

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 Sautéed 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

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Butlered Hors d' Oeuvres

(Please choose 5 items)

Avocado Toast with Garlic Shrimp
Marinated Mini Steak on Potato Pancake with Truffle Aioli
Proscuitto & 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
Seared 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 Arrabbiata 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 at 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 S'mores 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>	<u>Gin</u>	<u>Rum</u>	<u>Flavored Liqueurs</u>	
Absolut	Beefeater	Bacardi	Anisette	Coffee
		Malibu	Vermouth	Melon
<u>Tequila</u>	<u>Whiskey</u>	<u>Scotch</u>	Triple Sec	Peach
Jose Cuervo	Jack Daniels	Dewars White Label	Amaretto	Blue Curacao
			Banana	Mint
Domestic Beer: Budweiser Bud Light		Coors Light	Apple Pucker	
			Crème de Cacao	

Gold Open Bar

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

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

Platinum Open Bar

<u>Vodka</u>		<u>Gin</u>		<u>Rum</u>		<u>Tequila</u>	
Grey Goose		Tanqueray 10		Bacardi		Patron Silver	
Ketel One		Bombay Sapphire		Captain Morgan			
Titos				Malibu			
<u>Whiskey</u>		<u>Scotch</u>		<u>Bourbon</u>		<u>Cognac</u>	
Jack Daniels		Johnny Walker Black Label		Jim Beam		Hennessy VS	
Seagrams VO		Chivas Regal		Makers Mark			
<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, and Vesey Street New York, NY 10282

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.