

PLATED DINNER

Plated Meals served at Indoor Venues Only

Hot Appetizers

Andros Crab Cake

Charred Roasted Sweet Corn
Coriander and Tomato Fondue
\$14

Jumbo Shrimp

Wrapped in Prosciutto Ham
Broccolini and Porcini Mushrooms
Masala Butter Sauce
\$16

Cold Appetizers

Crab Salad Martini

Mango Slaw, Baby Greens and Scallions
Key Lime Vinaigrette
\$12

Vegetable Napoleon

Tomato, Mozzarella, Eggplant, Squash, and Micro Greens
Balsamic Glaze and Basil Oil
\$14

Smoked Salmon

Baby Arugula, English Cucumber, and Herb Crouton
Lemon Caper Vinaigrette
\$18

Lobster Medallions

Orange and Fennel Salad with Garden Greens
Chili Mayonnaise and Parsley Oil
\$19

PLATED DINNER

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Soups

Chilled Watermelon

Cucumber, Lime, and Cilantro

\$9

Conch Chowder

Island Spices and Herbs

\$10

Butternut Squash

Roasted Garlic

\$9

Corn and Crab Chowder

Spicy with Cilantro Oil

\$10

Black Bean

Onion Relish and Sour Cream

\$9

Lobster Bisque

Sherry and Crisp Plantain

\$10

PLATED DINNER

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Salads

Artichokes and Cherry Tomatoes

Bouquet of Field Greens and Endive
Sea Salt Cracker
Citrus Dressing
\$10

Hearts of Palm and Strawberries

Spinach, Arugula, and Pecans
Honey Orange Vinaigrette
\$10

Caesar

Fresh Hearts of Romaine Lettuce
Herbed Garlic Croutons
Traditional Dressing
\$10

Caprese

Buffalo Mozzarella and Roma Tomatoes
Gourmet Greens
Basil Vinaigrette and Balsamic Syrup
\$12

Peppered Goat Cheese and Roasted Beets

Island Greens and Candied Walnuts
Yuzu Oil
\$12

Grilled Asparagus and Crumbled Feta Cheese

Micro Greens and Olives
Lemon Cucumber Dressing
\$12

Sorbets

\$6

Mango Passion Fruit

Splash of Lime

Champagne

Guava

Kumquat Lemon

Hint of Mint

ATLANTIS

PARADISE ISLAND, BAHAMAS

Fall - 2015

Prices are Per Person and Subject to 15% Gratuity and 7.5% Value Added Tax (VAT)

PLATED DINNER

Plated Meals served at Indoor Venues
Only Dinners served with Premium Breads and Butter
(Honey Wheat, Sourdough, and Pumpkin)

Entrées

Slow Roasted Lemon Pepper Chicken Breast

Caramelized Cauliflower and Carrots
Sweet Potato Gratin, Thyme Jus
\$40

Seared Salmon Escalope

Coconut Rice, Baby Bok Choy, Edamame
Tomato Concassé, Cilantro Butter Sauce
\$43

Herb Roasted Grouper

Sweet Plantains, Straw Vegetables, and Asparagus
Crushed Herb Potatoes, Citrus Vanilla Butter Sauce
\$45

Seared Sea Bass

New Potato Cake Pesto Julienne Vegetable
Broccolini, Sweet Chili Mango Glaze
\$49

Grilled New York Strip Loin

Shallot, Boniato and Potato Hash, Roasted Artichokes,
Peppers, Portabella Mushrooms
Black Berry Cabernet Sauce
\$52

Port Glazed Beef Filet

Scalloped Potatoes Grilled Vegetables
Red Wine and Shallot Reduction
\$55

Entrée Combinations

Breast of Chicken and Jumbo Shrimp

Whipped Pesto Potatoes, Market Vegetables
Sweet Pepper Creole Sauce
\$60

Braised Short Rib of Beef and Grilled Grouper

Horseradish Mashed Potatoes, Glazed Onions
Island Corn Succotash, Red Wine Reduction
\$66

Breast of Chicken and Petite Beef Filet

Basil Polenta Cake, Roasted Asparagus, and Cotija Cheese
Peppercorn and Mushroom Sauce
\$68

Charred Beef Filet and Jerk Grilled Jumbo Shrimp

Pigeon Pea Rice, Glazed Carrots, Broccolini
Port Poached Shallots, Mango Salsa
\$69

Tamarind Bronzed Beef Filet and Crab Crusted Sea Bass

Candied Sweet Potato Stack
Market Vegetables, Key Lime Butter Sauce
\$70

Caribbean Lobster Tail and Grilled Beef Filet

Crushed Red Bliss Potatoes, Straw Vegetables
Charred Onions, Barolo Reduction
\$73

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PARADISE ISLAND, BAHAMAS

Fall - 2015

PLATED DINNER

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Dessert

Vanilla Creme Bruleé

Tropical Fruit and Brownie Cookie
\$10

Mango Mousse

Champagne Jelly
Raspberry Coulis
\$11

White Chocolate Strawberry Shortcake

Passion Gelee and Currant Compote
\$12

Key Lime Tart

Orange Raspberry Madeleine
\$12

Wild Berry Tart

Tropical Coulis
\$13

Belgium Chocolate Dome

Caramelized Pineapple Mango Coulis
\$14

Tropical Sampler

Guava Cheesecake
Key Lime Tart
Chocolate Mango Torte
\$15

Chocolate Trilogy

Dark Chocolate Bundt Cake
Milk Chocolate Cheesecake
Minted Chocolate Tart
\$16

*A Custom Logo in Chocolate may be added for \$7 per Guest plus a \$250 Setup Charge
Artwork must be provided at least 3 weeks prior to the Event*

ISLAND COOKOUT DINNER BUFFET

(Minimum 30 Guests)

Based on a Two Hour Service Time

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia Basil Croutons and Lemon Wedges

Red Skin Potato Salad with Ranch Dressing
Macaroni Salad with Cheddar Cheese, Peppers, and Garden Peas
Bahamian Coleslaw
Beets and Red Onion

From the Grill

Barbeque Chicken
Hot Dogs
Hamburgers

Pulled Pork with Biscuits
Corn on the Cob
Cajun Spiced Potato Wedges

Sliced American and Swiss Cheeses
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, and Relish
Assorted Rolls and Butter

Banana Oreo Cheesecake
Tropical Fruit Flan
Key Lime Pie
Bacardi Island Rum Cake
Cookies and Brownies

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

\$79

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

BAHAMIAN GRILL

DINNER BUFFET

(Minimum 30 Guests)

Based on a Two Hour Service Time

Chopped Salad Bar

Iceberg Lettuce

Tomatoes, Cucumbers, Peppers, Corn, Chick Peas, Kidney Beans, Beets, and Croutons

Selection of Dressings

Fresh Conch Salad with Tomatoes, Onions, Peppers, and Lime

Grilled Vegetable Platter with Balsamic Dressing and Crumbled Feta Cheese

Bahamian Potato Salad

Island Coleslaw

Carving Station

Flank Steak Marinated in High Rock Lager

Jerk Chicken with Tropical Fruit Salsa

Mahi Mahi with a Ginger Habanero Rub

Peas and Rice

Medley of Vegetables

Baked Macaroni and Cheese

Assorted Rolls and Butter

Guava Cheesecake

Pineapple Upside Down Cake

Key Lime Pie

Selection of Seasonal Bahamian Desserts

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

\$81

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

VOYAGERS DINNER BUFFET

(Minimum 25 Guests)

Based on a Two Hour Service Time

Market Fresh Salad Bar

Garden Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion, and Roasted Corn
Selection of Dressings

New Potato Salad with Mustard and Smoked Bacon
Caprese Pasta Salad with Tomato, Mozzarella, and Pesto
Corn and Black Bean Salad

Antipasto Display

Prosciutto Ham, Genoa Salami, and Provolone Cheese
Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers
Olive Tapenade, Goat Cheese, Black and Green Olives, and Herbed Olive Oil
Artisan Bread Display

Beef Medallions in a Peppercorn Sauce
Salmon with Lemon, Capers, and Olive Oil
Chicken with Mushrooms in a Chipotle Cream Sauce
Roasted Potatoes with Rosemary Garlic Oil
Chef's Selection of Vegetables

Assorted Rolls and Butter

Fresh Seasonal Fruit Tarts
Key Lime Pie

Tropical Cheese Cake
Selection of Seasonal Desserts

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

\$86

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

TRADE WINDS DINNER BUFFET

(Minimum 25 Guests)

Based on a Two Hour Service Time

Fresh Conch Salad with Tomatoes, Onions, Peppers, and Lime
Grilled Asparagus and Shaved Parmesan Salad

Greek Salad Bar

Chopped Romaine Lettuce, Cucumbers, Tomatoes, Feta Cheese, Peppers, Onion, and Kalamata Olives
Lemon Oregano Vinaigrette

Mediterranean Mesa

Traditional Hummus, White Bean and Mint, Fresh Tomato and Basil, Feta and Preserved Lemon
Roasted Eggplant Baba Ghanoush, Black Olive Tapenade, and Tzatziki Sauce
Fresh Celery and Carrot Sticks
Grilled Pita Points, Blue Corn Tortillas, Herb Ciabatta, and Herb Crostini

Chicken with Tomatoes, Olive Oil, Olives, Chili Pepper, Capers, and Garlic
Pork Loin in a Pineapple Sweet and Sour Sauce
Snapper on Crab, Sweet Corn and Cream Casserole
Rice with Pigeon Peas and Thyme
Island Market Vegetables

Assorted Rolls and Butter

Guava Bread and Butter Pudding
Banana Cream Tart
Chocolate Key Lime Pie
Fudge Brownie Bites
Fruit Tartlets
Piña Colada Pound Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Tea

\$91

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

JEWEL OF THE SEA DINNER BUFFET

(Minimum 25 Guests)

Based on a Two Hour Service Time

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest

Cocktail Sauce, Lime Wedges, Tabasco, and Worcestershire Sauce

Calamari with Garlic, Wine, Goat Pepper, and Parsley
Penne Pasta with Crab and Herb Dressing

Market Fresh Salad Bar

Garden Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots,
Red Onion, Roasted Corn, and Croutons
Selection of Dressings

Crisp Vegetable Platter with Herb Dip

Seafood Paella

Red Snapper on Creamed Leeks and Lemon Essence
Flank Steak with Roasted Roma Tomatoes and Caramelized Onions
Jerk Chicken with Candied Sweet Plantains
Grilled Seasonal Vegetables
Potato and Cheese Gratin

Assorted Rolls and Butter

Tropical Fruit Tartlets
Mango Madeline
Tropical Guava Cheese Cake
Assorted Pastries, Rum Baba
Coconut Rice Pudding

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

\$96

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

MARINA VILLAGE

DINNER BUFFET

(Minimum 25 Guests)

Based on a Two Hour Service Time

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest
Cocktail Sauce, Calypso Dip, and Lime Wedges
Tabasco and Worcestershire Sauce

Italian Salad Bar

Chopped Romaine and Iceberg Lettuce
Mortadella, Salami, Roasted Roma Tomatoes, Pepperoncini
Celery, Radish, Olives
Red Onions, Cucumbers, and Provolone Cheese
Oregano Vinaigrette

Bruschetta Bar

Tomato and Basil Salsa, Mozzarella, Caponata
White Bean and Roasted Garlic Puree
Prosciutto
Balsamic Marinated Artichokes
Olive Tapenade, Caramelized Onion, and Bacon Jam
Grilled Pita Points, Herb Crostini, and Focaccia Points

The Village Mixed Grill

Petite Beef Filet
Italian Sausage
Pork Medallions
Grilled Tomatoes, Mushrooms, and Bacon
Peppercorn Sauce and Fresh Lemon

French Twist

Salmon Dijonaise
Chicken served with Kumquats and Lemon Jus
Potato Gratin Dauphinoise
Haricot Vert with Toasted Almonds

Assorted Rolls and Butter

Sweet Bimini Dessert Bar

Tropical Fresh Fruit Display
Chocolate Bundt Cake
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Island Fruit Tartlets
Pineapple Pound Cake

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

\$97

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

PIRATES OF PARADISE

DINNER BUFFET

(Minimum 35 Guests)

Based on a Two Hour Service Time

Chopped Salad Bar

Iceberg Lettuce

Tomatoes, Cucumbers, Peppers, Corn, Chick Peas, Scallions

Blue Cheese Crumbles and Fried Tortilla Strips

Balsamic Black Peppercorn Vinaigrette

Grilled Vegetable Platter with Hummus and Pita Points

Salami and Provolone Platter with Pickles

Macaroni Salad with Cheese, Garden Peas, and Peppers

Roasted Asparagus and Shallot Dressing

Drunken Beef Short Ribs with Port Wine Reduction

Chicken Marinated with Garlic, Jalapeños, and Lime

Crab Crusted Grouper with Corn Succotash

Yellow Rice

Fried Plantains with Sundried Raisins

Market Fresh Vegetables

Assorted Rolls and Butter

Eleuthra Pineapple Bread and Butter Pudding

Mango Mousse Martini

Pirate Rum Cake

Royale Chocolate Bundt Cakes

Fruit Horns

Fruits Flambéed with Island 'Grog'

Tropical Fruit Cheesecake

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

\$99

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

JUNKANOO BEAT DINNER BUFFET

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

Island Salad Bar

Fresh Garden Greens, Beets
Cucumbers, Tomatoes, Onion
Red Cabbage, Shredded Carrots, Baby Corn
Kidney Beans, Peppers, Pickled Jalapeños, Croutons
Mango Poppy Seed Dressing
Ranch and Balsamic Vinaigrette
Artichoke Hearts, Olives, and Red Peppers

Rainbow Fried Tortillas
Guacamole, Salsa, and Sour Cream

Bahamian Conch Station

Conch Fritters served with Tropical Dip
Freshly Prepared Conch Salad

Carved Peppered Sirloin of Beef

Served with Mojo BBQ Sauce and Horseradish
Creole Mustard and Miniature Rolls

Roasted Pork Loin with Apples and Sun Dried Cranberries
Chicken Breast Sautéed with Chilies, Peppers, and Onions
Red Snapper Filet “Nassau Style”

Bahamian Peas and Rice
Straw Market Vegetables
Baked Macaroni and Cheese
Assorted Rolls and Butter

Pineapple Upside Down Cake
Traditional Rum Cake
Benny Cake and Coconut Drops
Pineapple Coconut Pound Cake
Chocolate Peanut Butter Tart
Mango Flan
Island Fruit Tartlets

Caribbean Fruits Flambéed in Rum
with Vanilla Bean Ice Cream

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

\$125

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

TASTE OF ATLANTIS

DINNER BUFFET

(Minimum 35 Guests)

Based on a Two Hour Service Time

Market Place Fresh Salad Bar

Garden Greens
Cherry Tomatoes, Cucumbers, Baby Corn
Red Cabbage, Chick Peas, and Croutons
Selection of Dressings

Crisp Vegetable Platter with Garlic Cheese Dip

Viva Italia

Antipasto Display
Prosciutto, Salami, and Provolone Cheese
Marinated Artichoke Hearts
Sun Dried Tomatoes and Peppers
Olive Tapenade, Goat Cheese, Black and Green Olives
Herbed Olive Oil

Pasta Bar

Cheese Tortellini, Penne, and Gemelli Pastas
Caramelized Garlic Alfredo
Marinara and Vodka Blush Sauce
Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes
Broccoli Florets and Parmesan Cheese
Freshly Baked Bread Display

Mosaic

Baked Chicken
with Olive Tapenade, Bread Crumbs, and Grilled Lemon
Mediterranean Grilled Vegetables
Orzo with Pesto

Seafire Surf and Turf Grill

Grilled Lobster Tail
Petite Beef Filet
Served with Lemon, Drawn Butter, and Horseradish

Bimini Road

Conch Fritters with Calypso Dip
Bahamian Conch Salad
Baked Macaroni and Cheese
Peas and Rice
Johnny Cakes
Jalapeño Corn Muffins
Assorted Rolls and Butter

Sweet Seagrapes

Chocolate Bundt Cakes
Bacardi Cheese Cake
Traditional Rum Cake
Tropical Fruit Tarts
Coconut Guava Bread Pudding
Benny Sesame Seed Drops and Coconut Drops

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and Tea

\$145

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

ATLANTEAN FANTASY DINNER BUFFET

(Minimum 40 Guests)

Based on a Two Hour Service Time

Niçoise Salad Bar

Chopped Romaine and Iceberg Lettuce
Green Beans, Tomatoes, Anchovies, Olives
Red Onion, Potatoes, Tuna, and Chopped Egg
Citrus Vinaigrette

Feta Salad with Preserved Lemon, Mint, and Olive Oil
Roasted Peppers and Artichokes
Asparagus and Grain Mustard Vinaigrette
Hearts of Palm with Oranges, Red Onion, and Herb Vinaigrette

Iced Treasures of the Sea

Iced Jumbo Shrimp (3) Crab Claws (2), and Bahamian Lobster (1/2)
All Seafood is Served with Appropriate Condiments

Sushi Station

Selection of Sushi and Sashimi
Based on Six Pieces per Guest

Grill Station

Lamb Chops
Petite Beef Filet
Chimichurri Sauce and Pesto Oil

Fish Station

Grilled Tuna, Salmon, and Mahi Mahi
Served with Tropical Salsas, Mango Chutney, and Lemon

Seasonal Field Harvest

Grilled Vegetables
Garlic Roasted New Potatoes
Coconut and Almond Basmati Rice

Assorted Rolls and Butter

Dessert Station

Bacardi Rum Baba
Chocolate Mini Cupcakes
Tropical Fruit Cornets
Bittersweet Chocolate Shots
Fruit Kebabs
Coconut Raisin Flan
Mango Panna Cotta with Berry Compote
Tropical Baba Tarts

Tropical Fruits Flambéed with Vanilla Bean Ice Cream

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

\$160

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015

CHILDREN'S PLATED MEALS

Plated Meals served at Indoor Venues Only
Children 11 Years Old and Under

Sailor's Spaghetti

Spaghetti and Meatballs
Fresh Grated Parmesan Cheese
Chocolate Fudge Cake
Apple Juice
\$26

Captain's Chicken

Fried Chicken Tenders
French Fries
Marbled Chocolate Brownie
Apple Juice
\$26

Commander's Burger

Cheeseburger
French Fries
Very Berry Cheesecake
Apple Juice
\$26

Admiral's Pizza

Individual 10" Cheese Pizza
Potato Chips
Chocolate Cup Cake
Apple Juice
\$26

CHILDREN'S BUFFETS

Minimum 15 Children
Based on a Two Hour Service Time
Children 4 – 11 Years Old

Atlas

Pasta Salad
Potato Salad
Spaghetti, Marinara Sauce and Parmesan Cheese
Meatballs
Chicken Tenders with Condiments
Steak Fries and Ketchup
Market Vegetables
Cookies and Brownies
Apple Juice
\$38

Poseidon

Sliced Fresh Fruit Display
Mixed Green Salad with Ranch Dressing
Fried Chicken
Cheeseburgers
Hot Dogs
Macaroni and Cheese
Corn on the Cob
Assorted Cupcakes and Cookies
Apple Juice
\$38

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ATLANTIS
PARADISE ISLAND, BAHAMAS

Fall - 2015