



Atlantis Neptune'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

Horseradish & Pistachio Chicken

Skewers with Blood Orange Marmalade

Black & White Sesame Beef Sate with Soy Ginger Aioli

Crab & Corn Cakes with Mango Salsa

Mahi Mahi Empanadas with Avocado Cream

Roasted Veggie Pizza's

Salad Selection

(please choose 1 item)

Classic Caesar Salad with Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad with Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette

Baby Arugula with White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

Pasta Station

(Please choose 1 Pasta item)

Penne Vodka-A Creamy Pink Vodka Sauce over imported Penne Pasta

Rigatoni Pasta- with Pesto Cream

Penne with Arrabbiata Sauce-*spicy* With garlic tomato and red chili peppers

Entrée Selection – Chicken & Fish

(please choose 1 item)

Sauté Chicken Breast w/Lemon Caper Buerre Blanc

Grilled Marinated Salmon w/Papaya Mango Salsa

Entrée Selection - Meat

(please choose 1 item)

Marinated Asian Flank Steak with Asian Broccoli Slaw

Herb Crusted Top Round with Rosemary Au Jus

Accompaniment Selection

(please choose 2 items)

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Rice with Roasted Vegetables

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies

