



ATLANTIS HOLIDAY LUNCH BUFFET

Menu offered Thanksgiving 2023 through January 31, 2024.

Lunch service offered until 3 pm. Buffet items are replenished for one hour.

Extended service may be prearranged for an additional \$2 per guest, per hour. 50 guest minimum.

COLD ITEMS

- Tossed Green Salad
- Chilled Prawns with Cocktail Sauce and Lemon Wedges
- Crunchy Broccoli Salad
- Seasonal Fresh Fruit Salad

HOT ITEMS

- Choice of:
- Sliced Turkey Breast with Cranberry Sauce
or Sliced Honey Baked Ham
 - Pan Seared Salmon in Lemon Beurre Blanc Sauce
 - Butternut Squash Ravioli in Maple and Sage Cream Sauce

ACCOMPANIMENTS

- Sweet Potato Casserole
- Butter Whipped Yukon Gold Potatoes and Gravy
- Sautéed Seasonal Vegetables
- Freshly Baked Rolls and Butter
- Roasted Regular and Decaffeinated Coffee, Specialty Teas, Iced Tea Service
- A Spectacular Display of Holiday Themed Desserts \$38 per Guest

SUGGESTED ENHANCEMENT

- Freshly Carved Slow-Roasted Prime Rib of Beef
- Au Jus, Creamy Horseradish Additional \$15 per Guest
- Carver Fees Included.



HOLIDAY LUNCH SALADS

Served Lunches include choice of one salad.

- Garden** ~ Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing
- Caesar Salad** ~ Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing
- Fresh Spinach** ~ Feta Cheese, Black Olives, Diced Tomato, Creamy Basil Dressing
- Boston Bibb Lettuce** ~ Apples, Pears, Sun-Dried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette
- Baby Iceberg Wedge** ~ Shaved Watermelon Radish, Tomatoes, English Cucumbers, Crumbled Bacon, Maytag Bleu Cheese, Buttermilk Ranch Dressing

ATLANTIS HOLIDAY LUNCH MENUS

Menu offered Thanksgiving 2023 through January 31, 2024. All Entrées are accompanied with choice of salad, dessert, basket of bread, Chef's choice of starch, seasonal vegetables, Roasted Regular and Decaffeinated Coffee, Specialty Teas and Iced Tea. 25 guest minimum.

MUSHROOM RAVIOLI

Portobello Mushroom & Ricotta Filled Tender Pasta, Porcini Cream Sauce \$30 per Guest

ROAST PORK LOIN

Cranberry-Mustard Glazed Pork Loin \$33 per Guest

ROAST BREAST OF TURKEY

Sliced Turkey Breast, Home-style Stuffing, Gravy, Cranberry Sauce \$33 per Guest

CHICKEN ROULADE

Spinach, Prosciutto and Ricotta Cheese Stuffed Breaded Chicken Breast, Porcini Cream Sauce \$35 per Guest

PACIFIC SALMON

Pan-Seared Salmon in Lemon Beurre Blanc Sauce \$35 per Guest

STEAK DIANE

Sautéed Filet Medallions, Shallots, Mushrooms, Brandy Cream Sauce..... \$45 per Guest

HOLIDAY LUNCH DESSERTS

Served Lunches include choice of one dessert.

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| Pecan Pie | Pumpkin Chiffon Cheesecake |
| Fruit Tart | New York Cheesecake |
| Triple Fudge Layer Cake | White Chocolate Mousse & Berries |
| Red Velvet Cake | Trio - Mini (Opera Cake, Mini Cheesecake, French Macaron) |



HOLIDAY DINNER SALADS

Served Dinners include choice of one salad.

- Garden** ~ Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing
- Caesar Salad** ~ Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing
- Fresh Spinach** ~ Feta Cheese, Black Olives, Diced Tomato, Creamy Basil Dressing
- Boston Bibb Lettuce** ~ Apples, Pears, Sun-Dried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette
- Baby Iceberg Wedge** ~ Shaved Watermelon Radish, Tomatoes, English Cucumbers, Crumbled Bacon, Maytag Bleu Cheese, Buttermilk Ranch Dressing

ATLANTIS HOLIDAY DINNER MENUS

Menu offered Thanksgiving 2023 through January 31, 2024. All Entrées are accompanied with choice of salad, dessert, basket of bread, Chef's choice of starch, seasonal vegetables, Roasted Regular and Decaffeinated Coffee, Specialty Teas and Iced Tea. 25 guest minimum.

ATLANTIS SIGNATURE COMBINATIONS

Choice of One Duet per Event (Choose Two)

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| Petite Filet Mignon | Sautéed Garlic Scampi |
| Steak Diane | Crab-Stuffed Sole |
| Pacific Salmon | Crab-Stuffed Jumbo Prawn |
| Crab Cakes | Marinated Chicken Breast |

Duet (One Duet per Event), Salad and Dessert..... \$56 per Guest

HOLIDAY SOUP ENHANCEMENT

- Sweet Onion Soup, Croutons, Swiss Cheese en Croute..... \$6 per Guest
- Creamy Lobster Bisque \$7 per Guest

HOLIDAY DINNER DESSERTS

Served Dinners include choice of one dessert.

- Raspberry Napoleon
- Salted Caramel Budino
- Pumpkin Chiffon Cheesecake
- Triple Layer Fudge Cake, Raspberry Coulis
- Kahlua Cheesecake, Cinnamon Whipped Cream
- Fresh Fruit Tart
- Seasonal Apple Tartlet, Cinnamon, Whipped Cream
- Trio - Mini (Opera Cake, Mini Cheesecake, French Macaron)



ATLANTIS HOLIDAY DINNER MENUS

Menu offered Thanksgiving 2023 through January 31, 2024. All Entrées are accompanied with choice of salad, dessert, basket of bread, Chef's choice of starch, seasonal vegetables, Roasted Regular and Decaffeinated Coffee, Specialty Teas and Iced Tea. 25 guest minimum.

SWEET CORN POLENTA AND GRILLED PORTOBELLO MUSHROOM

Medley of Fire-Roasted Vegetables, Slow Cooked Tomato Compote \$38 per Guest

RATATOUILLE TOWER

Basmati Rice, Sautéed Seasonal Vegetables..... \$38 per Guest

ROAST BREAST OF TURKEY

Sliced Turkey Breast, Homestyle Stuffing, Gravy, Cranberry Sauce \$44 per Guest

CHICKEN PICCATA

Tender Breast of Chicken with Lemon Caper Sauce..... \$40 per Guest

ROAST PORK LOIN

Cranberry-Mustard Glazed Sliced Pork Loin..... \$43 per Guest

CHICKEN ROULADE

Spinach, Prosciutto and Ricotta Cheese Stuffed Breaded Chicken Breast,
Porcini Cream Sauce \$44 per Guest

CRAB-STUFFED SOLE

Sautéed Sole, Dungeness Crab, Lemon Beurre Blanc Sauce \$46 per Guest

PACIFIC SALMON

Pan-Seared Salmon in a Lemon Beurre Blanc Sauce \$44 per Guest

CABERNET-BRAISED SHORT RIBS

Red Wine Demi-Glace \$46 per Guest

STEAK DIANE

Sautéed Filet Medallions, Shallots, Mushrooms, Brandy Cream Sauce..... \$50 per Guest

FILET MIGNON

Grilled Filet Mignon, Red Wine Demi-Glace \$56 per Guest

BEEF WELLINGTON

Roasted Filet of Beef En Croute, Mushroom Duxelles, Red Wine Demi-Glace..... \$59 per Guest

ATLANTIS HOLIDAY DINNER BUFFET

Menu offered Thanksgiving 2023 through January 31, 2024. Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$2 per guest per hour. 50 guest minimum.

APPETIZERS

Imported and Domestic Cheese Display, Gourmet Crackers
Chef's Assorted Canapes and Vegetable Crudité
Antipasto Platter with Bruschetta

COLD ITEMS

Chilled Prawns with Cocktail Sauce and Lemon Wedges
Tossed Green Salad
Crunchy Broccoli Salad
Seasonal Fresh Fruit Salad

HOT ITEMS

Choice of:
Sliced Turkey Breast with Cranberry Sauce
or Sliced Honey Baked Ham
Pan Seared Salmon in Lemon Beurre Blanc Sauce
Butternut Squash Ravioli in Maple and Sage Cream Sauce

CARVING STATION

Freshly Carved Slow-Roasted Prime Rib of Beef
Au Jus, Creamy Horseradish
Carver Fees Included.

ACCOMPANIMENTS

Sweet Potato Casserole
Sautéed Seasonal Vegetables
Butter Whipped Yukon Gold Potatoes and Gravy
Freshly Baked Rolls and Butter
Roasted Regular and Decaffeinated Coffee, Specialty Teas, Iced Tea Service

DESSERTS

A Spectacular Display of Holiday Themed Desserts \$58 per Guest



CELEBRATE IN STYLE DINNER BUFFET

Menu offered Thanksgiving 2023 through January 31, 2024. Buffet items are replenished for one hour. Extended service may be prearranged for an additional \$2 per guest per hour. 50 guest minimum.

APPETIZERS

Imported and Domestic Cheese Display, Gourmet Crackers
Antipasto Platter and Array of Deli Meats, Olives, and Grilled Vegetables
Assorted Chef's Canapes

COLD ITEMS

Chilled Prawns with Cocktail Sauce and Lemon Wedges
Tossed Caesar Salad
Seasonal Fresh Fruit Salad

HOT ITEMS

Lobster Bisque
Pan Seared Salmon in Lemon Beurre Blanc Sauce
Steamed Crab
Chicken Roulade
Butternut Squash Ravioli in Maple and Sage Cream Sauce

CARVING STATION

Chef's Carving Station with Oven Roasted Turkey, Cranberry Sauce and Slow-Roasted Prime Rib of Beef, Au Jus, Creamy Horseradish
Carver Fees Included.

ACCOMPANIMENTS

Wild Rice Pilaf
Butter Whipped Yukon Gold Mashed Potatoes and Gravy
Sweet Potato Casserole
Sautéed Seasonal Vegetables
Artisan Baked Breads to include Brioche, Bread Sticks, Dutch Crunch Rolls
Roasted Regular and Decaffeinated Coffee, Specialty Teas, Iced Tea Service

DESSERTS

Chocolate Dipped Fresh Fruits, Marshmallows and Cookies
Array of Holiday Themed Desserts \$78 per Guest