

SHOWER MENU

\$30 PER PERSON

PICK ANY FOUR (4)

SOUP & SALAD

Lobster Bisque

French Country

Mixed field greens, gorgonzola cheese, bacon, apples, walnuts, red onions, warm apple cider vinaigrette

Roasted Beet

Arugula, golden beets, goat cheese, roasted pistachios, dried cranberries, red onions, basil vinaigrette

Loaded Potato

Baby Spinach

Baby spinach goat cheese, toasted almonds, strawberries, pears, red onions, dried figs, balsamic vinaigrette

Classic Caesar

Romaine, parmesan cheese, croutons, caesar dressing

Broccoli & Cheddar

Tomato Basil

Georgia Peach

Baby spinach, charred peach, candied pecans, goat cheese, golden raisins, cucumber, red grapes, champagne vinaigrette

Bacon & Bleu

Romaine, bacon bits, bleu cheese, roasted corn, cherry tomatoes, red onions, bleu cheese dressing

HORS D'OEUVRES

Goat Cheese, Charred Peach, Pecan & Honey on Crostini

Vine Ripe Tomato & Mozzarella Bruschetta

Roasted Chicken Wings

Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini

Bacon Wrapped Dates

Antipasto Skewers

Cocktail Shrimp

Loaded Potato Eggrolls

Roasted Garlic Hummus Dip with Carrot & Celery

Crudit  with Ranch or Blue Cheese

French Onion Dip with Potato Chips

Aqua Terra Bistro's Famous Bread & Spread

Mini Pimento Cheese Crostini

Chicken Salad Croissants

Pimento Cheese Dip with Pretzel Chips

DESSERT

Peach Cobbler

Banana Foster Bread Pudding

Warm Apple Crisp

Summer Berry Pound Cake

Chocolate Chip Cookie Trifle

Brownie Trifle

New York Style Cheesecake

Fresh Fruit with Yogurt Dip



SUGGESTED MENU ENHANCEMENTS

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

CHARCUTERIE & CHEESE BOARDS

Small boards feed up to 25 guests, medium boards feed up to 40 guests, large boards feed up to 75 guests

Charcuterie Board

An array of domestic & imported cured meats & cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash

Small Medium Large

\$250 \$450 \$750

Cheese & Fruit Board

An array of fresh cheeses, specialty sauces & jams, nuts, fruit, warm bread & lavash

\$180 \$320 \$480

À LA CARTE MENU ADDITIONS

HORS D'OEUVRES

Each selection feeds up to 25 guests

Goat Cheese, Charred Peach, Pecan & Honey on Crostini.	\$65	Cocktail Shrimp.	\$60
Vine Ripe Tomato & Mozzarella Bruschetta. . .	\$55	Loaded Potato Eggrolls.	\$55
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini.	\$65	Roasted Garlic Hummus Dip with Carrot & Celery.	\$60
Mini Pimento Cheese Crostini.	\$45	Crudit� with Ranch or Blue Cheese.	\$60
Bacon Wrapped Dates.	\$60	Pimento Cheese Dip with Pretzel Chips.	\$75
Ahi Tuna Bites.	\$85	French Onion Dip with Potato Chips.	\$40
Antipasto Skewers.	\$60	Aqua Terra Bistro's Famous Bread & Spread. . .	\$50
		Fresh Fruit Skewers.	\$65

CHARCUTERIE & CHEESE BOARDS

Small boards feed up to 25 guests, medium boards feed up to 40 guests, large boards feed up to 75 guests

	Small	Medium	Large
Charcuterie Board <i>An array of domestic & imported cured meats & cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash</i>	\$250	\$450	\$750
Cheese & Fruit Board <i>An array of fresh cheeses, specialty sauces, jams, nuts, fruit, warm bread & lavash</i>	\$180	\$320	\$480



CHEF ATTENDED ACTION STATIONS

CARVING STATIONS

Prime Rib.	\$12 /pp
<i>Garlic and herb roasted, served with horseradish cream sauce & natural a' jus</i>	
Pork Loin.	\$10 /pp
<i>Pepper crusted & bacon-wrapped, served with creole honey mustard & maple bourbon glaze</i>	
Tenderloin of Beef.	\$15 /pp
<i>Garlic & exotic mushroom duxelles, merlot demi-glace, gorgonzola butter</i>	

PASTA STATION

Pasta.	Sauce.	Cheese.	\$8 /pp
<i>Penne, Orecchiette, or Farfalle</i>	<i>Alfredo, Marinara, or Basil Pesto</i>	<i>Parmesan or Mozzarella</i>	
Toppings.			
<i>Spinach, Kalamata Olives, Peppers, Onions, Mushrooms, Squash, Zucchini, Charred Tomato, Herb Blend, & Fresh Garlic</i>			