

# TRAYS TO-GO

HALF TRAY SERVES UP TO 8 GUESTS | FULL TRAY SERVES UP TO 16 GUESTS

## STARTERS

### Traditional Mediterranean Spreads

*served with toasted crostinis*

	HALF	FULL
<b>Cucumber-Yogurt Tzatziki</b> cucumber, yogurt, garlic	15	25
<b>Roasted Red Pepper &amp; Feta</b> roasted red peppers, cayenne, feta cheese	15	25
<b>Hummus</b> chick peas, olive oil, garlic	15	25

<b>Fiery Asian Shrimp</b> flash-fried shrimp tossed in a spicy Asian sauce	55	105
<b>Terra Chicken Wings</b> choice of zesty BBQ or spicy buffalo	40	75
<b>Chicken Quesadilla</b> monterey jack & cheddar, pico de gallo, sour cream, guacamole	40	75
<b>Chicken Tenders</b> honey mustard	45	85
<b>Artisanal Cheese Platter</b> arrangement of fine cheeses, fresh seasonal fruit, jam, variety of crackers	35	65
<b>Coconut Shrimp</b> coconut flakes, sweet thai chili sauce	70	135
<b>Shrimp Cocktail</b> citrus cocktail sauce	70	135
<b>Crab Cakes</b> tomato, roasted red pepper sauce	60	115

## SALADS

<b>Garden Salad</b> mixed greens, tomatoes, cucumbers, red onion, house balsamic dressing	15	25
<b>Caesar Salad</b> romaine, garlic croutons, parmesan shavings, creamy caesar dressing	20	35
<b>Niko's Greek Salad</b> romaine, Dodoni feta, Kalamata olives, red onion, tomato, cucumber, red wine vinegar dressing	30	50
<b>Cran-Apple Salad</b> mixed greens, toasted walnuts, dried cranberries, gorgonzola crumbles, sherry vinaigrette	30	50
<b>Asian Salad</b> mixed greens, cabbage, edamame, julienned carrots, sesame dressing	15	25

**\*\* TRAYS TO-GO CONTINUED ON BACK PAGE \*\***

- We accommodate food allergies, gluten free & other dietary restrictions.
- Gluten-Free pasta available. • Desserts require a minimum of 3 days notice.
  - Deposit required for all orders.
- Delivery, set-up and service is also available for additional fee.
- Party tray menu not available for dine-in. • Discounts or coupons do not apply.
  - Pricing and availability subject to change without notice.

**\*\* TRAYS TO-GO CONTINUED \*\***

## ENTRÉES

	HALF	FULL
<b>Penne A La Vodka</b> San Marzano tomatoes, shaved parmesan	30	50
<b>Eggplant Rollatini</b> mozzarella, ricotta, San Marzano tomato sauce	40	70
<b>Jumbo Shrimp Francaise</b> lightly battered shrimp, lemon, white wine	75	145
<b>Jumbo Shrimp Scampi</b> garlic, lemon-butter sauce	75	145
<b>Seafood Paella</b> mussels, shrimp, clams, bay scallops, chorizo sausage, green & red peppers, saffron rice	75	145
<b>Honey-Bourbon Glazed Salmon</b> broiled glazed salmon	70	135
<b>Basa Fillet Piccata</b> lemon-caper sauce	60	115
<b>Smokehouse Ribs</b> house-rub, zesty BBQ sauce	55	110
<b>Veal Marsala</b> veal medallions, wild mushrooms, marsala wine sauce	75	145
<b>Veal Saltimbocca</b>	75	145
<b>Chicken Marsala</b> chicken medallions, wild mushrooms, marsala wine sauce	40	75
<b>Chicken Piccata</b> lemon-caper sauce	40	75
<b>Mediterranean Stuffed Chicken</b> spinach, sun dried tomato, feta, fennel wine sauce	50	95
<b>Chicken Parmesan</b> mozzarella, parmesan, San Marzano tomato sauce	40	75
<b>Chicken Madeira</b> chicken medallions, wild mushrooms, madeira wine sauce	40	75
<b>Sliced Flat Iron Steak</b> mushroom-brandy demi glaze	75	145

## GREEK SPECIALTIES

<b>Spanakopites</b>	45	85	<b>Seafood Orzotto</b>	75	145
<b>Pastitsio</b>	40	75	<b>Lamb Orzotto</b>	85	165
<b>Moussaka</b>	45	85			

## SIDES

<b>Seasonal Vegetables</b>	25	40	<b>Wild Rice</b>	25	40
<b>Roasted Red Potatoes</b>	25	40	<b>Pasta</b> linguine, penne, or pappardelle	20	40
<b>Stir Fried Vegetables</b>	30	45			

## DESSERTS

<b>NY Cheesecake</b>	30	<b>Chocolate Mousse Cake</b>	30
<b>Strawberry Shortcake</b>	30	<b>Red Velvet Cake</b>	35
<b>Tiramisu</b>	30	<b>Chocolate Chip Cookies</b>	15
<b>Baklava</b>	45	<b>Seasonal Fruit Platter</b>	25

## TAKE-OUT MENU



420 N. Middletown Rd.  
Pearl River, NY 10965

**845 . 920 . 1340**  
info@aquaterragrille.com

www.AquaTerraGrille.com



Let AquaTerra Grille host your next special occasion.  
Please inquire about our various party packages.  
Our managers will gladly assist you.

# TAKE-OUT MENU

## STARTERS

- Spread Tasting** tzatziki, roasted red pepper & feta, hummus, grilled pita 7.95
- Truffle Brussel Sprouts** flash fried, parmesan, bacon, tzatziki 6.95
- Flash Fried Calamari** marinara sauce or Rhode Island style 9.95
- **Fiery Asian Shrimp** flash-fried shrimp tossed in a spicy Asian sauce 7.95
- Lobster Tacos** cheddar, caramelized onions, tomato, cabbage, sriracha mayonnaise 9.95
- **Baked Lobster Mac-n-Cheese** topped with toasted herb breadcrumbs 11.95
- Prince Edward Island Mussels** tomato-fennel broth or garlic & beer broth 9.95
- AquaTerra Crab Cake** jumbo lump, vine ripe tomato, roasted red pepper sauce 8.95
- Chicken Quesadilla** monterey jack & cheddar, pico de gallo, sour cream, guacamole 7.95
- Filet Mignon Spring Rolls** sautéed onions, red pepper, cheddar cheese, sweet Thai chili sauce 9.95
- Thai Coconut Shrimp** jumbo shrimp, Thai chili sauce 8.95
- Ahi Tuna Tar Tar** cucumber, avocado, fried wontons, sweet Thai chili sauce 8.95
- Char Grilled Octopus** marinated red onions, capers, red wine vinaigrette 14.95

## SOUPS

- Soup du Jour** 4.00
- French Onion** garlic crouton, Calvados Apple Brandy, provolone, Swiss cheese 5.95

## AT CLASSICS

- **Pecan Crusted Chicken Salad** gorgonzola, red onions, candied pecans, endive, tomato, pear, mustard dill dressing 13.95
- Niko's Greek Chicken Salad** Dodoni feta, olives, onion, tomato, cucumber, hummus, pita, red wine vinegar dressing 12.95
- Bistro Shrimp Scampi** grape tomatoes, basil, linguine, garlic-olive oil sauce 18.95
- Chicken Parmesan** mozzarella, parmesan, nest of linguine 16.95
- **Seafood Marechiara** shrimp, mussels, clams, bay scallops, linguine, light plum tomato broth 22.95
- Penne Vodka** sautéed chicken, San Marzano tomatoes, shaved parmesan 15.95
- Shrimp Pappardelle** broccoli, roasted garlic, fresh tomato, chardonnay sauce 18.95
- Mediterranean Stuffed Chicken Breast** breaded, spinach, sun dried tomato, feta, scallion potato purée, fennel sauce 19.95
- Paella Valenciana** mussels, shrimp, clams, bay scallops, chorizo sausage, green & red peppers, saffron rice 20.95
- Shrimp Orecchiette** pine nuts, tomatoes, broccoli rabe, Chardonnay sauce 18.95

## RAW BAR

- Blue Point Oysters** (6) Long Island Sound, Connecticut 14.95
- Little Necks** Half Dozen 8.95 | Dozen 13.95
- Colossal Shrimp Cocktail** 12.95
- Seafood Plateau** Blue Point oysters (3), little necks (6), jumbo shrimp cocktail (3) 23.95

All dinner entrées include house salad

• Indicates one of our Specialty Dishes

Vegan\Vegetarian Options Menu Available.

We accommodate food allergies, gluten free & other dietary restrictions.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

## AQUA

- Ahi Tuna Salad** sesame seared tuna, julienne carrots, edamame, crispy rice noodles, sesame balsamic 14.95
- Potato Wrapped Boston Cod** grilled asparagus, dill & caper sauce 19.95
- Brook Trout Almondine** spinach & mushroom risotto, carrot bundle, saffron-lemon vinaigrette 20.95
- **Whole Mediterranean Bronzini** asparagus, capers, scallion potato purée, saffron-lemon vinaigrette 23.95
- Boston Cod Imperial** lump crab crusted haricot vert, scallion potato purée, lobster champagne sauce 22.95
- **Seared Sesame Ahi Tuna** wild rice, sautéed spinach, sweet Thai chili sauce 24.95
- Horseradish Crusted Scottish Salmon** asparagus, scallion potato purée, citrus beurre blanc sauce 22.95
- Day Boat Scallops** spinach & mushroom risotto, tomato & basil vinaigrette 24.95
- 8 oz. Lobster Tail** grilled asparagus, scallion potato purée, drawn butter 30.95
- Grilled Swordfish Teriyaki** stir fried vegetables, jasmine rice, shoestring carrots, ginger soy glaze 25.95
- **Catch of the Day** seasonal vegetables, scallion potato purée, saffron-lemon vinaigrette MP

## TERRA

- 10 oz. Angus Burger** smoked gouda, grilled Vidalia onion, forest mushrooms, brioche bun, crispy fries 14.95
- Steak Frites** sliced flat iron steak, parmesan truffle fries, mushroom & mustard reduction 20.95
- Steak & Gingered Vegetable Stir Fry** sliced flat iron steak, stir fried vegetables, jasmine rice, ginger-soy glaze 20.95
- **Braised Lamb Shank** orzo, julienne carrots, red wine reduction 23.95
- 16 oz. NY Angus Strip Steak** grilled asparagus, truffle fries, onion rings, brandy peppercorn reduction 28.95
- 10 oz. Filet Mignon** grilled asparagus, onion frites, scallion potato purée, brandy peppercorn reduction 31.95