



Upon boarding your guests will be greeted with a plentiful display of breakfast treats and brunch beverages. Below you will find options to customize the menu for your event.

# Welcome Display

**Brunch Hospitality Station** 

Fresh Breads
Assorted Muffins
Coffee Cake
Bagels
Croissants
Gourmet Cream Cheeses
Assorted Spreads and Jams

Fresh Fruit Salad

**Smoked Salmon** with Lemons, Red Onions, & Caper Relish

#### Salad Selections

(Please Choose 1 Item)

**Brunch Salad** Spinach, Candied Pecans, Gorgonzola Cheese & Golden Raisins in a

Champagne Vinaigrette

**Mixed Greens Salad** Tossed with Cucumbers, Cherry Tomatoes, Multi Grain Croutons in a Balsamic Vinaigrette

Classic Caesar Salad Romaine with Garlic Croutons & Shaved Parmesan in a Creamy Caesar Dressing

## **Brunch Buffet Breakfast**

**Omelette Bar** with Various Toppings

**Smoked Bacon** 

**Assorted Gourmet Sausages** 

(Please Choose one of the Following Items)

Challah French Toast with Maple Butter

Belgian Waffles with Assorted Syrups

**Pancakes** with Assorted Syrups

#### Brunch Buffet - Pasta

(Please Choose 1 Item)

Penne Vodka

**Pasta Primavera** with Grilled Vegetables in a Basil Cream Sauce

Rigatoni Blush Pesto Cream

## Brunch Entrée Selection

(Please Choose 1 Item)

Feta & Spinach Chicken Breast with Lemon Caper Cream

Marinated Baked Salmon with Mango & Pineapple Salsa

**Chicken Caprese** Panko Crusted with Fresh Basil, Marinated Tomatoes, Fresh Mozzarella & Balsamic Glaze

## Accompaniment - Starch

(Please Choose 1 Item)

Baby Rustic Potatoes with Tri-Colored Peppers and Onions Dill & Yukon Gold Potatoes with Sweet Paprika Butter Wild Rice with Grilled Vegetables

# Accompaniment – Vegetable

(Please Choose 1 Item)

**Vegetable Medley** 

French Green Beans with Garlic & Oil

## **Dessert Table**

Assorted Pastries
Assorted Cookies
Assorted Cakes
Ice Cream Sundae Bar

## **Additional Options**

Available at an Additional Cost

**Avocado Toast Bar** Create your own Avocado Toast with Assorted Breads and Toppings

**Carving Station** 

**Coffee Bar** Assorted Syrups and Toppings

**Parfait Display** Assorted Fruit and Nut Parfaits





# Atlantis Brunch Bar

# **Classic Brunch Bar**

Featuring Refreshing Brunch Classics

# **Champagne Punch**

The perfect mix or dry and sweet, the Champagne Punch is a perfect celebratory cocktail! Champagne | Infused with Fresh Fruit | Orange Liqueur | Seasonal Fruit Juices

#### Mimosa

This classic brunch cocktail is known for its fresh and crisp flavor and a great way to start a Brunch! Champagne | Fresh Orange Juice | Orange Liqueur

### **Bellini**

A fuzzy and fizzy treat, the Bellini is a peachy twist on the brunch cocktail. A slightly sweet cocktail and crowd pleaser! Champagne | Peach Purée | Peach Liqueur

## **Red Sangria**

Sophisticated Layered Flavors make Red Sangria a great brunch companion!

Red Wine | Orange Liqueur | Brandy | Infused with Fresh Fruit | Various Fruit Juices

## White Sangria

Refreshing and light, White Sangria is a favorite for pairing for an afternoon cruise! White Wine | Orange Liqueur | Fresh Lime Juice | Infused with Fresh Fruit

## Rosè Sangria

Atlantis' most popular Sangria... Mild Sweetness with hints of the tropics!

Rosè | Pineapple Liqueur | Peach Liqueur | Pineapple Juice | Citrus | Infused with Fresh Fruit

## **Premium Brunch Bar**

Includes Classic Brunch Bar in Addition to Brunch Cocktails

Screwdriver | Orange Crush | Fuzzy Navel | Bloody Mary | Melon Patch Tequila Sunrise | Bay Breeze | Sea Breeze | Moring Mojito | Apple Cider Sangria

## **Soft Drinks**

Juices & Soda Included with all bars

Cranberry Grapefruit Orange Pineapple Ginger Beer Cream Coke Diet Coke Ginger Ale Sprite Quinine Seltzer

Coffee & Tea Service

