

# A Look At The Menu - Atlantis

## Atlantis Captain's Menu

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on decorative 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
- Bacon Wrapped Filet Tips** with White Truffle Hollandaise
- Horseradish & Pistachio Chicken** with Orange Marmalade
- Black and White Sesame Beef Skewers** with Ponzu Glaze
- Mini Lobster Roll** with Avocado Mousse
- Sesame Seared Ahi Tuna on Wonton Chip** with Mango, Avocado & Thai Glaze
- Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche
- Mini Brie & Pretzel Grilled Cheese** with Fig Jam
- Braised BBQ Pork Sliders** with Cider Cabbage
- Argentinean Lamb Skewer** with Chimichurri and Yogurt
- BBQ Chicken & Peach Empanadas** with Gorgonzola & Balsamic Glaze
- Mini Cubans** with Pernil, Grilled Ham & Mustard Aioli
- Crab Cake Sliders** with Meyer Lemon Aioli & Mango Chutney
- Figs In A Blanket** with Pistachio Goat Cheese
- Kobe Beef Slider** with Bourbon Onions & Vermont Cheddar
- Mini Chicken Marsala Meatballs** with Marsala Cream sauce
- Atlantis Cocktail Franks in Everything Spice Puff Pastry** with Picked Cabbage & Spicy Mustard
- Norwegian Smoked Salmon on Baby Potatoes** with Onion Caper Relish
- Bordeaux Poached Pears** with French Brie, Pecans on a Tartlet Shell
- Braised Short Rib Quesadilla** with Caramelized Onions & Roquefort Cheese
- Roasted Chicken Quesadilla Roll** with Avocado Horseradish Aioli
- Atlantis French Dip** with Roast Beef dipped in Porcini, Rosemary Au Jus & Gruyere Cheese on Sesame Bun

### Hospitality Station

*(Station is Presented Upon Boarding)*

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

### Entrée Selection – Chicken

*(Please Choose 1 Item)*

- Panko Crusted Chicken Breast** with Marinated Tomatoes, Fresh Mozzarella & Basil & Balsamic Glaze
- Seared Tuscan Chicken Breast** with Roasted Tomatoes, Thyme, Kalamata Olives, Lemon & Olive Oil
- Pan Seared French Chicken Breast** with Wild Mushroom Pan Sauce
- Spinach & Feta Stuffed Chicken Breast** with Lemon Bechamel

### Entrée Selection – Meat

*(Please Choose 1 Item)*

- Roasted Filet Mignon** with Cremini Mushroom Cream
- New York Shell** with Bordelaise Sauce
- Soy Ginger Flank Steak** with Asian Slaw
- Roasted Prime Rib Au jus**
- Baked Herb Crusted Pork Tenderloin**

### Entrée Selection – Seafood

*(Please Choose 1 Item)*

- Crab Stuffed Jumbo Shrimp** with Lemon Butter Sauce
- Grilled Swordfish** with Herb Citrus Butter
- Marinated Baked Salmon** with Mango & Pineapple Salsa
- Macadamia Crusted Mahi Mahi** with Papaya Salsa
- Blackened Seared Ahi Tuna** with Grilled Corn & Mango Hash

### Salad Selections

*(Please Choose 1 Item)*

- Mixed Greens Salad** Tossed with Cucumbers, Cherry Tomatoes, Multi-Grain Croutons in a Balsamic Vinaigrette
- Mixed Greens Salad with Watermelon** Feta cheese, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil
- Grape & Gorgonzola Salad** with Chopped Romaine, Grapes, Gorgonzola, Cherry Tomatoes & Candied Walnuts in a Raspberry Vinaigrette
- Freshly Baked Breadbasket with Butter Chips**

### Entrée Selection – Pasta

*(Please Choose 1 Item)*

- Five Cheese Tortellini** with Roasted Garlic Alfredo Sauce
- Lasagna Bolognese** with Creamy Ricotta
- Ravioli** with Blush Cream Sauce
- Cavatelli with Broccoli Rabe Sautéed** with Garlic & Oil

### Accompaniment – Starch

*(Please Choose 1 Item)*

- Twice Baked Potato** with Vermont Cheddar & Chives
- Parmesan & Garlic Mashed Potatoes**
- Saffron Rice with Roasted Vegetables**
- Rosemary Infused Red Bliss Scalloped Potato**

### Accompaniment – Vegetable

*(Please Choose 1 Item)*

- French String Beans & Corn Medley**
- Roasted Vegetable Medley**
- Burnt Broccoli & Cauliflower Florets**
- Roasted Brussel Sprouts** with Olive Oil, Garlic, Salt, and Pepper

### Dessert Table

- Butler Passed Freshly Baked Assorted Mini Pastries, Cookies, Mini Cupcakes, Cakes. Fresh Fruit Display**
- Ice Cream Sundae Bar with Various Candy and Fruit Toppings**

