

Atlantic Caterers, Inc.

for all occasions

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

Gourmet Hors d'oeuvres

Beef

- Bacon & Cheddar Mini Kobe Beef Burger
- Ball Park Hot Dog – *Miniature kosher hot dog in a petite bun*
- Beef Fajita Tortilla “Scoops” – *A Baja-style creation of skirt steak asada tossed with julienned strips of red bell peppers, fire-roasted jalapenos, aged cheddar cheese & refreshing cilantro nestled in a crafted flour tortilla “scoop”*
- Beef Kabob
- Beef Satay – *Sirloin Beef on a skewer*
- Beef Tenderloin & Gorgonzola Cheese wrapped in Applewood Smoked Bacon
- Beef Wellington Puff
- Cheese Steak Tart
- Franks in Puff Pastry - Kosher
- Hibachi Beef Skewer
- Korean Bulgogi Taco Crisp – *Traditional Korean Bulgogi beef, marinated in sesame oil, green onions and soy sauce, tossed in a kim chee inspired cabbage salad, mixed with savory Monterey Jack cheese, placed in a flour tortilla crisp and finished with a cool dollop of sour cream*
- Malaysian Beef Satay – *Tender sirloin is marinated in a blend of chili paste, coconut milk and red Thai curry with subtle hints of ginger.*
- Meatballs in Marinara Sauce
- Meatballs in Plum Sauce
- Meatballs, French Onion
- Meatballs, Swedish
- Mini American Cheese Kobe Beef Burger
- Mongolian-style Rib Eye Beef Kabob
- Shepard’s Pie Tart – *Beef & Veggies topped with Duchess Potatoes*
- Spicy Beef with Pepper Jack & Onion Beggar’s Purse
- Steak & Cheese Quesadilla

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Chicken/Poultry

- Buffalo Chicken Spring Roll with Bleu Cheese
- Buffalo Chicken Tortilla Tart – *A crowd pleasing combination of tender shredded chicken breast doused in our piquant homemade buffalo sauce piled into a flour tortilla cup and topped with crumbled bleu cheese and green onion*
- Buffalo Wings with Bleu Cheese & Celery Sticks
- Chicken & Duxelle En Croute
- Chicken & Sundried Tomato Encroute
- Chicken Adobe Stars– *Chicken & andouille sausage with southwestern spices*
- Chicken Cordon Bleu Puff – *A refined revival of a Parisian-inspired classic, countless layers of flaky puff pastry surrounds a roulade of paillard chicken, slightly aged imported baby swiss, smoke-noted black forest ham, and finished with a decadent Chablis cream sauce*
- Chicken Dijon Puff – *Chicken Breast dipped in creamy Dijon mustard, wrapped in a puff pastry*
- Chicken Fajitas – *Chicken, Cheese & Peppers in a open Tortilla wrap*
- Chicken Florence Turnover
- Chicken Fontina Bites – *Breaded Chicken with Fontina Cheese & Sun-dried Tomatoes*
- Chicken Kabob
- Chicken Marsala in Pastry
- Chicken Marsala Pot Pie – *A fricassee of chicken, trapani Marsala wine and an earthy mushroom duxelle presented in our miniature pot pie pastry cup*
- Chicken Pecan Tender
- Chicken Sesame Skewer
- Chicken Sonaran with Salsa & Spices
- Chicken Wellington Puff
- Chicken Woodear Chopstick – *Chicken & woodear mushrooms in spring roll wrapper*
- Coconut Chicken
- Monte Cristo – *Turkey, Ham & Swiss on French Toast*
- Oahu Chicken Pinwheel – *Macadamia nut coated chicken tender wrapped around a pineapple chunk*
- Old Bay Dusted Chicken
- Pistachio Chicken wrapped around an Asparagus Spear on a Knotted Pick
- Sweet Chicken Bacon Wraps
- Tandoori Chicken Satay – *The exotic flavors of roasted garlic, ginger, cayenne pepper, cumin & real lime juice are combined for a robust rub for our chicken satay*
- Turkey Tenderloin wrapped in Applewood Smoked Bacon

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Gourmet Hors d'oeuvres

Indian

- Chicken Tikki Masala Satay with Nigella Seeds
- Indian Samosa – *Traditional Indian turnover stuffed with a mixture of mildly spiced potato and green peas*
- Pineapple Shrimp with a Soy Mint Glaze – Skewer
- Shrimp Tamari – Skewer
- Tandoori Chicken Satay – *The exotic flavors of roasted garlic, ginger, cayenne pepper, cumin & real lime juice are combined for a robust rub for our chicken satay*
- Tandori Prawns – *Skewered tiger prawns served with mint yogurt & lemons*
- Vegetable Pakora – *Traditional Indian fritter made with vegetables hand dipped in a delicately seasoned gram flower batter*

Italian

- Antipasto Skewer
- Antipasto Tart, Hot – *Salami, black olives, artichoke & provolone cheese in tart shell*
- Breaded Ravioli with a Spicy Marinara Dipping Sauce
- Calzone & Pepperoni Puff
- Calzone with Pepperoni – *Ricotta & Mozzarella with Pepperoni in a flaky pastry*
- Chicken Saltimboca (with Prosciutto & Sage) Skewer
- Deep Dish Pizza Quiches – Assorted
- Deep Dish Pizza with Cheese Tart
- Deep Dish Pizza with Sausage Tart
- Meatball Parmesan Hoagies
- Sun-dried Tomato Croquette – *Sun-ripened vine tomatoes, sage and aged Asiago cheese blended into creamy Arborio rice risotto then breaded*

Lamb

- Moroccan Lamb Kabob with Figs & Apricots

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Oriental

- Asian Chicken Satay
- Beef Teriyaki Satay
- Chicken Cashew Spring Roll
- Crab Rangoon – *Crab, Seafood & Spices in a wonton*
- Edamame Dumpling – *Asian potsticker filled with tender soybeans, cabbage, sweet corn, green onion, sesame and shitake mushrooms*
- Korean Bulgogi Taco Crisp – *Traditional Korean Bulgogi beef, marinated in sesame oil, green onions and soy sauce, tossed in a kim chee inspired cabbage salad, mixed with savory Monterey Jack cheese, placed in a flour tortilla crisp and finished with a cool dollop of sour cream*
- Lobster & Shrimp Spring Roll
- Malaysian Beef Satay – *Tender sirloin is marinated in a blend of chili paste, coconut milk and red Thai curry with subtle hints of ginger.*
- Sesame Tuna Skewer
- Skewered Teriyaki Salmon & Sesame Seeds
- Soy Glazed Shrimp Skewer with Pineapple & Mint
- Steak Teriyaki
- Thai Chicken and Cashew Spring Roll
- Thai Chicken on a Sugar Cane Skewer
- Tuna & Wasabi on Knotted Pick
- Vegetable Egg Rolls – *Fresh Vegetables & spices in an egg roll wrapper*
- Vegetable Woodear Spring Roll
- Whole White Chicken Teriyaki Dumpling

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Pork

- Andouille Sausage & Cheese Puff
- Bacon (Lorraine) Quiche
- Chicken Adobe – *Chicken, andouille sausage & rice with fresh herbs in shredded filo*
- Chorizo stuffed Dates wrapped in bacon – *Spanish Pamplano-style chorizo encased in a sun-ripened sweet medjool date then draped with hickory smoked bacon to highlight the smoky undercurrent*
- Citrus-Cilantro Bacon wrapped Scallop – *A large sea scallop, marinated in a refreshing blend of fresh lime juice, crushed sea salt and Southwestern seasonings, wrapped in applewood bacon with a cilantro leaf*
- Coney Island Franks in a Blanket
- Country-style Herb Biscuits with Black Forest Ham & Red Pepper Relish
- Fontina & Prosciutto in Filo
- Gruyere & Bacon Palmier Puff
- Macaroni & Cheese Poppers with Ham
- Mini Stuffed Potato Skins
- Mushroom Stuffed with Sausage
- Pulled Pork Biscuit – *Slow roasted pulled pork glazed with our original recipe smoky-molasses BBQ sauce, wrapped in an open-face buttery biscuit purse, topped with a fresh hand-cut red pepper*
- Quiche Lorraine
- Reuben Puff
- Smoked Gouda & Chorizo Puff – *Smoked gouda cheese & chorizo sausage in puff pastry*
- Spinach, Pepperoni & Asiago Cheese Tart
- Turkey Tenderloin wrapped in Applewood Smoked Bacon

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Gourmet Hors d'oeuvres

Seafood

- Bang Bang Shrimp
- BBQ Shrimp & Grits Crisp – *A southern coastal favorite consisting of shrimp and velvety sharp cheddar cheese grits, accented with smoky BBQ sauce and nestled in a thin, mouth-watering bacon crisp.*
- Chipolte Shrimp Empanada with Salsa & Sour Cream
- Citrus-Cilantro Bacon wrapped Scallop – *A large sea scallop, marinated in a refreshing blend of fresh lime juice, crushed sea salt and Southwestern seasonings, wrapped in applewood bacon with a cilantro leaf.*
- Coconut Shrimp
- Cozy Shrimp
- Crab & Brie in Filo
- Lobster & Crab Fondue with Apple Wedges
- Lobster Cobbler – *Lobster & Veggies topped with buttered bread crumbs*
- Lobster Newburg Puff
- Lump Maryland Crab Dip with freshly sliced baguettes
- Maryland Crab Balls with Spicy Cocktail Sauce
- Mushroom Stuffed with Crab Meat
- Salmon & Asparagus En Croute – *Layers of puff pastry engulf poached Atlantic salmon kissed with a hint of lemon and sautéed asparagus tips, finished off with a fusion of honey mustard & white wine laden Dijon mustard*
- Salmon & Spinach Puff
- Scallop & Ginger with Leek Filo Stars
- Scallops Wrapped in Bacon
- Shoestring Potato Wrapped Shrimp
- Shrimp Casino
- Shrimp Chopstick – *Shrimp in Spring Roll Wrapper with chili paste, curry & parsley*
- Shrimp Scampi
- Smokin' Chipolte Shrimp Empanadas
- Steamed Gulf Shrimp with Spicy Cocktail Sauce

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Vegetarian

- Antipasto Skewer
- Artichoke & Boursin Bite coated with Parmesan Breading
- Artichoke & Goat Cheese Bite coated with Parmesan Breading
- Asparagus & Goat Cheese **OR** Asiago Cheese in Filo Wrap
- Baked Brie with Mushrooms wrapped in a Pastry Crust
- Bella Flora Puff – *Portobello mushrooms & mozzarella cheese in puff pastry*
- Black Bean & Pepper Jack Quiche
- Brie with Raspberry & Almonds in Phyllo
- Butternut Squash “Panzerotti” – *A creamy puree of roasted butternut squash lightly seasoned with cinnamon and nutmeg, mascarpone cheese sweetened with a hint of molasses, and hand layered into sweet pastry shells generously coated with crumbled Amaretto cookies*
- Cranberry & Walnut Brie in Filo
- Eggplant Parmesan Stuffed Bread – *Artisan bread dough houses herb-breaded deep purple aubergine slices of eggplant married with a sugo of san marzano tomatoes, cows milk mozzarella, and nutty parmigiano-reggiano*
- Goat Cheese & Roasted Red Pepper Tart
- Mascarpone, Bleu Cheese & Carmelized Onion Tart
- Mascarpone & Red Onions with Gorgonzola Cheese Tart
- Mushroom Vol-Au-Vent
- Peppadew & Goat Cheese Poppers
- Potato Knish – Kosher
- Quince, Manchego & Almond Phyllo Stars
- Raspberry & Almond Brie in Filo
- Ratatouille & Goat Cheese Triangle
- Roasted Root Vegetable Kabob with Winter Herbs – *Hand cut baby carrots, parsnip, beet & sweet potato are lightly brushed with olive oil then dusted with fresh sea salt & fresh herbs, presented on a bamboo skewer*
- Spanikopita
- Spinach & Artichoke Crisps **OR** Spinach & Artichoke Wonton Cup
- Spinach & Swiss Puff – *Nutty undertones of sweet genovese basil pesto accentuate a velvety béchamel based emulsion of sautéed baby spinach & imported swiss cheese*
- Sun-dried Tomato & Provolone Tart **OR** Sun-dried Tomato & Asiago Risotto Croquettes
- Sweet Potato Puff
- Tri-Colored Vegetable Quesadilla – *Vegetables, Rice & Black Beans in three varieties of tortillas*
- Wild Mushroom Tarts

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Gourmet Hors d'oeuvres

Specialty Hors d'oeuvres

- **Bloody Mary Shooter** **\$2.50 more per person**

Two (2) tail-on Jumbo Steamed Shrimp and a celery stick in spicy cocktail sauce served in a shot glass

- **Crab Cake Sundae** **\$4.50 more per person**

Jumbo lump crab cake layered with corn relish, diced peppers and an Old Bay remoulade, served in a squat martini glass

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Gourmet Hors d'oeuvres

Specialty Hors d'oeuvres Stations

Mashed Potato Martini Bar

\$3.50 more per person

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, Chicken & Beef Gravy, Olive Tapenade*

Served in a Martini Glass

Gourmet Mac & Cheese Station

\$3.50 more per person

Your choice of four (4) Gourmet Macaroni & Cheese options, with additional fixings for your guests to create their own fabulous concoction!

- **Blataroni 'n Cheese:** A play on a bacon, lettuce, tomato, avocado & tomato sandwich. Bacon, spinach & tomato with sharp cheddar sauce, topped with bread crumbs & avocado mash
- **Cheesesteakaroni:** Chopped steak, mushrooms, caramelized onions, fried green peppers, extra sharp cheddar and Monterey jack sauce, topped with chopped onion rings
- **Buffaroni & Bleu Cheese:** Homemade Buffalo wing sauce, Monterey jack and bleu cheese
- **Mac 'n cheese meats Steak & Eggs:** Bleu & brie sauce, steak pieces, sweet potatoes & asparagus, topped with sunny side up eggs
 - **Mac 'n Chizza:** Mozzarella sauce with chopped tomatoes and your choice of any traditional, or non-traditional, pizza toppings
 - **The Luau:** White Cheddar with Golden Pineapple & Ham
 - **Southern Bar-b-que:** Cheddar and jack sauce, spicy collards, pulled pork, and sweet potatoes topped with crushed pork rinds
 - **Original:** Velveta & shells style, just like Mom used to make
- **Lobster Mac 'n Cheese:** Mini Penne Pasta baked with Gruyere, extra sharp Cheddar and Pecorino Romano Cheeses, topped with Panko bread crumbs - **\$2.50 more per person**
- **Baked Potatoroni:** Homemade Cheddar sauce, scallions and chopped bacon topped with crispy shredded hash browns
- **Mac n' Cheese of Italy** – Elbow macaroni in a mozzarella, parmesan & asiago sauce with chunks of ricotta, sundried tomatoes and baby spinach. Topped with plum tomato slices & Italian bread crumbs
- **Mexi-Mac** - Elbow macaroni in a cheddar, queso fresco and asadero sauce with chunks of cream cheese, diced jalapenos and roasted white shoepeg corn. Topped with pickled jalapeno slices & crushed yellow corn nacho chips
- **Traditional Three Cheese Mac n' Cheese:** Shells with White & Sharp Cheddar and Fontina Cheese, topped with buttered bread crumbs

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Gourmet Mac & Cheese Station – cont'd.

Additional toppings to include: *Sour Cream, Freshly Crumbled Bacon, Chopped Chives, Shredded Cheddar, Salsa, Chopped Ham, Sauteed Onions, Sauteed Mushrooms, Crumbled Bleu Cheese, Chili*

Served in a Stemless Sorbet Glass

Nacho, Taco & Fajita Station

\$2.50 more per person

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

\$2.50 more per person

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

Anti-Pasta Station

\$2.50 more per person

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*