



## 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: \$45, plus tax & gratuity

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

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

Children's Menu: \$15

Buffet: **\$40**, 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: \$50, plus tax & gratuity

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

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

Children's Menu: \$15

Buffet: **\$45**, 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: \$60, 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

*\* Vegetarian Option available upon request*



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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          |

### CRUDITÉ TABLE

*Minimum 30 guests  
\$5 per person*

|                               |                       |
|-------------------------------|-----------------------|
| <b><u>Dips:</u></b>           | <b><u>Items:</u></b>  |
| 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          |