

# *Atlantic Caterers, Inc.*

for all occasions

4507-09 Harford Road • Baltimore, Maryland 21214 • (410) 254-6662 • (410) 254-8540 (Fax)

## **DINNER STATIONS**

### **First Hour – Hors d'oeuvres**

#### **Stationary Hors D'oeuvres**

##### **Lavish Fruit, Vegetable, and Cheese Display**

The table is adorned with displays that boast the season's freshest vegetables to included fresh broccoli and cauliflower florets, zucchini, squash, carrots, Chinese snow peas, cherry tomatoes and others, complimented by an assortment of imported and domestic cheeses presented in wheels, wedges, and slices, garnished with fresh fruits, surrounded by gourmet cocktail crackers, broken French and pumpernickel breads, hearty Florentine dip, vegetable dip and cracked country Dijon

##### **Maryland Lump Crab Dip with Freshly Sliced Baguettes**

**Choice of Two (2) Hors d'oeuvres – Stationary or Passed**

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

##### **Carving Station**

Chef Carved Tenderloin of Beef

*Accompaniments of Fresh Horseradish, Coarse Grain Mustard, Cranberry Chutney & Herbed Mayonnaise, served with Bakery Fresh Petite Rolls*

French-cut Fresh Turkey Breast

**Choice of Salad**

**Choice of Potato**

**Choice of Vegetable**

**Option:** Prime Rib – Carved to Order - **\$2.00 more per person**

##### **Pasta Station**

Tri-Colored Tortellini and Penne Pasta

Alfredo, Pesto and Tomato Basil Sauces

Meatballs in Marinara

Sliced Sweet Italian Sausage

Caesar Salad

*Garlic Bread Sticks, Freshly Grated Parmesan Cheese*

### **Anti-Pasta Station**

Marinated Artichoke Hearts, Marinated Mushrooms, Sliced Genoa Salami, Bel Paese Sticks, Cubed Capicola Ham, Provolone Cheese, Thinly Sliced Prosciutto & Cappicola, Baby Mozzarella, Roasted Sweet Red Peppers, Peppers stuffed with Prosciutto, Olives stuffed with Bleu Cheese, Garlic & Sun-dried Tomatoes, Cherry Peppers and Peppercini  
*Served with Freshly Baked Italian Bread, Crostini, Toasted Pita Bread, Olive Tapenade and Extra Virgin Olive Oil with Fresh Spices for Dipping*

### **Stir Fry Station**

Oriental Vegetables  
Beef with Broccoli and Onions  
Sweet & Sour Chicken  
Stir-Fried Shrimp  
Steamed White Rice and Vegetable Fried Rice  
Mini Egg Rolls *with Sweet & Sour Sauce and Hot Mustard Soy Sauce & Chow Mein Noodles*

### **Mashed Potato Martini Bar**

Yukon Gold Mashed Potatoes with selection of toppings to include:  
*Sour Cream, Freshly Crumbled Bacon, Chopped Chives, Shredded Cheddar, Salsa, Chopped Ham, Sauteed Onions, Sauteed Mushrooms, Chili, Chicken & Beef Gravy, Olive Tapenade*  
**Served in a Martini Glass**

### **Salad Martini Bar**

Your guests select their salad toppings in a Martini Glass. The glass is then provided to a catering staff member at the end of the bar. The contents of the glass are poured into an oversized martini shaker, along with mixed salad greens and your guest's choice of salad dressing. The salad is then shaken vigorously, poured back into the martini glass & presented to your guest with a salad fork.

#### **Choice of Twelve (12) Salad Toppings:**

*Grape Tomatoes, Candied Pecans, Whole Walnuts, Mandarin Oranges, Sliced Strawberries, Red Grapes, Sliced Red Onions, Gorgonzola Cheese, Crumbled Cheddar Cheese, Shaved Asiago Cheese, Bleu Cheese, Sliced Peaches, Diced Granny Smith Apples, Cucumbers, Diced Red & Yellow Peppers, Shredded Carrots, Broccoli Florets, Cauliflower Florets, Chopped Celery, Sliced Black Olives, Sliced Mushrooms, Marinated Artichoke Hearts, Croutons, Shredded Parmesan Cheese*

#### **Choice of Six (6) Salad Dressings:**

*Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Cranberry Citrus Vinaigrette, Gourmet Poppyseed, Creamy Italian, Caesar with Egg, Sesame Ginger, Toasted Sesame, Parmesan Pepper, Sweet Onion, Herbal Italian, French, Honey Mustard, Red Wine Vinegar & Oil, Cabernet Sauvignon Vinaigrette, Caribbean Mango Vinaigrette, Raspberry Vinaigrette, Feta Cheese Vinaigrette*

### **Nacho, Taco & Fajita Station**

Sliced and Marinated White Meat Chicken & Beef, Seasoned Ground Beef,  
Tri-colored Tortilla Chips, Hard Taco Shells, Flour Tortillas  
*Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce, Guacamole, Diced Tomatoes, Sliced Jalapenos,  
Grilled Red & Yellow Peppers and Onions*  
Served with Spanish Rice & Refried Beans

### **Homemade Soup Station**

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

*Cream of Broccoli, Maryland Crab, Cream of Crab, Shrimp Bisque, Chicken Noodle,  
Beef Vegetable, Baked Potato, Italian Wedding Soup, Chicken & Rice, Beef Barley,  
New England Clam Chowder, Manhattan Clam Chowder, Chili (traditional),  
Chili (without beans), Vegetarian Vegetable*

Freshly Sliced Baguettes, Assorted Hearth-baked Breads & Rolls

**Soup can be served in Bread Boule for an additional \$.50 per person**

### **“Live” Pasta Station**

**\$3.50 more per person**

Freshly Tossed Pastas & Sauces

#### **Choice of Three Pastas:**

*Linguine, Spaghetti, Rigatoni, Penne, Tri-Colored Cheese Tortellini, or Cheese Ravioli*

#### **Choice of Three Sauces:**

*Olive Oil & Herbs; Marinara; Pesto; Alfredo; Vodka Sauce; Butter, White White & Garlic;  
Primavera; Pomodoro; Carbonara; Traditional Meatsauce; Mussels Marinara (\$1.50 more  
per person); Shrimp Fra Diavolo (\$2.50 more per person)*

Homemade Fontina Meatballs

Sliced Sweet Italian Sausage

*Marinated Artichoke Hearts, Marinated Eggplant, Sundried Tomatoes, Grilled Chicken  
Breast, Sauteed Shrimp, Fresh Sauteed Vegetables, Extra Virgin Olive Oil,  
Sliced Black Olives, Diced Red Onions*

Caesars Salad

*Garlic Bread Sticks, Freshly Grated Parmesan Cheese*

### **Raw Bar Station – In Season**

**\$5.00 more per person**

Raw Oysters

Raw Clams

Fried Oysters

*Served with Spicy Cocktail Sauce & Lemon Wedges*

Steamed Oysters with Drawn Butter

Cracked Crab Claws

Oyster Stew

**Chilean Sea Bass Station**

**\$7.50 more per person**

Filets of Grilled & Marinated Chilean Sea Bass served to your guests with their choice of Charred Tomato Coulis or Black Bean Sauce

**Choice of Salad**

**Choice of Potato**

**Choice of Vegetable**

Bakery Fresh Dinner Rolls & Butter

**Seafood Station**

**\$10.00 more per person**

Jumbo Lump Crab Cakes

Coconut Shrimp with Orange Marmalade

Baked Salmon Filet topped with a Dill Cream Sauce

New Zealand Greenlip Mussels sautéed with Butter, Lemon, Diced Tomatoes, Diced Onions and Garlic – *served with Drawn Butter*

**Choice of Salad**

**Choice of Potato**

**Choice of Vegetable**

Bakery Fresh Dinner Rolls & Butter

**Surf & Turf Station**

**\$15.00 more per person**

6 oz. Coldwater Sauteed Lobster Tails

Prime Rib – Carved to Order

Jumbo Lump Crab Cakes

**Choice of Salad**

**Choice of Potato**

**Choice of Vegetable**

Bakery Fresh Dinner Rolls & Butter

**Traditional Buttercream Wedding Cake – SugarBakers Cakes**, Design Group A (includes no more than two (2) cake flavors and choice of buttercream icing; order must be placed through Atlantic Caterers, Inc. using SugarBakers Design Book) **OR**

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

**Petite Dessert Station and Gourmet Chocolate Display**

Gourmet Coffee – Regular & Decaf

Assorted Teas

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

China, Flatware & Polyester Linens – *Color to be Determined by Customer*  
Table to be set with Flatware, Linen Napkin, Water Goblet & Champagne Glass  
Uniformed Service Personnel

