



Atlantis Captain's Menu A

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

(items below included with package)
Please choose 7 items

- Mini Lobster Cakes** with Avocado Mousse
- Bacon Wrapped Filet Tips** w/ White Truffle Hollandaise
- Mini Grilled Chicken & Fresh Mozzarella Paninis**
- Blackened Shrimp Kabobs** w/ Horseradish Crème
- Grilled Chicken Spring Rolls** w/ Sesame Thai Aioli
- Sweet Potato Pancakes** w/ Crème Apple Chutney
- Gorgonzola Fondue & Wild Mushroom Tart**
- Mahi Mahi Tacos** w/ Sour Cream
- Norwegian Smoked Salmon** on Pita Chips with Onion Caper Relish
- Black and White Sesame Beef Skewers** w/ Ponzu Glaze
- Brie, Poached Pears & Toasted Pistachios** in Phyllo Tarts
- Mini Lobster Rolls**
- Sesame Seared Ahi-Tuna** over Fried Wonton with Thai Glaze
- Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche
- Sesame Lamb Chops**

Salad Selections

(please choose 1 item)

- Classic Caesar Salad**
Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
- 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

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
- Asian Grilled Chicken** –w/ pineapple slaw
- Lemon Chicken**- w/ Artichokes & Capers
- Pan Seared Chicken Breast** w/ Wild Mushroom & Porcini Cream
- Breast of Chicken** Rolled w/ Prociutto Spinach & Mozzarella in roasted garlic Cream sauce

Entrée Selection – Meat

(please choose 1 item)

- Rosemary & Garlic Roasted Filet Mignon** w/ Wild Mushroom Ragu
- Soy Ginger Flank Steak** w/ Asian Slaw
- BBQ Braised Beef Brisket**
- Grilled London Broil** w/ Chimichuri Sauce

Oven Roasted Turkey Breast w/
Shaved Apple & Dried Cranberry Slaw

Entrée Selection – Seafood

(please choose 1 item)

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

Entrée Selection – Pasta

(please choose 1 item)

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

Accompaniment – Starch

(please choose 1 item)

- Rosemary Infused Red Bliss Scalloped Potatoes
- Parmesan & Garlic Mashed Potatoes
- Roasted & Herbed Potato Wedges
- Saffron Rice w/ Carrots & Peas
- Dill & Garlic Yukon Gold Potatoes w/ Sweet Paprika Butter

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





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Butlered Hors d'Oeuvres

*(items below included with package)
Please choose 7 items*

Cold

Pan Seared Tuna w/ Mango Salsa
on Wasabi Rice Cakes

Filet Mignon & Arugula on Garlic toast
Horseradish Cream Sauce

Mozzarella & Sundried Tomato Skewers

Jumbo Shrimp Cocktail
Tangy Cocktail Sauce

Tomato & Basil Bruschetta
on a toasted Garlic Crostini

Hot

Maryland Crab Cakes
Grilled Pineapple Shrimp Skewers

Australian Baby Lamb Chops

Crispy Duck Spring Rolls
Plum Dipping Sauce

Baked Little Neck Clams

Blackened Shrimp Jalapeno Quesadillas

Asian Beef Saté

Cajun Chicken Saté

Vegetable Spring Rolls

Salad Station

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon
Mustard Vinaigrette

Or

Tossed with Gorgonzola toasted
Pecans in a Raspberry Vinaigrette

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

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses

Red Grapes

Flatbreads and Crackers – Assorted

Fresh Vegetables – Mixed

Served w/ a mixture of Dipping
Sauces

Entrée Selection – Chicken

(please choose 1 item)

Chicken Francaise

Chicken Marsala

Chicken Florentine

Roasted Chicken served w/
Artichoke & Sundried Tomatoes

Chicken Cordon Bleu

Entrée Selection – Beef & Pork

(please choose 1 item)

Roast Pork Tenderloin w/ spinach

Sausage w/ Broccoli Rabe

Pork Cutlet Milanese with Tomato
Bruschetta

Marinated & Grilled Skirt Steak with
Sweet Onions

Beef Bourguignon

Braised Short Ribs

Chateaubriand Carving served w/
sautéed Mushrooms & Onions

Entrée Selection – Seafood

(please choose 1 item)

Broiled Salmon in a Dill Cream Sauce

Vegetable Stuffed Filet of Sole

Entrée Selection – Pasta

(please choose 1 item)

Jumbo Stuffed Shells

Cavatelli w/ Grilled Chicken &
Tomatoes

Penne a la Vodka

Fussilli w/ Vegetable Confetti

Tortellini Alfredo

Jumbo Cheese Ravioli

Spinach Ravioli

Accompaniment – Starch

(please choose 1 item)

Potato Croquettes

Garlic Mashed Potatoes

Roasted & Herbed Potato Wedges

Rice Pilaf

Accompaniment – Vegetable

(please choose 1 item)

Broccoli Oreganata

String Beans Almondine

Mixed Vegetable Medley

Steamed Baby Carrots

Asparagus in Lemon Butter

Eggplant Rollantine

Dessert Table

Fresh Season Fruit Display

Miniature Italian and French
Pastries

Assorted Cookies

Carrot & Cheese Cake

Tiramisu





Atlantis Poseidon's Menu A

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Butlered Hors d' Oeuvres

Please choose 5 items

Cashew Chicken Skewers w/ Pineapple Coconut Glaze

Sirloin and Bleu Cheese Quesadillas w/ Crème Fraiche

Cannellini Bean Bruschetta w/ Rosemary Oil & Shaved Parmesan

Fried Crab Wonton w/ Pomegranate Port Glaze

Horseradish and Pistachio Chicken Sate With Orange Marmalade

Chopped Market Salad w/ Gorgonzola, Pistachios & Cranberries in a seedless Cucumber Cup

Shrimp Shumai w/ Soy Ginger Glaze
Asian Pork & Sweet Potato Empanadas

Salad Selection

(please choose 1 item)

Classic Caesar Salad

Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

Tossed with Watermelon, Feta, Yellow Cherry Tomatoes & Balsamic Fig Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes & Balsamic Fig Vinaigrette

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

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses With Chilled Red Grapes Berries And Flatbreads, Miniature Fruit Kabobs in Pineapple display served with Kiwi Yogurt Dip

Entrée Selection – Pasta

(please choose 1 item)

Penne Creamy Pesto- A Delightful combination of our homemade Alfredo Sauce and our Classic Pesto

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

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

Main Entrée Selection

(please choose 2 items)

Roasted Herb Crusted London Broil w/ Rosemary Infused Demiglaze

Barbeque Braised Beef Brisket (6hrs)

Saute` Chicken Cutlets w/ Roasted Tomatoes & Black Olives

Pecan Crusted Salmon Filet w/ Roasted Red Pepper Puree

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 Sugar Snap Peas

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies

Cheese Cake w/ Fresh Berries

Apple Crisp w/ Vanilla Ice Cream

Chocolate Mousse Cake w/ Melba Sauce





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Butlered Hors d' Oeuvres

Please choose 5 items

Cold

Pan Seared Tuna on Wasabi Rice Cakes
Mango Salsa

Filet Mignon & Arugula on Garlic toast
Horseradish Cream Sauce

Mozzarella & Sundried Tomato Skewers

Tomato & Basil Bruschetta Garlic toast

Hot

Cajun Chicken Saté

Asian Beef Saté

Vegetable Spring Rolls with
Plum dipping Sauce

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses

Red Grapes

Flatbreads and Crackers – Assorted

Fresh Vegetables – Mixed

Served w/ a mixture of Dipping
Sauces

Entrée Selection – Starch

(please choose 1 item)

Potato Croquettes

Garlic Mashed Potatoes

Roasted & Herbed Potato Wedges

Rice Pilaf

Baked Potato

Entrée Selection – Pasta

(please choose 1 item)

Jumbo Stuffed Shells

Penne a la Vodka

Tortellini Bolognese

Buffet Entrée – Vegetable

(please choose 1 item)

Broccoli Oreganata

String Beans Almondine

Mixed Vegetable Medley

Steamed Baby Carrots

Salad Station

(please choose 1 item)

Classic Caesar Salad

Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon

Mustard Vinaigrette

Or

Tossed with Gorgonzola toasted
Pecans in a Raspberry Vinaigrette

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

Main Entrée Selection

(please choose 2 items)

Chicken Francaise

Chicken Florentine

London Broil

Pepper Coated Roast Beef

Grilled Salmon in a Teriyaki Sauce

Dessert Table

Fresh Season Fruit Display

Miniature Italian and French
Pastries

Assorted Cookies

Carrot & Cheese Cake

Tiramisu





Atlantis Neptune's Menu A

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Butlered Hors d'Oeuvres

Horseradish & Pistachio Chicken

Skewers with Blood Orange Marmalade

Black & White Sesame Beef Sate with Soy Ginger Aioli

Crab & Corn Cakes with Mango Salsa

Mini Pizzas with Grilled Ham, Plum Tomatoes, Fresh Mozzarella & Fresh Basil

Spinach and Artichoke Tart

Salad Selection

(please choose 1 item)

Classic Caesar Salad w/Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

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

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

Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

Pasta Station

(Please choose 1 Pasta item)

Rigatoni Bolognese-Red Wine Braised ground beef, Tomato Basil Sauce & Ricotta Cheese

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

Rigatoni Pasta- with shaved Broccoli in a Lemon Pepper Cream Sauce

Entrée Selection – Chicken &

(please choose 1 item)

Sauté Chicken Breast w/Lemon Capers Buerre Blanc

Grilled Marinated Salmon w/Papaya Mango Salsa

Entrée Selection - Meat

(please choose 1 item)

Marinated Asian Flank Steak with Asian Broccoli Slaw

Roasted Top Round with Porcini Demi Glaze

Accompaniment Selection

(please choose 2 items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Sticky Rice with Roasted Vegetables

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies





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Butlered Hors d'Oeuvres

Asian Beef Satay
Miniature Quiche – Assorted
Vegetable Spring Rolls
Stuffed Mushrooms
Cocktail Franks in a Blanket

Salad Station

(please choose 1 item)

Classic Caesar Salad
Topped with Garlic Croutons, Shaved
Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad
Tossed with Walnuts, Pears and
crumbled Gorgonzola in a Dijon
Mustard Vinaigrette
Or
Tossed with Gorgonzola toasted
Pecans in Raspberry Vinaigrette

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

Entrée Selection – Pasta Station

*station is positioned with Staff
Members to ensure proper
presentation and service of food
(Please choose 1 Pasta item)*

Penne
Ziti
Tortellini

(Please choose 1 Sauce item)

Vodka
Marinara
Alfredo

Entrée Selection – Carving Station

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

Pepper Coated Roast Beef
Served w/ Garlic Mashed Potatoes
Oven Roasted Turkey
Accompanied by Apple Raisin
Stuffing and Candied Yams

*Both selections are carved under a
heating lamp and served with grilled
Vegetables sautéed with Virgin Olive
Oil and Cracked Pepper*

Entrée Selection – Chicken & Seafood

(please choose 1 item)

Roasted Chicken served w/ Artichoke
& Sundried Tomatoes
Chicken Francaise
Chicken Marsala
Broiled Salmon

Dessert Table

Miniature Italian and French Pastries
Assorted Cookies

