



## *Atlantis Value 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.

### Hospitality Station

#### **Panini Station**

*Turkey, Swiss, Tomato & Basil Cream*

*Chicken, Tomato, Fresh Mozzarella & Balsamic*

*BBQ Pork, Cheddar & Bacon*

#### **Crudite Display**

*Asparagus, Carrots, Cucumbers,*

*Peppers, Celery, Broccoli &*

*Gorgonzola Mousse*

### Optional Dessert

*Cookies and Brownies*

### Butlered Hors d'Oeuvres

(Please choose 7)

Asian Beef Skewers with Thai Ginger Glaze

Fried Shrimp Dumplings with Thai Ginger Glaze

BLT Sliders

Mahi Mahi Empanadas with Avocado Cream

Pesto & Provolone Grilled Cheese

Mini Hot Dogs in Puff Pastry with Spicy Mustard

Coconut Shrimp with Pineapple Glaze

Marinated Lamb Skewers with Tzatziki Sauce

Moroccan Chicken Quesadillas

Fried Cilantro & Chicken Dumplings

Margarita Pizza with Roasted Tomatoes, Fresh

Mozzarella & Fresh Basil

Horseradish & Pistachio Chicken Skewers with

Orange Marmalade

Pan Seared Panko Crusted Crab Cakes with Lemon

Chive Aioli

California Roll with Soy Ginger Glaze

Mango, Cucumber & Feta Salad on Pita Chip

