



CATERING PACKAGES

420 N. Middletown Road | Pearl River, NY | 845.920.1340 | stacy@aquaterragrille.com

SILVER

STARTER

Tomato & Balsamic Bruschetta

PASTA

Penne a La Vodka - grated Parmesan, San Marzano tomato-cream sauce

SALAD

Mixed Greens Salad - cucumbers, grape tomatoes, red onions, honey-balsamic vinaigrette

ENTRÉE

(Host chooses three)

Broiled Shrimp Scampi - Wild rice, garlic butter sauce

Chicken Parmesan - Served with linguine

Tuscany Chicken - chicken medallions, capers, shallots, sundried tomatoes, artichokes, pinot grigio sauce**

Baked Fresh Catch - seasoned filet of fish, Chardonnay-lemon sauce

**Entrees include roasted red potatoes and a seasonal vegetable medley*

DESSERT

Strawberry Creme Shortcake

BEVERAGES

Unlimited Coffee, Tea, & Soda

PRICING

Sit-down: \$35, plus tax & gratuity

- House Wine/Beer (3 Hrs) \$15pp

- Open Bar (well liquor) (3 Hrs): \$25pp

Children's Menu: \$15

Buffet: \$32, plus tax & gratuity

- 40 adult guest minimum

Add Family Style Platters: \$55 per platter | Add Fried Calamari: \$4pp
Add Hand Passed Hors d'Oeuvres: \$10pp | Add Champagne Toast: \$3pp
Add Artisanal Cheese Platters: \$5pp | Add Crudité: \$3pp

** Vegetarian Option available upon request*

GOLD

STARTERS

Tomato & Balsamic Bruschetta

Fried Calamari - marinara sauce

PASTA

(Host chooses one)

Penne a La Vodka - grated Parmesan, San Mariano-tomato cream sauce

Gemelli Prosciutto Alfredo - parmesan-cream sauce

SALAD

Mediterranean Salad - greens, tomatoes, cucumbers, onions, feta cheese, olives, honey balsamic vinaigrette

ENTRÉE

(Host chooses three)

Pan Roasted Chicken Medallions - mushroom-Madeira wine au jus*

Grilled Flat Iron Steak - mushroom-brandy demi glaze*

Shrimp Francaise - grape tomato, lemon-butter sauce

Bourbon & Honey Glazed Salmon - Chardonnay sauce*

**Entrees include roasted red potatoes and a seasonal vegetable medley*

DESSERT

(Host chooses one)

Strawberry Creme Shortcake

Decadent Calletbaut Chocolate Mousse

BEVERAGES

Unlimited Coffee, Tea, & Soda

PRICING

Sit-down: \$40, plus tax & gratuity

- House Wine/Beer (3 Hrs) \$15pp

- Open Bar (well liquor) (3 Hrs): \$25pp

Children's Menu: \$15

Buffet: \$37, plus tax & gratuity

- 40 adult guest minimum

Add Family Style Platters: \$55 per platter | Add Champagne Toast: \$3pp
Add Hand Passed Hors d'Oeuvres: \$10pp | Add Crudité: \$3pp
Add Artisanal Cheese Platters: \$5pp

** Vegetarian Option available upon request*

PLATINUM

HORS d'OEURVES

Spread Tasting served with Crostinis

STARTERS

Tomato & Balsamic Bruschetta

Family Style Platters - calamari, chicken wings, spinach & feta triangles

PASTA

(Host chooses one)

Penne a La Vodka - grated Parmesan, San Mariano-tomato cream sauce

Gemelli Prosciutto Alfredo - parmesan-cream sauce

SALAD

Beet Salad - mixed greens, walnuts, cherry tomatoes, feta crumbles

ENTRÉE

(Host chooses three)

NY Strip Steak - Seasonal vegetables, roasted red potatoes,

onion frittes, sundried tomato and shiitake demi-glaze

Stuffed Shrimp Royale - Seasonal vegetables, roasted red potatoes, crabmeat stuffing, lobster champagne sauce

Horseradish Crusted Scottish Salmon - Asparagus,

roasted red potatoes, citrus beurre blanc sauce

Feta & Sundried Tomato Stuffed Chicken Breast - Asparagus,

roasted red potatoes, fennel wine sauce

DESSERT

(Host chooses one)

Strawberry Creme Shortcake

Decadent Calletbaut Chocolate Mousse

Red Velvet Cake

BEVERAGES

Unlimited Coffee, Tea, & Soda

PRICING

Dinner: \$55, plus tax & gratuity

-House Wine/Beer (3 Hrs) \$15pp

-Open Bar (well liquor) (3 Hrs): \$25pp

Children's Menu: \$15

Add Hand Passed Hors d'Oeuvres: \$10pp | Add Champagne Toast: \$3pp
Add Artisanal Cheese Platters: \$5pp | Add Crudité: \$3pp

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APPETIZER PASSINGS

*Choice of Six
\$10 per person (1 hour)*

Tuna Tartar with Wasabi Breadcrumbs	Fiery Asian Shrimp	Sesame Chicken
Smoked Salmon & Scallion Cream Cheese	Spinach & Feta Phyllo Triangles	Mozarella Sticks
Baked Brie Bites w/ Apricot Jam	Buffalo Chicken Wings	Snowcrab Pies
Mini Philly Cheese Steaks	Mini Vegetable Quiche Tartlets	Pizza Tartlets
Truffled Mushroom & Brie Cups	Mini Chicken Quesadilla	Crackers/Spreads
Soy Glazed Shrimp & Pineapples Picks	Tomato Caprese Stix	Franks in Blanket
Bay Scallop Tostada w/ Guacamole	Shrimp Cocktail Shooters	

FAMILY STYLE PLATTERS

*Choice of Five
\$55 per platter*

Fiery Asian Shrimp	Chicken Satays
Flash Fried Calamari	Buffalo Chicken Wings
Stuffed Mushrooms w/Crabmeat	Vegas Clams
Spinach & Feta Phyllo Triangles	Coconut Shrimp
Fresh Mozzarella Sticks	Franks in a Blanket

ARTISANAL CHEESE PLATTERS

*Minimum 30 guests
\$5 per person*

Arrangement of fine cheeses, fresh seasonal fruit, apricot jam & assorted crackers

SEASONAL FRUIT PLATTERS

\$25 per platter

Arrangement of fresh seasonal fruit

DESSERT STATION

*Minimum 30 guests
\$5 per person*

Cheesecake	Chocolate Mousse Cake
Fruit Cheesecake	Tiramisu
Baklava	Red Velvet Cake
Dessert Shooters	Rice Pudding

ICE CREAM SUNDAE BAR

*Minimum 30 guests
\$5 per person*

<u>Ice Cream:</u>	<u>Toppings:</u>
Chocolate	Rainbow Sprinkles
Vanilla Bean	Chocolate Sprinkles
	Crumbled Oreo Cookies
<u>Sauces:</u>	Chopped Nuts
Chocolate	Chocolate Chips
Caramel	Fresh Fruit
Strawberry	Maraschino Cherries
	Assorted Candy Pieces

CRUDITÉ TABLE

*Minimum 30 guests
\$3 per person*

<u>Dips:</u>	<u>Items:</u>
Hummus	Celery Sticks
Roasted Red Pepper & Feta	Cucumber Spears
Greek Yogurt, Cucumber & Dill	Bell Pepper Strips
	Julienned Carrots
	Belgian Endive Leaves
	Broccoli Florets
	Kalamata Olives
	Dill Croutons
	Radish Coins