

## *Atlantis Captain's Menu*

### ***Butler Passed Hors d'oeuvres***

*(Choose 7)*

*New Zealand Lamb Chops with Apricot Mint Glaze*  
*Bacon Wrapped Filet Tips with White Truffle Hollandaise*  
*Buffalo Chicken Panini with Gorgonzola & Cheddar*  
*Mahi Mahi Tacos with Sour Cream*  
*Horseradish & Pistachio Chicken with Orange Marmalade*  
*Black and White Sesame Beef Skewers with Ponzu Glaze*  
*Crab & Corn Cakes with Mango Peach Salsa*  
*Mini Bistro Sliders with Cheddar*  
*Garlic Herb Stuffed Cremini Mushrooms*  
*Mini Lobster Roll with Avocado Mousse*  
*Crudo Tuna with Mango & Thai Chili on Cucumber Cups*  
*Spinach, Grilled Chicken & Feta Empanadas with Crème Fraiche*  
*Fried Shrimp Dumplings with Sesame Thai Aioli*  
*Chopped Market Salad with Gorgonzola,*  
*Pistachios, Cranberries in a Cucumber Cup*  
*Honey Shredded Brussel Sprouts on Ricotta Toast*  
*Mini Warm Pretzels with Gruyere Cheese & Fig Jam*  
*Mini Beef Wellington*  
*Bacon & White Bean Soup Shooters*  
*Shrimp Verde Flatbreads with Queso*

### ***Hospitality***

*(Station is presented upon boarding)*

*Tuscan Table of International and Domestic Cheeses,*  
*Smoked Meats, Marinated Vegetables, Berries,*  
*Raw Vegetables, & Assorted Flatbreads*

## *Entrée Selections Atlantis Captain's Menu*

### **Chicken**

*(Choose 1)*

*Panko Crusted Chicken Cutlet with Marinated Tomatoes,  
Fresh Mozzarella & Basil & Balsamic Glaze  
Pan Seared Chicken Breast with Rosemary, Lemon, & Chardonnay  
Roasted Chicken Breast with Cremini Mushroom & Sherry Cream  
Spinach & Feta Stuffed Chicken Breast with Lemon Bechamel*

### **Meat**

*(Choose 1)*

*Roasted Filet Mignon with Cremini Mushroom Cream  
Soy Ginger Flank Steak with Asian Slaw  
BBQ Braised Beef Brisket  
Garlic & Herb Muddled Prime Rib  
Baked Herb Crusted Pork Tenderloin*

### **Seafood**

*(Choose 1)*

*Seared Sesame Ahi Tuna with Broccoli Corn Slaw  
Cashew Crusted Mahi Mahi with Mango Salsa  
Marinated Baked Salmon with Mango & Pineapple Salsa  
Seared Halibut with Lemon Butter Beurre Blanc*

### **Pasta**

*(Choose 1)*

*Tortellini with Pesto Cream  
Rigatoni Vodka Creamy Pink Sauce  
Ravioli with Blush Cream Sauce  
Farfalle Creamy Bolognese- Red Wine  
Braised Ground Beef Basil Sauce  
Cavatelli with Broccoli Rabe Sautéed with Garlic & Oil*

## *Atlantis Captain's Menu*

### ***Accompaniment - Starch***

*(Choose 1)*

*Dill & Yukon Gold Potatoes with Sweet Paprika Butter*  
*Parmesan & Garlic Mashed Potatoes*  
*Saffron Rice with Carrots & Peas*  
*Wild Rice with Roasted Vegetables*

### ***Accompaniment - Vegetables***

*(Choose 1)*

*Tarragon & Honey Glazed Carrots*  
*French String Beans & Corn Medley*  
*Roasted Vegetable Medley*  
*Garlic & Butter Broccoli Florets*

### ***Dessert Table***

***Full Viennese Table Including:***

*Pastries*  
*Assorted Cookies*  
*Assorted Cakes*  
*Fresh Fruit*  
*Ice Cream Sundae Bar*

## *Atlantis Poseidon's Menu*

### ***Butler Passed Hors d'oeuvres***

*(Choose 5)*

*Mini Brie & Pretzel Grilled Cheese with Fig Jam*

*Mini Bourbon BBQ Sliders with Habanero Cheese*

*Mini Confetti Potatoes with Bacon Chives & Sour Cream*

*Sweet Potato Pancakes with Glazed Pecans & Crème Fraiche*

*Crabby Mushrooms with Fontina*

*Tuna Tartar with Mango on Wonton Chips*

*Grilled Skirt Steak Quesadillas*

*Mini Parmesan Italian Meatball Sliders*

*The Atlantis French Dip Roast Beef*

*Porcini with Gruyere Cheese*

*Artichoke Spinach Flatbread*

*Bacon and White Bean Shooters*

*Lobster Deviled Eggs*

*Beef Tenderloin on Garlic Toast with Merlot Jam*

*Marinated Flank Steak and Gorgonzola Flatbread*

*Buffalo Chicken Meatballs with Shaved Lettuce & Blue Cheese Aioli*

*Coconut Curry Chicken Skewers*

*Cajun Shrimp Skewers*

### ***Hospitality Station***

*(Station is presented upon boarding)*

*Tuscan Table of International and Domestic Cheeses,*

*Smoked Meats, Marinated Vegetables, Berries,*

*Raw Vegetables, & Assorted Flatbreads*

## *Entrée Selections Atlantis Poseidon's Menu*

### ***Pasta***

*(Choose 2)*

*Cavatelli with Broccoli Rabe Sautéed with Garlic & Oil*  
*Penne Vodka Creamy Pink Vodka Sauce over Imported Penne Pasta*  
*Rigatoni Braised Beef Bolognese*  
*Farfalle with Pesto Cream*

### ***Main Entrée Selection***

*(Choose 2)*

*Asian Marinated Flank Steak with Broccoli Slaw*  
*Barbeque Braised Beef Brisket (6hrs)*  
*Chicken Cutlet Caprese*  
*Fresh Mozzarella, Tomatoes, Shaved Basil with Italian*  
*Herbs and Balsamic Glaze*  
*Seared Chicken with Artichokes & Roasted Cherry Tomatoes*  
*Asian Marinated Salmon with Pineapple & Mango Salsa*  
*Grilled Mahi Mahi with Street Corn Hash*

### ***Salad Selection***

*(Choose 1)*

***Classic Caesar Salad***  
*Topped with Multi-Grain Garlic*  
*Croutons, Shaved Parmesan Cheese & Caesar Dressing*  
***Mixed Field Greens Salad***  
*with Confetti Cherry Tomatoes, Julian Salami,*  
*Marinated Cucumbers & Herb Vinaigrette*  
***Chopped Asian Salad***  
*with Almonds, Carrots, Broccoli, Crispy Wonton with*  
*Sesame Vinaigrette*

*Freshly Baked Breadbasket*

## *Atlantis Poseidon's Menu*

### ***Entrée Selection - Starch***

*(Choose 1)*

*Truffle Mashed Potatoes  
Roasted Yukon Gold Potatoes  
Wild Rice with Roasted Veggies*

### ***Buffet Entree - Vegetable***

*(Choose 1)*

*Roasted Vegetable Medley  
French Green Beans with Garlic & Olive*

### ***Dessert Table***

*Assorted Pastries  
Cheesecake  
Brownies  
Tiramisu*



## *Atlantis Neptune's Menu*

### ***Butler Passed Hors d'oeuvres***

*(Choose 5)*

*Mini BBQ Bistro Sliders with Cheddar  
Stuffed Mushrooms with Herbs and cheese  
Japanese Steak Skewers with Sake Ginger & Garlic  
Crudo Tuna with Mango & Thai Chili on Cucumber Cups  
Shrimp Verde Flatbreads with Queso Fresco  
Thai Grilled Chicken Burgers with Avocado, Tomato, and Micro Greens  
Blue Cheese Crostini with Pickled Grapes Balsamic Glaze  
Braised Short Ribs Quesadilla with Caramelized Onions,  
Peppers, and Roquefort Cheese  
Honey Shredded Brussel Sprouts on Ricotta Toast  
Shrimp and Chorizo Quesadillas with Chimichurri Sauce  
Cocktail Franks in a Puff Pastry with Goat Cheese  
Mahi Mahi Tacos with Sour Cream Horseradish &  
Pistachio Chicken Skewers with Orange Marmalade  
Fried Ravioli with Marinara Sauce  
Artichoke Spinach Flatbread*

### ***Pasta Station***

*(Choose 1)*

*Rigatoni with Blush Pesto Cream  
Farfalle with Spinach Pesto  
Penne a la Vodka  
Tortellini Carbonara*

### ***Entrée Selection – Chicken & Fish***

*(Choose 1)*

*Sauté Chicken Breast with  
Champagne Beurre Blanc & Lemon Chard  
Parmesan Chicken Cutlets with  
Marinated Tomatoes & Arugula  
Cashew Crusted Salmon with Dijon Aioli  
Spiced Yogurt Marinated Salmon*

## *Atlantis Neptune's Menu*

### ***Entrée Selection Meat***

*(Choose 1)*

*Marinated Flank Steak*

*Marinated London Broil*

*Apricot Glazed Ham*

*Roasted Turkey Breast with Cranberry Apple Chutney*

### ***Salad Selection***

*(Choose 1)*

***Classic Caesar Salad***

*Topped with Multi-Grain Garlic*

*Croutons, Shaved Parmesan Cheese & Caesar Dressing*

***Mixed Field Greens Salad***

*with Confetti Cherry Tomatoes, Julian Salami,*

*Marinated Cucumbers & Herb Vinaigrette*

***Baby Arugula***

*with Mozzarella Pearls, Cucumbers & Onions with Balsamic*

*Freshly Baked Breadbasket*

### ***Accompaniment Selection***

*(Choose 2)*

*Roasted Vegetable Medley*

*French Green Beans with Garlic &*

*Olive Oil*

*Roasted Red Bliss Potatoes*

*Saffron Rice with Roasted Vegetables*

### ***Dessert Table***

*New York Cheesecake*

*Chocolate Mousse Cake*

**OR**

*Ice Cream*



## ***Menu Enhancements*** ***(Cost per person plus tax)***

### ***Cold Seafood Display - \$Mkt Price***

*Little Neck Clams, Oysters, Shrimp Cocktail, Seafood Salad,  
Poached Salmon with Lemons, Limes, Cocktail Sauce  
(Lobster Tails and King Crab Leg available & market price)*

### ***Hot Seafood Bar - \$Mkt Price***

*Boursin Baked Clams, Crab Meat stuffed Shrimp, Crab Cakes,  
Coconut Shrimp, Clams & Mussels in Lemon Garlic Broth  
Seafood Fra Diavolo*

### ***Clambake Station - \$Mkt Price***

*Lobster Tails 6oz with drawn butter,  
Steamed Mussels & Clams in Garlic Lemon Broth  
New England Clam Chowder, Steam Corn on the Cob,  
Steamed Potatoes and Cole Slaw*

### ***Carving Station \$24.00***

*Roasted Filet Mignon, Maple Spiral Ham  
Roasted turkey Breast with Cranberry Relish  
Porcini Cream Sauce & Horseradish Cream Sauce  
Assorted Rolls*

### ***Antipasto Bar \$10.00***

*Imported Prosciutto de Parma, Sweet Dried Sausage  
Pepperoni and Genoa Salami  
Sun dried tomatoes, Provolone cheese, Artichoke Hearts  
Roasted Red Peppers, Sicilian Olives, Marinated Mushroom Salad  
Italian bread, breadsticks, and flatbreads*

### ***Mediterranean Bar \$6.00***

*Roasted Garlic Hummus, Baba Ghanoush  
Mediterranean Bean Salad, Served with Pita points  
Tomatoes, Greek Olives and Pepperoncini Peppers*

***Pasta Station \$12.00***

***(Choose 2)***

*Penne a la Vodka / Farfalle with Fresh Pesto  
Rigatoni with Bolognese / Fettuccini Alfredo  
Linguini with White Claim Sauce,  
Tri Color with Vegetables, Ravioli with Pesto Cream Sauce  
Served with Italian Bread, crushed red pepper & grated cheese*

***Coney Island Station \$26.00***

*Warm soft Pretzels, Waffle Fries, Mac & Cheese  
Mini Lobster Rolls, Hot Dogs, Coconut Shrimp,  
Sliders and Brooklyn*

***Asian Station \$28.00***

*Steamed Chicken & Vegetable Dumplings, Assorted Sushi & Sashimi  
Asian Sesame Beef or Chicken Skewers, Fried Rice,  
Wasabi, Soy Sauce, Thai Glaze, & Teriyaki Sauce*

***Sushi Station \$16.00***

*Assorted Sushi and Sashimi with Wasabi,  
Pickled Ginger and Soy Sauce*

***Gourmet BBQ Station \$18.00***

*Penne a la Vodka / Farfalle with Fresh Pesto  
Rigatoni with Bolognese / Fettuccini Alfredo/  
Ravioli with Pesto Cream Sauce  
Chicken Parmigiana / Chicken Franchise / Chicken Cutlet Caprese*

***Street Taco Station \$12.00***

*Seasoned Chopped Meat / Grilled Habanero Shrimp  
Chipotle Braised Chicken / Yellow Rice & Black Beans  
Pico de Gallo / Shredded Cheese / Chopped Green  
Sour Cream / Guacamole / Onions / Jalapenos  
Salsa Verde / Soft Tortilla / Hard-Shell Tacos*

***Caribbean Station \$16.00***

*Arroz con Gandules (Yellow Rice w/Pigeon Peas)  
Sweet Plantains, Pernil Hacado (6-hour roasted pig)  
Abicuelas Roasas (Stewed Beans),  
Empanadas de*

## ***Dessert Enhancements***

### ***Chocolate Fountain \$15.00***

*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 \$6.00***

*Vanilla and Chocolate Ice Cream with  
Various Fruit and Candy Toppings*

### ***Working S'more Station \$6.00***

*Chocolate, Graham Crackers, Marshmallows*

### ***Fresh Baked Brownie Bar \$5.00***

*Fresh Baked Brownies, Ice Cream, Various Toppings*

### ***Cookies & Milk Station \$6.00***

*Chocolate Chip, Oatmeal, Macadamia Nut  
Chocolate Cookies Served with Vanilla, Chocolate and Strawberry Milk*

### ***Shooters Dessert Station \$10.00***

*Shot Glasses of Chocolate Cake, Red Velvet,  
Cheesecake, Strawberry Shortcake*

### ***Viennese Table \$14.00***

*Assorted Miniature Pastries, Cookies, Sliced Fruit Display  
Assorted Pies & Cakes*

*Atlantis Bar List***Silver Open Bar**

<b><u>Vodka</u></b> Skyy	<b><u>Gin</u></b> Beefeater	<b><u>Rum</u></b> Bacardi Malibu	<b><u>Flavored Liqueurs</u></b> Anisette Coffee Vermouth Melon Triple Sec Peach Amaretto Blue Curacao Banana Mint Apple Pucker Crème de Cacao
<b><u>Tequila</u></b> Jose Cuervo	<b><u>Whiskey</u></b> Jack Daniels	<b><u>Scotch</u></b> Dewars White Label	
<b>Domestic Beer:</b> Budweiser Bud Light		Coors Light	

**Gold Open Bar**

<b><u>Vodka</u></b> Absolut Stoli Varied Flavors	<b><u>Gin</u></b> Beefeater Tanqueray	<b><u>Rum</u></b> Bacardi Captain Morgan Malibu	<b><u>Tequila</u></b> Jose Cuervo Especial
<b><u>Whiskey</u></b> Jack Daniels Seagrams 7	<b><u>Scotch</u></b> Dewars White Label Johnny Walker Red Label	<b><u>Bourbon</u></b> Jim Beam	<b><u>Cognac</u></b> Hennessy VS
<b><u>Flavored Liqueurs</u></b> Mint Melon Coffee	Amaretto Anisette Triple Sec	Blue Curacao Vermouth	Apple Pucker Peach Banana Crème de Cacao Mint
<b>Domestic Beer:</b> Budweiser Bud Light		Coors Light	<b>Imported Beer:</b> Corona Heineken

**Platinum Open Bar**

<b><u>Vodka</u></b> Grey Goose Ketel One Varied Flavors	<b><u>Gin</u></b> Tanqueray 10 Bombay Sapphire	<b><u>Rum</u></b> Bacardi Captain Morgan Malibu	<b><u>Tequila</u></b> Patron Silver
<b><u>Whiskey</u></b> Jack Daniels Seagrams VO	<b><u>Scotch</u></b> Johnny Walker Black Label Chivas Regal	<b><u>Bourbon</u></b> Jim Beam Makers Mark	<b><u>Cognac</u></b> Hennessy VS
<b><u>Flavored Liqueurs</u></b> Amaretto Coffee Blue Curacao	Anisette Galliano Peach	Apple Pucker Irish Cream Triple Sec	Banana Sambuca Mint Cherry Midori Frangelico Southern Comfort Crème de Cacao Vermouth
<b>Domestic Beer:</b> Budweiser Bud Light		Coors Light	<b>Imported Beer:</b> Corona Heineken

**Beer Wine Soft-drink bar**

<b>Domestic:</b> Budweiser Bud Light	Coors Light	<b>Imported:</b> Corona Heineken
Wine *included with all bars		
<b>Red:</b> Merlot	Cabernet	White Zinfandel
<b>White:</b> Chardonnay	Pinot Grigio	
Juices & Soda *included with all bars		
Cranberry	Grapefruit	Orange
Coke	Diet Coke	Gingerale
	Pineapple	Tomato
	Sprite	Quinine
		Seltzer