

A Look At The Menu - Atlantis

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

(Please choose 7 items)

- Blackened Shrimp Kabobs** with Horseradish Crème
- Grilled Chicken Spring Rolls** with Sesame Thai Aioli
- Sweet Potato Pancakes** with Crème Apple Chutney
- Gorgonzola Fondue & Wild Mushroom Tart**
- Mahi Mahi Tacos** with Sour Cream
- Horseradish & Pistachio Chicken Sate`** With Orange marmalade
- Black and White Sesame Beef Skewers** with Ponzu Glaze
- Brie, Poached Pears & Toasted Pistachios** in Phyllo Tarts
- Sesame Seared Ahi-Tuna** over Fried Wonton with Thai Glaze
- Spinach, Grilled Chicken & Feta Empanadas** with Crème Fraiche
- Sesame Lamb Chops**
- Norwegian Smoked Salmon** on Shaved Bagel Chips with Onion Caper Relish
- Long Island Duck Confit Tart** with Blood Orange Marmalade
- Roasted Beets** Pistachios & Goat Cheese on Belgian Endive
- Tandoori Lamb Kebobs** with Cilantro Yogurt Sauce
- Mini Lobster Cakes or Mini Lobster Roll** with Avocado Mousse
- Bacon Wrapped Filet Tips** with White Truffle Hollandaise
- Mini Crab & Corn Cakes** w/Mango Peach

Salad Selections

(please choose 1 item)

- 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
 - Classic Caesar Salad** Organic Romaine, Shaved Parmesan & Multi-grain Croutons
- 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)

- Chicken Cutlet** –w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze
- Tender breast of Chicken** Rolled with Prociutto, Spinach & Mozzarella with Roasted Garlic Cream
- Pan Seared Chicken Breast** with Wild Mushroom & Porcini Cream
- Lemon Chicken** Sauteed with Artichokes Capers & Lemon
- Asian Grilled Chicken** with Pineapple Slaw

Entrée Selection – Meat

(please choose 1 item)

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

Entrée Selection – Seafood

(please choose 1 item)

- Pecan Crusted Salmon** with Roasted Pepper Beurre Blanc
- Saffron Shrimp Stuffed Filet of Sole** with Lemon Butter Sauce
- Cashew Crusted Mahi Mahi** with Mango Salsa
- Seafood Paella**
- Maple Soy Glazed Grilled Salmon** with Pickled Pineapple Salsa

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 ground beef, Tomato basil sauce & Ricotta cheese
- Penne Creamy Pesto**-A delightful combination of our homemade Alfredo Sauce and classic Pesto

Accompaniment – Starch

(please choose 1 item)

- Rosemary Infused Red Bliss Scalloped Potatoes
- Parmesan & Garlic Mashed Potatoes
- Roasted & Herbed Potato Wedges
- Saffron Rice with Carrots & Peas
- Dill & Garlic Yukon Gold Potatoes with Sweet Paprika Butter
- Wild Rice with 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
- Cheese Cake
- Tiramisu
- Brownies & Blondies





Atlantis Poseidon'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 items)

- Avocado Toast with Garlic Shrimp**
- Marinated Mini Steak on Potato Pancake** with Truffle Aioli
- Prosciutto & Apple Pizzetta** with Fontina & Burrata
- Sesame Orange Chicken Skewers**
- Korean BBQ Beef Quesadillas** with Grilled Scallions
- Roasted Tomato Bruschetta** with Marscapone & Fresh Basil
- Chipotle Marinated Shrimp Skewers**
- Pistachio & Honey Grilled Chicken Tartlets**
- Black & White Sesame Beef Skewers**
- Guava Empanadas** with Goat Cheese Mousse
- Bacon & Cheese Sliders**
- Asian Style Crab Cakes** with Wasabi Sesame Aioli
- Mushroom & Smoked Gouda Flatbreads**
- Mango & Cucumber Salad on Pita Chips**
- Mini Shredded Beef Flautas** with Crema & Chopped lettuce
- Chopped Tuna Tartar** with Mango & Scallions on Cucumber Cups
- Thai Chili Chicken Meatballs**
- Sweet Potato Pancakes** with Sunflower Seeds, Sour Cream and Apple Puree
- Blackened Fish Tacos** with Lime Cilantro Crema
- Sorullitos de Maiz** (Corn Fritters) with Tomato Aioli
- Horseradish and Pistachio Chicken Sate** with Orange Marmalade

Hospitality Station

(station is presented upon boarding)

- International and Domestic Cheeses With Chilled Red Grapes, Berries And Flatbreads, Crudite Display with Carrots, Peppers, Asparagus, Celery, Broccoli, & Cucumber with Blue Cheese Mousse

Entrée Selection – Pasta

(please choose 1 item)

- Farfalle** with Broccoli Rabe and Sundried Tomatoes
- Penne Vodka**- A Creamy Pink Vodka Sauce over Imported penne pasta
- Rigatoni Bolognese** Red Wine Braised Ground Beef, Tomato Basil Sauce & Ricotta Cheese
- Cheese Ravioli** with Porcini Alfredo Cream

Main Entrée Selection

(Please choose 2 items)

- Garlic Herb Marinated Hanger Steak
- Roasted Herb Crusted London Broil with Rosemary Infused Demi
- Barbeque Braised Beef Brisket (6hrs)
- Cuban Pork Loin with Sweet Plantains
- Saute` Chicken Cutlets with Roasted Tomatoes & Black Olives
- Searred Chicken Breast with Asiago Cheese, Cremini Mushrooms & Fresh Thyme
- Orange Ginger Glazed Mahi Mahi
- Lemon Grilled Filet of Salmon

Salad Selection

(Please choose 1 item)

- Classic Caesar Salad**
Topped with Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
- Mixed Field Greens Salad**
Tossed with Pears, Gorgonzola, Cranberries, Cherry Tomatoes & Cherry Vinaigrette
- Baby Spinach with Strawberries**,
Roasted Cashews, Feta, & Balsamic Fig Vinaigrette

Freshly Baked Bread Basket assorted with Dinner Rolls, Focaccia Breads, Breadsticks and Flat breads

Entrée Selection – Starch

(Please choose 1 item)

- Truffle Mashed Potatoes
- Roasted Yukon Gold Potatoes
- Wild Rice Pilaf

Buffet Entrée – Vegetable

(Please choose 1 item)

- Roasted Vegetable Medley
- Honey Glazed Carrots
- Soy Ginger French Green Beans
- Roasted Cauliflower & Broccoli Medley

Dessert Table

- Miniature Italian and French Pastries
- Assorted Cookies
- Cheese Cake with Fresh Berries
- Apple Crisp with Vanilla Ice Cream
- Chocolate Mousse Cake with Melba Sauce





Atlantis Neptune's Menu

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Butlered Hors d'Oeuvres

(Please choose 5 hors d'oeuvres)

Petite Roasted Potatoes with Aged White Cheddar, Smoked Bacon and chive Crème Fraiche

Luau Pork Skewers with Mango Chutney & Micro Greens

Grilled Chorizo & Queso Fresco

Quesadillas with Avocado Crema

BBQ Chicken Empanadas with Peach Infused Balsamic Glaze

Cremini Mushrooms Stuffed with Braised Merlot Chicken

Rolled Crispy Braised Chicken Tacos with shredded lettuce Guacamole & Pico de Gallo

Mini Flatbreads with Poached Apples, Manchego & Arugula

Watermelon & Feta Skewers with Honey Balsamic Glaze

Braised Granma's Meatballs w/ spicy Confit Tomatoes

Mini Turkey Ruebens with Thousand Island

Wild Mushroom & Asiago Herb Cheese Tartlet

Creole Shrimp Skewers

Bacon & Cheese Sliders

Fried Shrimp Dumplings with Soy Ginger Glaze

Manchego & Apricot Grilled Cheese with bacon

Soy Tuna Skewers w/ Toasted Sesame seeds, Sriracha Aioli

Sesame Orange Chicken Polpettines

Brazilian Style Garlic Cilantro Steak Skewers

Chile Braised Chicken, Seared Queso Fresco, Avocado Crema & Charred Tomato Relish on Tortilla Chips

Pasta Station

(Please choose 1 Pasta item)

Rigatoni A La Vodka-A Creamy Pink Vodka Sauce

Tortellini with Pesto Cream

Rigatoni Pasta- with Broccoli Rabe Garlic & Oil

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

Entrée Selection – Chicken & Fish

(Please choose 1 item)

Sauté Chicken Breast with Madeira Herb Au Jus

Sauté Chicken Breast with Sundried Tomatoes & Artichokes

Roasted Chicken Breast with Mustard Mascarpone Madeira Sauce

Cajun Grilled Salmon filet with Horseradish Dijon Aioli

Entrée Selection - Meat

(Please choose 1 item)

Marinated Asian Flank Steak

Herb Roasted Pork Loin with Cherry Compote

Oven Roasted Turkey Breast with Cranberry Apple Slaw & Country Gravy

Salad Selection

(Please choose 1 item)

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

Spring Greens and Strawberries with Shaved Fennel, Almonds, Chevre Cheese & Meyer Lemon Vinaigrette

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

Baby Arugula with Grapes, Maytag Blue Cheese, Pepitas & Red Wine Vinaigrette

Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

Accompaniment Selection

(Please choose 2 items)

Roasted Vegetable Sauté

French Green Beans & Carrots with Garlic & Olive Oil

Parmesan Mashed Potatoes

Roasted Red Bliss Potatoes

Saffron Rice with Roasted Vegetables

Dessert Table

Mini 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". Select an option below to enhance your menu.

Menu Stations

Cold Seafood Display

Clams on the half shell, Oysters, Jumbo Shrimp King Crab Legs, Lemons, Limes, cocktail sauce & Mignonette Sauce

*** Lobster and Lobster Tails available @ Market Price**

Hot Seafood Bar

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

Clambake Station

Lobster Tails 6oz w/ drawn Butter, Steamed Mussels & clams in a Garlic Lemon Broth, New England Clam Chowder, steamed Corn on the cob, Steamed Potatoes & Cole Slaw

Carving Station

Roasted Filet Mignon, Maple Spiral Ham & Roasted Turkey Breast with Cranberry Relish, Porcini Cream Sauce & Horseradish Cream Sauce, Assorted Rolls

All American Slider Station

Cheese Burger Sliders/ Buffalo Pulled Chicken Sliders/BBQ Pork Sliders/BLT Sliders Waffle fries, Ketchup, Mayo, pickles, lettuce, Tomatoes

Antipasto Bar

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

Mediterranean Bar

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

Pasta Station

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

Asian Station

Steamed Chicken & Vegetable dumplings/ Assorted Sushi & Sashimi/Asian Sesame Beef or chicken skewers/Fried Rice/ Wasabi, soy sauce, Thai glaze, Teriyaki & Chop sticks

Sushi Station

Assorted Sushi and Sashimi with wasabi, pickled ginger, and soy sauce.

Gourmet BBQ Station

BBQ Brisket, Grilled Chicken Kabobs, Corn on the cob, Yukon gold potato salad, Cole slaw & Baked Beans

Street Taco Station

Season Chopped Meat/Grilled Habanero Shrimp/Chipotle Braised Chicken/Curry Vegetables, Pico de Gallo, shredded cheese blend, chopped greens, Sour Cream, Guacamole, onions, Jalapenos, salsa verde, Soft tortillas & Hard-Shell tacos

Caribbean Station

Arroz con Gandules (Yellow Rice w/ Pigeon Peas)/Sweet Plantains/Pernil Hacado(6hour roasted pork) Abicuelas Roasas(Stewed Beans) Empandas de pollo

Mediterranean Station

(Make Your Own Gyros) Grilled Pitas/Marinated Shrimp/Lemon Chicken Kabobs/Red onion/Feta Cheese/chopped greens/plum tomatoes/Stuffed Grape leaves/Dill Cucumber Sauce

Dessert Stations

Chocolate Fountain

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

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

Working Smores Station

Marshmallows/Chocolate Bar/Graham Crackers

Cookies & Milk Station

Chocolate Chip Cookie/Oatmeal cookies/ Macadamia Nut Cookie/Chocolate Cookies w/ Vanilla Milk/Chocolate Milk & Strawberry Milk

Shooters Dessert Station

Shot Glasses of Chocolate Cake/Red Velvet/Cheesecake/Strawberry Shortcake

Kosher Option

Individual Glatt Kosher plates are available, offering an entrée choice accompanied by two side dishes (chef's choice) and Dessert. Inquire for menu.

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

Flavored & blended Margaritas

Martini Bar

Classic and Flavored Martinis are on display

After Dinner Cordial Bar

Serving Top Shelf Cordials, Cognac & Brandy

Frozen Drink Bar

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

Our non-alcohol version is

Sky Deck Bar (Limited)

Beer, Wine and 1 Specialty Cocktail

Full Sky Deck Bar available- Pricing based on bar package.

Mocktail Bar

An assortment of non-alcoholic beverages including sodas, juices, and Shirley temples, virgin mojito, fruit & Candy infused mocktails.

Soft-Drink Bar

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

Drink Service

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



Atlantis Bar List

Silver Open Bar

<u>Vodka</u> Absolut	<u>Gin</u> Beefeater	<u>Rum</u> Bacardi Malibu	<u>Flavored Liqueurs</u> Anisette Coffee Vermouth Melon Triple Sec Peach Amaretto Blue Curacao Banana Mint Apple Pucker Crème de Cacao
<u>Tequila</u> Jose Cuervo	<u>Whiskey</u> Jack Daniels	<u>Scotch</u> Dewars White Label	
Domestic Beer: Budweiser Bud Light		Coors Light	

Gold Open Bar

<u>Vodka</u> Absolut Titos Stoli (flavored)	<u>Gin</u> Beefeater Tanqueray	<u>Rum</u> Bacardi Captain Morgan Malibu	<u>Tequila</u> Jose Cuervo Especial
<u>Whiskey</u> Jack Daniels Seagrams 7	<u>Scotch</u> Dewars White Label Johnny Walker Red Label	<u>Bourbon</u> Jim Beam	<u>Cognac</u> Hennessy VS
<u>Flavored Liqueurs</u> Mint Melon Coffee	Amaretto Anisette Blue Curacao Triple Sec Vermouth	Apple Pucker Peach Banana Crème de Cacao Mint	
Domestic Beer: Budweiser Bud Light	Coors Light	Imported Beer: Corona Heineken	

Platinum Open Bar

<u>Vodka</u> Grey Goose Ketel One Titos	<u>Gin</u> Tanqueray 10 Bombay Sapphire	<u>Rum</u> Bacardi Captain Morgan Malibu	<u>Tequila</u> Patron Silver
<u>Whiskey</u> Jack Daniels Seagrams VO	<u>Scotch</u> Johnny Walker Black Label Chivas Regal	<u>Bourbon</u> Jim Beam Makers Mark	<u>Cognac</u> Hennessy VS
<u>Flavored Liqueurs</u> Amaretto Anisette Apple Pucker Banana Cherry Southern Comfort Coffee Galliano Irish Cream Sambuca Midori Crème de Cacao Blue Curacao Peach Triple Sec Mint Frangelico Vermouth			
Domestic Beer: Budweiser Bud Light	Coors Light	Imported Beer: Corona Heineken	

Beer Wine Soft-drink bar

Domestic: Budweiser Bud Light Coors Light ***Imported beer available at additional cost**

Wine *included with all bars

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

Juices & Soda *included with all bars

Cranberry Grapefruit Orange Pineapple Tomato
Coke Diet Coke Gingerale Sprite Quinine Seltzer

Available Dockage for Atlantis Charters

Brooklyn

Sheepshead Bay – Across from 2103 Emmons Avenue Brooklyn NY 11235 (Pier 9)

Atlantic Basin- located in Red hook on the Buttermilk Channel Pier 10, 11, 12

Manhattan

Chelsea Piers – West 23rd Street & Hudson River New York NY 10011 (Pier 59-60)

North River Landing Pier 81- W 41st Street & 12th Avenue New York NY 10036

Pier 36- 299 South Street NYC, East River north of Manhattan bridge

World Financial Center/ Hudson River Battery Park City-North End Avenue,

Staten Island

Homeport Marina- Front Street & Wave Street Staten Island, NY 10304

New Jersey

****Hyatt Regency on the Hudson** – 2 Exchange Place Jersey City NJ 07302

*****Liberty Landing Marina** – 80 Audrey Zapp Drive Jersey City NJ 07305

Atlantic Highlands Marina- 2 Simon Lake Drive Atlantic Highlands NJ 07716

Connecticut

***The Delamar Hotel Pier**– 500 Steamboat Road Greenwich CT 06930

***Ponus Yacht Club**- 69 Dyke Lane Stamford CT 06902

Yonkers

***Yonkers Marina** – 71 Water Grant Street Yonkers NY 10701

*Dockage at these piers are subject to delivery and repositioning fees.

**This pier is only available at the discretion of the Hyatt Regency Hotel.

We cannot guarantee the availability for dockage -- Additional locations may be available

***These piers have an arrival allowance of a ½ hour prior to boarding

Please note – All dockage is subject to availability and change.