

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

Choice of Two (2) Stations

Carving Station

Chef Carved Tenderloin of Beef and French-cut Fresh Turkey Breast
Accompaniments of Fresh Horseradish, Coarse Grain Mustard, Apple Butter, Cranberry Chutney & Herbed Mayonnaise, served with Bakery Fresh Petite Rolls

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

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

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

“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 Sautéed 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, **OR** order to be placed by contacting Stephanie Markatos at (410) 238-2253

Petite Dessert Station and Gourmet Chocolate Display

Gourmet Coffee – Regular & Decaf
 Assorted Teas
Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

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

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

THIS IS NOT A CONTRACT.

If this is acceptable, please notify our office and a formal contract will be forwarded.