



## **SEATED DINNER**

**The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes**

### **First Hour – Appetizers & Cocktails:**

#### **Stationary Appetizers**

##### **Seasonal Crudite Basket**

Served with Ranch and Vegetable Dips and Hummus

##### **Chef's Seasonal Choices for Charcuterie Display of**

Assorted Artisan Cheeses & Gourmet Spreads with Crackers, Cured Meats, Olives, Mustards & Dried Fruits

**Atlantic's famous Lump Crab Dip** with Toasted Pita Triangles & Freshly Sliced Baguettes

##### **Choice of Two (2) additional Appetizers**

(see Appetizer List)

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### **Seated Dinner:**

Choice of Salad

### **Entrée Choices**

**Filet Atlantic** – 6 oz. Filet Mignon topped with Jumbo Lump Crab Meat in a White Wine & Butter Cream Sauce

**Duet Plate of Sliced Beef Tenderloin & 4 oz. Jumbo Lump Crab Cake** with Red Wine Demi Glaze

**Chicken Oscar** – 6 oz. Boneless Chicken Breast topped with Jumbo Lump Crab Meat, Asparagus Spears & Hollandaise Sauce

**6 oz. Sea Bass Filet** seared in an Asian Glaze, served over wilted spinach and topped with an Asian slaw

**6 oz. Filet Mignon** topped with a Wild Mushroom Salsa & Glazed Onions

**Maryland Jumbo Lump Crab Cakes – Two (2) per person**

**Chicken Atlantic** – Boneless Breast of Chicken topped with Jumbo Lump Crab Meat in a White Wine & Butter Cream Sauce

**Braised Airline Chicken** – Airline Butchered Chicken topped with Sautéed Button Mushrooms & White Wine Sauce

**Blackened Pork Chops** topped with a Vidalia Onion Crème Sauce

**10 oz. New York Strip** topped with Caramelized Onions & Crumbled Gorgonzola Cheese

**Braised Brisket served** with a hand done Reduction dizzled with a Horseradish Crème

**Braised Short Ribs** - hand done reduction

**Crab & Shrimp Etouffee-** Jumbo Lump Crab & Shrimp “Smothering” Wild Rice with a Creole Roux

**6 oz. Baked Salmon Filet** topped with a Teriyaki Glaze & Pineapple

**Chicken Marsala** with Fresh Portobello Mushrooms

**10oz Prime Rib** – with Au Jus and a Horseradish Crème

**Chicken Bruschetta** - topped with a tomato salad

**Eggplant Parmesan** – layers of eggplant and fresh mozzarella

**Roasted Red Pepper & Mushroom Risotto**

**Vegan Pasta** - Portobello Mushrooms, Zucchini, Squash, Red & Yellow Peppers, Broccoli, & Asparagus Tips in a Garlic, Olive Oil & White Wine Sauce, served over Rotina Pasta

**Children's Meals available**

**Choice of Potato**

**Choice of Vegetable**

**Bakery Fresh Rolls & Butter**

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**Traditional Buttercream Wedding Cake** – Yia Yia's Bakery, order to be placed by contacting Yia Yia at (410) 238-2253 OR

**Traditional Buttercream Wedding Cake** – SugarBakers Cakes, Design Group A, order must be placed with Sugar Bakers by calling 410-788-4170, any additional costs other than the arrangement we have with Sugar Bakers Client pays directly to Sugar Bakers OR

**Various Dessert selections available**

Assorted Donuts from Local Independently Owned Bakeries

Assorted Fresh Baked Cookies

Assorted Petite Desserts from Local Independently Owned Bakeries

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**Bar & Beverages**

Assorted Coke Products, Bottled Water, Juices, Bar Fruit, Bar Mixers, Cups, Ice

**Verde Toast for All (of age) Guests**

**Gourmet Coffee Station** – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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**Included in the Price Per Person**

*China, Silverware & Linen for all food and beverage tables, guest tables and guest napkins.  
A professional uniformed service staff for your event.  
Decorative enhancements and or florals for food and beverage display tables.*

***Atlantic Caterers is family owned and operated and we specialize in tailoring personal menus to your specific taste, style and budget.***

***APPETIZERS / LINEN OPTIONS:***

*Choice of Two (2) Appetizers  
Stationary or Passed  
Upgrade to Satin Linens  
Overlays for Guest Tables*

***\$300.00 Cook Truck When Applicable  
\$150.00 Refrigerated Truck Fee  
\$125.00 per Service Personnel if under 100 guests  
\$100.00 Trash Removal Fee when Applicable  
\$250.00 Set-up & Break Down Fee when Applicable  
\$150.00 per Bar Server if Atlantic Caterers does not provide Alcohol  
\$7.00 per person for every hour over 4 hours***

*The above prices are subject to 6% Maryland State Sales Tax and 18% Service Fee.  
500.00 Non Refundable Deposit Required upon Signing of Contract  
Balance Paid in Full 10 Days prior to wedding.  
2% Service Fee added to final invoice if paying by Credit Card*



## **WEDDING BUFFET**

**The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes**

### **First Hour – Appetizers & Cocktails**

#### **Stationary Appetizers**

##### **Seasonal Crudite Display**

*Elegantly Displayed with a Variety of Herbal Dips & Hummus*

##### **Chef's Seasonal Choices for Charcuterie Display of**

*Assorted Artisan Cheeses & Gourmet Spreads with Crackers, Cured Meats, Olives, Mustards & Dried Fruits*

**Atlantic's famous Lump Crab Dip with Toasted Pita Triangles & Freshly Sliced Baguettes**

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### **Dinner Buffet:**

*Choice of Salad*

#### **Choice of Three (3) Entrees:**

**Herb Roasted Turkey Breast** – Carved to Order

**Baked Honey Glazed Ham**– Carved to Order

**Filet Medallions** - 1 ½ oz pieces of Filet Mignon) in a Cabernet Sauce

**Braised Brisket** – Slow Braised Brisket with a Hand Done Reduction and Drizzled with a Horseradish Crème

**Chicken Marsala** with Fresh Portobello Mushrooms

**Chicken Bruschetta** – Baked Chicken topped with a Tomato Salad

**Parmesan Chicken** – Baked Chicken in a Parmesan Cream Sauce

**Shrimp Scampi served over Linguine**

**Etouffee** – Lump Crab and Shrimp “smothered” in a brown roux over Brown Rice

**Pan-seared Garlic & Herb Tilapia**

**Braised Short Ribs** – Hand done reduction

**4oz Filet of Salmon** with a Lemon Dill Sauce (gluten free)

**4oz Filet of Salmon** with a Teriyaki Pineapple Glaze

**Vegan** - Marinated Portobello Mushrooms, Sautéed Vegetables, Sundried Tomatoes & Asparagus Tips in a Garlic, Olive Oil & White Wine Sauce, served over Rotina

**Egg Plant Parmesan**

#### **Premium Entrée Selections:**

**Tenderloin of Beef** – Carved to Order

**Chicken Atlantic** – Boneless Breast of Chicken topped with Jumbo Lump Crabmeat in a White Wine Cream Sauce

**Prime Rib Au Jus** – Carved to Order

**3 oz Lump Crab Cakes with Tartar and Cocktail Sauces** – two (2) per person

**6oz Cold Water Broiled Lobster Tails**

**Choice of Potato**

**Choice of Vegetable**

Bakery Fresh Dinner Rolls & Butter

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**Various Dessert selections available**

Assorted Donuts from Local Independently Owned Bakeries

Assorted Fresh Baked Cookies

Assorted Petite Desserts from Local Independently Owned Bakeries

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**Bar & Beverages**

Assorted Coke Products, Bottled Water, Juices, Bar Fruit, Bar Mixers, Cups, Ice

**Verde Toast for All (of age) Guests**

**Gourmet Coffee Station** – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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**Included in the Price Per Person**

China, Silverware & Linen for all food and beverage tables, guest tables and guest napkins.

A professional uniformed service staff for your event.

Decorative enhancements and or florals for food and beverage display tables.

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**APPETIZERS/LINEN OPTIONS:**

Choice of Two (2) Appetizers

Stationary or Passed

*Upgrade to Satin Linens  
Overlays for Guest Tables*

***\$300.00 Cook Truck When Applicable***

***\$150.00 Refrigerated Truck Fee***

***\$125.00 per Service Personnel if under 100 guests***

***\$100.00 Trash Removal Fee when Applicable***

***\$250.00 Set-up & Break Down Fee when Applicable***

***\$150.00 per Bar Server if Atlantic Caterers does not provide Alcohol***

***\$7.00 per person for every hour over 4 hours***

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## **WEDDING BUFFET – Option 2**

**The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes**

### **1<sup>st</sup> – Hors d'oeuvres:**

#### **First Hour – Appetizers & Cocktails:**

##### **Stationary Appetizers**

##### **Seasonal Crudite Display**

*Elegantly Displayed with a Variety of Herbal Dips & Hummus*

##### **Chef's Seasonal Choices for Charcuterie Display of**

*Assorted Artisan Cheeses & Gourmet Spreads with Crackers, Cured Meats, Olives, Mustards & Dried Fruits*

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### **Dinner Buffet:**

*Choice of Salad*

#### **Choice of Two (2) Entrees:**

**Herb Roasted Turkey Breast – Carved to Order**

**Baked Honey Glazed Ham– Carved to Order**

**Filet Medallions - 1 ½ oz pieces of Filet Mignon) in a Cabernet Sauce**

**Braised Brisket – Slow Braised Brisket with a Hand Done Reduction and Drizzled with a Horseradish Crème**

**Chicken Marsala with Fresh Portobello Mushrooms**

**Chicken Bruschetta – Baked Chicken topped with a Tomato Salad**

**Parmesan Chicken – Baked Chicken in a Parmesan Cream Sauce**

**Braised Short Ribs – Hand Done Reduction**

**Shrimp Scampi served over Linguine**

**Etouffee – Lump Crab and Shrimp “smothered” in a brown roux over Brown Rice**

*Pan-seared Garlic & Herb Tilapia*

**4oz Filet of Salmon with a Lemon Dill Sauce (gluten free)**

**4oz Filet of Salmon with a Teriyaki Pineapple Glaze**

**Vegan - Marinated Portobello Mushrooms, Sautéed Vegetables, Sundried Tomatoes & Asparagus Tips in a Garlic, Olive Oil & White Wine Sauce, served over Rotina**

**Egg Plant Parmesan**

**Rotina Bolognese**

#### **Premium Entrée Selections:**

**Tenderloin of Beef – Carved to Order**

**Chicken Atlantic** – Boneless Breast of Chicken topped with Jumbo Lump Crabmeat in a White Wine Cream Sauce

**Prime Rib Au Jus** – Carved to Order

**3 oz Lump Crab Cakes with Tartar and Cocktail Sauces** – two (2) per person

**6oz Cold Water Broiled Lobster Tails**

**Choice of Potato**

**Choice of Vegetable**

**Bakery Fresh Dinner Rolls & Butter**

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**Various Dessert selections available**

Assorted Donuts from Local Independently Owned Bakeries

Assorted Fresh Baked Cookies

Assorted Petite Desserts from Local Independently Owned Bakeries

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### **Bar & Beverages**

Assorted Coke Products, Bottled Water, Juices, Bar Fruit, Bar Mixers, Cups, Ice

**Verde Toast for All (of age) Guests**

**Gourmet Coffee Station** – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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### **Included in the Price Per Person**

China, Silverware & Linen for all food and beverage tables, guest tables and guest napkins.

A professional uniformed service staff for your event.

Decorative enhancements and or florals for food and beverage display tables.

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### **APPETIZERS/LINEN OPTIONS:**

Choice of Two (2) Appetizers

Stationary or Passed

Upgrade to Satin Linens

Overlays for Guest Tables



***\$300.00 Cook Truck When Applicable***  
***\$150.00 Refrigerated Truck Fee***  
***\$125.00 per Service Personnel if under 100 guests***  
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### **WEDDING BUFFET Option 3**

**The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes**

#### **1<sup>st</sup> – Appetizers :**

##### **First Hour – Appetizers & Cocktails:**

##### **Stationary Appetizers**

##### **Fresh Fruit Display**

*Plump Driscoll Strawberries, Honeydew and Cantaloupe,  
Freshly Cut Hawaiian Pineapple, Clusters of Red & Green Grapes,  
Sweet Juicy Watermelon, Emerald Kiwi Slices*

##### **Seasonal Crudite Display**

*Elegantly Displayed with a Variety of Herbal Dips*

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#### **Dinner Buffet:**

##### **Choice of Two (2) Entrees:**

***Herb Roasted Turkey Breast – Carved to Order***

***Baked Honey Glazed Ham or Pork Loin – Carved to Order***

***Parmesan Baked Chicken – in Parmesan Cream Sauce***

***Baked Ziti***

***Rotina with sausage in a vodka blush sauce***

***Fried Chicken***

***Teriyaki Chicken***

***Caesar Salad or Atlantic Caterers House Salad***

##### **Choice of Potato**

*Mashed Potatoes, Oven Roasted Red Potatoes, White Rice, Rice Pilaf, Wild Rice,  
Au Gratin Potatoes, Scalloped Potatoes*

##### **Choice of Vegetable**

*Green Beans, Green Beans & Baby Carrots, Broccoli & Cauliflower,  
Zucchini - Squash & Red Pepper, Broccoli – Cauliflower & Carrots*

***Bakery Fresh Dinner Rolls & Butter***

**Options Adding Dessert :**

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**Various Dessert selections available**

Assorted Donuts from Local Independently Owned Bakeries

Assorted Fresh Baked Cookies

Assorted Petite Desserts from Local Independently Owned Bakeries

An Additional \$6.75 per person

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**Bar & Beverages**

Assorted Coke Products, Bottled Water, Juices, Bar Fruit, Bar Mixers, Cups, Ice

**Verde Toast for All (of age) Guests**

**Gourmet Coffee Station** – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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**Included in the Price Per Person**

China, Silverware & Knee Length Linen for all food and beverage tables, guest tables and guest napkins.

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**APPETIZERS/ LINEN OPTIONS:**

Choice of Two (2) Appetizers

Stationary or Passed

Upgrade to Satin Linens

Overlays for Guest Tables

**\$300.00 Cook Truck When Applicable**  
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## **Wedding Stations**

**The below menu and how it is displayed and served may need to be adjusted in case of COVID regulation changes**

### **First Hour – Appetizers & Cocktails:**

#### **Stationary Appetizers**

##### **Seasonal Crudite Basket**

Served with Ranch and Vegetable Dips and Hummus

##### **Chef's Seasonal Choices for Charcuterie Display of**

Assorted Artisan Cheeses & Gourmet Spreads with Crackers, Cured Meats, Olives, Mustards & Dried Fruits

##### **Atlantic's famous Lump Crab Dip with Toasted Pita Triangles & Freshly Sliced Baguettes**

##### **Choice of Two (2) additional Appetizers**

(see Appetizer List)

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## **Your Choice of Two (2) Stations**

### **The Butchers Corner**

Chef Carved Tenderloin of Beef & French-cut Fresh Turkey Breast

served with Brioche Slider Rolls

Horseradish Crème, Chopped Sweet Onion, Garlic Aioli

Roasted Red Potatoes

### **Little Italy**

Choose Two (2) Pastas & Two (2) Sauces

Penne, Rotina, Linguine, Fusilli Pastas

Tomato Basil, Bolognese, Alfredo, Vodka Sauces

Served with Sautéed Spinach, Mushrooms & Sweet Italian Sausage

Caesar Salad

Garlic Bread Sticks, Freshly Grated Parmesan Cheese

### **Coney Island**

All Beef Kosher Hot Dogs

Served with Chili, Cheddar Cheese Sauce, Chopped Onions, Sauerkraut

Mustards & Ketchup

and Crispy Fries

### **All American**

Choose Two (2) Sliders

Cheeseburger, Hamburger, Chicken or Crabby Chicken

Served with Mustards, Ketchup, Mayonnaise, Steak Sauce Aioli

and Tator Tots

**The Taco Truck**

*Choose Two (2) Tacos or Maybe done as Burrito Bowls*

*Fried Rockfish, Ground Beef, or Shredded Chicken*

*Hard & Soft Taco Shells, Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Salsa, Sour Cream, & Guacamole*

*Black Beans & Cilantro Lime Rice*

**The Southern**

*Pulled Pork*

*Blacken Shrimp*

*Served over Grits*

*Southern Cooked Greens*

**The Texas**

*BBQ Beef Brisket*

*Served with Briosche Slider Rolls, Cole Slaw, Sriracha Aioli*

*Sweet Corn Bread*

*South Western Salad*

**The Fighting Irish**

*Choose One (1) Potato from*

*Yukon Gold Mashed Potatoes, Mashed Sweet Potato, Baked Potato, or Baked Sweet Potato*

*Served with Fresh Crumbled Bacon, Chopped Chives, Sour Cream, Shredded Cheddar, Sautéed Onions, Sautéed Mushrooms, & Beef Gravy,*

**The South Philly**

*Chopped Grilled Steak, sautéed with onions*

*Chopped Grilled Chicken sautéed with onions*

*Served with Provolone Cheese, Shredded Lettuce, Diced Tomato, Hots, Cheese Wiz,*

*And House Cut Fries*

**Oktoberfest**

*Sour Beef*

*Dumplings*

*Bratwurst*

*Sauerkraut*

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**Various Dessert selections available**

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Assorted Fresh Baked Cookies

Assorted Petite Desserts from Local Independently Owned Bakeries

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**Bar & Beverages**

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**Verde Toast for All (of age) Guests**

**Gourmet Coffee Station** – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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**APPETIZERS/ LINEN OPTIONS:**

Choice of Two (2) Appetizers

Stationary or Passed

Upgrade to Satin Linens

Overlays for Guest Tables

**\$300.00 Cook Truck When Applicable**

**\$150.00 Refrigerated Truck Fee**

**\$125.00 per Service Personnel if under 100 guests**

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**\$250.00 Set-up & Break Down Fee when Applicable**

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## **Appetizers – Butlered or Stationed**

**Atlantic's famous Maryland Crab Dip** – served warm with fresh baguettes & toasted pita chips

**Steamed Shrimp** with spicy cocktail sauce

**Bang Bang Shrimp** – lightly breaded flash fried and served with our signature bang bang sauce

**Bruschetta** – fresh tomato bruschetta on a toasted garlic crostini

**Add tenderloin**

**Add lump crab**

**Caprese Skewer** – fresh tomato and mozzarella with a balsamic glaze

**Jerk Chicken Skewers** – with a mango pineapple salsa

**Teriyaki Steak Skewers** – with roasted red and green peppers

**Natty Boh Beer Cheese** – local Baltimore Favorite served warm with soft pretzel bites

**Spinach & Artichoke Dip** – served warm with fresh baguettes & toasted pita chips

**Braised Beef Tacos** – mini tacos with slowly braised beef, caramelized onions, & slaw

**Shredded Sriracha Chicken Tacos** – mini tacos with pepper jack cheese, shredded lettuce and a dailip of sour cream

**Ahi Tuna Tacos** – mini tacos with a wasabi slaw

**Warm Baked Brie** – ripe warmed brie, chopped pecans, brandy sauce, fresh baguettes

**Cocktail Meatballs** – your choice of Marinara, Stroganoff, Teriyaki or Plum Sauce

**Edamame Dumplings** – Asian potsticker filled with tender soybean, cabbage, sweet corn, green onion, sesame and shitake mushrooms (vegan)

**Shrimp & Grits Spoons** - blackened shrimp on top of creamy and cheesy grits

**Pirogis** – sautéed in butter and onions, cheese, onion

**Sweet Chicken Bacon Wraps** – breast pieces baked w applewood bacon and brushed with sweet barbecue sauce

**Crabby Chicken Sliders** – breast pieces lightly breaded and flash fried topped with Atlantic's crab dip served on a brioche slider roll

**Korean BBQ Pork Sliders** – slow cooked pulled pork in a spicy tangy Korean BBQ sauce with cole slaw

**Nathan's Hot Dog Sliders** – mini Nathan's hot dogs served with chopped onion and condiments

**Pepperoni Calzone** – hand rolled calzones sliced and served with marinara

**Bacon Mac Shooters** – half sliced candied bacon a top four cheese macaroni



**Stuffed Mushroom Caps** – stuffed with Chorizo sausage

**Wings** – Buffalo, Old Bay, Honey BBQ, Thai Chile

## **Premium Passed Appetizers**

**Crab Balls** – our lump crab cakes only bite size! Served with spicy cocktail sauce

**Raw Oysters** – Hand Shucked to order

**Raw Clams** – Hand Shucked to order

**Crab Fingers**

**Seared Scallops** – wrapped in bacon

**Ahi Shooters** – seared ahi tuna with fresh avocado, seaweed salad, wonton crisps in a light plum sauce. **Crab Salad Cups**

**Lollipop Lamb Chops** – caramelized demi glaze

**Oysters Rockefeller** – baked oysters, spinach and a butter cheese sauce

**Clams Casino** – baked clams, parmesan cheese and bacon

**Hand Rolled Sushi Display** – California Roll, Spicy Tuna Roll, Salmon Roll

## **Sides, Vegetables & Salads**

**Au Gratin Potatoes**

*Sliced Potatoes in a Creamy Cheese Sauce*

**Brown Rice Pilaf**

*Brown Rice combined with Orzo and Fresh Herbs*

**Cajun Potatoes**

*Baby Potatoes tossed with Sea Salt, Chives and Cajun Spices*

**Cilantro Lime Rice**

*White Rice cooked with Fresh Cilantro and Lime Juice*

**House Made Potato Chips**

*Fresh Cut, Fried and Perfectly Salted*

**Long Grain & Wild Rice**

*Seasoned and Cooked to Fluffy Perfection*

**Lyonnaise Potatoes**

*Sliced Potatoes Sautéed with Garlic, Onions, Olive Oil & Fresh Parsley*

**Mashed Potatoes**

*Yukon Gold Potatoes Whipped with Butter*

**Oven Roasted Red Potatoes**

*Quartered, roasted with with Olive Oil and Fresh Herbs*

**Rice and Beans**

*White Rice with Black Beans*

**Scalloped Potatoes**

*Layers of Potatoes and Gourmet Cheeses*

**Wild Mushroom Risotto**

*Arborio Rice cooked with Mushrooms in a Creamy White Wine Sauce*

## **Vegetables**

**Grilled Asparagus**

*Grilled with Olive Oil or Parmesan Encrusted*

**Broccoli**

*Steamed, Sautéed or Oven Roasted  
Buttered and Lightly Salted*

**Brussels Sprouts**

*Oven Roasted with a Dark Balsamic Reduction or Drizzled with  
Buffalo Sauce and Bleu Cheese Crumbles*

**Creamed Spinach**

*Fresh Chopped Spinach with Heavy Cream and Garlic*

**Fresh Green Beans**

*Steamed and Lightly Buttered*

**Honey Glazed Parisian Carrots**

*Cinnamon, Brown Sugar, Honey & Butter*

**Vegetable Mélange**

*Chef's Seasonal Choice*

## **Salads**

### **Atlantic House**

*Fresh Mixed Greens with marinated plum tomatoes tossed with a Sweet Basil & Balsamic Vinaigrette dressing*

### **Arugula Salad**

*Fresh Arugula with sliced sweet onion, shaved & shredded parmesan cheese tossed with a Red Wine Vinegar/Olive Oil Dressing*

### **Caesar Salad**

*Crisp Romaine Lettuce with fresh croutons, shaved & shredded parmesan cheese tossed with a Caesar Dressing*

### **Candied Wrath**

*Crisp Romaine Lettuce with thick cut brown sugared applewood bacon, pecans, cherry tomatoes tossed in a zesty Honey Mustard Vinaigrette*

### **Seasons Salad**

*Fresh Mixed Greens, with dried cranberries, mandarin oranges, blue berries, shaved & shredded asiago cheese tossed with a Raspberry Vinaigrette Dressing*



## **WEDDING BAR LIST**

### **Beer/Wine Bar Selections**

*Choice of Three (3) Wine Varietals*

*Walnut Crest Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio,  
or Berranger White Zinfandel*

*Choice of Two (2) Domestic Beers*

*Budweiser, Bud Light, Coors, Coors Light, Miller Lite,  
National Bohemian, Yuengling Lager*

*Assorted Coke Products, Bottled Water, Cups & Ice*

### **Name Brand Bar Selections**

*Bacardi Rum, Captain Morgan Spiced Rum, Beefeater's Gin, Jim Beam Bourbon, Seagram's VO, Tito's  
Vodka,*

*Choice of Three (3) Wine Varietals*

*Walnut Crest Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio,  
or Berranger White Zinfandel*

*Choice of Two (2) Domestic Beers*

*Budweiser, Bud Light, Coors, Coors Light, Miller Lite,  
National Bohemian, Yuengling Lager*

***You can add Signature Drinks to the Bar to Personalize Your Wedding***

***Or Custom Build Your Bar with Atlantic – just tell us what you want  
to  
price out.***