## 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)
New Zealand Lamb Chops with Apricot Mint Glaze
Horseradish \& Pistachio Chicken Sate` With
Orange Marmalade
Black and White Sesame Beef Skewers
with Ponzu Glaze
Spinach, Grilled Chicken \& Feta Empanadas with Crème Fraiche
Mini Lobster Rolls with Avocado Mousse
Bacon Wrapped Filet Tips with White Truffle Hollandaise
Sesame Seared Ahi Tuna on Wonton with Mango, Avocado \& Thai Glaze
Mini Brie \& Pretzel Grilled Cheese with Fig Jam
Braised BBQ Pork Sliders with Cider Cabbage
Argentinian Lamb Skewer with Chimichurri
BBQ Chicken \& Peach Empanadas with
Gorgonzola and Balsamic Glaze
Mini Cubans with Pernil, Ham \& Mustard Aioli
Crab Cake Sliders with Meyer Lemon Aioli \&
Mango Chutney
Figs in a Blanket and Pistachio Goat Cheese
Kobe Beef Slider with Bourbon Onions \& Vermont Cheddar
Mini Chicken Marsala Meatballs with a Marsala Cream Sauce
Atlantis Cocktail Franks in Puff Pastry with
Pickled Cabbage \& Spicy Mustard
Smoked Salmon on Baby Potatoes with an Onion Caper Relish
Bordeaux Poached Pears with French Brie and Pecans on a Tartlet Shell
Braised Short Rib Quesadilla with Caramelized Onions \& Roquefort Cheese
Roasted Chicken Quesadilla Roll with Avocado Horseradish Aioli
Atlantis French Dip - Roast Beef dipped in Porcini, Rosemary Au Jus \& Gruyere on a Sesame Bun

## Hospitality Station

(station is presented upon boarding)
Tuscan Table of International and Domestic Cheeses, Smoked Meats, Marinated Veggies, Raw Vegetables, Berries, Assorted Breads \& Flatbreads

## Entrée Selection - Chicken

(please choose 1 item)
Panko Crusted Chicken Cutlet - with
Marinated Tomatoes, Fresh Mozzarella \& Basil Balsamic Glaze
Pan Seared French Chicken Breast with Wild Mushroom Pan Sauce
Seared Tuscan Chicken Breast with Roasted Tomatoes, Thyme, Kalamata Olives, Lemon \& Olive Oil
Spinach \& Feta Stuffed Chicken
Breast with a Lemon Bechamel

## Entrée Selection - Meat

(please choose 1 item)
Roasted Filet Mignon with a
Cremini Mushroom Cream
Soy Ginger Flank Steak with Asian Slaw
Baked Herb Crusted Pork Tenderloin
Roasted Prime Rib with Au Jus
New York Shell with Bordelaise Sauce
Entrée Selection - Seafood
(please choose 1 item)
Crab Stuffed Jumbo Shrimp with a
Lemon Butter Sauce
Grilled Swordfish with Herb Citrus Butter
Macadamia Crusted Mahi Mahi with Papaya Salsa
Blackened Seared Ahi Tuna with Grilled
Corn \& Mango Salsa
Marinated Baked Salmon with Mango
\& Pineapple Salsa

## Salad Selection

(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

## Entrée Selection - Pasta

(please choose 1 item)
Five Cheese Tortellini with Roasted Garlic Alfredo Sauce
Lasagna Bolognaise with Creamy Ricotta
Ravioli with Blush Cream Sauce
Cavatelli with Broccoli Robe Sauteed with Garlic \& Olive Oil

## Accompaniment - Starch

(please choose 1 item)
Twice Baked Potato with Vermont Cheddar \& Chives
Parmesan \& Garlic Mashed Potatoes
Saffron Rice \& Roasted Vegetables
Rosemary Infused Red Bliss Scalloped Potatoes

## Accompaniment - Vegetable

(please choose 1 item)
French String Beans \& Corn Medley Roasted Vegetable Medley Burnt Broccoli \& Cauliflower Florets Roasted Brussel Sprouts with Olive Oil, Garlic, Salt \& Pepper

## Dessert Table

Buttler Passed Freshly Baked Assorted Mini Pastries, Cookies, Mini Cupcakes
Fresh Fruit Display
Ice Cream Sundae Bar with Various Candy \& Fruit Toppings

