



## Atlantis Midweek Corporate 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

*(Please choose 5)*

#### **Horseradish & Pistachio Chicken**

Skewers with Blood Orange Marmalade

**Black & White Sesame Beef Sate** with Soy Ginger Aioli

**Crab & Corn Cakes** with Mango Salsa

**Mini Pizzas** with Grilled Ham, Plum Tomatoes, Fresh Mozzarella & Fresh Basil

**Spinach and Artichoke Tart**

**Sweet Potato Pancakes** with Sunflower Seeds, Sour Cream & Cinnamon Apple Chutney

**Chicken, Spinach & Feta Empanadas**

### Salad Selection

*(please choose 1 item)*

**Classic Caesar Salad** w/Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

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

**Baby Arugula** w/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)*

**Rigatoni Bolognese**-Red Wine Braised ground beef, Tomato Basil Sauce & Ricotta Cheese

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

**Rigatoni Pasta**- with shaved Broccoli in a Lemon Pepper Cream Sauce

### Entrée Selection

*(please choose 1 item chicken or fish)*

**Sauté Chicken Breast** w/Lemon Caper Buerre Blanc

**Macadamia Crusted Chicken Breast** With Spicy Papaya Salsa

**Grilled Marinated Salmon** w/Papaya Mango Salsa

**Pistachio Crusted Tilapia** with Saffron Cream

### Entrée Selection - Meat

*(please choose 1 item)*

**Marinated Asian Flank Steak** with Asian Broccoli Slaw

**Roasted Top Round** with Porcini Demi Glaze

**Oven Roasted Turkey** with Country Gravy & Apple Cranberry Chutney

### Accompaniment Selection

*(please choose 2 items)*

Roasted Vegetable Medley

French Green Beans with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Sticky Rice with Roasted Vegetables

### Dessert Table

Miniature Italian and French Pastries

Assorted Cookies



## Additional Options

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are "per person".

### Menu Stations

Select an option below to enhance an existing menu.

#### Cold Seafood Bar (Market Price)

Little Neck Clams, Oysters, Shrimp  
Cocktail, 5oz Lobster Tails, King & Snow  
Crab Legs, Seafood Salad & Poached  
Salmon with lemon & cocktail sauce

#### Cold Seafood Bar \$14.00

With-out Lobster Tails & Crab Legs

#### Hot Seafood Bar \$12.00

Boursin Baked Clams, Crab Meat stuffed  
Shrimp, Crab Cakes, Coconut Shrimp,  
Clams & Mussels in Lemon garlic broth,  
& Seafood Fra Diavolo

#### Sushi Station \$8.00

Tuna, Salmon, California Rolls, vegetable rolls,  
with wasabi, pickled ginger, and soy sauce.

#### Carving Station \$12.00

Prime Rib Au Jus, Pepper Coated Roast  
Beef & Oven Roasted Turkey carved  
under a heating lamp Sides: Garlic  
Mashed Potatoes, Apple Raisin  
Stuffing, Candied Yams & Grilled  
Vegetables sautéed with virgin olive oil

#### Pasta Station \$8.00

Tortellini, Ziti and Penne, choice of Vodka,  
Marinara, Alfredo, Pesto or Bolognese (meat)

#### Working Pasta Station with Chef \$12.00

Penne, Linguine, Tortellini, Marinara, Pesto  
Olive Oil, Garlic, Veggies, Shrimp, Chicken,  
Chopped Clams, Cream, Parmesan, Capers,  
Olives, & Crushed Red Pepper

#### Southwest Station \$8.00

Flour Tortillas, Hard Taco Shells  
Grilled Chicken, Seasoned Beef, Saute`  
Shrimp, Shredded Lettuce, Diced  
Tomatoes, Sliced Olives, Cheddar Cheese,  
Sour Cream, Pico de Gallo, Hot Sauce,  
Guacamole & Sautéed Peppers & Onions  
Sofrito Rice and Black beans

#### Antipasto Bar \$5.00

Imported Prociutto Di Parma, Sweet Dried  
Sausage, Pepperoni & Genoa Salami  
Sun Dried Tomatoes, Provolone Cheese,  
Artichoke Hearts, Roasted Red Peppers,  
Sicilian Olives, Marinated Mushroom Salad,  
Italian Bread, Breadsticks & Flatbreads

#### Hospitality Station \$5.00

International & Domestic Cheeses served with  
Chilled Red Grapes, Fresh Berries and  
Gourmet Flatbreads and Crackers with your  
choice of Miniature Fruit Kabobs with  
Blueberry Yogurt Sauce or a Crudite`  
Display Served with Vidalia Dressing

#### Mediterranean Bar \$5.00

Roasted Garlic Hummus, Baba Ganoush,  
Mediterranean Bean Salad, served with  
Pita points, Tomatoes, Greek  
Olives & Pepperoncini Peppers

#### Crepe Station \$8.00

Prepared, cooked & served while guests wait.  
*Savory fillings:* Seafood, Vegetarian,  
Chicken & Asparagus, Pulled Pork, Zucchini  
& Melted Swiss OR  
*Sweet fillings:* Various fruit combinations &  
powdered sugar & whipped cream topping

#### Asian Station \$12.00

Seared Tuna over Fried Wonton with Broccoli  
Slaw, Sesame Beef Skewers over Sticky  
Rice, Vegetable Stir Fry Noodle Salad, Soy  
Ginger Chicken Skewers over Veggie Fried  
Rice.

#### Working Risotto Station with Chef \$12.00

Arborio Rice, Veggies, Shrimp, Chicken, Wild  
Mushrooms, Pesto, Lobster Meat, Duck,  
Truffle Oil, Saffron & Parmesan

#### Taste of Spain Station \$8.00

Seafood Paella, Sweet Plantains, Stewed  
Garbanzos & Roasted Corn on Cob w/ Butter

### Dessert Stations

#### Viennese Table \$8.00

A spectacular grand finale to a perfect evening  
Assorted miniature pastries, cookies, sliced  
Fruit display, Chocolate covered strawberries,  
Assorted Cakes & Pies

#### Chocolate Fountain \$10.00

Our dessert Chef will oversee the flow of milk  
chocolate as guests will dip items such as:  
Strawberries, Sliced Bananas, Pretzels,  
Graham Crackers, Marshmallows, Rice  
Crispy Treats & Pineapple Chunks

#### Sundae Bar \$4.00

Vanilla & Chocolate Ice Cream with various fruit  
& candy toppings.

#### Cake Pops \$4.00

Specialty Pops come in a variety of flavors and  
Colors, either swirls or sprinkles. Flavors  
include Devils food, Yellow cake, Red velvet

#### Wedding Cakes \$5.00

3 tier wedding cakes- Choice options and  
choice of filling. Photos available

#### Mini Cupcake Bar \$4.00

Assorted Mini Cupcakes

### Kosher Option

Individual Kosher plates are available, offering  
an Entrée choice accompanied by a Starch,  
Vegetable and Sides. Inquire for menu

#### Kosher Plate \$45.00

### Specialty Bar Service

A great way to infuse a stylish cruise with a fun  
concept of drinks! In addition to your open bar,

#### Margarita Bar \$5.00

Flavored & blended Margaritas

#### Martini Bar \$6.00

Classic and Flavored Martinis are on display

#### After Dinner Cordial Bar \$7.00

Serving Top shelf Cordials, Cognac & Brandy

#### Frozen Drink Bar \$7.00

The perfect diffusion to a sunny summer cruise  
including strawberry daiquiri and pina colada

#### Our non-alcohol version is \$3.50

#### Sky Deck Bar \$3.00

A convenient & limited version of the open bar  
purchased with package

#### Mocktail Bar \$8.00

An assortment of non-alcoholic beverages  
including sodas, juices, and Shirley temples

#### Soft-Drink Bar \$14.00

Including cola, diet cola, lemon-lime soda, club  
soda, tonic, bottled water, & sparkling water

#### Drink Service \$160.00/server

Waiters to take drink orders and serve drinks to  
your guests during the cruise



## Atlantis Bar List Based on a Three hour cruise

### Silver Open Bar \* included with Package

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**Vodka**

Skyy

**Gin**

Beefeater

**Rum**

Bacardi

**Tequila**

Jose Cuervo

**Whiskey**

Jack Daniels

**Scotch**

Dewars White Label

**Domestic Beer:** Budweiser    Bud Light    Coors Light

### Gold Open Bar add \$5.00pp

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**Vodka**

Absolut

Stoli

Varied Flavors

**Gin**

Beefeater

Tanqueray

**Rum**

Bacardi

Captain Morgan

**Tequila**

Jose Cuervo Especial

**Whiskey**

Jack Daniels

Seagrams 7

**Scotch**

Dewars White Label

Johnny Walker Red Label

**Bourbon**

Jim Beam

**Cognac**

Hennessy VS

**Domestic Beer:** Budweiser    Bud Light    Coors Light

### Platinum Open Bar add \$10.00pp

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**Vodka**

Grey Goose

Ketel One

Varied Flavors

**Gin**

Tanqueray 10

Bombay Sapphire

**Rum**

Bacardi

Captain Morgan

**Tequila**

Patron Silver

**Whiskey**

Jack Daniels

Seagrams VO

**Scotch**

Johnny Walker Black Label

Chivas Regal

**Bourbon**

Jim Beam

Makers Mark

**Cognac**

Hennessy VS

**Flavored Liqueurs**

Amaretto

Anisette

Apple Pucker

Banana

Cherry

Malibu

Coffee

Galliano

Irish Cream

Sambuca

Midori

Crème de Cacao

Blue Curacao

Peach

Triple Sec

Mint

Frangelico

Southern Comfort

**Domestic Beer:**    Budweiser    Bud Light    Coors Light**Imported Beer:**    Corona    Heineken

### Cordials Bar can be added to open bar@ \$6.00pp

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Remy Martin, Courvoisier, B&B, Drambuie, Grand Marnier, Frangelico, Kahlua, Amaretto di Sarrono, Sambuca, Campari, Sweet & Dry Vermouth, Bailey's Irish Cream, Chambord, Cointreau

### Beer Wine Soft-drink bar can be substituted for Silver Bar

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**Domestic:**    Budweiser    Bud Light    Coors Light**Import:**    Corona    Heineken

Wine \*included with all bars

**Red:**    Merlot    Cabernet    White Zinfandel**White:**    Chardonnay    Pinot Grigio

Juices &amp; Soda \*included with all bars

Cranberry    Grapefruit    Orange    Pineapple    Tomato

Coke    Diet Coke    Gingerale    Sprite    Quinine    Seltzer