

BOXED LUNCH

All Boxed Lunches are Served with Mustard, Mayonnaise, Salt, Pepper and Plastic Cutlery

Bogey

Smoked Turkey with Roasted Red Onion and Monterey Jack Cheese on a Kaiser Roll

Whole Fruit

Potato Chips, Granola Bar

Caribbean Coleslaw

Bottled Water or Soft Drink

\$27

Birdie

Teriyaki Chicken and Sweet Pepper Wrap

Whole Fruit

Potato Chips, Oatmeal Raisin Cookie

Bahamian Potato Salad

Bottled Water or Soft Drink

\$27

Eagle

Shaved Black Forest Ham with Swiss Cheese,

Cilantro Mayonnaise on Deli Bread

Whole Fruit

Potato Chips, Granola Bar

Pasta Salad

Bottled Water or Soft Drink

\$27

Spanish Wells

Grilled Summer Vegetables, Vine Tomato, Black Olive Tapenade,

Crumbled Feta Cheese, Ciabatta Bread

Whole Fruit

Potato Chips, Granola Bar

Caribbean Coleslaw

Bottled Water or Soft Drink

\$27

Hole in One

Bahamian Lobster and Watercress on a Jumbo Croissant

Whole Fruit

Potato Chips, Granola Bar

Island Vegetable Slaw

Bottled Water or Soft Drink

\$30

Deli Smorgasbord

(Minimum 10 Guests)

Bahamian Conch Chowder with Wheat Rolls
Cucumber and Tomato Salad with Greek Olives
Pasta Salad

Sliced Roast Beef, Turkey, Ham, Tuna and Swiss Cheese
French Bread, Focaccia and Assorted Rolls
Gherkins, Sour Onions and Kosher Pickles
Dijon Mustard, Mayonnaise, French Mustard
Pineapple Upside Down Cake
Chef's Selection of Cookies and Pastries
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$29

California Deli

(Minimum 10 Guests)

Mixed Field Greens with Assorted Dressings
Californian Style Wraps
Grilled Peppers, Squash, Onion, Eggplant and Feta Cheese
Crab and Shrimp with Sprouts and Watercress, Marie Rose Sauce
Grilled Chicken and Hummus with Lettuce, Cucumber and Olives
Roast Beef, Scallions, Cucumber, Yakatori Sauce
Nacho Chips with Salsa
Chef's Selection of Cookies and Pastries
Tropical Fruit Tartlets
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$31

Potters Cay

(Minimum 10 Guests)

Bahamian Conch Chowder with Wheat Rolls
Fresh Sliced Fruit and Seasonal Berries
Crisp Vegetables with Assorted Dips
Caesar Salad
Parmesan Cheese, Basil Crouton
Caesar Dressing and Lemon Wedges
Pre Made Assorted Deli Sandwiches
Served on Russian, Rye, Multi Grain Deli Bread and Kaisers Rolls
Roast Beef, Black Forest Ham, Tuna Salad
Mediterranean Vegetarian, Smoked Turkey
Assorted Rolls and Butter
Selection of Fresh Cookies, Brownies and Miniature Pastries
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$31

LUNCH BUFFET

Montague Grille

(Minimum 25 Guests)

Market Fresh Salad Bar
Garden Greens, Cherry Tomatoes, Cucumbers,
Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Bahamian Potato Salad
Pasta Salad,
Tomato and Bermuda Onion Salad
Three Bean Salad with Sweet Peppers
Island Slaw
Marinated Barbecue Chicken Breast
Hot Dogs
Grilled Hamburgers
Corn on the Cob
Spicy Potato Wedges
Baked Beans
Sliced American and Swiss Cheese, Tomatoes,
Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup and Relish
Apple Pie, Tropical Fruit Tarts, Carrot Cake
Key Lime Pie
Cookies and Brownies
Assorted Rolls and Butter
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$44

Market Square

(Minimum 35 Guests)

Market Fresh Salad Bar
Garden Greens, Cherry Tomatoes, Cucumbers,
Olives, Shredded Carrots, Red Onion and Roasted Corn
Selection of Dressings
Antipasto Display
Prosciutto, Genoa Salami, Marinated Vegetables,
Sun Dried Tomato, Buffalo Mozzarella
Green and Black Olives
Marinated Artichoke Heart Salad
Fire Roasted Green Asparagus Salad
with Pine Nuts and Balsamic Vinaigrette
Gazpacho Salad
with Tomato, Cucumber, Peppers, Red Onion, Herbed Croutons
Baked Tricolor Tortellini in a Light Primavera Sauce
Garlic Marinated Breast of Chicken
Covered in a Rich Ragout of Olives, Peppers, Tomatoes and Onion
Baked Salmon Fillet on Asparagus, Artichokes, Potato and Herb Ragout
Beef Tenderloin Tips Stroganoff with Sour Cream
Vegetable Basmati Rice with Toasted Almonds
Garlic Breadsticks, Focaccia Bread
Assorted Rolls and Butter
Pineapple Upside Down Cake, Angel Food Cake
Tropical Cheese Cake, Key Lime and Fruit Tarts
Chef's Selection of Pastries and Cookies
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee, Tea and Iced Tea
\$50

LUNCH BUFFET

ATLANTIS
PARADISE ISLAND, BAHAMAS™

December, 2009

Prices are Per Person and Subject to a 15% Gratuity.

Pelican Cove

(Minimum 25 Guests)

Market Fresh Vegetable Display with Herb Dip
Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Grilled Vegetable Platter with Crumbled Feta
Caribbean Coleslaw
Tomato and Red Onion Salad, Balsamic Vinaigrette
Marinated Chicken Kebabs with Roasted Sweet Peppers
Blackened Grouper on Ratatouille
Bahamian Peas and Rice
Chef's Selection of Fresh Vegetables
Assorted Rolls and Butter
Oreo Crust Key Lime Pie
Tropical Fruit Pie
Tropical Cheese Cake
Assorted Cookies and Brownies
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$53

Paradise Cove

(Minimum 25 Guests)

Market Fresh Salad Bar
Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Smoked Turkey Breast with Cranberry Relish & Cajun Rémoulade
Island Vegetable Slaw
Bahamian Potato Salad,
Tomato Salad with Bermuda Onions and Crumbled Feta
Blackened Breast of Chicken with Fruit Salsa
Grilled Catch of the Day with Cilantro Mango Chutney
Thin Sliced Beef with Peppercorn Sauce
Chef Selections of Fresh Vegetables
Garlic Roasted Potatoes
Assorted Rolls and Butter
Spiced Pineapple Cake, Tropical Fruit Tartlets, Berry Shortcakes
Chocolate Pecan Tart, Chocolate Macadamia Cheesecake
Rum Cake
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
\$55

LUNCH BUFFET

ATLANTIS

PARADISE ISLAND, BAHAMAS

December, 2009

Prices are Per Person and Subject to a 15% Gratuity.

PLATED LUNCHEON

Plated Meals served at Indoor Venues Only.

Price includes a Choice of Soup or Salad, Main Course and Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

Soups & Salads

Romaine Salad with Caesar Dressing and Focaccia Cheese Croutons
Crisp Salad Greens with Tomatoes and Cucumbers, Shallot Vinaigrette
Bahamian Conch Chowder
Conch Salad Martini with Andros Key Lime

Main Courses

Caribbean Spiced Breast of Chicken

with Fired Onions and Pepper Creole
Bahamian Peas and Rice, Market Vegetables
\$37

Stuffed Breast of Chicken with Spinach and Toasted Almonds

Porcini Mushroom and Tomato Relish,
Risotto Rice Cake, Market Vegetables
\$38

Centre Cut Pork Loin

Compote of Caramelized Pineapples
Herb Crushed Red Skin Potatoes, Market Vegetables
\$39

Roasted Lime and Herb Crusted Snapper Filet

Spicy Fire Roasted Tomato Chutney,
Island Rice, Market Vegetables
\$42

Smothered Grouper

Bahamian Peas and Rice, Market Vegetables
\$42

Duo of Pepper Seared Petite Filet of Beef with Andros Crab Cake

Rosemary Roasted Potatoes, Market Vegetables
\$55

Desserts

Mojito Chocolate Tart, Tangy Orange Coulis
Key Lime Guava Tart
Fresh Fruit Tartlet, Raspberry and Mango Coulis
Baked Apple Tart, Fresh Berry Compote
Chocolate Mousse Cake with Añejo Rum, Orange Crunch
Oreo Crumb Banana Cheesecake