

# RECEPTION ~ COLD HORS D'OEUVRES

(All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item)

## ***\$4.50 per piece***

Italian Crostini with Baby Mozzarella, Basil Aioli  
Smoked Turkey Breast with Creole Mustard Sauce  
Goat Cheese and Grilled Sweet Pepper Pinwheel Crepe  
Chicken Waldorf on Crostini  
Rosette of Smoked Fish with Chopped Herbs  
Feta, Greek Olive and Melon Kebabs  
Spicy Jerk Chicken, Cucumber and Mint Kebabs  
Marinated Roasted Vegetable Kebabs

## ***\$4.75 per piece***

Crouton with Roasted Garlic, Goat Cheese and Pesto Drizzle  
Apple Smoked Duck Breast with Spiced Melon Chutney  
Jerk Chicken Tartlets  
Strawberry and Aged Brie Kebabs  
Feta, Shrimp, Sun Blushed Tomato Kebabs  
Antipasto Skewer with Sun Dried Tomato, Kalamata Olive, Feta Cheese, Tear Drop Tomato  
Avocado and Vegetable Spring Roll, Guava Chutney  
Goat Cheese and Watermelon with a Honey Drizzle

## ***\$5.25 per piece***

Grape Tomato with Baby Mozzarella and Basil Kebabs  
Jumbo Shrimp with Citrus Horseradish Sauce  
Medallions of Lobster with a Papaya Relish  
Artichoke, Lobster and Baby Potato Kebabs  
Tuna Poke Crisps  
Smoked Salmon Waldorf on Pumpernickel Rounds  
Seared Ahi Tuna, Wasabi Aioli on a Rice Cracker  
Fired Beef Tenderloin, Horseradish Crème on Herb Crostini

**ATLANTIS**

PARADISE ISLAND, BAHAMAS™

December, 2009

*Prices are Subject to 15% Gratuity.*

# RECEPTION ~ HOT HORS D'OEUVRES

(All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item)

## ***\$4.50 per piece***

Fried Pot Stickers with Ginger Soy Sauce  
Buffalo Chicken Wings with Creamy Blue Cheese Dip  
Bahamian Conch Fritters with Rum Rémolade  
Vegetable Spring Roll with Spicy Plum Sauce  
Dates Wrapped in Bacon  
Mozzarella Cheese Sticks with Marinara Sauce  
Meat Balls in Spicy Barbecue Sauce  
Lime Marinated Chicken Skewer with Avocado Dip  
Sweet Potato Tians with Smoked Garlic

## ***\$5 per piece***

Wild Mushroom Herb Tart  
Beef Tenderloin and Pepper Brochette, Peppercorn Sauce  
Slow Roasted Pork Satay Brushed with Thai Peanut Sauce  
Miniature Tuna Melt with Swiss and Parmesan Cheese  
Feta and Parmesan Stuffed Mushrooms  
Beef Satay with Teriyaki Glaze, Toasted Sesame Seeds  
Brie and Focaccia Sandwich  
Goat Cheese Stuffed Date wrapped in Smoked Bacon  
Indonesian Chicken Satay Marinated in a Red Pepper and Thai Peanut Sauce  
Lobster Wontons with Ginger Soy Sauce

## ***\$5.25 per piece***

Grilled Jumbo Prawns Marinated in Pesto  
Baby Lamb Lollipops with Honey and Lavender  
Sushi Tempura, Wasabi Ginger Soy  
Coconut Breaded Shrimp with Citrus Ginger Sauce  
Scallops Wrapped in Bacon  
Petite Crab Cakes with Guava Chutney  
Cashew Chicken Spring Roll with Spicy Plum Sauce

*Specialty Displays must be ordered for Each Guest.  
Based on Two Hours of Service*

### ***Dips and Tings***

*(Minimum of 15 Guests)*

Red Pepper Hummus, Baba Ghanoush, Traditional Hummus  
Fresh Bean Salsa, Fresh Tomato Basil Salsa  
Onion and Sweet Pepper Salsa  
Black Olive Tapenade  
Celery Sticks and Fresh Carrot Chips  
Grilled Pita Points, Blue Corn Tortillas,  
Herb Ciabatta, Herb Crostini  
\$9.75

### ***Antipasto Display***

*(Minimum of 15 Guests)*

Prosciutto Ham, Genoa Salami,  
Bresaola and Provolone Cheese  
Marinated Artichoke Hearts, Sun Dried Tomatoes  
Buffalo Mozzarella and Marinated Peppers  
Kalamata Tapenade, Black Olives, Sun Dried Tomatoes,  
Goat Cheese and Spanish Olives  
Artisan Bread Display with Herbed Olive Oil  
\$13

### ***Sushi and Sashimi***

*(Minimum of 15 Guests)*

*(Based on Six Pieces per Guest)*

Assorted Sashimi, Maki and Nigiri with Wasabi,  
Pickled Ginger and Soy Sauce  
\$32

### ***Iced Treasures of the Sea***

*(Minimum of 15 Guests)*

*All Seafood is served with Appropriate Condiments*  
Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3),  
Bahamian Conch Salad  
\$42

### ***Pyramid Jumbo Shrimp with Thai Vinaigrette and Cocktail Sauce***

\$525 per Display (100 Pieces)

### ***International Cheeses with Baguettes & Crackers***

Fine Display of Cheeses to include Brie, Havarti, Cheddar  
Swiss, Stilton, Gouda and Goat Cheeses  
Small - \$250 (Serves 25)  
Medium - \$450 (Serves 50)  
Large - \$750 (Serves 100)

### ***Fresh Vegetable Display with Sour Cream Chive & Sun Dried Tomato Dips***

Array of Crisp Vegetables to include:  
Baton Carrots, Celery, Bell Peppers  
Broccoli, Cucumber Spears, Cherry Tomatoes and Cauliflower  
Small - \$225 (Serves 25)  
Medium - \$400 (Serves 50)  
Large - \$525 (Serves 100)

RECEPTION ~  
SPECIALTY DISPLAYS

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# RECEPTION ~ SPECIALTY STATIONS

## ***Bruschetta Bar***

*(Minimum of 15 Guests)*

Make your Own Version

Tomato and Basil Relish

Fresh Sliced Baby Mozzarella

Housemade Caponata

Prosciutto, Balsamic Marinated Artichokes

Kalamata Olive Tapenade, Caramelized Onion Tapenade

Grilled Pita Points, Herb Crostini, Focaccia Points

\$9

## ***Caesar Salad Bar***

*(Minimum of 25 Guests)*

Crisp Romaine Tossed with Caesar Dressing

Baked Focaccia Basil Croutons, Lemon Wedges

\$10

## ***Vietnamese Spring Roll Station***

*(Minimum 15 Guests)*

Rice Paper Chicken and Shrimp Hand Rolls  
with Vermicelli, Mint, Lettuce and Lime Wedges

Red Chile Vinegar, Satay Sauce

\$16

## ***Burrito / Enchilada Station***

*(Minimum 25 Guests)*

Jerk Pulled Pork, Spiced Chicken

Chipotle Guacamole, Tomato and Onion Salsa, Sour Cream,

Shredded Lettuce, Shredded Jalapeño Cheese

Green Onions, Black Beans, Fiery Jerk Spice Tapenade

\$17

*Add Chicken or Shrimp for an Additional \$6 per Guest*

Specialty Stations must be ordered for Each Guest.  
Based on Two Hours of Service

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PARADISE ISLAND, BAHAMAS..

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# RECEPTION ~ SPECIALTY STATIONS

## ***Bahamian Conch Station***

(Minimum 20 Guests)

Conch Fritters served with Tropical Dip  
Freshly Prepared Traditional Conch Salad  
\$17

## ***Martini Mashed Potato Bar***

(Minimum 25 Guests)

Yukon Gold, Purple and Roasted Sweet Potato  
Accompanied by Lobster and Shrimp Ragout  
Porcini Mushroom and Shredded Jerk Chicken  
Assorted Toppings to include:  
Scallions, Tomatoes, Greek Olives, Blue Cheese  
Bacon, Parmesan Cheese, Olive Oil  
\$18

## ***Indonesian Skewer***

(Minimum 25 Guests)

(Based on Six Pieces per Guest)  
Grilled Beef, Chicken, Pork and Spicy Shrimp Satay  
Accompanied by Gado Gado Sauce,  
Mango Cilantro Salsa and Spiked Plum Sauce  
\$23

Specialty Stations must be ordered for Each Guest.  
Based on Two Hours of Service

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# RECEPTION ~ CARVING STATIONS

## **Calypso Pork Loin**

Mojo Marinated Pork Loins  
Roasted with an Island Inspired Brown Sugar and Spice Crust  
Johnny Cake and Honey Wheat Rolls  
(Serves 30)  
\$250

## **Cedar Fired Sides of Salmon**

Ginger Glaze  
Herbed Ciabatta  
(Serves 20)  
\$250

## **Jerk Rubbed Turkey Breast**

Grilled Fruit Compote  
Johnny Cake  
(Serves 30)  
\$325

## **Carved Tenderloin of Beef**

Caramelized Onion Compote  
Blue Cheese Dip and Salted Pretzel Rolls  
(Serves 20)  
\$395

## **Peppered Sirloin of Beef**

Dijon Mustard and Horseradish Sauce  
Sour Dough Rolls  
(Serves 30)  
\$395

## **Steamship Round of Beef**

Mustard, Horseradish and Lemon Thyme Ciabatta  
(Serves 150)  
\$950

*Prices are Subject to 15% Gratuity.*

Action Stations must be ordered for Each Guest.  
Based on Two Hours of Service

### ***Miniature Grilled Panini Station***

(Minimum of 20 Guests; Maximum 200 Guests)

Smoked Turkey with Cucumber Chutney

Smoked Salmon with Arugula

Pulled Pork with Goat Cheese

Shaved Beef with Sweet Roasted Peppers

Curried Chick Peas with Watercress

\$18

### ***Gourmet Pasta Bar***

(Minimum 25 Guests)

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 Tomatoes,

Chopped Onions, Kalamata Olives,

Grilled Zucchini, Grilled Eggplant,

Roasted Garlic, Sun Dried Tomatoes

Parmesan Cheese and Artisan Bread Display

\$20

### ***Caribbean Grill***

(Minimum 35 Guests)

Ginger and Lime Marinated Skirt Steak

Whole Sides of Spice Rubbed Fresh Mahi Mahi

Grilled and Carved to Order with:

Gaucho, Jerk Barbecue, Hot Pepper and Island Citrus Relish

Johnny Cake and Jalapeño Corn Muffins

\$21

### ***Pirates Slider Bar***

(Minimum 25 Guests)

“Will Smith” – 2 Ounce Burger, Bacon, Feta Cheese and Tomato

“Black Pearl” – Jerk Shrimp and Jalapeño Cheese

“Kraken” - Cracked Conch, Mango Slaw and Calypso Sauce

“Barbarosa” – Shredded Pork and Swiss Cheese

“Jack Sparrow” – 2 Ounce Cajun Burger, Provolone and Mango Relish

Mustard, Mayonnaise, Jerk Mayonnaise,

Ketchup, Relish and Bread & Butter Pickles Slices

\$20

### ***Island Biscuit Station***

(Minimum 20 Guests)

Buttermilk, Cheese and Onion Biscuits

Mojo Marinated Pork Loin and Mini Fried Chicken Fritters

Creole Mustard, Mango Cilantro Chutney, Jerk Mayo

\$20

RECEPTION ~  
ACTION STATIONS

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# RECEPTION ~ SWEET ENHANCEMENTS

## ***Fruit Flambé Station***

(Minimum 35 Guests)

Exotic Island Fruits Flambéed with  
Bacardi Rum and Vanilla Bean Ice Cream

\$11

## ***Callebaut Chocolate Fondue***

(Minimum of 35 Guests)

Fresh Seasonal Berries and Fruits  
Served with Dark Chocolate Fondue  
Mango or Papaya, Honeydew, Golden Pineapple, Citrus Marshmallows,  
Strawberries, Coconut Macaroons,  
Miniature Peanut Butter Cookies, Shortbread Spears  
Cookies and Brownies

\$12

## ***Chocolate Fountain***

(Not available for Outdoor Events)

*Upgrade your Chocolate Fondue Station  
by Adding a Chocolate Fountain*

\$200

## ***Bimini Cay Sweet Dessert Bar***

(Minimum 35 Guests)

Assorted Mini Dessert Tasting  
Banana Honey Meringue Tarts  
Rum Baba with Tropical Fruit  
Coconut Passion Fruit Tapioca  
Mango Panna Cotta with Berry Compote  
White Chocolate Risotto with Tropical Fruit  
Tropical Fruit Tarts  
Berry Financiers and Macaroons  
Assorted Flavored Coffee Shots  
Vanilla, Hazelnut and Caramel  
Bittersweet Chocolate Shots  
Whipped Sweet Cream, Chocolate Dust and Grated Cinnamon  
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea

\$24

Enhancements must be ordered for Each Guest.  
Based on Two Hours of Service

# PIRANHA BEACH RECEPTION

*(Minimum 35 Guests; Based on Two Hours of Service)*

## *Hors D'Oeuvres*

*(Based on Seven Pieces per Guest)*

Smoked Turkey Breast with Creole Mustard Sauce  
Goat Cheese and Grilled Sweet Pepper Pinwheel Crepe  
Beef Tenderloin and Pepper Brochette, Peppercorn Sauce  
Petite Crab Cakes with Guava Chutney  
Cashew Chicken Spring Roll with Spicy Plum Sauce

## *Caesar Salad Bar*

Crisp Romaine Tossed with Caesar Dressing  
Baked Focaccia Basil Crouton, Lemon Wedges

## *Antipasto Display*

Prosciutto Ham, Genoa Salami, Bresaola and Provolone Cheese  
Marinated Artichoke Hearts, Sun Dried Tomatoes, Buffalo Mozzarella and Marinated Peppers  
Kalamata Tapenade, Black Olives, Sun Dried Tomatoes, Goat Cheese and Spanish Olives  
Artisan Bread Display with Herbed Olive Oil

## *Indonesian Skewer*

*(Based on Six Pieces per Guest)*

Grilled Beef, Chicken, Pork and Spicy Shrimp Satays  
Accompanied by Gado Gado Sauce, Mango Cilantro Salsa and Spiked Plum Sauce

## *Gourmet 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 Tomatoes, Chopped Onions  
Kalamata Olives, Grilled Zucchini, Grilled Eggplant, Roasted Garlic,  
Sun Dried Tomatoes, Parmesan Cheese  
Artisan Bread Display

\$100

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RECEPTION PACKAGES

**ATLANTIS**  
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# BREAKWATER BEACH RECEPTION

*(Minimum 35 Guests; Based on Two Hours of Service)*

## *Hors D'Oeuvres*

*(Based on Seven Pieces per Guest)*

Feta, Shrimp, Sun Blushed Tomato Kebabs  
Medallions of Lobster with a Papaya Relish  
Lime Marinated Chicken Skewer with Avocado Dip  
Bahamian Conch Fritters with Rum Rémoulade  
Wild Mushroom Herb Tart  
Cashew Chicken Spring Roll with Spicy Plum Sauce

## *Mediterranean Mezza*

Red Pepper Humus, Baba Ghanoush, Traditional Hummus,  
Pickled Cauliflower, Falafel, Calamari Salad,  
Fresh Bean Salsa, Fresh Tomato Basil Salsa,  
Onion and Sweet Pepper Salsa  
Kalamata Black Olive, Spiced Greek Green Olives  
Flat Bread, Artisan Country Boule

## *Martini Mashed Potato Bar*

Yukon Gold, Purple and Roasted Sweet Potato  
Accompanied by Lobster and Shrimp Ragout,  
Porcini Mushroom and Shredded Jerk Chicken  
Assorted Toppings to include Scallions, Tomatoes,  
Greek Olives, Blue Cheese  
Bacon, Parmesan Cheese, Olive Oil

## *Anticoucho's*

*(Based on Six Pieces per Guest)*

Grilled Beef, Chicken and Pork  
Spiced Mango Chutney, Chili Sauce, Dilled Yogurt  
Grilled Flat Bread

## *Gourmet Pasta Bar*

Tricolor Tortellini, Penne Rigate and Gemelli Pastas  
Basil and Pinenut Olive Oil, Marinara and Capers Sauce,  
Asiago Garlic Cream Sauce  
Assorted Toppings to include Grilled Chicken,  
Fresh Ripe Tomatoes, Chopped Onions  
Kalamata Olives, Grilled Zucchini,  
Grilled Eggplant, Roasted Garlic,  
Sun Dried Tomatoes, Parmesan Cheese  
Artisan Bread Display

\$105

RECEPTION PACKAGES

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