



Atlantis Poseidon'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

(Please choose 5 items)

Sesame Orange Chicken Skewers

Korean BBQ Beef Quesadillas with Grilled Scallions

Roasted Tomato Bruschetta with Marscapone & Fresh Basil

Chipotle Marinated Shrimp Skewers
Pistachio & Honey Grilled Chicken Tartlets

Black & White Sesame Beef Skewers

Guava Empanadas with Goat Cheese Mousse

Bacon & Cheese Sliders

Asian Style Crab Cakes with Wasabi Sesame Aioli

Mushroom & Smoked Gouda Flatbreads

Mango & Cucumber Salad on Pita Chips

Mini Shredded Beef Flautas with Crema & Chopped lettuce

Chopped Tuna Tartar with Mango & Scallions on Cucumber Cups

Moroccan Chicken Meatballs with Yogurt Dill Sauce

Sweet Potato Pancakes with Sunflower Seeds, Sour Cream and Apple Puree

Mini Braised Chicken Tacos with Black Beans & Corn

Sorullitos de Maiz (Corn Fritters) with Tomato Aioli

Horseradish and Pistachio Chicken Sate with Orange Marmalade

Brazilian-Style Garlic – Cilantro Steak Skewers

Luau Pork Skewers with Mango Chutney & Micro Greens

Hospitality Station

(station is presented upon boarding)

International and Domestic Cheeses
With Chilled Red Grapes Berries
And Flatbreads, Guacamole station
with Salsa & Crispy Tortillas

Entrée Selection – Pasta

(please choose 1 item)

Rigatoni with Mascarpone Garlic Cream

Penne Vodka- A Creamy Pink Vodka Sauce over Imported penne pasta

Farfalle Bolognese Red Wine Braised Ground Beef, Tomato Basil Sauce & Ricotta Cheese

Penne Pomodoro with Olive Oil Fresh Tomato & Basil

Main Entrée Selection

(Please choose 2 items)

Roasted Herb Crusted London Broil with Rosemary Infused Demi

Barbeque Braised Beef Brisket (6hrs)

Cuban Pork Loin with Sweet Plantains

Saute` Chicken Cutlets with Roasted Tomatoes & Black Olives

Seared Chicken with Cremini Mushrooms & Sherry Cream

Cashew Crusted Mahi Mahi with Pineapple Chutney

Grilled Marinated Salmon with Papaya Mango Salsa

Salad Selection

(Please choose 1 item)

Classic Caesar Salad

Topped with Multi-Grain Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing

Mixed Field Greens Salad

Tossed with Pears, Gorgonzola, Cranberries, Cherry Tomatoes & Cherry Vinaigrette

Baby Arugula w/ White Northern Beans, Red Onion, Cherry Tomatoes, Fresh Basil & Balsamic Glaze

Freshly Baked Bread Basket assorted with Dinner Rolls, Foccacia Breads, Breadsticks and Flat breads

Entrée Selection – Starch

(Please choose 1 item)

Truffle Mashed Potatoes

Roasted Yukon Gold Potatoes

Wild Rice Pilaf

Buffet Entrée – Vegetable

(Please choose 1 item)

Roasted Vegetable Medley

Soy Ginger French Green Beans

Roasted Cauliflower & Broccoli Medley

Dessert Table

Miniature Italian and French Pastries

Assorted Cookies

Cheese Cake with Fresh Berries

Apple Crisp with Vanilla Ice Cream

Chocolate Mousse Cake with Melba Sauce

