

# 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

