



## 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: \$55**, 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: \$50**, 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 &amp; 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 &amp; Brie Cups</i>	<i>Mini Chicken Quesadilla</i>	<i>Crackers/Spreads</i>
<i>Soy Glazed Shrimp &amp; 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  
\$70 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 &amp; 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*