



Atlantis Captain's Menu

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on silver 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

(items below included with package)
Please choose 7 items

- Mini Lobster Cakes** with Avocado Mousse
- Bacon Wrapped Filet Tips** w/ White Truffle Hollandaise
- Mini Grilled Chicken & Fresh Mozzarella Paninis**
- Blackened Shrimp Kabobs** w/ Horseradish Crème
- Grilled Chicken Spring Rolls** w/ Sesame Thai Aioli
- Sweet Potato Pancakes** w/ Crème Apple Chutney
- Gorgonzola Fondue & Wild Mushroom Tart**
- Mahi Mahi Tacos** w/ Sour Cream
- Horseradish & Pistachio Chicken Sate`** w/ Orange marmalade
- Black and White Sesame Beef Skewers** w/ Ponzu Glaze
- Brie, Poached Pears & Toasted Pistachios** in Phyllo Tarts
- Mini Lobster Rolls**
- Sesame Seared Ahi-Tuna** over Fried Wonton with Thai Glaze
- Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche
- Sesame Lamb Chops**

Salad Selections

(please choose 1 item)

- Classic Caesar Salad**
Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
- Mixed Greens Salad**
Tossed with Cucumber, Cherry Tomatoes, Multi Grain Croutons in a Balsamic Vinaigrette
- Mixed Greens Salad with Watermelon,**
Feta, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil

Freshly Baked Bread Basket with Sweet Butter

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses
With Chilled Red Grapes, Fresh Berries
and Gourmet Flatbreads, Crackers &
Miniature Fruit Kabobs w/ Blueberry
Yogurt Sauce or **Crudité Display**

Entrée Selection – Chicken

(please choose 1 item)

- Panko Crusted Chicken Cutlet** –w/
marinated tomatoes, fresh Mozzarella &
Basil- Balsamic Glaze
- Tender breast of Chicken Rolled w/** Feta,
Spinach & Garlic w/ Lemon Bechamel
- Lemon Chicken-** w/ Artichokes & Capers
- Pan Seared Chicken Breast** w/ Wild
Mushroom & Porcini Cream
- Breast of Chicken** Rolled w/ Prociutto

Entrée Selection – Meat

(please choose 1 item)

- Rosemary & Garlic Roasted Filet Mignon** w/ Wild Mushroom Ragu
- Soy Ginger Flank Steak** w/ Asian Slaw
- BBQ Braised Beef Brisket**
- Grilled London Broil** w/ Chimichuri Sauce
- Oven Roasted Turkey Breast** w/
Shaved Apple & Dried Cranberry Slaw

Entrée Selection – Seafood

(please choose 1 item)

- Asian Grilled Salmon** w/ pickled
Pineapple Salsa
- Crab Stuffed Filet of Sole** w/ Lemon
Butter Sauce
- Cashew Crusted Mahi Mahi** w/ Mango
Salsa
- Seafood Paella**

Entrée Selection – Pasta

(please choose 1 item)

- Stuffed Shells-** Filled with Ricotta
Cheese, served in our Tomato Basil
Sauce or Blush Cream
- Penne Vodka-** A Creamy Pink Vodka
sauce over Imported Penne pasta
- Cheese Ravioli-** with Pesto Blush Cream
- Rigatoni Bolognese-** Red Wine Braised
gound beef, Tomato basil sauce &
Ricotta cheese

Accompaniment – Starch

(please choose 1 item)

- Rosemary Infused Red Bliss Scalloped
Potatoes
- Parmesan & Garlic Mashed Potatoes
- Roasted & Herbed Potato Wedges
- Saffron Rice w/ Carrots & Peas
- Dill & Garlic Yukon Gold Potatoes w/
Sweet Paprika Butter
- Wild Rice w/ Roasted Vegetables

Accompaniment – Vegetable

(please choose 1 item)

- Tarragon & Honey Glazed Carrots
- French String Beans & Corn medley
- Roasted Vegetable Medley
- Garlic & Butter Broccoli Florets
- Herb Roasted Zucchini Wheels

Dessert Table

- Fresh Season Fruit Display
- Miniature Italian and French Pastries
- Assorted Cookies
- Banana Bread Pudding w/ Whiskey
Cre`me Anglaise
- Cheese Cake
- Tiramisu
- Brownies & Blondies

