

# 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)*

**Blackened Shrimp Kabobs** with Horseradish Crème  
**Grilled Chicken Spring Rolls** with Sesame Thai Aioli  
**Sweet Potato Pancakes** with Crème Apple Chutney  
**Gorgonzola Fondue & Wild Mushroom Tart**  
**Mahi Mahi Tacos** with Sour Cream  
**Horseradish & Pistachio Chicken Sate`** With Orange marmalade  
**Black and White Sesame Beef Skewers** with Ponzu Glaze  
**Brie, Poached Pears & Toasted Pistachios** in Phyllo Tarts  
**Sesame Seared Ahi-Tuna** over Fried Wonton with Thai Glaze  
**Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche  
**Sesame Lamb Chops**  
**Norwegian Smoked Salmon** on Shaved Bagel Chips with Onion Caper Relish  
**Long Island Duck Confit Tart** with Blood Orange Marmalade  
**Roasted Beets** Pistachios & Goat Cheese on Belgian Endive  
**Tandoori Lamb Kebobs** with Cilantro Yogurt Sauce  
**Mini Lobster Cakes** or **Mini Lobster Roll** with Avocado Mousse  
**Bacon Wrapped Filet Tips** with White Truffle Hollandaise  
**Mini Crab & Corn Cakes** w/Mango Peach

### 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)**

International and Domestic Cheeses  
With Chilled Red Grapes, Fresh Berries  
and Gourmet Flatbreads, Crackers &  
**Miniature Fruit Kabobs** w/ Blueberry Yogurt Sauce **or Crudité Display**

### Entrée Selection – Chicken

*(please choose 1 item)*

**Chicken Cutlet** –w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze  
**Tender breast of Chicken** Rolled with Prociutto, Spinach & Mozzarella with Roasted Garlic Cream  
**Pan Seared Chicken Breast** with Wild Mushroom & Porcini Cream  
**Lemon Chicken** Sauteed with Artichokes Capers & Lemon  
**Asian Grilled Chicken** with Pineapple Slaw

### Entrée Selection – Meat

*(please choose 1 item)*

**Rosemary & Garlic Roasted Filet Mignon** with Wild Mushroom Ragu  
**Soy Ginger Flank Steak** w/ Asian Slaw  
**BBQ Braised Beef Brisket**  
**Grilled London Broil** with Chimichuri Sauce  
**Oven Roasted Turkey Breast** with Shaved Apple & Dried Cranberry Slaw

### Entrée Selection – Seafood

*(please choose 1 item)*

**Pecan Crusted Salmon** with Roasted Pepper Beurre Blanc  
**Saffron Shrimp Stuffed Filet of Sole** with Lemon Butter Sauce  
**Cashew Crusted Mahi Mahi** with Mango Salsa  
**Seafood Paella**  
**Maple Soy Glazed Grilled Salmon** with Pickled Pineapple Salsa

### Entrée Selection – Pasta

*(please choose 1 item)*

**Stuffed Shells**- Filled with Ricotta Cheese, served in our Tomato Basil Sauce or Blush Cream  
**Penne Vodka**- A Creamy Pink Vodka sauce over Imported Penne pasta  
**Cheese Ravioli**- with Pesto Blush Cream  
**Rigatoni Bolognese**- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese  
**Penne Creamy Pesto**-A delightful combination of our homemade Alfredo Sauce and classic Pesto

### Accompaniment – Starch

*(please choose 1 item)*

Rosemary Infused Red Bliss Scalloped Potatoes  
Parmesan & Garlic Mashed Potatoes  
Roasted & Herbed Potato Wedges  
Saffron Rice with Carrots & Peas  
Dill & Garlic Yukon Gold Potatoes with Sweet Paprika Butter  
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  
Herb Roasted Zucchini Wheels

### Dessert Table

Fresh Season Fruit Display  
Miniature Italian and French Pastries  
Assorted Cookies  
Cheese Cake  
Tiramisu  
Brownies & Blondies



# A Look At The Menu - Atlantis



## Atlantis Elite Cocktail Menu

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and silver trays of White Wine & Sparkling Water. Below you will find options to customize the menu for your event.

### Butlered Hors d'Oeuvres

*(please choose 7 items)*

**Chopped Market Salad** with gorgonzola, Pistachios & Sun-dried Cranberries in a Seedless Cucumber Cup

**BBQ & Cheddar Sliders**

**Vegetable Spring Rolls** with Ginger Sauce

**Horseradish & Pistachio Chicken Sate`** with Blood Orange Marmalade

**BBQ Shrimp** and Mango Salsa in a Tortilla Cup

**Bacon Wrapped Filet Tips** with White Truffle Hollandaise

**Norwegian Smoked Salmon** on Pita Chips with Onion Caper Relish

**Baked Clams** with Crispy Bacon and Vermont Cheddar Cheese

**Maryland Lump Crab Cakes** with Roasted Tomato Chile

**Confit of Long Island Duck Tartlets** with Apple Cider Glaze

**Luau Pork Skewers** with Mango Chutney & Micro Greens

**Grilled Chorizo & Queso Fresco Quesadillas** with Avocado Crema

**Mini Shredded Beef Flautas** with Crema & Chopped Lettuce

**Sesame Orange Chicken Skewers**

**Fried Ravioli** with Marinara Sauce

**Mini Thai BBQ Meatballs**

**Honey Glazed New Zealand Lamb Chops** with Apricot Mint Glaze

**Seared Ahi-Tuna** over a Fried Wonton with Thai Glaze

**Braised Granmas Meatballs** with spicy Confit Tomatoes

**Mahi Mahi Tacos** with Sour Cream

**Blackened Shrimp Kabobs** with Horseradish Crème

**Brie, Poached Pears & Toasted Almonds** in Phyllo Tarts

**Bruschetta** on toast points

**Grilled Chicken**, Spinach & Feta Empanadas

**Sweet Potato Pancakes** with Sour Cream & Cinnamon Apple Chutney

**BBQ Chicken Empanadas** with Peach Infused Balsamic Glaze

**Chipotle Pork Skewers**

**Mini Turkey Ruebens**

**Lobster & Corn Cakes** w/ Mango Salsa

**Avocado Toast with Garlic Shrimp**

**Prociutto & Apple Pizzetta** with Fontina Burratta

**Thai Chili Chicken Meatballs**

**Blackened Chicken Fish Tacos** with Lime Cilantro Crema

**Marinated Mini Steak** on Potato Pancakes with Truffle Aioli

**Chile Braised Chicken Seared Queso Fresco**, Avocado Crema, & Chareed Tomato Relish on Tortilla Chips

**Petite Roasted Potatoes** with Aged White Cheddar, Smoked Bacon, and Chive Crème Fraiche

**Wild Mushroom & Asiago Herb Cheese Tartlet**

**Soy Tuna Skewers** with Toasted Sesame Seeds, Sriracha Aioli

### Hospitality Station

*(station is presented upon boarding)*  
*Please choose 2*

**Domestic & International Cheeses** w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads

**Crudité Display** of Carrots, Celery, Peppers, Asparagus, Broccoli & Cherry Tomatoes served with Vidalia Dressing

**Miniature Fruit Kabobs** served with Pineapple display and Raspberry Yogurt Sauce

### Stations

*(Please choose 1)*

**Pasta Station** –Farfalle Pasta with Bolognese Cream Sauce, & Penne Ala Vodka, Gourmet Dinner rolls & butter

**Asian Station**- Veggie Spring rolls with Soy Ginger Glaze, Black & White Crusted Chicken Skewers over White Rice & Shrimp Shumai with Thai Glaze

**Taste of Spain Station**- Seafood Paella with Chorizo, Shrimp, Chicken, Clams & Mussels, Stewed Beans, & Fried Sweet Plantains

**Gyro Station**-Grilled Pitas, Lemon Chicken, Garlic Shrimp, Chopped Lettuce, Chopped Tomatoes, Chopped Cucumbers, Tzatziki Sauce, Grape Leaves & Feta Cheese

### Optional Dessert Table

Miniature Italian & French Pastries

Assorted Cookies

Fresh Seasonal Fruit Display

Apple Crisp w/ Vanilla Ice Cream

Coffee & Assorted Teas





## Atlantis Elite Sweet 16 Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu is offered as a buffet. Below you will find options to customize the menu for your event.

### Butlered Hors d' Oeuvres

*(Please choose 5 items)*

Parmesan & Basil Crusted Chicken Skewers w/ Balsamic Glaze  
Asian Beef Skewers w/ Thai Ginger Glaze  
Fried Shrimp Dumplings w/ Ginger Thai Glaze  
BBQ Chicken Sliders w/ Bacon & Cheddar  
BLT Sliders  
Mahi Mahi Tacos w/ Avocado Cream  
Pesto & Provolone Grilled Cheese  
Mini Hot Dogs in Puff Pastry w/ Spicy Mustard  
Steak Quesadilla w/ Sour Cream  
Coconut Shrimp w/ Pineapple Glaze

### Salad Selection

*(please choose 1 item)*

#### Classic Caesar Salad

Topped with Multi Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

#### Mixed Field Greens Salad

Tossed with Fiji Apples, Shredded Carrots, Dried Cherries, Pistachios & Pomegranate Balsamic Vinaigrette

Freshly Baked Bread Basket assorted with Dinner Rolls, Focaccia Breads, Breadsticks and Flat breads

### Hospitality Station

***(station is presented upon boarding)***

**Pizza Station**-(Buffalo Chicken Pizza / Plain Cheese w/ Fresh Basil / Vegetarian Pizza)

Warm Artichoke & Spinach Dip w/ Tortilla Chips

### Entrée Selection – Pasta

*(please choose 1 item)*

#### Baked Ziti

#### Lasagna

**Penne Vodka**- A Creamy Pink Vodka Sauce over Imported penne pasta

**Farfalle Bolognese**- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

### Main Entrée Selection

*(please choose 2 items)*

Marinated Grilled Flank Steak

Barbeque Braised Beef Brisket (6hrs)

Chicken Cutlets w/ Marinara sauce & Fresh Mozzarella

Asian Grilled Salmon w Pineapple salsa

### Entrée Selection – Starch

*(please choose 1 item)*

Parmesan Garlic Mashed Potatoes  
Wild Rice Pilaf

### Buffet Entrée – Vegetable

*(please choose 1 item)*

Roasted Vegetable Medley  
French Green Beans w Garlic & Olive Oil

### Dessert Table

Miniature Italian and French Pastries  
Assorted Cookies  
Cheese Cake w/ Fresh Berries  
Sundae Bar w/ Assorted Toppings  
Chocolate Mousse Cake w/ Melba Sauce





## Atlantis Value Sweet 16 Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu is offered as a buffet. Below you will find options to customize the menu for your event.

### Butlered Hors d'Oeuvres

*(Please choose 5)*

Asian Beef Skewers w Soy Ginger  
Miniature Quiche  
Vegetable Spring Rolls w Thai Glaze  
Cocktail Franks in Puff Pastry w Mustard  
BBQ & Cheddar Sliders  
Mini Beef Tacos  
Mini Ham, Roasted Pepper & Mozzarella  
-Ciabatta Pizza  
Swedish Meatballs  
Traditional Pizza Triangles  
BLT Sliders

### Salad Station

*(please choose 1 item)*

#### Classic Caesar Salad

Topped with Garlic Croutons, Shaved  
Parmesan Cheese & Caesar Dressing

#### Garden Salad

Mixed greens, Cucumbers, Plum  
Tomatoes, Croutons with Balsamic  
Vinaigrette

Freshly Baked Bread Basket assorted  
with Dinner Rolls, Focaccia Breads,  
Breadsticks and Flat breads

### Entrée Selection – Pasta Station

*(Please choose 1 Pasta)*

**Penne Vodka**-A Creamy Pink Vodka  
Sauce over Imported Penne Pasta

**Baked –Ziti**- with Ricotta Cheese,  
Homemade Tomato Basil Sauce, &  
Topped with Mozzarella Cheese.  
Available with Chopped Meat

**Tortellini Alfredo**-Cheese or Meat  
filled Pasta served with our  
Homemade Alfredo Sauce

**Cheese Ravioli**- with Tomato Basil  
Sauce, Vodka Sauce, or Alfredo Sauce

### Entrée Selection

*(Please choose 2 selection)*

#### Pepper Coated Roast Beef

Served w/ Country Gravy

#### Italian Meatballs

With Marinara & Mozzarella

#### Sausage & Peppers

**Chicken Cutlet**- sautéed with  
marinated Yellow & Red Tomatoes,  
fresh Mozzarella w/ Basil & Balsamic  
Glaze

**Chicken Francaise** -sautéed in White  
Wine & lemon sauce

**Chicken Parmigiana** w/ Marinara &  
Mozzarella

**Chicken Tenders** w/ BBQ Sauce &  
Honey Mustard

### Sides Selection

*(please choose 2 items)*

Mashes potatoes  
Roasted Vegetable Medley  
French Fries  
String Beans w Garlic and Olive Oil

### Dessert Table

Miniature Italian and French Pastries  
Assorted Cookies





## Atlantis Mitzvah 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.

### Hors d'Oeuvres for all guests

*(Please choose 5)*

Asian Beef Skewers with Thai Ginger Glaze  
Mini Thai BBQ Meatballs  
Panko & Basil Crusted Chicken Skewers with Pesto Aioli  
Cocktail Franks in Puff Pastry w/ Mustard  
BLT Sliders  
Mini Fried Ravioli  
Mini Margarita Pizza- Roasted tomato, Fresh Mozzarella, & Shaved Basil  
Crispy Crab Cakes with Lemon Chive Aioli  
Mini Grilled Cheese  
Bacon & Cheese Sliders  
Turkey & Swiss Panini's with Pesto Cream  
Tomato & Mozzarella Skewers w/ Fresh Basil & Balsamic Glaze  
Braised Chicken & Corn Empanadas with Avocado Mousse

### Adult Salad Station

*(please choose 1 item)*

#### Classic Caesar Salad

Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

#### Mixed Green Salad

Mixed greens, Dried Cranberries, Walnuts, Feta with Raspberry Vinaigrette

#### Pear Salad

Chopped Romaine with Pears, Sunflower Seeds, Pistachios, Gorgonzola & Port Wine Vinaigrette

Freshly Baked Bread Basket assorted with Dinner Rolls, and Flat breads

### Adult Entrée Selection – Pasta

*(Please choose 1 Pasta item)*

**Penne Vodka**-A Creamy Pink Vodka Sauce over Imported Penne Pasta

**Baked –Ziti**- with Ricotta Cheese, Homemade Tomato Basil Sauce, & Topped with Mozzarella Cheese.

**4 Cheese Ravioli**- with Pesto Blush Cream

### Adult Entrée Selection – Carving

*Station is positioned with Staff Members to ensure proper presentation and service of food  
(Please choose 1 selection)*

#### Dry Rub Roast Beef

With Porcini & Rosemary Demi

#### Marinated London Broil

Accompanied by Cranberry Apple Relish

**Beef Negimaki** with Scallions

### Adult Entrée Selection – Chicken

*(please choose 1 item)*

**Almond Crusted Chicken Breast** with Pineapple & Mango Thai Glaze

**Balsamic Grilled Chicken** with Fresh Bruschetta

**Chicken Parmesan** with mozzarella and marinara sauce

### Kids All-American Station

**Chicken Tenders**- with Honey Mustard Sauce

**Waffle Fries**- with Ketchup

#### Macaroni and Cheese

**Design A Slider Bar:** Mini Beef Burgers- Cheese-Pickles-Lettuce-Tomato-Onions-Ketchup-Chipotle Mayo-Mustard

### Adult Accompaniments

*(please choose 2)*

Roasted Vegetable medley

Julienne Carrots with Tarragon infused Honey

Parmesan & Garlic Mashed Potatoes

Roasted Red Bliss Potato Chips with Olive Oil & Fresh Herbs

### Dessert Table-For all guests

Assorted Cookies

Gourmet Brownies

Ice Cream Sundae Bar with assorted Toppings





## Atlantis Neptune'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 5 hors d'oeuvres)

**Luau Pork Skewers** with Mango Chutney & Micro Greens

**Grilled Chorizo & Queso Fresco Quesadillas** with Avocado Crema

**BBQ Chicken Empanadas** with Peach Infused Balsamic Glaze

**Cremini Mushrooms** Stuffed with Braised Merlot Chicken

**Rolled Crispy Braised Chicken Tacos** with shredded lettuce Guacamole & Pico de Gallo

**Mini Flatbreads** with Poached Apples, Manchego & Arugula

**Watermelon & Feta Skewers** with Honey Balsamic Glaze

**Moroccan Lamb Skewers** with Garlic Hummus & Feta

**Mini Turkey Ruebens** with Thousand Island

**Jamaican Jerk Chicken Quesadillas**

**Creole Shrimp Skewers**

**Bacon & Cheese Sliders**

**Fried Shrimp Dumplings** with Soy Ginger Glaze

**Manchego & Apricot Grilled Cheese** with bacon

**Mini Caesar Salad Tarts** with Grilled Chicken

**Sesame Orange Chicken** Polpettines

**Brazilian Style Garlic Cilantro Steak** Skewers

### Pasta Station

(Please choose 1 Pasta item)

**Penne Vodka**-A Creamy Pink Vodka Sauce over imported Penne Pasta

**Rigatoni Pasta**- with Broccoli Rabe Garlic & Oil

**Penne with Arrabbiata** Sauce-*spicy*  
With garlic tomato and red chili peppers

### Entrée Selection – Chicken & Fish

(Please choose 1 item)

**Sauté Chicken Breast** with Sundried Tomatoes & Artichokes

**Roasted Chicken Breast** with Mustard Mascarpone Madeira Sauce

**Roasted Salmon** filet with Caper Mustard Aioli

### Entrée Selection - Meat

(Please choose 1 item)

**Lemon Garlic Grilled Flank Steak**

**Chipotle Rubbed Pork Loin**

**Oven Roasted Turkey Breast** with Cranberry Apple Slaw & Country Gravy

### Salad Selection

(Please choose 1 item)

**Classic Caesar Salad** with Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

**Mixed Field Greens Salad** with Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

**Baby Arugula** with White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

### Accompaniment Selection

(Please choose 2 items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Saffron Rice with Roasted Vegetables

### Dessert Table

Blondies

Assorted Cookies

Chocolate Fudge Cake







## Atlantis Poseidon'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 5 items)*

**Sesame Orange Chicken Skewers**

**Korean BBQ Beef Quesadillas** with Grilled Scallions

**Roasted Tomato Bruschetta** with Marscapone & Fresh Basil

**Chipotle Marinated Shrimp Skewers**

**Pistachio & Honey Grilled Chicken Tartlets**

**Black & White Sesame Beef Skewers**

**Guava Empanadas** with Goat Cheese Mousse

**Bacon & Cheese Sliders**

**Asian Style Crab Cakes** with Wasabi Sesame Aioli

**Mushroom & Smoked Gouda Flatbreads**

**Mango & Cucumber Salad on Pita Chips**

**Mini Shredded Beef Flautas** with Crema & Chopped lettuce

**Chopped Tuna Tartar** with Mango & Scallions on Cucumber Cups

**Moroccan Chicken Meatballs** with Yogurt Dill Sauce

**Sweet Potato Pancakes** with Sunflower Seeds, Sour Cream and Apple Puree

**Mini Braised Chicken Tacos** with Black Beans & Corn

**Sorullitos de Maiz** ( Corn Fritters) with Tomato Aioli

**Horseradish and Pistachio Chicken Sate** with Orange Marmalade

**Brazilian-Style Garlic – Cilantro Steak Skewers**

**Luau Pork Skewers** with Mango Chutney & Micro Greens

### Hospitality Station

*(station is presented upon boarding)*

International and Domestic Cheeses  
With Chilled Red Grapes Berries  
And Flatbreads, Guacamole station  
with Salsa & Crispy Tortillas

### Entrée Selection – Pasta

*(please choose 1 item)*

**Rigatoni with Mascarpone Garlic Cream**

**Penne Vodka-** A Creamy Pink Vodka Sauce over Imported penne pasta

**Farfalle Bolognese** Red Wine Braised Ground Beef, Tomato Basil Sauce & Ricotta Cheese

**Penne Pomodoro** with Olive Oil Fresh Tomato & Basil

### Main Entrée Selection

*(Please choose 2 items)*

Roasted Herb Crusted London Broil with Rosemary Infused Demi

Barbeque Braised Beef Brisket (6hrs)

Cuban Pork Loin with Sweet Plantains

Saute` Chicken Cutlets with Roasted Tomatoes & Black Olives

Seared Chicken with Cremini Mushrooms & Sherry Cream

Cashew Crusted Mahi Mahi with Pineapple Chutney

Grilled Marinated Salmon with Papaya Mango Salsa

### Salad Selection

*(Please choose 1 item)*

**Classic Caesar Salad**

Topped with Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

**Mixed Field Greens Salad**

Tossed with Pears, Gorgonzola, Cranberries, Cherry Tomatoes & Cherry Vinaigrette

**Baby Arugula w/** White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Freshly Baked Bread Basket assorted with Dinner Rolls, Foccacia Breads, Breadsticks and Flat breads

### Entrée Selection – Starch

*(Please choose 1 item)*

Truffle Mashed Potatoes

Roasted Yukon Gold Potatoes

Wild Rice Pilaf

### Buffet Entrée – Vegetable

*(Please choose 1 item)*

Roasted Vegetable Medley

Soy Ginger French Green Beans

Roasted Cauliflower & Broccoli Medley

### Dessert Table

Miniature Italian and French Pastries

Assorted Cookies

Cheese Cake with Fresh Berries

Apple Crisp with Vanilla Ice Cream

Chocolate Mousse Cake with Melba Sauce





## Atlantis Value Cocktail Menu

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and silver trays of White Wine & Sparkling Water. Below you will find options to customize the menu for your event.

### Hospitality Station

#### **Domestic & International Cheeses**

*with Chilled Grapes, Fresh Berries &  
Gourmet Flatbreads.*

#### **Crudite Display**

*Asparagus, Carrots, Cucumbers,  
Peppers, Celery, Broccoli & Cherry  
Tomatoes with Vidalia Dressing  
Miniature Fruit Kabobs Displayed  
Around a Pineapple with Raspberry  
Yogurt Sauce*

### Optional Dessert

*Cookies and Brownies*

### Butlered Hors d'Oeuvres

#### **(Please choose 7)**

BBQ & Cheddar Cheese Sliders  
Mahi Mahi Tacos with Sour Cream  
Horseradish & Pistachio Chicken Skewers with Orange Marmalade  
Luau Pork Skewers with Mango Chutney & Micro Greens  
Grilled Chorizo & Queso Fresco Quesadillas with Avocado Cream  
BBQ Chicken Empanadas with Peach Infused Balsamic Glaze  
Chopped Market Salad with Gorgonzola, Pistachios & Sun Dried ---  
Cranberries in seedless cucumber cups  
Mini Bacon & Egg Sliders on Cheddar Cheese Biscuit  
Smoked Bacon Wrapped Shrimp with Garlic Lemon Aioli  
Chicken & Waffles with Jalapeno Maple Syrup  
Gorgonzola Tartlets with Balsamic Infused Roasted Grapes  
Vegetable Spring Rolls with Soy Ginger Sauce  
BBQ Shrimp and Mango Salsa in Tortilla Cup  
Bacon Wrapped Filet Tips with White Truffle Hollandaise  
Norwegian Smoked Salmon on Shaved Bagel Chips with Onion  
Baked Clams with Crispy Bacon & Vermont Cheddar Cheese  
Maryland Lump Crab Cakes with Roasted Tomato Chile  
Confit of Long Island Duck Tartlets with Apple Cider Glaze  
Honey Glazed New Zealand Lamb Chops with Apricot Mint Glaze  
Lobster & Corn Cakes with Mango Salsa  
Seared Ahi Tuna over Fried Wonton with Thai Glaze  
Blackened Shrimp Kabobs with Horseradish Crème  
Brie Poached Pears & Toasted Almonds in Phyllo Tarts  
Cannellini bean & Rosemary Bruschetta  
Grilled Chicken, Spinach & Feta Empanadas  
Fried Ravioli with Marinara Sauce  
Mini Thai BBQ Meatballs  
Sweet Potato Pancakes with Sour Cream & Cinnamon Apple Chutney  
Mini Shredded Beef Flautas with Crema & Chopped Lettuce  
Sesame Orange Chicken Skewers

