



Atlantis Neptune'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 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 @ 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 Liguers</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 Liguers</u> Mint Melon Coffee	Amaretto Anisette Blue Curacao Triple Sec Vermouth	Apple Pucker Peach Crème de Cacao Mint	Banana
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 Liguers</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