



## **Corporate Cocktail Party**

**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 French-cut Fresh Turkey Breast & Country Ham

served with Brioche Slider Rolls

Horseradish Crème, Chopped Sweet Onion, Dijon Aioli

House Made Chips – choose Original or Old Bay

### **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

### **Soup & Sandwich**

Choose One (1) Soup & One (1) Sandwich

Tomato Basil Soup, Maryland Crab Soup or Broccoli Cheddar Soup

Triple Cheese – Provolone, Muenster & American Cheeses grilled on Sourdough

Roasted Turkey & Bacon – with Lettuce & Tomato on Grain Oat Bread

House Made Chips – choose Original or Old Bay

### **All American**

Choose Two (2) Sliders

Cheeseburger, Hamburger, Chicken or Crabby Chicken

Served with Mustards, Ketchup, Mayonnaise, Steak Sauce Aioli

House Made Chips – choose Original or Old Bay

### **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 Deli**

Assorted Slider Sandwiches of

Turkey & Muenster, Ham & Swiss, Roast Beef & Pepper Jack

Premium Addition of Atlantic's Signature Chicken Salad

House Made Chips – choose Original or Old Bay

### **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,

House Made Chips – choose Original or Old Bay

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**Assorted Cookies, Donuts & Petite Desserts**

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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 event.*

*2% Service Fee added to final invoice if paying by Credit Card*



**Corporate Hot Lunch or Dinner**

**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

**Smoked Brisket** – 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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**Assorted Desserts**

Donuts, Cookies, Mini Petite Desserts

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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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Stationary or Passed

Upgrade to Satin Linens

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## **Corporate Parties**

### **The Baltimore Streetcar Tour**

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#### **1<sup>st</sup> Stop – Broadway Market in Fells Point**

*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*

#### **2<sup>nd</sup> Stop – Baltimore's Neighborhoods**

*A combination of Appetizers representing the various ethnic populations of Baltimore.*

*Edamame Dumplings*

*Pirogis*

*Spanikopita*

*Spicy Beef Empanadas*

#### **3<sup>rd</sup> Stop – 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*

#### **4<sup>th</sup> Stop – “Welcome to Baltimore, Hon”**

*Homemade Maryland Crab Soup*

*Hand-rolled Miniature Crab Cakes served with Mustard & Tartar Sauces*

### **5<sup>th</sup> Stop – Maryland's Farmland**

*Chef Carved Tenderloin of Beef & French-cut Fresh Turkey Breast  
served with Brioche Slider Rolls  
Horseradish Crème, Chopped Sweet Onion, Garlic Aioli*

### **6<sup>th</sup> Stop – Canton Square**

*Choose Two (2) from –  
Boordy Vineyards (Maryland) "Icons of Maryland" Series – Petit Cabernet & Chambourcin Merlot;  
Choose Three (3) from - Heavy Seas Loose Cannon IPA, Union Brewery & Key Brewery  
Assorted Sodas (Coke), Bottled Water, Juices, Mixers, Bar Fruit, Wine Glasses, Clear Plastic Tumblers &  
Ice*

### **7<sup>th</sup> Stop – Sweet Street**

*Assorted Donuts from Local Independently Owned Bakeries  
Assorted Fresh Baked Cookies  
Assorted Petite Desserts from Local Independently Owned Bakeries  
Regular & Decaf Coffees  
Assorted Teas  
Flavored & Regular Creamers, Coffee, Sugar Substitute, Lemon Wedges*

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