



CATERING PACKAGES

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

SILVER

STARTER

Tomato & Balsamic Bruschetta

PASTA

Penne a La Vodka

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 & service charge

House Wine/Beer (3 Hrs) \$18pp (add imports +\$4)

Open Bar (well liquor) (3 Hrs): \$30pp

Open Bar (call brands) (3 Hrs): \$40pp

Children's Menu: \$20

Buffet: \$40, plus tax & service charge

-40 adult guest minimum

Add Family Style Platters: \$60 per platter | Add Spread Tasting: \$5pp

Add Hand Passed Hors d'Oeuvres: \$15pp | Add Champagne Toast: \$6pp

Add Artisanal Cheese Platters: \$6pp | Add Crudité: \$5pp

* Vegetarian Option available upon request

GOLD

STARTERS

Tomato & Balsamic Bruschetta

Fried Calamari - marinara sauce

PASTA

(Host chooses one)

Penne a La Vodka

Gemelli Prosciutto Alfredo

SALAD

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

ENTRÉE

(Host chooses three)

Pan Roasted Chicken Medallions*-mushroom Madeira sauce

Grilled Flat Iron Steak*-merlot demi-glaze

Shrimp Francaise - 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 Callebaut Chocolate Mousse

BEVERAGES

Unlimited Coffee, Tea, & Soda

PRICING

Sit-down: \$50, plus tax & service charge

House Wine/Beer (3 Hrs) \$18pp (add imports +\$4)

Open Bar (well liquor) (3 Hrs): \$30pp

Open Bar (call brands) (3 Hrs): \$40pp

Children's Menu: \$20

Buffet: \$45, plus tax & service charge

- 40 adult guest minimum

Add Family Style Platters: \$60 per platter | Add Champagne Toast: \$6pp

Add Hand Passed Hors d'Oeuvres: \$15pp | Add Crudité: \$5pp

Add Artisanal Cheese Platters: \$6pp | Add Spread Tasting: \$5pp

* Vegetarian Option available upon request

PLATINUM

HORS d'OEUVRES

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

Gemelli Prosciutto Alfredo

SALAD

Cranberry Apple Salad - mixed greens, walnuts, red onions, feta crumbles, honey balsamic vinaigrette

ENTRÉE

(Host chooses three)

NY Strip Steak* - sundried tomato and shiitake demi-glaze

Stuffed Shrimp Royale* - lobster champagne sauce

Horseradish Crusted Scottish Salmon*- citrus beurre blanc sauce

Feta & Sundried Tomato Stuffed Chicken Breast* - fennel wine sauce

*Entrees include roasted red potatoes and a seasonal vegetable medley

DESSERT

(Host chooses one)

Strawberry Creme Shortcake

Decadent Callebaut Chocolate Mousse

Red Velvet Cake

BEVERAGES

Unlimited Coffee, Tea, & Soda

PRICING

Dinner: \$65, plus tax & service charge

House Wine/Beer (3 Hrs) \$18pp (add imports +\$4)

Open Bar (well liquor) (3 Hrs): \$30pp

Open Bar (call brands) (3 Hrs): \$40pp

Children's Menu: \$20

Add Hand Passed Hors d'Oeuvres: \$15pp | Add Champagne Toast: \$6pp

Add Artisanal Cheese Platters: \$6pp | Add Crudité: \$5pp

* Vegetarian Option available upon request



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APPETIZER PASSINGS

Choice of Six \$15
per person (1 hour)

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

FAMILY STYLE PLATTERS

Choice of Five
\$60 per platter

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

ARTISANAL CHEESE PLATTERS

Minimum 30 guests
\$6 per person

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

SEASONAL FRUIT PLATTERS

\$30 per platter

*Arrangement of
fresh seasonal fruit*

DESSERT STATION

Minimum 30 guests
\$5 per person

<i>Cheesecake</i>	<i>Chocolate Mousse Cake</i>
<i>Fruit Cheesecake</i>	<i>Tiramisu</i>
<i>Baklava</i>	<i>Red Velvet Cake</i>
<i>Dessert Shooters</i>	<i>Rice Pudding</i>

CRUDITÉ TABLE

Minimum 30 guests
\$5 per person

Dips:

*Hummus
Roasted Red Pepper & Feta
Greek Yogurt, Cucumber & Dill*

Items:

*Celery Sticks
Cucumber Spears
Bell Pepper Strips
Julienned Carrots
Belgian Endive Leaves
Broccoli Florets
Kalamata Olives
Dill Croutons
Radish Coins*