

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

