## 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 w/gorgonzola, Pistachios \& Sun-dried Cranberries in a Seedless Cucumber Cup

Cheese Sliders with BBQ \& Cheddar
Vegetable Spring Rolls w/Soy Ginger Sauce

Horseradish \& Pistachio Chicken Sate` with Blood Orange Marmalade

BBQ Shrimp and Mango Salsa in a Tortilla Cup

Bacon Wrapped Filet Tips w/White
Truffle Hollandaise
Norwegian Smoked Salmon on Pita Chips with Onion Caper Relish

Baked Clams with Crispy Bacon and Vermont Cheddar Cheese

Maryland Clump Crab Cakes w/Roasted Tomato Chile
Confit of Long Island Duck Tartlets
w/Apple Cider Glaze

## Pasta Station

(station is presented upon boarding)
Please choose 2
Tortellini, Ziti, Penne, or Rigatoni

Please choose 2
Vodka sauce, Marina Alfredo, Pesto, or Bolognese

Honey Glazed Lamb Chops w/Apricot Mint Glaze

Lobster \& Corn Cakes w/ Mango Salsa
Seared Ahi-Tuna over a Fried Wonton w/ Thai Glaze

## Mahi Mahi Tacos w/Sour Cream

Blackened Shrimp Kabobs
w/Horseradish Crème
Brie, Poached Pears \& Toasted
Almonds in Phyllo Tarts
Bruschetta w/Cannellini Bean \& Rosemary

Grilled Chicken, Spinach \& Feta
Empanadas
Fried Ravioli w/Marinara Sauce
Mini Thai BBQ Meatballs
Sweet Potato Pancakes w/Sour Cream
\& Cinnamon Apple Chutney

## 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

## Optional Dessert Table

Miniature Italian \& French Pastries
Assorted Cookies
Fresh Seasonal Fruit Display
Apple Crisp w/ Vanilla Ice Cream
Coffee \& Assorted Teas

