

# ACQUA

CATERING AND EVENTS

## Reception Seated 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.

## PASSED *Butler* STYLE

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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

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### 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

**PRICING**

ALL INCLUSIVE

**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 &amp; Herb 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 Purée, Braised Leeks, Wild Mushrooms, Pomegranate Jus

Vegetarian Selection Available Upon Request

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

# DESSERT

## Dessert

### PRICING

ALL INCLUSIVE

SIGNATURE WEDDING CAKE  
Silver Pedestal Presentation

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

All Served Tableside with Assorted Hot Beverages and After Dinner Cordials

## Beverage PACKAGE

### PRICING

ALL INCLUSIVE

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

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 alla 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

#### PRICING

\$10 per person

### ICED RAW BAR

#### FRESHEST SHELLFISH:

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

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

#### PRICING

\$18 per person

### PREMIUM SUSHI STATION

#### SELECTIONS:

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

Presented with Soy Sauce, Pickled Ginger, Wasabi & Chopsticks

#### PRICING

\$15 per person

· Includes choice of 4 different rolls

### 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

#### PRICING

\$15 per person

### SLIDER BAR

#### FILLINGS (includes 3):

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

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard

**PRICING** \$10 per person

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

## Stations (continued)

### MAC-N-CHEESE

**PRICING** \$8 per person

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

**PRICING** \$8 per person

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

### FRENCH FRY STATION

**PRICING** \$8 per person · 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

**PRICING** \$10 per person

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

**PRICING** \$8 per person

CHOOSE 3 FLAVORS:

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

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



## 2022 PRICING

January thru March	Friday & Sunday \$130 · Saturday \$150
April	Friday & Sunday \$150 · Saturday \$165
May	Friday & Sunday \$160 · Saturday \$175
June	Friday & Sunday \$160 · Saturday \$175
July	Friday & Sunday \$160 · Saturday \$175
August	Friday & Sunday \$160 · Saturday \$175
September	Friday & Sunday \$160 · Saturday \$175
October	Friday & Sunday \$160 · Saturday \$175
November	Friday & Sunday \$150 · Saturday \$165
December	Friday & Sunday \$150 · Saturday \$165

## 2023 PRICING

January thru March	Friday & Sunday \$150 · Saturday \$165
April	Friday & Sunday \$160 · Saturday \$175
May	Friday & Sunday \$175 · Saturday \$200
June	Friday & Sunday \$175 · Saturday \$200
July	Friday & Sunday \$175 · Saturday \$200
August	Friday & Sunday \$175 · Saturday \$200
September	Friday & Sunday \$175 · Saturday \$200
October	Friday & Sunday \$175 · Saturday \$200
November	Friday & Sunday \$160 · Saturday \$175
December	Friday & Sunday \$160 · Saturday \$175

## Additional COSTS

Ceremony Fee \$15 per person

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