



AQUA BLUE

PRIVATE FUNCTION MENUS
2009

HORS D'OEUVRES & RECEPTIONS

All are available in any combination

The listed Hors d'oeuvres are priced at \$3.75 each based on two pieces per person.

When selecting a "grazing" or reception style function a minimum of six items are required.

- **Bruschetta**
Roast Sweet Pepper, Artichoke, Feta Cheese, Fresh Mozzarella, Tomato & Basil
- **Aqua Blue Calamari**
Sweet Chili Sauce
- **Sesame Chicken**
Peanut Dipping Sauce
- **Beef Skewers**
Sweet Chili Dipping Sauce
- **Tuna Tataki**
Crispy Wonton
- **Lobster & Crab Dip**
With Lavosh
- **Spadakopida**
Spinach & Feta Cheese
- **Bacon Wrapped Scallops**
- **Assorted Sushi Rolls**
Chef's Choice
- **Taste of Olives**
Mediterranean olive, fresh herbs and olive oil
- **Shrimp & Vegetable Spring Rolls**
Thai Chili Dipping Sauces
- **Spinach & Artichoke Dip**
Parmesan Crusted
- **Pyramid Of Shrimp Cocktail**
Traditional Cocktail and Mignonette
- **Aqua Blue Tempura Green Beans**
Sweet Mustard Dipping Sauce
- **Crudités Platter**
Zucchini, Squash, Carrots and Celery
- **Market Fresh Fruit & Artisan Cheeses**
Assorted Crackers
- **Stuffed Mushrooms**
Crabmeat, Sausage or Vegetable
- **Mini Crab Cakes**
Asian Mustard Sauce
- **Fish and Chips**
Tempura Cod, Traditional Tartar Sauce

CHEF-ATTENDED ACTION STATIONS

Action stations are a fantastic addition to the Hors d'oeuvre Menu when selecting a "grazing" or reception style function. Chef's fee of \$50 is applied for each station selected.

PASTA STATION

Two sauces, vegetables, chicken & shrimp
\$7

FAJITA STATION

Fresh vegetables, chicken & shrimp, soft shells and toppings
\$6

BANANAS FOSTER

Classic combination of fine rum, cognac, fresh bananas and a caramel reduction over Vanilla bean ice cream
\$5

MASHED POTATO BAR

Garlic Mashed, variety of toppings
\$4

CARVING STATIONS

Carving Stations are served with mini rolls and condiments

Marinated Striploin
\$8.50

Southwestern Rubbed
Pork Tenderloin
\$7.50

Asian Spiced Grouper
\$8

Prime Rib
\$9

Roasted Turkey
\$6

Prices do not include tax or gratuities

PLATED BANQUET MENUS

The following entrees are served with a choice of first course, Chef's selection of side dishes and include bread and non-alcoholic beverages. Hors d'oeuvres are a great addition to this menu. There is a cost of \$3.75pp for each Hors d'oeuvre selected for this menu. Personalized Menus will be printed for your group

FIRST COURSE OPTIONS

Chefs' Selection of Soup • Field Greens with Sweet Herb Dressing • Caesar Salad

MAIN PLATES

Butcher's Cut Hangar Steak, perfectly seasoned	\$27	Seafood Platter, Shrimp, Scallops & Salmon	\$30
Atlantic Salmon with a porto reduction	\$27	Signature Twin Crab Cakes, grainy mustard beurre Blanc	\$35
Grilled Chicken Paillard, natural jus & herbs	\$27	Sushi and Sashimi Platter, Chef's choice	\$35
Grilled Swordfish, citrus reduction	\$30	Filet Mignon, bordelaise	\$38
Pan Seared Scallops, white wine & herbs	\$30	Tempura Rock Lobster Tail, citrus butter sauce	\$38

Above Prices do not reflect the 20% service charge and current sales tax.

Groups of 30 or less people may select up to four entrees

Groups of over 30 may select up to three entrees

Groups of 50 or more may select up to two entrees

SWEET PLATES

Assorted Dessert Platter for the Table

Miniature Carrot Cake • Miniature Coconut Cake • Miniature Seasonal Cake

\$4.75

Warm Chocolate Cake Filled with Grenache and topped with Vanilla Bean Ice Cream	\$7	Carrot Cake Our signature carrot cake with a cream cheese icing, rolled in a cinnamon graham cracker crust. Topped with pecans and candied carrots.	\$7
Coconut Cake Layers of fluffy white cake, Malibu Rum & coconut filling, rolled in toasted coconut flakes.	\$7	Chocolate Tower Layers of dark chocolate cake and creamy chocolate mousse wrapped in a thin milk chocolate shell.	\$7
Classic Crème Brulee Garnished with fresh berries.	\$7		

Prices do not include tax or gratuities

BUFFET BANQUET MENUS

The Buffet Option is reserved for parties of 30 or more guests. All menus come with bread, butter and non-alcoholic beverages. Any amount of Hors d'oeuvres may be added to any buffet menu for the listed menu prices. A Carving Station can be designated for any one protein for an additional \$3pp.

MENU A

Your choice of one passed Hors d'oeuvre

\$38pp

FIRST COURSE OPTIONS

Please choose one

Fresh Ginger Salad
Traditional Caesar

MAIN PLATE OPTIONS

Please choose two

Spiced Hangar Steak
Herb Marinated Chicken Breast
Fettuccine with Meatballs (Red or White Sauce)
Atlantic Salmon

SIDE OPTIONS

Please choose two

Garlic Green Beans
Garlic Whipped Potatoes
Sweet Corn
Seasonal Sautéed Vegetables

DESSERT OFFERING

Assorted Miniature
Cake Platter

MENU B

Any option may be substituted for any option in Menu A

Your choice of one passed Hors d'oeuvre

\$41pp

FIRST COURSE OPTIONS

Please choose two

House Salad
Fresh Ginger Salad
Traditional Caesar Salad

MAIN PLATE OPTIONS

Please choose two

Grilled Sea Scallops and Shrimp
South Western Rubbed Pork Tenderloin
Marinated Strip Loin
Asian Spiced Grouper
Maine Lobster Ravioli

SIDE OPTIONS

Please choose two

Asparagus
Potatoes Au Gratin
Southern Style Green Beans
Rice Pilaf

DESSERT OFFERING

Assorted Miniature
Cake Platter

MENU C

Any option may be substituted for any option in Menu A and Menu B

Your choice of one passed Hors d'oeuvre

\$49pp

FIRST COURSE OPTIONS

Salad Station:

Greens: Spring Mix & Romaine
Dressings: Caesar, Gorgonzola, Sweet Ginger
Toppings: Carrots, Feta Cheese, Cheddar Cheese,
Caramelized Pecans, Croutons, Tomatoes and Bacon

MAIN PLATE OPTIONS

Please choose three

Prime Rib
Beef Tenderloin
Miso Glazed Sea Bass
Blackened Halibut topped with Lobster Sauce,
Scallops and Baby Shrimp

SIDE OPTIONS

Please choose three

Asparagus
Jumbo Baked Potato: Topping Bar
Garlic Green Beans
Yukon Potatoes
Phil's Mushrooms

DESSERT OPTIONS

Please choose two

Seasonal Cheese Cake
Chocolate Tower
Classic Crème Brulee
Carrot Cake

Prices do not include tax or gratuities

OFF-PREMISES CATERING

Off-premises catering is a major part of our business.

Our specialized services and home-cooked food has made this a very popular request. We can send our experienced staff to the location of your special event, whether it would be in another hall, corporate location, or your home.

At Aqua Blue, we believe that each menu should be personalized to cater to your specific needs. Please contact Aqua Blue Restaurant and Bar to create your menu with Chef Kien Sam.

Aqua Blue Restaurant and Bar
1564 Holcomb Bridge Rd.
Roswell, Ga, 30076

Phone: (770) 643-8886
Fax: (770) 643-8851
Email: AquaBlueEvents@metzcorp.com

Visit our website at
www.aquablueatl.com