

# ACQUA

CATERING AND EVENTS

## *Social Menus*

*A*n extraordinary sky high event space inspired by unparalleled views of the NYC skyline, Acqua Catering and Events offers our valued guests an experience like no other. A modern American destination, blending elevated menus, warm hospitality and a stunning event space against the background of the historic Hudson River.

ACQUA's award winning team of culinary and hospitality experts, boasting over thirty years in the event industry, transform ordinary occasions into once in a lifetime experiences. Taking our guests on a culinary journey with the best seasonal ingredients and thoughtfully curated spirits and wine selections, our experts design each menu to the highest standards.

Our highest priority is attention to detail to make every client's event uniquely their own. With experience reflecting multiple cultures and traditions, creativity and knowledge come together elegantly through every event.

To receive a proposal, please select your menu items so we may quote your event. Our team is ready to assist you in your menu and event planning. All pricing is based on guest count and event details.

OPEN BAR PACKAGES

OPEN *Bar* PACKAGE

---

WINE & BEER

Selection of Red Wine, White Wine and Bottled Beer

**PRICING**

3 HOURS - \$45 per person

4 HOURS - \$55 per person

---

*Premium* OPEN BAR

---

WINE, BEER & SPIRITS

Selection of Premium Liquor, Red Wine, White Wine and Bottled Beer.  
Excludes Shots and All Single Malt Whiskeys.

**PRICING**

3 HOURS - \$55 per person

4 HOURS - \$65 per person

*\*25-person minimum for all open bar packages. Soft drinks and juices are included. \*  
Prices subject to change. Sales tax and service charge are not included.*

# Hors D'oeuvres

PRICING | CHOICE OF 8

1 HOUR - \$50 per person

## COLD

Tuna Tartare, Avocado, Ponzu, Cilantro

Mini Shrimp Cocktail Cups

Beef Tenderloin Crostini's, Caramelized Onion, Blue Cheese

Melon & Prosciutto Di Parma

Roasted Beets and Yogurt Cucumber Cups

Assorted Sushi Rolls

---

## HOT

Mini Crab Cakes with Chipotle Tartar Sauce

Lobster Arancini, Basil Aioli

Prosciutto Wrapped Dates

Sesame Chicken Skewers with Honey Mustard

Mushroom, Caramelized Onion, Gruyere Tartlets

Baked Brie with Apple Chutney & Phyllo Pastry

Bacon Truffle Mini Grilled Cheese Bites

Vegetable Spring Rolls

Spinach & Feta Cheese Phyllo Cigars

# DINNER

## Buffet STYLE

### PRICING

\$75 per person

### STATION 1

(Choose 2)

- Caesar Salad
- Acqua Salad
- Spinach & Artichoke Dip

### STATION 2

(Choose 2)

- Roasted Chicken Breast  
*Seasonal Preparation*
- Pistachio Crusted Salmon
  - Mac and Cheese  
*with Bacon & Herb Crust*
  - Penne alla Vodka
  - Flat Iron Steak+\$5
  - Crispy Wings  
*Buffalo, Teriyaki, Bourbon BBQ, or Dry*
  - Vegetarian Pasta

### STATION 3

(Choose 2)

- \*3rd Entree Choice  
\$6pp additional charge
- Grilled Vegetables
- Yukon Gold Whipped Potatoes
- French Fries
- Sweet Potato Fries

### STATION 4

- Assorted Desserts

## Family STYLE Served Family Style to Share

### PRICING

\$70 per person

### APPETIZERS

(Choose 2)

- Caesar Salad
- Acqua Salad
- Spinach & Artichoke Dip

### MAIN COURSE

(Choose 2)

- Roasted Chicken Breast  
*Seasonal Preparation*
- Pistachio Crusted Salmon
  - Flat Iron Steak
  - Seasonal Ravioli

### SIDES

(Choose 2)

- Yukon Gold Whipped Potatoes
- French Fries
- Mac and Cheese
- Grilled Vegetables
- Sautéed Spinach

### DESSERTS

- Assorted Desserts

Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.

# 3 COURSE PRIX FIXE MENU

## Prix Fixe

### PRICING

\$85 per person

#### APPETIZERS (Choose 2)

- Caesar Salad
  - Acqua Salad
  - Artisanal Burrata & Heirloom Tomatoes
- 

#### MAIN COURSE (Choose 2)

- NY STRIP STEAK 12 OZ,  
Sautéed Spinach, Peppercorn Cream Sauce, French Fries
  - PAN SEARED SALMON  
Yukon Potato, Braised Baby Fennel, Confit Tomato, Wild Mushrooms, Beurre Blanc
  - FREE RANGE FRENCH CUT HERB CHICKEN  
Roasted Cauliflower Puree, Braised Leeks, Wild Mushrooms, Pomegranate Jus
  - SEASONAL RAVIOLI
- 

#### DESSERT

- Chef's Signature Dessert Plate

*Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.*

# PARTY PLATTERS

## Platters

	<b>PRICING</b>
<b>FRUIT PLATTER</b> Seasonal Selection of Fresh Fruit	Serves 25 · \$275 Serves 50 · \$450
<b>CRUDITES PLATTER</b> Seasonal Selection of Fresh Vegetables	Serves 25 · \$275 Serves 50 · \$450
<b>FROMAGE PLATTER</b> Chef's Choice of Artisanal Cheese with Fresh Dried Fruits & Carr's Crackers	Serves 25 · \$300 Serves 50 · \$500
<b>CHARCUTERIE PLATTER</b> Chef's Choice of Cured Meats with Cornichons & Sliced Country Baguettes	Serves 25 · \$450 Serves 50 · \$750
<b>SUSHI PLATTER</b> Chef's Choice of Assorted Rolls	Serves 50 · \$600
<b>ACQUA PLATTER</b> Calamari, Pork Sliders, Mini Hot Dogs, Bavarian Pretzels, Chicken Skewers	Serves 25 · \$450 Serves 50 · \$750
<b>VEGETARIAN PLATTER</b> Shishito Peppers, Guacamole and Chips, Veggie Burgers, Spring Rolls, Hummus & Pita	Serves 25 · \$350 Serves 50 · \$600

*Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.*

# Additional COSTS

24% Service Charge | 6.625% New Jersey State Sales Tax | Maître D Fee \$500

ACQUA

## Photos



*Soft drinks and juices are included. Prices subject to change. Sales tax and service charge are not included.*