



CATERING PACKAGES

420 N. Middletown Road | Pearl River, NY | 845.920.1340 | info@aquaterragrille.com | Effective March 1st 2026

SILVER

Starter

Tomato & Balsamic Bruschetta

Pasta

Penne a La Vodka

Garden Selection

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

Chef's Entree Selections

(Host chooses three)

***Tuscany Chicken Medallions** - shallots, sundried tomatoes, artichokes, lemon-caper reduction

***Lemon & Herb Roasted Salmon** - citrus beurre blanc

Broiled Shrimp Scampi - garlic-butter sauce

Chicken Parmesan - served with linguine

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

Sweet Finale

Strawberry Creme Shortcake

Beverages

Unlimited Coffee, Tea, & Soda

Pricing

Buffet: \$45, plus tax & service charge -40 adult guest minimum

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

Children's Menu: \$20

** Vegetarian Option available upon request*

GOLD

Starters

Tomato & Balsamic Bruschetta

Family Style Fried Calamari Platters - marinara sauce

Pasta

(Host chooses one)

Penne a La Vodka

Gemelli Prosciutto Alfredo

Garden Selection

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

Chef's Entree Selections

(Host chooses three)

***Chicken Madeira Medallions** - mushroom-Madeira sauce

***Grilled Flat Iron Steak**-merlot demi-glaze

***Bourbon & Honey Glazed Salmon** - Chardonnay sauce

Shrimp Francaise - linguine, lemon-butter sauce

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

Sweet Finale

(Host chooses one)

Strawberry Creme Shortcake

Decadent Callebaut Chocolate Mousse

Beverages

Unlimited Coffee, Tea, & Soda

Pricing

Buffet: \$55, plus tax & service charge -40 adult guest minimum

Sit-down: \$60, plus tax & service charge

Children's Menu: \$20

** Vegetarian Option available upon request*

PLATINUM

Starters

Tomato & Balsamic Bruschetta

Greek Spread Tasting served with grilled pita

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

Pasta

(Host chooses one)

Penne a La Vodka

Gemelli Prosciutto Alfredo

Garden Selection

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

Chef's Entree Selections

(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

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

Chilean Sea Bass - peanuts, scallions, ginger-soy glaze **+\$15pp**

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

Sweet Finale

(Host chooses one)

Strawberry Creme Shortcake

Decadent Callebaut Chocolate Mousse

Red Velvet Cake

Beverages

Unlimited Coffee, Tea, & Soda

Pricing

Buffet: \$70, plus tax & service charge -40 adult guest minimum

Sit-down: \$75, plus tax & service charge

Children's Menu: \$20

** Vegetarian Option available upon request*

Menu Enhancements (For all packages)

Family-Style Calamari +\$5pp

Greek Spread Tasting +\$5pp

Burrata Appetizer +\$5pp

Beverage Enhancements (For all packages)

Champagne Toast \$7pp

Unlimited Mimosas (3 Hrs) \$12pp

House Wine/Beer (3 Hrs) \$20pp (add imports +\$5)

Classic Open Bar (well liquor) (3 Hrs) \$35pp

Premium Open Bar (call brands) (3 Hrs) \$45pp

Add-Ons (For all packages)

Appetizer Passings (1 hour) \$15 pp

Family Style Platters \$75 each

Artisanal Cheese Platters \$7pp

Crudite \$6pp

Dessert Station \$6pp



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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
\$75 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
\$6 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>

BUFFET ENHANCEMENTS

Minimum 40 Guests
Additional Tray for Buffet

<i>Penne Primavera +\$3pp</i>
<i>Eggplant Rولاتini +\$5pp</i>
<i>Mini Spanakopita +\$5pp</i>
<i>Fiery Shrimp +\$6pp</i>
<i>Vegetarian Paella +\$5pp</i>
<i>Shrimp Parmesan +\$9pp</i>

CRUDITÉ TABLE

Minimum 30 guests
\$5 per person

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