

# *Atlantic Caterers, Inc.*

for all occasions

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

## **HEAVY 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

#### **Anti-Pasta Station**

Olive Tapenade, Extra Virgin Olive Oil with Fresh Spices for Dipping, Marinated Artichoke Hearts, Sliced Salami, Provolone Cheese, Cubed Capicola Ham, Peppers stuffed with Proscuitto, Marinated Olives (Black & Green),  
Cherry Peppers and Peppercini

*Served with Freshly Sliced Baguettes, Crostini and Toasted Pita Bread*

#### **CARVED DELICACIES**

**Select Two (2):** Eye Rounds of Beef, Corned Beef, Glazed Smoked Country Ham, French-cut Fresh Turkey Breast, Marinated Pork Loin

*Assorted Petite Rolls & Condiments*

**Option: Beef Tenderloin or Prime Rib Au Jus \$5.00 more per person**

#### **SEAFOOD**

Crab Balls, Battered Dipped Shrimp, Jumbo Steamed Shrimp with Spicy Cocktail Sauce, Lump Crab Dip with Freshly Sliced Baguettes

#### **ATLANTIC'S SPECIALITIES**

Chicken Marsala in Puff Pastry; Chicken & Cheese Quesadillas; Mascarpone, Bleu Cheese & Carmelized Onion Tart; Mushroom Vol-Au-Vent; Shepard's Pie; and Chunky Chicken & Shrimp Salad Petite Sandwiches

**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*

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**

**DESSERT OPTIONS:**

- **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.