di Parma
- Sopressata
- Capicola
- Mortadella
- Spanish Dry Chorizo
- Assortment of Artisanal Breads
- Dried Fruits
- Artichoke Hearts
- Olive Bar
- Roasted Peppers

GOURMET *Vegetable* PRESENTATION

- Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette
- Farmer's Market Fresh Vegetable Crudites
- Baskets with Dipping Sauces

FRESH *Fruit*

- Beautifully Carved Seasonal Selections Overflowing with Fresh Fruits

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

Salad

PLEASE SELECT 1

BELGIAN ENDIVE SALAD

Toasted Walnuts, Roquefort, Walnut Vinaigrette

WILD BABY ARUGULA SALAD

Hearts of Palm, Fennel, Avocado, Balsamic Vinaigrette

ACQUA SALAD

Arugula, Baby Greens and Julienned Apples tossed with Champagne Vinaigrette

CLASSIC CAESAR SALAD

Garlic Crostini, Parmesan Crisp

Entrée

PLEASE SELECT 2

CHATEAUBRIAND

Garlic & Marinated, Roasted and Served with Gorgonzola Cheese Sauce and Caramelized Shallots

PAN SEARED SALMON

Braised Fennel, Confit Tomato, Wild Mushrooms, Muscatel Beurre Blanc

GRILLED BRONZINO

Roasted Corn, Swiss Chard, Chimichurri

BRAISED BEEF SHORT RIBS

Creamy Parmesan Polenta, Caramelized Baby Carrots, Bordeaux Reduction

FREE RANGE FRENCH CUT HERB CHICKEN

Roasted Cauliflower Puree, Braised Leeks, Wild Mushrooms, Pomegranate Jus

Vegetarian Selection Available Upon Request

DESSERT

Dessert

SIGNATURE WEDDING CAKE
Silver Pedestal Presentation

CHEF'S SIGNATURE DESSERT PLATE
Miniature French & Italiana Pasteries, Hand Dipped Chocolate Fruits

All Served Tableside with Assorted Hot Beverages and After Dinner Cordials

Beverage PACKAGE

PREMIUM OPEN BAR

COMPLIMENTARY CHAMPAGNE TOAST

Table Wine During 1st & Entrée Course

Soft Drinks, Teas, Coffee

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

Stations (OPTIONAL)

PASTA STATION (Choose 2)

- Penne Vodka Sauce with Peas and Prosciutto (optional)
- Lobster Ravioli in a Brandy Cream Sauce
- Fusilli Carbonara
- Wild Mushroom Ravioli in a White Truffle Cream Sauce
- Orecchiette with Broccoli with Short Ribs Bolognese

ICED RAW BAR

Seaweed Salad, Cocktail Sauce, Hot Sauce, Horseradish, Lemon Wedges & Oyster Crackers

FRESHEST SHELLFISH:

- Shrimp · Clams · West & East Coast Oysters · Snow Crab Legs
- Smoked Mussels with Lemon Vinaigrette

PREMIUM SUSHI STATION

Presented with Soy Sauce, Pickled Ginger, Wasabi & Chopsticks · Includes choice of 4 different rolls

SELECTIONS:

- California Roll · Spicy Tuna Roll · Yellowtail Roll · Cucumber Roll Shrimp Tempura
- Tuna Nigiri · Salmon Nigiri · Alaska · Philadelphia

CARVING STATION

- Oven Roasted Prime Rib served with Horseradish Sauce & Whole Grain Mustard
- Oven Roasted Brown Sugar Herb Turkey, Pan Gravy Chipotle Cranberry Sauce
- Oven Roasted Leg of Lamb with Minted Yogurt Sauce

SLIDER BAR

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard

FILLINGS (includes 3):

- Sirloin Beef Sliders · Slow Cooked Pulled Pork · Veggie Sliders

Stations (continued)

ENHANCEMENTS

MAC-N-CHEESE

MARTINI GLASSES with YOUR CHOICE: Four Cheese or Classic Cheese

INCLUDES THE FOLLOWING AS TOPPINGS:

- Applewood Smoked Bacon · Cheddar Cheese · Chives · Onion Bits
- Chopped Scallions · Sautéed Mushrooms · Caramelized Peppers

FRESH MOZZARELLA BAR

- 3 Hand Selected Mozzarella Varieties · Marinated Olives
- Roasted Bell Peppers · Flatbreads · Grilled Seasonal Vegetables · Puff Pastry Twists
- Artisanal Mustard · Truffle Honey

FRENCH FRY STATION

· Includes 2 fry selection

- Signature Seasoned Fries · Sweet Potato Fries · Steak Fries · Curly Fries

ACCOMPANIMENTS:

- Ketchup · Garlic Aioli · Bacon Bits · Parmesan · Black Truffle Purée

TACO STATION

Hard Shell Flour & Corn Street Taco Size Tortillas, Sour Cream, Salsa & Fresh Cut Limes

INCLUDES 3 PROTEINS:

- Slow Cooked Pulled Pork · Grilled Flank Steak · Mesquite Shredded Chicken
- Grilled Mahi Mahi · Braised Short Ribs

INCLUDES 5 TOPPINGS:

- Shredded White Cheddar · Pickled Red Onions · Finely Chopped Romaine Lettuce
- Grilled Bell Peppers · Sautéed Mushrooms Tomatillo Salsa · Scallions · Grilled Corn

GOURMET COOKIES

CHOOSE 3 FLAVORS:

- Chocolate Chip · M&M Chocolate Chip · White Chocolate Chip Macadamia Nut
- Red Velvet · Oatmeal Raisin · Sugar Cookies · Oreo · Snickerdoodle
- Peanut Butter Chocolate Chip

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