

Atlantic Caterers, Inc.

for all occasions

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

BUFFET

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 pumpnickel breads, hearty Florentine dip, vegetable dip and cracked country Dijon

Lump Maryland Crab Dip with Freshly Sliced Baguettes

Choice of Three (3) Entrees:

- ❖ Choice Eye Rounds of Beef – *Carved to Order*
- ❖ French-cut Fresh Turkey Breast – *Carved to Order*
- ❖ Baked Honey Glazed Ham or Marinated Pork Loin – *Carved to Order*
 - ❖ Tournedos of Beef in Cabernet Demi-Glaze
 - ❖ Beef Stroganoff with Home-style Egg Noodles
- ❖ Boneless Chicken Breast stuffed with Long Grain & Wild Rice, Cranberry & Walnut Dressing, Cornbread Dressing **OR** Rice Pilaf
 - ❖ Chicken Marsala *with Fresh Portobello Mushrooms*
 - ❖ Bacon wrapped Chicken Breast with Bleu Cheese & Pecans
 - ❖ Italian Baked Chicken and Pastina
- ❖ Chicken Divan – *Boneless Chicken Breast topped with Fresh Broccoli in a Cheddar Cheese Cream Sauce*
 - ❖ Shrimp Scampi served over White Rice or Linguine
 - ❖ Roman-style Chicken *with Peppers, Prosciutto & Capers*
- ❖ Seafood Newburg with Crabmeat, Shrimp & Lobster over White Rice
 - ❖ Pan-seared Garlic & Herb Tilapia
 - ❖ Chicken Parmesan served with Spaghetti
- ❖ Marinated Portobello Mushrooms, *Sauteed Vegetables, Sundried Tomatoes & Asparagus Tips in a Garlic, Olive Oil & White Wine Sauce, served over Penne Pasta*

Additional Entrée Selections – Continued:

- ❖ Pasta Primavera
 - ❖ Cheese Ravioli with Marinara **OR** Meatsauce
- ❖ Penne Pasta with Vodka Tomato Cream Sauce & Prosciutto
 - ❖ Stuffed Shells with Marinara Sauce
 - ❖ Vegan Baked Ziti with Roasted Vegetables
- ❖ Pasta Palmeiro – *artichoke hearts & mushrooms in a sun-dried tomato cream sauce*
 - ❖ Fettuccine Alfredo
- ❖ Heirloom Tomato & Eggplant Gratin – *Fresh Heirloom Tomatoes layered with Italian Eggplants & Goat Cheese - \$2.50 more per person*
- ❖ Boneless Chicken Breast *stuffed with Boursin Cheese, Shitake & Portobello Mushrooms - \$2.50 more per person*
 - ❖ Tenderloin of Beef – *Carved to Order - \$5.00 more per person*
 - ❖ Chicken Atlantic – *Boneless Breast of Chicken topped with Jumbo Lump Crabmeat in a White Wine Cream Sauce - \$3.00 more per person*
 - ❖ Prime Rib Au Jus – *Carved to Order - \$3.00 more per person*
 - ❖ Chicken Chesapeake - *\$5.00 more per person*
- ❖ Lump Crab Cakes with Tartar and Cocktail Sauces – *two (2) per person - \$7.00 more per person*

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, order to be placed by contacting Jennifer Elliot at (410) 238-2253 **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

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.