

A Look At The Menu - Atlantis



Atlantis Value Sweet 16 Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu is offered as a buffet. Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(Please choose 5)

Asian Beef Skewers w Soy Ginger
Miniature Quiche
Vegetable Spring Rolls w Thai Glaze
Cocktail Franks in Puff Pastry w Mustard
BBQ & Cheddar Sliders
Mini Beef Tacos
Mini Ham, Roasted Pepper & Mozzarella
-Ciabatta Pizza
Swedish Meatballs
Traditional Pizza Triangles
BLT Sliders

Entrée Selection – Pasta Station

(Please choose 1 Pasta)

Penne Vodka-A Creamy Pink Vodka Sauce over Imported Penne Pasta
Baked –Ziti- with Ricotta Cheese, Homemade Tomato Basil Sauce, & Topped with Mozzarella Cheese. Available with Chopped Meat
Tortellini Alfredo-Cheese or Meat filled Pasta served with our Homemade Alfredo Sauce
Cheese Ravioli- with Tomato Basil Sauce, Vodka Sauce, or Alfredo Sauce

Sides Selection

(please choose 2 items)

Mashes potatoes
Roasted Vegetable Medley
French Fries
String Beans w Garlic and Olive Oil

Dessert Table

Miniature Italian and French Pastries
Assorted Cookies

Salad Station

(please choose 1 item)

Classic Caesar Salad

Topped with Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Garden Salad

Mixed greens, Cucumbers, Plum Tomatoes, Croutons with Balsamic Vinaigrette

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

Entrée Selection

(Please choose 2 selection)

Pepper Coated Roast Beef

Served w/ Country Gravy

Italian Meatballs

With Marinara & Mozzarella

Sausage & Peppers

Chicken Cutlet- sautéed with marinated Yellow & Red Tomatoes, fresh Mozzarella w/ Basil & Balsamic Glaze

Chicken Francaise -sautéed in White Wine & lemon sauce

Chicken Parmigiana w/ Marinara & Mozzarella

Chicken Tenders w/ BBQ Sauce & Honey Mustard



A Look At The Menu - Atlantis



Atlantis Elite Sweet 16 Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu is offered as a buffet. Below you will find options to customize the menu for your event.

Butlered Hors d' Oeuvres

(Please choose 5 items)

Parmesan & Basil Crusted Chicken Skewers w/ Balsamic Glaze
Asian Beef Skewers w/ Thai Ginger Glaze
Fried Shrimp Dumplings w/ Ginger Thai Glaze
BBQ Chicken Sliders w/ Bacon & Cheddar
BLT Sliders
Mahi Mahi Tacos w/ Avocado Cream
Pesto & Provolone Grilled Cheese
Mini Hot Dogs in Puff Pastry w/ Spicy Mustard
Steak Quesadilla w/ Sour Cream
Coconut Shrimp w/ Pineapple Glaze

Salad Selection

(please choose 1 item)

Classic Caesar Salad

Topped with Multi Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

Tossed with Fiji Apples, Shredded Carrots, Dried Cherries, Pistachios & Pomegranate Balsamic Vinaigrette

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

Hospitality Station

(station is presented upon boarding)

Pizza Station-(Buffalo Chicken Pizza / Plain Cheese w/ Fresh Basil / Vegetarian Pizza)

Warm Artichoke & Spinach Dip w/ Tortilla Chips

Entrée Selection – Pasta

(please choose 1 item)

Baked Ziti

Lasagna

Penne Vodka- A Creamy Pink Vodka Sauce over Imported penne pasta

Farfalle Bolognese- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

Main Entrée Selection

(please choose 2 items)

Marinated Grilled Flank Steak

Barbeque Braised Beef Brisket (6hrs)

Chicken Cutlets w/ Marinara sauce & Fresh Mozzarella

Asian Grilled Salmon w Pineapple salsa

Entrée Selection – Starch

(please choose 1 item)

Parmesan Garlic Mashed Potatoes
Wild Rice Pilaf

Buffet Entrée – Vegetable

(please choose 1 item)

Roasted Vegetable Medley
French Green Beans w Garlic & Olive Oil

Dessert Table

Miniature Italian and French Pastries
Assorted Cookies
Cheese Cake w/ Fresh Berries
Sundae Bar w/ Assorted Toppings
Chocolate Mousse Cake w/ Melba Sauce



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 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.