



Atlantis Neptune's Menu

Upon boarding your guests will be greeted with Butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

- Horseradish & Pistachio Chicken**
Skewers with Blood Orange Marmalade
- Black & White Sesame Beef Sate** with Soy Ginger Aioli
- Crab & Corn Cakes** with Mango Salsa
- Mahi Mahi Empanadas** with Avocado Cream
- Roasted Veggie Pizza's**

Salad Selection

(please choose 1 item)

- Classic Caesar Salad** with Multi-Grain Croutons, Shaved Parmesan Cheese & Caesar Dressing
 - Mixed Field Greens Salad** with Apples, Candied Walnuts, Cherry Tomatoes, Gorgonzola & Pomegranate Vinaigrette
 - Baby Arugula** with White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze
- Freshly Baked Bread Basket with assorted Dinner Rolls & Butter Chips

Pasta Station

(Please choose 1 Pasta item)

- Penne Vodka**-A Creamy Pink Vodka Sauce over imported Penne Pasta
- Rigatoni Pasta**- with Pesto Cream
- Penne with Arrabbiata** Sauce-*spicy* With garlic tomato and red chili peppers

Entrée Selection – Chicken & Fish

(please choose 1 item)

- Sauté Chicken Breast** w/Lemon Caper Buerre Blanc
- Grilled Marinated Salmon** w/Papaya Mango Salsa

Entrée Selection - Meat

(please choose 1 item)

- Marinated Asian Flank Steak** with Asian Broccoli Slaw
- Herb Crusted Top Round** with Rosemary Au Jus

Accompaniment Selection

(please choose 2 items)

- Roasted Vegetable Medley
- French Green Beans with Garlic & Olive Oil
- Parmesan Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice with Roasted Vegetables

Dessert Table

- Miniature Italian and French Pastries
- Assorted Cookies

