



# PLATED MENU

## BUTLERED (Please select six)

**Assorted Mini Quiches** Florentine | Lorraine | Cheese | Wild Mushroom

**Vegetarian Spring Rolls** Spicy Duck Sauce

**Maryland Lump Crab Cakes** Dijon Aioli

**Mini Chicken Cordon Bleu**

**Vegetable Samosas**

**Chicken Satay** Peanut Dipping Sauce

**Mini Reuben Bites**

**Wild Mushrooms in Phyllo**

**Spanakopita**

**Franks in a Blanket**

**Tuna Tartare** Wasabi Aioli

**Beef Arepas** Pico De Gallo

**Shrimp Potstickers Crispy**

**Buffalo Chicken California**

**Rolls Vegetable Sushi**

**Rolls**

## DISPLAYED

**Garden Vegetables** Assorted Dips

**International and Domestic Cheeses** Assorted Flatbreads | Crackers

## FIRST COURSE (Please select one)

**The Wedge** Baby Iceberg Lettuce | Smoked Bacon | Blue Cheese

Organic Grape Tomatoes

**Mesclun Salad** Assorted Baby Greens | Organic Grape Tomatoes

Lemon Vinaigrette

**Caesar Salad** Romaine Hearts | Parmesan Croutons | Garlic Caesar Dressing

## MAIN COURSE (Please select three)

**Short Rib** Slow Braised | Smoked Gouda Mashed Potatoes

**Amish Roast Chicken** Herbs de Provence | Root Vegetable Mélange

Thyme Demi-Glace

**Pan-Seared Citrus Salmon** Farm-Raised Salmon | Ginger | Clementine

Toasted Moroccan Vegetable Couscous

**Ginger Roasted Chatham Cod** Roasted Pineapple and Mango Chutney

Citrus Infused Quinoa

**Roasted Tilapia** Roasted New Potatoes | Seasonal Vegetables

Lemon and White Wine Beurre Blanc

**Herb Roasted Loin of Pork** Roasted New Potatoes | Seasonal Vegetables | Citrus Jus

**Farm to Table Beggar's Purse** Roasted Spring Vegetables | Puff Pastry

Tomato Fondue | Swiss Chard

## DESSERT (Please select one)

**N.Y. Cheesecake** Bing Cherry Compote

**Chocolate Truffle Torte** Rich Two Layer Cake | Chocolate Mousse

Dark Chocolate Ganache

**Occasion Cake**

**Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included**

*Menu is subject to change. Please inform your server if anyone in your party has a food allergy. The consumption of raw or rare foods may be hazardous to your health.*



Premium Open Bar included for the duration of the event.  
Tableside Wine Service during dinner.

# BUFFET MENU

## BUTLERED (Please select six)

**Assorted Mini Quiches** Florentine | Lorraine | Cheese | Wild Mushroom

**Vegetarian Spring Rolls** Spicy Duck Sauce

**Maryland Lump Crab Cakes** Dijon Aioli

**Mini Chicken Cordon Bleu**

**Vegetable Samosas**

**Chicken Satay** Peanut Dipping Sauce

**Mini Reuben Bites**

**Wild Mushrooms in Phyllo**

**Spanakopita**

**Franks in a Blanket**

**Tuna Tartare** Wasabi Aioli

**Beef Arepas** Pico De Gallo

**Shrimp Potstickers**

**Crispy Buffalo Chicken**

**California Rolls**

**Vegetable Sushi Rolls**

## DISPLAYED

**Garden Vegetables** Assorted Dips

**International and Domestic Cheeses** Assorted Flatbreads | Crackers

## FIRST COURSE (Please select one)

**The Wedge** Baby Iceberg Lettuce | Smoked Bacon | Blue Cheese

Organic Grape Tomatoes

**Mesclun Salad** Assorted Baby Greens | Organic Grape Tomatoes

Lemon Vinaigrette

**Caesar Salad** Romaine Hearts | Parmesan Croutons | Garlic Caesar Dressing

## ENTRÉES

**Cheese Manicotti** Fire Roasted Tomato Sauce *(Included)*

*(Select three from below)*

**Amish Roast Chicken** HerbsDeProvence | Root Vegetable Mélange | Thyme Demi-glace

**Pan Seared Citrus Salmon** Ginger | Clementine

**Ginger Roasted Chatham Cod** Roasted Pineapple and Mango Chutney

**Roasted Tilapia** Lemon and White Wine Beurre Blanc

**Herb Roasted Loin of Pork** Citrus Jus

**Short Ribs** Gremolata

## SIDES (Please select three)

**Red Skinned Smashed Potatoes**

**Roasted Bliss Potatoes**

**Seasonal Vegetables**

**Haricot Verts**

**Toasted Orzo**

**Jasmine Rice**

## DESSERT (Please select one)

**N.Y. Cheesecake** Bing Cherry Compote

**Chocolate Truffle Torte** Rich Two Layer Cake | Chocolate Mousse Dark Chocolate

Ganache

**Occasion Cake**

**Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included**

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Tableside Wine Service during dinner.



# COCKTAIL MENU

**ADDITIONAL \$20.00** per person

## BUTLERED (Please select six)

**Assorted Mini Quiches** Florentine | Lorraine | Cheese | Wild Mushroom

**Vegetarian Spring Rolls** Spicy Duck Sauce

**Lump Crab Cakes** Dijon Aioli

**Mini Chicken Cordon Bleu**

**Vegetable Samosas**

**Chicken Satay** Peanut Dipping Sauce

**Mini Reuben Bites**

**Wild Mushrooms in Phyllo**

**Spanakopita**

**Franks in a Blanket**

**Tuna Tartare** Wasabi Aioli

**Beef Arepas** Pico De Gallo

**Shrimp Potstickers**

**Crispy Buffalo Chicken**

**California Rolls**

**Vegetable Sushi Rolls**

**Maryland**

## DISPLAYED

**Garden Vegetables** Assorted Dips

**International and Domestic Cheeses** Assorted Flatbreads | Crackers

## COLD DISPLAY (Please select one)

**Meze Display** Assorted Olives | Herb Fresh Mozzarella | Roasted Artichokes  
Roasted Peppers | Tomatoes

**Smoked Salmon Display** Red Onions | Capers | Lemon | Bagel Chips  
Pumpernickel | Rye Bread

## PASTA STATION (Please select two pastas and two sauces)

SAUCE:

**Marinara Sauce** | **A la Vodka Sauce** | **Alfredo Sauce** | **Pesto Sauce**

PASTA:

**Orecchiette** | **Penne** | **Tortellini** | **Farfalle**

## CARVING STATION (Served with assorted rolls)

**Sea Salt and Pepper Roasted Filet Mignon** Horseradish Cream

**Herb-Roasted Loin of Pork** Citrus Jus

## STATION (Please select one—Southwest or Asian)

SOUTHWEST STATION:

**Marinated Southwest Chicken Fajitas**

**Corn Relish** | **Pico De Gallo** | **Sour Cream** | **Guacamole** | **Tortillas**

ASIAN STATION

**Shrimp Stir Fry**

**Cold Sesame Noodles**

**Sesame Snap Peas**

## DESSERT

**Viennese Display Table** Assorted Cakes | Pastries | Seasonal Fruit

**Fresh Brewed Coffee, Herb Tea and Premium Open Bar Included**

*Menu is subject to change. Please inform your server if anyone in your party has a food allergy. The consumption of raw or rare foods may be hazardous to your health.*

# ADDITIONAL CHARTER PACKAGES

Give your group a memorable event by selecting one of our unique Charter cruises.

## BREAKFAST CRUISE

Add this package to a lunch cruise to create an all-day event. Includes a half-hour board with a two-hour cruise.

### BREAKFAST MENU

**Assorted Muffins | Croissants | Bagels**  
**Assorted Butter | Jellies | Cream Cheese**  
**Fresh Fruit**  
**Yogurt and Granola**  
**Coffee and Tea Station**  
**Soda and Juice Bar**

Add a Hot Station that includes Eggs, Bacon and Pancakes.

## PUB-STYLE CRUISE

Get your group out on the water with this Cocktail Cruise, available Monday through Friday.

### HORS D'OEUVRES DISPLAYS

(Available for first half hour)

**Crudités | Assorted Dips | Flatbreads | Crackers**  
**International and Domestic Cheeses**

### PUB STATION MENU

**Beef Sliders**  
**Individual Pan Pizzas**  
**Chili Lime Wings**  
**Build-Your-Own Chicken Fajitas Bar**  
**Assorted Cookies and Pastries**  
**Beer and Wine Bar**



## LUNCH CRUISE

Enjoy an afternoon on the water. Includes a half-hour board and two-hour cruise with plated or buffet menu options.

### PLATED LUNCH

**APPETIZER** (Select one)

**Lobster Bisque**  
**Chef's Market Selection Salad**

**ENTRÉES** (Select two)

**Amish Roast Chicken** Herbs de Provence  
Root Vegetable Mélange | Thyme Demi-Glace  
**Spinach and Sun-dried Tomato Quiche** Chilled Fennel  
Citrus Salad  
**Pan Seared Citrus Salmon** Farm-Raised Salmon | Ginger  
Clementine | Moroccan Vegetable Couscous

**DESSERT**

**Dessert Sampler**

**BEVERAGE**

**Soda and Juice Bar**

### BUFFET LUNCH

**Amish Roast Chicken** Herbs de Provence  
Root Vegetable Mélange | Thyme Demi-Glace  
**Roasted Tilapia** Lemon Beurre Blanc  
**Cheese Manicotti** Fire-Roasted Tomato Sauce

**COMPLEMENTS**

(Served with assorted rolls)

**Red Skinned Smashed Potatoes**  
**Fresh Local Seasonal Vegetables**  
**Tossed Garden Salad** Grape Tomatoes | Blue Cheese  
Lemon Vinaigrette

**DESSERT**

**Dessert Sampler**

**BEVERAGE**

**Soda and Juice Bar**

Prices above do not yet include taxes and fees. Menu subject to change. Prices are per person and subject to change. 125 person minimum. Please inform your server if anyone in your party has a food allergy. The consumption of raw or rare foods may be hazardous to your health.

# ENHANCEMENTS

## EVENT ENHANCEMENTS

### ENTERTAINMENT

- Live Band
- DJ

### ADDITIONAL TIME

- EXTRA CRUISING TIME:    EXTRA DOCKSIDE TIME:
- 1/2 hour                      — 1/2 hour
  - One hour                      — One hour

### FLORAL ARRANGEMENTS

- Centerpiece
- Two Flower Pedestals

### AUDIO VISUAL EQUIPMENT

- Large Screen
- LCD Projector
- TV Monitor
- Lucite Podium with Microphone
- DVD
- Easel Rental
- Easel Pads

### OTHER ENHANCEMENTS

- Sheet Cake (up to 100 people)
- Ice Sculpture
- Red Carpet

### PHOTO PACKAGES

#### Pre-sold Boarding Photos

Pre-purchase 6x8 boarding photos with a souvenir *Atlantica* photo jacket at a discount price

#### Upgraded Frames Available

Add a company logo and/or text to any photo order

#### Green Screen Photography

- 150 and 300 6x8 prints with a logoed photo jacket

#### Onboard Roaming Photographer

## MENU ENHANCEMENTS

### PLATED MENU ENHANCEMENTS

#### HORS D'OEUVRES — BUTLERED

- Lobster Bisque Shooters**
- Bacon Wrapped Scallop**
- Herb-Roasted Baby Lamb Chops**

#### FIRST COURSE UPGRADE

- Shrimp Cocktail**
- Caprese Salad**
- Tuscan Antipasti**
- Coriander and Cinnamon Seared Rare Tuna**

#### MAIN COURSE

- Prime Rib au Jus** Red Skinned Mashed Potatoes and Tiny Green Beans
- Lacquered Breast of Duck** Ginger Barley | Mandarin Orange Glaze
- Surf and Turf** Filet Mignon | Lobster Tail Red-Skinned Mashed Potatoes Seasonal Vegetables | Shallot Demi-Glace

**Seared Filet Mignon** Red-Skinned Mashed Potatoes | Seasonal Vegetables Shallot Demi-Glace

**Herb and Mustard Glazed Rack of Lamb** Chevre Whipped Potatoes Swiss Chard

**Pan Roasted Chilean Sea Bass** Shrimp and Lobster Fricassee

*Kosher caterer available*

### BUFFET MENU ENHANCEMENTS

#### COCKTAIL DISPLAYS

- Smoked Salmon**
- Vegetarian Antipasti**
- Antipasti with Charcuterie Meats**
- Assorted Vegetable and Sushi Display**
- Seasonal Potato Bar**
- Grand Cocktail Hour Display**
- Seafood Display**
- Caviar and Vodka Station**

### PASTA STATION

*Select two pastas and two sauces:*

#### PASTA

- Penne
- Farfalle
- Orecchiette
- Tortellini

#### SAUCES

- A la Vodka Sauce
- Pesto Sauce
- Marinara
- Alfredo

### CARVING STATION

- Rack of Lamb**
- Roast Turkey**
- Filet Mignon**
- Pork Loin**

### DESSERT

- Viennese Display Table**
- Fondue Station**
- Cupcake Station**
- Ice Cream Bar**

# WINE AND SPIRIT LIST

The Premium Open Bar is included with each package. Your guests will enjoy a variety of premium top shelf liquor, bottled wine service and a selection of domestic and imported beers in addition to juice and soda.

## SPIRITS

(Except where noted).

### Vodka

- Crystal Palace (House)
- Absolut
- Absolut Berri Acai
- Absolut Citron
- Absolut Mandarin
- Absolut Raspberri
- Absolut Ruby Red
- Grey Goose\*
- Ketel One

### Gin

- Bellows (House)
- Bombay Sapphire
- Tanqueray

### Rum

- Palo Viejo (House)
- Malibu
- Bacardi Silver
- Captain Morgan
- Myers's Dark Rum

### Tequila

- Montezuma (House)
- Jose Cuervo Gold
- Patron Silver\*
- Sauza Hornitoz

### Bourbon

- Bellows (House)
- Jack Daniels
- Jim Beam
- Knob Creek
- Maker's Mark

### Whiskey

- Bellows (House)
- Crown Royal
- Jameson
- Seagrams 7
- Seagrams VO

### Port

- Cockburn Tawny
- Sandeman Port

### Cordials

- Amaretto
- Apple Pucker
- Baileys
- Blue Curacao
- Campari
- Chambord
- Cointreau
- Crème de Banana
- Crème de Cacao Dark
- Crème de Cacao White
- Di Saronno
- Drambuie
- Dry Vermouth
- Frangelico
- Ginger Liqueur
- Grand Marnier
- Hpnotiq
- Kahlua
- Midori
- Pama Liqueur
- Peach Schnapps

- Rumchata
- Sambuca
- Southern Comfort
- Sweet Vermouth
- Tia Maria
- Triple Sec

### Scotch

- Cluny (House)
- Chivas Regal
- Dewars
- Glenlivet\*
- Johnnie Walker Black\*
- Macallan 15 year\*

### Cognacs

- Brandy (House)
- Courvoisier\*
- Hennessy VS\*
- Remy Martin VSOP\*

## BEER OPTIONS

### Domestic

- Amstel Light
- Budweiser

- Bud Light
- Sharp's (Non-Alcoholic)

### Imported

- Corona
- Corona Light

- Heineken
- Newcastle Brown Ale

## WINE OPTIONS

### White Wines

- White Zinfandel, Beringer, California
- Riesling, Clean Slate, Mosel, Germany
- Albarino, Licia, Spain
- Pinot Grigio, Campanile, Italy
- Chardonnay, William Hill, Central California
- Sauvignon Blanc, Casa Rivas, Chile

### Champagne & Sparkling Wines

- Jean Louis, Blanc de Blanc, Cuvee, France

### Red Wines

- Pinot Noir, Mirassou, California
- Merlot, Red Rock, California
- Malbec, Renacer, Mendoza, Argentina
- Cabernet Sauvignon, Los Vascos, Chile
- Syrah, Lobetia, Spain (Organic)

### Dessert Wines

- Muscat vin Doux, Samos 2010
- Brachetto, Banfi Rosa Regale, Italy 2010
- Muscato d'Asti, "Filari Corti", Italy 2011

\*Platinum Bar offerings are \$10 per person.

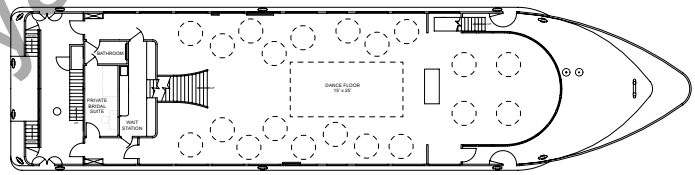


# THREE PRIVATE DECKS

## Dining Deck

Seating Capacity: 290 / Cocktail Capacity: 400  
Heads: 1

Pillar-free interior deck designed with your comfort in mind. Featuring large windows and flexible, comfortable seating, a private suite and spacious dance floor.



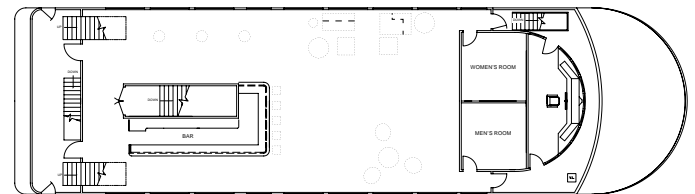
STERN

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## Lounge Deck

Bar: 1 Main  
Heads: 1 Women / 1 Men

Elegantly-appointed interior accented with warm tones, rich wood and soft lighting. Features full-service bar and lounge seating options.

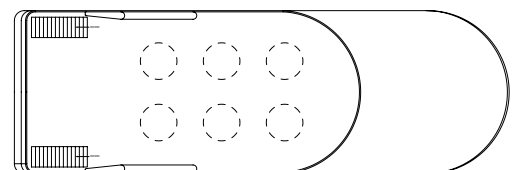


STERN

BOW

## Observation Deck

Head topside for stunning views of the breathtaking skyline.



STERN

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