

A Look At The Menu - Atlantis

Atlantis Captain's Menu

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(Please choose 7 items)

New Zealand Lamb Chops with Apricot Mint Glaze

Sweet Potato Pancakes with Crème Apple Chutney

Chopped Market Salad with Gorgonzola Pistachios, cranberries In seedless cucumber cup

Mahi Mahi Tacos with Sour Cream

Horseradish & Pistachio Chicken Sate` With Orange marmalade

Black and White Sesame Beef Skewers with Ponzu Glaze

Crab & Corn Cakes with Mango Peach Salsa

Spinach, Grilled Chicken & Feta Empanadas with Crème Fraiche

Mini Confetti Potatoes with Bacon, Chives & sour cream

Mini Bistro Sliders with White Cheddar

Mini Lobster Roll with Avocado Mousse

Tomato & Basil Shooter with Mini grilled cheese

Garlic Herb Cream Cheese Stuffed Cremini Mushrooms

Buffalo Chicken Panini's with Gorgonzola & Cheddar

Japanese Steak Skewers with Sake Ginger & Garlic

Caprese Skewers with Confetti Tomatoes, Basil & Bocconcini

Shrimp Verde Flatbreads with Queso Fresco

Crudo Tuna with Mango & Thai Chili on Cucumber Cups

Salad Selections

(please choose 1 item)

Mixed Greens Salad Tossed with Cucumber, Cherry Tomatoes, Multi Grain Croutons in a Balsamic Vinaigrette

Mixed Greens Salad with Watermelon, Feta, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil

Classic Caesar Salad Organic Romaine, Shaved Parmesan & Multi-grain Croutons

Freshly Baked Bread Basket with Sweet Butter

Hospitality Station

(station is presented upon boarding)

Tuscan Table of International and Domestic Cheeses, Smoked Meats, Marinated Veggies, Raw Vegetables, Berries & Assorted Breads & Flatbreads

Entrée Selection – Chicken

(please choose 1 item)

Panko Crusted Chicken Cutlet –w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze

Pan Seared Chicken Breast with Rosemary, Lemon, & Chardonnay

Roasted Chicken Breast with Cremini Mushroom & Sherry Cream

Seared Chicken with Artichokes Capers & Lemon

Entrée Selection – Meat

(please choose 1 item)

Roasted Filet Mignon with Cremini Mushroom Cream

Soy Ginger Flank Steak w/ Asian Slaw

BBQ Braised Beef Brisket

Garlic & Herb Muddled Prime Rib

Baked Herb Crusted Pork Tenderloin

Entrée Selection – Seafood

(please choose 1 item)

Baked Poached Filet of Sole with Lemon Herbs & Pinot Grigio

Cashew Crusted Mahi Mahi with Mango Salsa

Seafood Paella

Marinated Baked Salmon with Mango & Pineapple Salsa

Entrée Selection – Pasta

(please choose 1 item)

Penne with 5 Cheese Marinara

Rigatoni Vodka- A Creamy Pink Sauce

4 Cheese Ravioli- with Porcini Cream Alfredo

Farfalle Creamy Bolognese- Red Wine Braised ground basil sauce

Accompaniment – Starch

(please choose 1 item)

Dill & Yukon Gold Potatoes with Sweet Paprika Butter

Parmesan & Garlic Mashed Potatoes

Saffron Rice with Carrots & Peas

Wild Rice with Roasted Vegetables

Accompaniment – Vegetable

(please choose 1 item)

Tarragon & Honey Glazed Carrots

French String Beans & Corn medley

Roasted Vegetable Medley

Garlic & Butter Broccoli Florets

Dessert Table

Full Viennese Table with

Pastries

Assorted Cookies

Assorted Cakes

Fresh Fruit

Ice Cream

