

# PLATED DINNER

Plated Meals served at Indoor Venues Only

## Appetizers

Spicy Sweet Potato and Hominy Cake  
Avocado & Roasted Sweet Pepper Relish  
Chile Sauce, Micro Greens  
\$12

Crab Salad Martini with Papaya Slaw  
Micro Greens, Scallion Vinaigrette  
\$12

Andros Crab Cake in a Curry Sauce  
Pineapple Fruit Salsa, Lyford Cay Micro Greens  
\$14

Vegetable Napoleon  
Grilled Tomato, Mozzarella, Summer Squash,  
Pesto Balsamic Glaze, Sweet Potato Crisp  
\$14

Seared Sea Bass  
Mango Cilantro Salsa, Steamed Rapini  
\$15

Grilled Jumbo Prawn Satay  
Atlantis Salad Greens, Dill Cucumber Vinaigrette  
\$16

Pomegranate Lamb Tenderloin  
Roasted Corn and Sweet Pepper Ragout,  
Rosemary Port Reduction  
\$16

Lobster Medallions with Micro Greens and Mango  
Toasted Coconut Cream  
with Mirin Pickled Carrot, Mango Essence, Parsley Oil  
\$19

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## Soups

Fire Roasted Tomato Soup  
Pesto and Olive Tapenade Crouton  
\$8

Butternut Squash and Roasted Garlic Soup  
Cumin Crème  
\$8

Roasted Sweet Red Pepper Soup  
Cilantro Crème  
\$8

Black Bean Soup with Cumin Crème  
Avocado Onion Relish  
\$8.75

Harbor Island Conch Chowder  
\$9

Shrimp Bisque with Island Plantain  
\$9

Green Pea and Chile Soup  
Crispy Smoked Bacon, Paprika Crème  
\$9

Roasted Yam and Plantain Soup  
Chorizo Sausage  
\$ 9.50

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## Salads

Bouquet of Field Greens with Roasted Peppers  
Bermuda Onions and Red Radicchio  
Citrus Dressing  
\$9

Classic Caesar Salad with Baked Focaccia Basil Crouton  
\$9

Key Lime Marinated Hearts of Palm, Pink Grapefruit  
Gourmet Greens  
Roasted Shallot Vinaigrette  
\$9

Grilled Asparagus and Crumbled Feta Cheese  
Micro Greens, Olives  
Lemon Cucumber Dressing  
\$9.50

Buffalo Mozzarella and Roma Tomatoes, Lyford Cay Greens  
With Virgin Olive Oil, Fresh Basil and Aged Balsamic Vinegar  
\$9.50

Island Greens with Roasted Beets, Peppered Goat Cheese  
Candied Walnuts, Kaffir Oil  
\$9.50

## Intermezzo

Champagne Sorbet  
\$5

Island Sorbet  
*(Mango, Passion Fruit and Lime)*  
\$5

Guava Sorbet  
\$5

Paradise Sorbet  
*(Island Kumquat, Lime, Lemon and Fresh Mint)*  
\$5

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## Entrees

Caribbean Breast of Chicken  
Spiced Fried Onions and Sweet Pepper Creole Sauce  
Whipped Pesto Potatoes, Market Vegetables  
\$39

Charred Twelve Spice Rub Chicken  
Roasted Squash Sauce  
Sweet Potato Gratin, Roasted Pumpkin Seeds  
Market Vegetables  
\$39

Macadamia Nut Crusted Snapper  
Saffron Rice Timbale  
Fire Roasted Pepper and Tomato Ragout, Market Vegetables  
\$43

Nassau Grouper  
Warm Scallion Vinaigrette  
Garlic Mashed and Sweet Potato Cake,  
Whisper Vegetables  
\$43

Grilled Swordfish  
Charred Corn Mango Relish  
Spicy Sweet Potato Hominy Cake, Steamed Rappini  
\$47

Seared Sea Bass with Sweet Chili Mango Glaze  
Crushed Potato Cake  
Whisper Vegetables and Buttered Asparagus  
\$48

Duo of Coriander Seared Breast of Chicken  
with Jumbo Lime Lacquered Shrimp Brochette  
Mushroom Risotto Cake, Tomato and Pigeon Pea Ragout  
\$50

Port Glazed Beef Filet with Stilton Blue Cheese  
Crushed Potato Cake, Whisper Vegetables  
\$55

Duo of Tamarind Bronzed Filet and Jerk Rubbed Jumbo Shrimp  
Tomato Pineapple Salsa  
Crushed Sweet Potato, Gourmet Vegetables  
\$65

Seven Spice Rubbed Pork Tenderloin and Jumbo Shrimp Satay  
Roast Pepper Sauce  
Sweet Potato Gratin, Whisper Vegetables  
\$66

Duo of Tamarind Bronzed Beef Filet and Crab Crusted Sea Bass  
Garlic and Sweet Potato Tian  
Whisper Vegetables, Plantain Chip  
\$68

Duo of Caribbean Lobster Tail and Charcoaled Beef Filet  
Barolo Reduction  
Crushed Red Bliss Potatoes, Whisper Vegetables,  
\$73

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**ATLANTIS**  
PARADISE ISLAND, BAHAMAS™

December, 2009

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## Desserts

Ginger Crème Brulé  
Tropical Fruit, Brownie Cookie  
\$10

Exotique Fruit Bombe, Rum Baba  
Wild Berry Compote  
\$10.50

Tropical Mango Mousse  
Guava Red Currant Coulis  
\$10.50

White Chocolate Strawberry Shortcake  
Passion Gelee, Currant Compote  
\$11.50

Wild Berry Tart  
Tropical Coulis  
\$12

Key Lime Tart  
Andros Orange, Raspberry Madeleine  
\$12

Belgium Chocolate Demisphere  
Caramelized Pineapple and Passion Coulis  
\$13

Tropical Sampler  
Guava Cheesecake, Chocolate Mango Torte  
Key Lime Tart  
\$14.75

*A Custom Logo in Chocolate may be added for \$7 per Guest plus a \$250 Setup Charge.  
Artwork must be provided at least 2 weeks prior to the Event.*

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# Bahamian Barbecue

(Minimum of 25 Guests)

Based on a Two Hour Service Time

Caribbean Potato Salad

American Cole Slaw

Pasta Salad

Grilled Vegetable Platter with Balsamic Dressing and Crumbled Feta Cheese

Caesar Salad with Garlic Croutons and Parmesan Cheese

Marinated Barbecue Breast of Chicken

Jerk Pork with Island Spices

Hot Dogs and Bratwurst

Grilled Hamburgers and Cheeseburgers

Selection of Breads and Rolls

Sliced Tomato, Onion, Lettuce and Pickles

Appropriate Condiments

Buttered Corn on the Cob

Spicy Potato Wedges

Spicy Yellow Rice with Red Beans

Assorted Rolls and Butter

Macadamia Swirl Cheesecake

Tropical Fruit Flan

Key Lime Pie

Bacardi Island Rum Cake

Cookies, Brownies and Blondies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$78

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# Pirates Cove Grill

(Minimum of 35 Guests)

Based on a Two Hour Service Time

Garden Greens  
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,  
Red Onion and Roasted Corn  
Assorted Dressings  
Grilled Vegetable Platter with Balsamic Dressing and Crumbled Feta Cheese  
Island Vegetable Slaw  
Caesar Salad with Baked Focaccia Basil Croutons  
Fresh Conch Salad with Tomatoes, Onions, Peppers and Lime

Marinated Flank Steak  
Jerk Seasoned Breast of Chicken with Tropical Fruit Salsa  
Garlic and Ginger Flavored Mahi Mahi

Bahamian Peas and Rice  
Medley of Vegetables  
Bahamian Macaroni and Cheese

Assorted Rolls and Butter

Chocolate Swirl Cheesecake  
Pineapple Upside Down Cake  
Key Lime Pie  
Chef's Selection of Desserts  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea  
\$80

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# Blue Lagoon

(Minimum 15 Guests)

Based on a Two Hour Service Time

Atlantis Greens with a Selection of Dressings  
Oriental Chicken Salad, Light Curry Dressing  
Thai Beef Salad with Sweet Peppers and Sesame Dressing  
Antipasto Display  
Prosciutto, Genoa Salami, Marinated Vegetables, Sun Dried Tomato,  
Buffalo Mozzarella, Green and Black Olives  
Marinated Artichoke Heart Salad

Grilled Beef Tenderloin with Port Wine Demi Glace  
Roasted Grouper, Basil Tomato Salsa on Stewed Vegetables  
Grilled Breast of Chicken with Bahamian Jerk Rub

Chef's Selection of Vegetables  
Rosemary and Garlic Roasted Potatoes

Assorted Rolls and Butter

Assorted French Pastries  
Fresh Seasonal Fruit Tarts  
Key Lime Pie  
Tropical Cheese Cake  
Assorted Cookies and Brownies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea  
\$85

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# Temple Ruins

(Minimum 15 Guests)

Based on a Two Hour Service Time

Asparagus and Shaved Parmesan Salad  
Fire Roasted Corn and Cassava Salad  
Andros Conch Salad with Key Limes  
Atlantis Greens with Assorted Dressings  
Sliced Fresh Fruit Display

Spicy Jerk Barbecue Ribs  
Grilled Breast of Chicken with Roasted Pineapple  
Swordfish with Grilled Corn and Sweet Pepper Salsa

Bahamian Peas and Rice  
Island Market Vegetables

Guava Bread and Butter Pudding  
Banana Cream Tart  
Oreo Key Lime Pie  
Mango Flan  
Island Fruit Tartlets  
Piña Colada Pound Cake  
Coconut Rice Martini

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tea  
\$90

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# Rose Island

(Minimum 15 Guests)

Based on a Two Hour Service Time

Chilled Display of Jumbo Shrimp

*(Based on Three Pieces per Guest)*

Cocktail Sauce, Lime Wedges, Tabasco, Worcestershire Sauce

Market Fresh Vegetable Display with Herb Dip

Mixed Field Greens with Selection of Dressings

Grilled Asparagus Platter

Pasta Salad with Crab, Cilantro Dressing

Grilled Barbecue Flank Steak

Rosemary Grilled Breast of Chicken

Fried Red Snapper with Lemon Lime Salsa

Grilled Seasonal Vegetables

Potato Gratin

Assorted Rolls and Butter

Tropical Fruit Tartlets

Mango Madeline, Tropical Guava Cheese Cake

Assorted Pastries, Rum Baba

Coconut Rice Martini

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$95

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# Crooked Island

(Minimum 15 Guests)

Based on a Two Hour Service Time

Bahamian Island Slaw  
Jerk Spiced Potato Salad  
Antipasto Display  
Vine Ripened Tomato Salad

Chilled Display of Jumbo Shrimp  
*(Based on Three Pieces per Guest)*  
Cocktail Sauce, Lime Wedges, Tabasco, Worcestershire Sauce

Grilled Chicken with Wild Thyme and Garlic  
Roasted Pork Loin with Stewed Spicy Plantains  
Spicy Cracked Conch with Calypso Sauce

Saffron Risotto with Baby Prawns and Shaved Parmesan  
Island Vegetable Ratatouille

Island Fresh Fruit Display  
Bacardi Island Rum Cake  
Rum Raisin Coconut Flan with Fresh Mango  
Island Fruit Tartlets  
Piña Colada Pound Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea  
\$95

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# Pirates of Paradise

(Minimum of 35 Guests)

Based on a Two Hour Service Time

Garden Greens

Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots, Red Onion and Roasted Corn

Selection of Dressings

Shrimp, Cucumber and Celery Salad

Island Vegetable Slaw

Jerk Chicken Platter

Mixed Bean Salad with Bermuda Onions and Sweet Peppers

Asparagus with Shallot Dressing

Red Bliss Potatoes in a Spicy Dressing

Tenderloin Tips in a Port Wine Sauce

Grilled Medallions of Mahi Mahi with Tomato Chili Salsa

Grilled Breast of Chicken Marinated with Garlic, Cumin and Lime

Baby Back Ribs with Honey Barbecue Sauce

Caribbean Spiced Rice

Fried Yellow Plantain

Black Beans with Sweet Peppers

Assorted Rolls and Butter

Eleuthra Pineapple Bread and Butter Pudding

Piña Colada Mousse Martini

Bacardi Island Rum Cake

Rum Raisin Coconut Flan with Fresh Mango

Passion Fruit Horns

Fruits Flambéed with Nassau Royal

Tropical Fruit Cheesecake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$99

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# Junkanoo

(Minimum of 50 Guests)

Based on a Two Hour Service Time

Garden Greens  
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,  
Red Onion and Roasted Corn  
Selection of Dressings  
Island Vegetable Slaw  
Tomato Salad with Crushed Black Peppercorns  
Bahamian Conch Station

Conch Fritters served with Tropical Dip  
Freshly Prepared Traditional Conch Salad

## *Sirloin Carving Station*

Peppered Sirloin, Carved to Order Accompanied by:  
Tri Peppercorn Sauce,  
Horseradish and Creole Mustard with Miniature Rolls

Roast Pork Loin with Spicy Tomato Relish  
Grilled Chicken with Tropical Fruit Salsa  
Red Snapper Filet Nassau Style

Bahamian Peas and Rice  
Fried Plantains  
Straw Market Vegetables

Assorted Rolls and Butter

Pineapple Upside Down Cake  
Traditional Rum Cake  
Benny Cake and Coconut Drops  
Pineapple Coconut Pound Cake  
Oreo Key Lime Pie  
Mango Flan  
Island Fruit Tartlets

Caribbean Fruit Flambéed in Rum with Vanilla Bean Ice Cream

Freshly Brewed Starbucks® Coffee,  
Decaffeinated Coffee, Tea and Iced Tea

\$125

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# Taste of Atlantis

(Minimum 35 Guests)

Based on a Two Hour Service Time

## *Marketplace*

Conch Chowder

Garden Greens

Cherry Tomatoes, Cucumbers, Olives,  
Shredded Carrots, Red Onion and Roasted Corn

Selection of Dressings

Roasted Peppers and Artichokes

Asparagus and Grain Mustard Vinaigrette

Thai Beef Salad with Sweet Peppers and Sesame Dressing

## *From the Seafire Grill*

Garlic Marinated Lamb Chops

Petite Beef Filet, Creamed Horseradish

## *Italia*

Antipasto Display

Prosciutto, Genoa Salami, Marinated Vegetables, Sun Dried Tomato,

Buffalo Mozzarella, Green and Black Olives

## *Pasta Bar*

Tricolor Tortellini, Penne Rigate and Gemelli Pastas,

Basil and Pinenut Olive Oil, Marinara and Caper Sauce, Asiago Garlic Cream Sauce

Assorted Toppings to include:

Grilled Chicken, Fresh Ripe Tomato, Chopped Onion

Kalamata Olives, Grilled Zucchini, Grilled Eggplant,

Roasted Garlic, Sun Dried Tomatoes

Parmesan Cheese and Crumbled Gorgonzola Cheese

Artisan Bread Display

## *Chop Stix*

Cashew Chicken Stir Fry

Chinese Noodle with Shrimp and Asian Vegetables

Asian Vegetable Stir Fry

Steamed Jasmine Rice

## *Bimini Road*

Conch Fritters with Tropical Dip

Traditional Conch Salad

Fried Fish

Bahamian Mac and Cheese

Peas and Rice

Johnny Cake and Jalapeño Corn Rolls

Assorted Rolls and Butter

## *Dessert*

Bacardi Cheese Cake

Traditional Rum Cake

Tropical Fruit Tarts

Coconut Guava Bread Pudding

Benny Sesame Seed Drops

Coconut Drops

Freshly Brewed Starbucks® Coffee,

Decaffeinated Coffee and Tea

\$125

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# Original New England Clam Bake

(Minimum of 50 Guests)  
Based on a Two Hour Service Time

Manhattan Clam Chowder  
Corn Meal Rolls and Buttermilk Biscuits  
Garden Greens  
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,  
Red Onion and Roasted Corn  
Selection of Dressings

Corn Salad  
Buttermilk Potato Salad  
East Coast Coleslaw

*New England Clam Bake*  
(Mussels, Clams, Lobster, Seaweed, Potatoes,  
Carrots, Corn and Onions)  
Steamed East Coast Mussels  
Whole Grilled Red Snapper

Boiled New Potatoes  
Buttered Corn  
Succotash

## *Grill Station*

Breast of Chicken with Mojo Marinade  
Broiled Lobsters with Lemon Garlic Butter  
New York Strip Steaks

Assorted Rolls and Butter

Boston Cream Pie  
Black Forest Cake  
New York Cheese Cake  
New England Peach Cobbler  
Pennsylvania Shoo Fly Pie  
Georgian Pecan Chocolate Tart  
Washington Apple Pie  
Trifle

Freshly Brewed Starbucks® Coffee,  
Decaffeinated Coffee, Tea and Iced Tea

\$150

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# Atlantian Fantasy

(Minimum of 40 Guests)  
Based on a Two Hour Service Time

Creamy Seafood Chowder  
Roasted Peppers and Artichokes  
Asparagus and Grain Mustard Vinaigrette  
Hearts of Palm and Tomato, Herb Vinaigrette  
Curried Banana, Mango and Cucumber Salad

*International Cheese Display*  
Fresh Sliced Fruits and Seasonal Berries

*Iced Treasures of the Sea*  
Iced Jumbo Shrimp (3), Crab Claws (2) and Bahamian Lobster (1/2)  
All Seafood is served with Appropriate Condiments

Selection of Sushi and Sashimi  
(Based on Six Pieces per Guest)

*Grill Station*  
Chef to Prepare On Charcoal Grill  
Pesto Lamb Chops  
Petite Beef Filet, Creamed Horseradish  
Veal Medallion, Sautéed Mushrooms

*Fish Station*  
Tuna, Swordfish and Mahi Mahi  
Choice of Sauces to include  
Tomato Confit, Tapenade, Avocado Salsa

*Field Harvest*  
Grilled Seasonal Vegetables  
Garlic Roasted New Potatoes  
Saffron and Sun Dried Tomato Risotto

Assorted Rolls and Butter

Bacardi Rum Baba  
Roasted Banana Madeline Sponge  
Tropical Fruit Horns  
Bittersweet Chocolate Shots with Fruit Kebabs  
Coconut Raisin Flan  
Selection of Exotic Miniature Desserts  
*Chef to Prepare:*  
Tropical Fruit Flambé with Vanilla Bean Ice Cream

Freshly Brewed Starbucks® Coffee,  
Decaffeinated Coffee, Tea and Iced Tea

\$158

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