

# RECEPTION COLD HORS D'OEUVRES

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

## \$6 per piece

Smoked Fish Tartar with Pickled Red Onion and Chopped Herbs on a Crostini  
Gourmet Antipasti Bruschetta with Tomato, Olive, and Feta Cheese  
Cherry Tomato, Mozzarella Kebab Drizzled with Basil Oil  
Herbed Cream Cheese and Grilled Sweet Pepper Pinwheel  
Portobello Mushroom on a Blue Cheese Crostini  
Strawberry and Aged Brie Kebab  
Poached Pear and Blue Cheese on a Focaccia Crouton  
Chicken Waldorf Tartlets  
Salami, Provolone, and Marinated Olive Skewer

## \$7 per piece

Medallions of Lobster, Chili Mayonnaise, and Charred Pineapple  
Jumbo Shrimp with Mango and Pickled Ginger  
Smoked Salmon Rose on Pumpnickel  
Seared Ahi Tuna and Wasabi Sour Cream Crouton  
Watermelon and Goat Cheese Skewer Drizzled with Mint Oil  
Goat Cheese, Date and Citrus Spice  
Fired Beef Tenderloin, Boursin Cheese, and Caramelized Onion  
Smoked Duck Breast and Jellied Quince  
Smoked Turkey, Pepper Jam, and Baby Apple

## \$8 per piece

### *Individually Portioned Dishes*

Vegetable Crudit  with Lemon Ranch Dip  
Rock Shrimp (4) with Lemon and Cocktail Sauce  
Feta Cheese, Mint, and Preserved Lemon with a Flatbread Cracker  
Cubed Aged Cheddar, Provolone, Grapes, and Walnuts

# RECEPTION HOT HORS D'OEUVRES

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

## \$6 per piece

Vegetable Spring Roll with Sweet Chili Sauce  
Wild Mushroom and Goat Cheese Herb Tart  
Fried Macaroni and Cheese with Spiced Mayonnaise  
Bahamian Conch Fritters with Rum Rémolade  
Buffalo Chicken Wings and Creamy Blue Cheese Dip  
Boneless Chicken Bites with BBQ, Teriyaki or Jerk Sauce (*Select One*)  
Chicken Satay with Oriental Thai Peanut Sauce  
Meatballs in a Jerk BBQ Sauce  
Fried Pork Pot Stickers with Ginger Hoisin Sauce

## \$7 per piece

Feta, Parmesan, and Prosciutto Herb Stuffed Mushrooms  
Spinach and Filo Pastry Triangles with Tzatziki Sauce  
Lobster Wontons with Toasted Sesame Seeds in a Teriyaki Dip  
Coconut Breaded Shrimp with Citrus Ginger Sauce  
Petite Crab Cakes with Guava Mango Chutney  
Scallop Wrapped in Bacon  
Smoked Salmon Spinach Frittata  
Beef Tenderloin Brochette with a Mojo Glaze  
Lamb Kofta served with Mint Yogurt Sauce

## \$8 per piece

### *Individually Portioned Dishes*

Escargot, Brie, and Garlic Butter on a Bread Crisp  
Lobster Prism in a Thermidor Dip  
Jumbo Shrimp and Warm Goat Cheese Fondue  
Tandoori Shrimp Satay and Yogurt with Cucumber Raita  
Cumin Crusted Lamb Lollipop with Mint Tomato Relish

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

# RECEPTION CARVING STATIONS

## **Cedar Fired Side of Salmon**

Ginger and Honey Glaze

Wheat Rolls

(Serves 20)

\$325

## **Mojo Pork Loin**

Sugar and Spice Crusted Pork Loin

Johnny Cake and Soft Rolls

(Serves 30)

\$375

## **Jerk Rubbed Turkey Breast**

Sweet Chili Mango Sauce

Jalapeño Corn Muffins

(Serves 30)

\$375

## **Black Peppercorn Crusted Beef Tenderloin**

Caramelized Onions and Blue Cheese Dip

Salted Pretzel Rolls

(Serves 20)

\$450

## **Slow Roasted Beef Strip Loin**

Chimichurri Sauce and Mustard

Sour Dough Rolls

(Serves 30)

\$475

## **Steamship Round of Beef**

Mustard and Horseradish

Silver Dollar Rolls

(Serves 150)

\$975

# RECEPTION SPECIALTY DISPLAYS

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

## **Mediterranean Mesa**

*(Minimum 15 Guests)*

Hummus, Roasted Red Peppers  
White Beans and Mint  
Fresh Tomato and Basil  
Feta and Preserved Lemon  
Roasted Eggplant Baba Ghanoush  
Black Olive Tapenade  
Tzatziki Dip  
Fresh Celery and Carrot Sticks  
Grilled Pita Points, Blue Corn Tortilla Chips  
Herb Ciabatta and Herb Crostini  
\$15

## **Bruschetta Bar**

*(Minimum 15 Guests)*

*Make your Own:*

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  
\$15

## **Antipasto Display**

*(Minimum 15 Guests)*

Prosciutto Ham, Salami, and Provolone Cheese  
Marinated Artichoke Hearts, Peppers  
Sun Dried Tomatoes, Buffalo Mozzarella  
Olive Tapenade, Goat Cheese  
Black Olives, Green Olives, and Herbed Olive Oil  
Artisan Bread Display  
\$18

## **Sushi and Sashimi**

*(Minimum 15 Guests)*

*Based on Six Pieces per Guest*  
Assorted Sashimi, Maki, and Nigiri  
Wasabi, Pickled Ginger, and Soy Sauce  
\$35

## **Iced Treasures of the Sea**

*(Minimum 15 Guests)*

Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3)  
Bahamian Conch Salad  
All Seafood is served with Appropriate Condiments  
\$45

## **Jumbo Shrimp Display**

Cocktail Sauce and Lemons  
\$525 per Display (100 Pieces)

## **International Cheeses with Baguettes and Crackers**

Fine Display of Cheeses to include:  
Brie, Cheddar, Swiss, Blue, Gouda, and Goat Cheese  
Garnished with Fruits, Nuts, Crackers, and Bread

**Small** - \$300 (Serves 25)

**Medium** - \$600 (Serves 50)

**Large** - \$900 (Serves 75)

## **Fresh Market Vegetable Display**

Colorful, Crunchy Vegetables to include:  
Baton Carrots, Celery, Bell Peppers  
Broccoli, Cucumber Spears, Baby Corn  
Cherry Tomatoes and Cauliflower  
Sour Cream Chive and Blue Cheese Dips

**Small** - \$250 (Serves 25)

**Medium** - \$500 (Serves 50)

**Large** - \$750 (Serves 75)

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

**ATLANTIS**  
PARADISE ISLAND, BAHAMAS

Fall - 2015

# RECEPTION SPECIALTY STATIONS

## **Caesar Salad**

*(Minimum 20 Guests)*

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

\$12

*Grilled Chicken Strips add \$7*

*Grilled Shrimp add \$9*

## **Greek Salad**

*(Minimum 20 Guests)*

Iceberg Lettuce  
Red Onion, Cucumber, Pepperoncini, Tomatoes  
Feta Cheese and Olives  
Lemon Oregano Vinaigrette

\$14

## **Bahamian Conch**

*(Minimum 20 Guests)*

Conch Fritters served with Tropical Dip  
Freshly Prepared Conch Salad

\$20

## **Ceviche Shooter**

*(Minimum 20 Guests)*

Snapper, Crab, Mussels, Octopus, and Plantain  
Marinated in Citrus Juice, Chili Peppers, and Cilantro  
Rainbow Colored Fried Tortilla Chips

\$22

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

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# RECEPTION SPECIALTY STATIONS

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

## Pasta Bar

(Minimum 25 Guests)

Cheese Tortellini, Penne, and Gemelli Pastas  
Caramelized Garlic Alfredo  
Marinara and Vodka Blush Sauces  
Assorted Toppings to Include:  
Olives, Grilled Mushrooms, Roasted Garlic  
Sun Dried Tomatoes and Broccoli Florets  
Parmesan Cheese  
Freshly Baked Bread Display  
\$20

Chicken Strips - Add \$7

Sicilian Meatballs - Add \$7

Italian Sausages, Onions, and Peppers - Add \$8

## Satay

(Minimum 25 Guests)

Based on Six Pieces per Guest  
Grilled Beef, Chicken,  
Pork and Spicy Shrimp  
Peanut, Coconut Curry, and  
Soy Ginger Dipping Sauces  
\$24

## Martini Mashed Potato Bar

(Minimum 25 Guests)

Mashed Yukon Gold, Red Skin, and Sweet Potatoes  
Steaming Crock of:  
Lobster and Shrimp Ragout  
Porcini Mushrooms  
Shredded Jerk Chicken  
Assorted Toppings to include:  
Scallions, Tomatoes, Greek Olives  
Blue Cheese, Bacon,  
Parmesan Cheese and Olive Oil  
\$25

## Slider Bar

(Minimum 25 Guests)

Yankee - Burger, Bacon, Tomato, American Cheese  
Kingston - Jerk Shrimp and Pepper Jack Cheese  
Nassau - Cracked Conch, Mango Slaw, and Calypso Sauce  
Havana - Shredded Pork, Ham, Sliced Pickles, and Swiss  
Cajun - Chicken, Chili Mayonnaise, Provolone Cheese  
Mustard, Mayonnaise, and Ketchup  
\$25

## Indian Station

(Minimum 50 Guests)

Hari Chutney Walla Chicken  
Kerala Seafood Curry  
Daal Makhani  
Tofu Masala  
Basmati Rice  
Assorted Condiment to Include:  
Mixed Pickles  
Mango, Tomato, and Mint Chutney  
Onion Masala and Cucumber Raita  
Papad, Naan, and Roti  
\$26

# RECEPTION SPECIALTY STATIONS

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

## Polenta

*(Minimum 25 Guests)*

Parmigiano Reggiano Polenta  
Served with Steaming Crocks of:  
Mushroom, Onion and Sweet Pepper Ragout  
Chicken Pesto Sauce  
Italian Sausage in Herb Tomato Sauce  
*Garnished with:*  
Sliced Olives, Chives,  
Gorgonzola and Parmesan  
\$26

## Taco Bar

*(Minimum 25 Guests)*

Crock Pots of:  
Hot Chipotle Chicken  
Blackened Grouper  
Pulled Beef Short Rib  
Assorted Soft Tortilla Wraps  
Crisp Tortilla Chips  
Pico de Gallo, Guacamole, Sour Cream  
Black Bean Corn Salsa, Mango Slaw,  
Chopped Onions, Shredded Lettuce  
Shredded Cheddar and Minced Jalapeños  
\$27

## Martini Mac & Cheese

*(Minimum 25 Guests)*

Creamy Lobster and Shrimp  
Grilled Chicken, Asparagus Mascarpone  
Sun Dried Tomato, Sweet Peppers, and Goat Cheese  
*Assorted Toppings to include:*  
Parmesan, Olives, and Chives  
Bacon Bits and Pepper Flakes  
\$28

## Caribbean Land & Sea

*(Minimum 35 Guests)*

Carved Flank Steak Marinated with Island Citrus and Tamarind Sauce  
Mahi Mahi with Lightly Spiced Mango Chutney and Lemon  
Johnny Cakes and Jalapeño Corn Muffins  
\$29

# RECEPTION SWEET ENHANCEMENTS

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

## Fruit Flambé

(Minimum 25 Guests)

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

\$15

## Chocolate Fondue

(Minimum 25 Guests)

Fresh Seasonal Berries and Fruits  
Served with Dark Chocolate Fondue  
Mango, Honeydew, Pineapple  
Marshmallows and Strawberries  
Coconut Macaroons  
Shortbread Cookies  
Miniature Peanut Butter Cookies  
Home Baked Cookies and Brownies

\$16

## Sweet Shooter Bar

(Minimum 20 Guests)

Based on 4 Pieces Per Person  
Graham Cracker Key Lime Pie  
White Chocolate Strawberry Shortcake  
Death by Chocolate  
Banana Oreo Cheesecake  
Coconut Tapioca with Fruit Baba  
Chocolate Shots with Chocolate Pop Rocks  
Mango Panna Cotta with Berry Compote

\$17

## Top of the Pops

(Minimum 20 Guests)

Based on 4 Pieces Per Person  
Chewy Brownies  
Miniature Chocolate Candy Apples  
Chocolate Chip Cookies  
Rice Krispy Treats  
Oreo Cakes  
Reese's Peanut Butter Cakes  
Chocolate Marshmallows  
Pineapple, Melon, and Watermelon Fruit Prisms

\$18

## Tropical Mini Sampler

(Minimum 20 Guests)

Based on 4 Pieces Per Person  
Banana Honey Meringue Tarts  
Rum Babas with Tropical Fruit, Coconut Passion  
Fruit Tapioca  
Mango Panna Cotta with Berry Compote  
White Chocolate Risotto with Island Fruits  
Exotic Fruit Tarts  
Berry Financiers and Macaroons

\$19



# PIRANHA BEACH RECEPTION MENU

(Minimum 35 Guests)  
Based on Two Hours of Service

## Hors D'Oeuvres

Based on Seven Pieces per Guest

Herbed Cream Cheese and Grilled Sweet Pepper Pinwheel Crepe  
Smoked Turkey with Pepper Jam and Baby Apple  
Meat Balls in a Jerk BBQ Sauce  
Bahamian Conch Fritters with Thousand Island Dip  
Chicken Satay with Orange Marmalade and Toasted Coconut

## Caesar Salad

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

## Antipasto Display

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

## Satay Station

Based on Six Pieces per Guest

Grilled Beef, Chicken, Pork, and Spicy Shrimp  
Peanut, Coconut Curry, and Soy Ginger Dipping Sauces

## Pasta Bar

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

\$105

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# BARRACUDA BEACH RECEPTION MENU

(Minimum 35 Guests)  
Based on Two Hours of Service

## Hors D'Oeuvres

Based on Seven Pieces per Guest

Medallions of Lobster, Chili Mayonnaise and Charred Pineapple  
Poached Pear and Blue Cheese on a Focaccia Crouton  
Spinach Filo Pastry Triangles with Tzatziki Sauce  
Beef Tenderloin Brochette in a Mojo Glaze  
Petite Crab Cakes with Guava Mango Chutney

## Ceviche Shooter Station

Snapper, Crab, Mussels, Octopus and Plantain  
Marinated in Citrus Juice, Chili Peppers and Cilantro  
Rainbow Colored Fried Tortilla Chips

## Mediterranean Mesa

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

## Martini Mashed Potato Bar

Mashed Yukon Gold, Red Skin, and Sweet Potatoes  
Served with Crocks of...  
Lobster and Shrimp Ragout  
Porcini Mushrooms  
Shredded Jerk Chicken  
Assorted Toppings to include:  
Scallions, Tomatoes, Greek Olives  
Blue Cheese, Bacon, Parmesan Cheese, and Olive Oil

## Caribbean Land & Sea

Carved Flank Steak Marinated with Island Citruses and Tamarind Sauce  
Mahi Mahi with Lightly Spiced Mango Chutney and Lemon  
Johnny Cakes and Jalapeño Corn Muffins

\$110

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

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