

Atlantic Caterers, Inc.

for all occasions

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

CHAMPAGNE BRUNCH

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

Brunch Buffet:

Assorted Quiches to include:

Spinach & Mushroom; Provolone, Basil & Tomato
Bagels, Muffins & Breakfast Pastries
Cream Cheese, Jelly, Butter

Breakfast Strada (*Egg Casserole*) **OR** Scrambled Eggs
Waffle Station with Fresh Berries, Whipped Cream and Assorted Syrups
Baked Country Ham – Carved to Order
Cream of Chicken **OR** Sausage Gravy over Biscuits
Sausage Links
Bacon (extra crispy)
Farmer-Style Red Bliss Potatoes

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 Stephanie Markatos at (410) 238-2253 **OR**

Traditional Buttercream Wedding Cake – Desserts by Rita
Order to be placed by contacting Desserts by Rita, Inc. @ (410) 942-0222 (available for weddings being held at Swan Harbor Farm or the Boumi Temple ONLY) **OR**

Petite Dessert Station and Gourmet Chocolate Display

Gourmet Coffee – Regular & Decaf
Assorted Teas

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

Assorted Sodas, Juices, Glassware & Ice
Bloody Marys garnished with celery stalks
Mimosas garnished with orange slices

China, Flatware & Polyester Linens – *Color(s) to be Determined*
Uniformed Service Personnel

**Head Table & All Service Tables will be Skirted and provided with a Floral
Centerpiece
Verdi Toast for All Guests**

HORS D'OEUVRE/DESSERT OPTIONS:

- **Choice of Two (2) Hors d'oeuvres** **\$5.00 more per person**
Stationary or Passed
- **Upgraded Traditional Wedding Cake** **\$.75 - \$2.25+ more per person**
Sugarbakers – Catonsville, MD
Cake must be ordered through Atlantic,
Design Categories B through D
- **Complete Gourmet Chocolate Display** to include
Assorted Chocolates, Assorted Chocolate Covered
Strawberries & Chocolate Bark **\$3.50 more per person**
- Chocolate Fountain – Small – up to 150 people
(Dark, Milk or White Chocolate) Three (3) Hours of Service **\$350.00**
- Chocolate Fountain – Large – up to 300 people
(Dark, Milk or White Chocolate) Three (3) Hours of Service **\$450.00**
- **Additional Hour of Chocolate Fountain** **\$50.00**
- **Assorted Dippables**
*Fresh Strawberries, Cream Puffs, Donut Holes,
Marshmallows, Pretzel Rods, Butter Cookies –
includes 6" plastic plates, skewers & napkins* **\$2.50 more per person**
- Upgrade to Satin Linens **\$10.00 per Guest Table**
- Overlays for Guest Tables **Priced Accordingly**

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.