



## Atlantis Poseidon'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 5 Items)*

**Mini Brie & Pretzel Grilled Cheese** with Fig Jam

**Mini Bourbon BBQ Sliders** with Habanero Cheese

**Mini Confetti Potatoes** with Bacon, Chives & Sour Cream

**Butternut Squash & Pecorino Tart** with Crispy Shallots

**Sesame Seared Ahi Tuna on Wonton Chip** with Mango, Avocado & Thai Glaze

**Grilled Skirt Steak Quesadillas** with Chimichurri

**Mini Parmesan Italian Meatball Sliders** with Ricotta

**Tomato Soup Shooters** with Grilled Cheese

**Coconut Shrimp** with Orange Marmalade

**Smoked Bacon Wrapped Shrimp** with Garlic Aioli

**Marinated Flank Steak and Gorgonzola Flatbread**

**Chicken & Waffles** with Jalapeño Syrup

**Basil Chicken Empanada** with Fresh Mozzarella & Pesto Aioli

**Mediterranean Pizza Triangles** with Feta, Black Olives & Fresh Herbed Infused Olive Oil

**Braised BBQ Pork Sliders** with Cider Cabbage

**Mini Cubans** with Pernil, Grilled Ham & Mustard Aioli

**Black and White Sesame Crusted Chicken Sate** with Szechuan Cream

**Cashew Crusted Chicken Skewers** with BBQ Thai Glaze

### Hospitality Station

*(station is presented upon boarding)*

Tuscan Table of Assorted Cheeses  
Smoked Meats, Marinated Vegetables,  
Raw Vegetables & Assorted Flatbreads

### Salad Selection

*(Please Choose 1 Item)*

#### Classic Caesar Salad

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

#### Mixed Field Greens Salad

with Confetti Cherry Tomatoes, Julian Salami, Marinated Cucumbers & Herb Vinaigrette

**Baby Arugula** with Mozzarella Pearls, Cherry Tomatoes, Cucumbers & Onions with Balsamic

Freshly Baked Breadbasket with Butter Chips

### Entrée Selection – Pasta

*(Please Choose 1 Item)*

**Cavatelli with Broccoli Rabe**  
Sautéed with Garlic & Oil

#### Penne a la Vodka

**Five Cheese Tortellini** with Roasted Garlic Alfredo Sauce

**Farfalle** with Spinach Pesto

### Main Entrée Selection

*(Please Choose 2 Items)*

**Asian Marinated Flank Steak** with Crispy Asian Slaw

#### BBQ Braised Beef Brisket

**Panko Crusted Chicken Cutlets** with Marinated Tomatoes, Fresh Mozzarella, Fresh Basil & Balsamic Glaze

**Seared Chicken with Artichokes & Roasted Cherry Tomatoes**

**Asian Marinated Salmon** with Pineapple & Mango Salsa

**Cashew Crusted Mahi Mahi** with Mango Salsa

**Cajun Grilled Swordfish** with Herb Compound Butter

### Entrée Selection – Starch

*(Please Choose 1 Item)*

**Roasted Red Bliss Potatoes** with Herbs

**Parmesan & Garlic Mashed Potatoes**

**Saffron Rice** with Roasted Vegetables

### Buffet Entrée – Vegetable

*(Please Choose 1 Item)*

**Roasted Vegetable Medley**

**French Green Beans** with Garlic & Olive Oil

**Garlic & Butter Broccoli Florets**

### Dessert Table

**Ice Cream Sundae Bar** with various Fruit & Candy Toppings and **Warm Apple Crisp** with Vanilla Ice-cream

Or

**Butler Passed Freshly Baked Cookies, Brownies & Assorted Pastries**

