

AQUA

Where Hot is Cool

Executive Chef - Franco Paterno

Sous Chef - Rebecca Lentricchia

“One cannot think well, love well, sleep well, if one has not dined well”

-Virginia Wolf

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Pass it Around

(25 Pieces per Tray)

Oyster Shooters

+ *Minted Cucumbers* + *Lime vodka* + *Pepper Mignonette*- \$75

Shucked Local Oysters on Ice

+ *Bloody Mary Granite*- \$80

Assorted Handmade Sushi Rolls

= *California Roll* + *Spicy Tuna Roll* + *Veggie Roll*- \$75

Nime Chow

+ *Raw Cambodian Spring Rolls* + *Glass Noodles* + *Shrimp*
+ *Cucumber* + *Lime-Vinegar Sauce* + *Crushed Peanuts*- \$75

Sampling of Watermelon cubes

+ *Honey Balsamic Reduction* + *Cracked Pepper* + *Sea Salt*- \$40

Griddled American Kobe Beef Sliders

+ *Aged Mighty Cheddar* + *Crisp Lettuce* + *Mo Sauce*- \$75

Garlic Thai Beef Lollipops

+ *Green Curry Sauce*- \$60

Lobster Lettuce Wraps

+ *Cucumber* + *Mint* + *Rice Noodles* + *Peanut Sauce* - \$110

Blackened Beef Loin

+ *a Won Ton Crisp* + *Asian Leeks*- \$70

Pan Seared Jonah Crab Cake + *Old Bay Remoulade*,

+ *Micro greens* - \$90

Barbeque Bacon Wrapped Gulf Shrimp

+ *Bourbon Mustard Glaze* - \$80

Grilled Indian Spiced Lamb Lollipop Chops

+ *Minted Cucumber Yogurt Sauce* - \$115

Mini New England Lobster Salad

+ *Griddled Mini Hot Dog Buns* - \$110



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It's the Raw Bar Cart

Shucked Oysters

Shucked Clams

Chilled Shrimp

Scallop Ceviche

Hand Cut Tuna Tartar

Crab Cocktail Claws

Served with Mignonette Sauce + Cocktail Sauce + Horseradish + Lemons + Limes
-\$17.95 Per person

Put it on the Table

Chips + Dips

*Warm Grilled Pita + Freshly Baked Crostini +
Crisp Blue Corn Tortilla Chip*

+

*Spicy Chipotle Hummus + Jicama and Tomatillo Salsa +
Slow Roasted Eggplant Caviar + Salsa Fresca*

-\$5.95 Per Person

Crisp Vegetable Tray

*Baby Carrots with tops + Fennel Wedges + Jicama Sticks +
English Cucumbers + Seasonal Radishes + Sea Salted Edamame + Crisp Red Peppers*

(Serves 50 People)

-\$175

I love Cheddar Tray

*4 Year Farm Aged Cheddar + Fruit Preserve + Dried Figs +
Maple Spiced Walnuts + French Baguette*

(Serves 50 People)

-\$225



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Give Me Some Action

Seared Scallops

Cracked Pepper Seared Boomster Scallops served over green chili grits + Jicama Tomatilla Salsa + Red Pepper Coulis or Hand Cut Gazpacho
- \$8.95 Per Person

Skillet Seared Tuna

Rare Seared Nori Wrapped Yellow Fin Tuna, + Spicy Asian Greens + Sesame Vinaigrette + Steamed Sticky Rice
- \$9.95 Per Person

Surf and Turf

Carved Tableside Herb Crusted Roast Veal Loin + a Chili Lobster Corn Cake + Goat Cheese Corn Cream
- \$10.95 Per Person

Asian Noodle Salad

Rice Noodles + Romaine, Crisp Vegetables + Cilantro + Ginger with Crushed Peanuts + Chicken + Shrimp + Vinaigrette Dressing
\$9.95 Per Person

Return to Childhood Treats

(50 Pieces per tray)

Passed Mini Gelato Cones

Featuring Roba Dulce Gelato!
- \$50 Tray

Mini Whopee Pies

You Pick ... Carrot / Chocolate
- \$60 Tray

Make your own Smores Station

Marshmallows + Melted Chocolate + Graham Cookies
- \$5.95 Per Person