

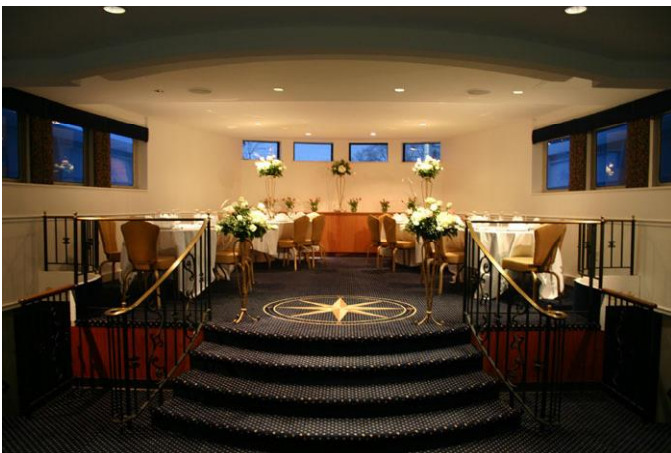
# V ATLANTIS

[Click Here to upgrade to Unlimited Pages and Expanded Features](#)



*Cruise around New York Harbor aboard a luxurious yacht with unprecedented comfort. The Atlantis is a charter yacht complemented with the utmost in service while offering exquisite catering in our formal dining salon.*

*The Atlantis Yacht of New York Harbor offers the highest standard of excellence while planning your next wedding, corporate gathering or any event of your choice.*



## BUFFET DINNER

### Savory Salads

*Select 1*

- Garlic Croutons, Shaved Parmesan Cheese & Caesar Dressing
- Mixed Greens Salad Tossed with Cucumber, Cherry Tomatoes, Multi Grain Croutons in a Balsamic Vinaigrette
- Mixed Greens Salad with Watermelon, Feta, Yellow Cherry Tomatoes in a Balsamic Glaze & Olive Oil
- Freshly Baked Bread Basket with Sweet Butter Included

### Entrees

*Select 3*

*(1 Chicken, 1 Meat, 1 Seafood)*

- Panko Crusted Chicken Cutlet -w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze
- Tender breast of Chicken Rolled w/ Feta, Spinach & Garlic w/ Lemon Béchamel
- Lemon Chicken- w/ Artichokes & Capers
- Pan Seared Chicken Breast w/ Wild Mushroom & Porcini Cream
- Breast of Chicken Rolled w/ Prociutto

- Rosemary & Garlic Roasted Filet Mignon w/ Wild Mushroom Ragù
- Soy Ginger Flank Steak w/ Asian Slaw
- BBQ Braised Beef Brisket
- Grilled London Broil w/ Chimichuri Sauce
- Oven Roasted Turkey Breast w/ Shaved Apple & Dried Cranberry Slaw

- Asian Grilled Salmon w/ pickled Pineapple Salsa
- Crab Stuffed Filet of Sole w/ Lemon Butter Sauce
- Cashew Crusted Mahi Mahi w/ Mango Salsa
- Seafood Paella

### Accompaniments

*Select 3*

*(1 Pasta, 1 Starch, 1 Vegi)*

- Stuffed Shells- Filled with Ricotta Cheese, served in our Tomato Basil Sauce
- Penne Vodka- A Creamy Pink Vodka sauce over Imported Penne pasta
- Cheese Ravioli- with Pesto Blush Cream
- Rigatoni Bolognese- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

- Rosemary Infused Red Bliss Scalloped Potatoes
- Parmesan & Garlic Mashed Potatoes
- Roasted & Herbed Potato Wedges
- Saffron Rice w/ Carrots & Peas
- Dill & Garlic Yukon Gold Potatoes w/ Sweet Paprika Butter
- Wild Rice w/ Roasted Vegetables

- Tarragon & Honey Glazed Carrots
- French String Beans & Corn medley
- Roasted Vegetable Medley
- Garlic & Butter Broccoli Florets
- Herb Roasted Zucchini Wheels

## DESSERT HOUR

*Included*

- Fresh Season Fruit Display / Miniature Italian and French Pastries / Assorted Cookies
- Banana Bread Pudding w/ Whiskey Crème Anglaise / Cheese Cake / Tiramisu / Brownies & Blondie's