

Atlantic Caterers, Inc.

for all occasions

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

“TROLLEY RIDE THROUGH MARYLAND”

1st Stop – Lexington Market

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, hearty Florentine dip, vegetable dip and cracked country Dijon

Lump Maryland Crab Dip with Freshly Sliced Baguettes

“European Marketplace”

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

2nd Stop – Baltimore’s Neighborhoods

A combination of Butlered hot Hors d’oeuvres representing various ethnic populations of Baltimore City. Included are Thai Peanut Chicken Skewers with a Hot Mustard Dipping Sauce, Chicken & Cheese Quesadillas, Spanikopita, Spinach, Pepper & Asiago Cheese Tarts, Shrimp Casino and Shepard’s Pie

3rd Stop – “Welcome to Baltimore, Hon”

Homemade Maryland Crab Soup with Crisp Saltines
Hand-rolled miniature Crab Cakes with Mustard and Tartar Sauces

4th Stop – Maryland's Farmland

Uniformed chefs will be carving Smoked Country Ham and Herb Roasted Turkey Breast. *Accompanied by condiments and bakery fresh breads & rolls.*

5th Stop – Maryland's Eastern Shore

Maryland Raw Bar

Freshly shucked Oysters & Clams on the Half Shell *served ice cold with spicy cocktail sauce & lemon wedges*

6th Stop – Little Italy

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

7th Stop – Sweet Street

Regular & Decaf Coffees

Assorted Teas

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

Chocolate Fountain

Gourmet Chocolate Fountain (*Milk, Dark or White Chocolate*) with Assorted Dippables to include Cream Puffs, Donut Holes, Marshmallows, Fresh Strawberries, Pretzel Sticks, Butter Cookies

Assorted Petite Desserts

Mini Eclairs, Cream Puffs, Sticky Buns, Mini Carrot Cakes, Mini German Chocolate Cakes, Cheese Cups with Fruit Toppings, Baklava, Chocolate Nut Rolls, Napoleans, Mini Cannolis & Black Bottoms

7th Stop – Canton Square

Absolut Vodka, Bacardi Rum, Chivas Regal or Dewar's Scotch, Crown Royal Canadian, Early Times Kentucky Whiskey, Jack Daniels Sour Mash, Old Grand Dad Bourbon, Kahlua, Peach Schnapps, Tangueray Gin

Choice of Three (3) Wine Varietals

Choice of Two (2) Imported/Microbrew Beers OR

Two (2) Baltimore-brewed Beers

Choice of Two (2) Domestic Beers

Wine Varietals

McManis (California) Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Viognier

Black Oak (California) Cabernet Sauvignon, California Zinfandel, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Riesling, Sauvignon Blanc, Shiraz, White Zinfandel

Sycamore Lane (California) White Zinfandel

Import/Microbrew Beer Selections

Amstel Light, Corona, Corona Light, Clipper City, Heineken, Michelob, Michelob Ultra, Sam Adams, Sierra Nevada Pale Ale

Clipper City Brewery Beer Selections

McHenry, Balto MarzHon, Clipper City Pale Ale, Clipper City Golden Ale, Peg Leg Imperial Stout, Red Sky at Night Saison Ale (March-June), Loose Cannon Hop Ale, Heavy Seas Winter Storm (October-December - *Limited*)

All beers brewed by the Clipper City Brewery, Baltimore, Maryland

Domestic Beer Selections

Budweiser, Bud Light, Coors, Coors Light, Killian's Red, McHenry, Miller Lite, National Bohemian, Rolling Rock, Yuengling Lager

Cordial Selections

Malibu Rum, Capt. Morgan Spiced Rum, Remy Martin VS Cognac, Bailey's Irish Cream, Amaretto, Grand Marnier, Sambuca (White or Black), Crème de Menthe, Southern Comfort, B&B, Frangelico, Hennessey Cognac

Assorted Sodas (Coke Products), Bottled Water, Juices, Milk, Mixers & Bar Fruit, Bar Glassware & Ice

China, Flatware & Linens

Linen Tablecloths for all Guest & Service Tables – *Color(s) to be Determined*

Uniformed Service Personnel

The above prices are subject to 6% Maryland State Sales Tax and 15% Gratuity.

THIS IS NOT A CONTRACT.

If acceptable, please make your selections and a formal contract will be forwarded.