

Atlantic Caterers, Inc.

for all occasions

4507-09 Harford Road • Baltimore, Maryland 21214 • (410) 254-6662 • (410) 254-8540 (Fax)

Gourmet Hors d'oeuvres

Beef

- Ball Park Hot Dog – *Miniature kosher hot dog in a petite bun*
- Beef & Duxelle En Croute
- Beef Fajita Tortilla “Scoops” – *A Baja-style creation of skirt steak asada tossed with julienned strips of red bell peppers, fire-roasted jalapenos, aged cheddar cheese & refreshing cilantro nestled in a crafted flour tortilla “scoop”*
- Beef Kabob
- Beef Satay – *Sirloin Beef on a skewer*
- Beef Tenderloin & Gorgonzola Cheese wrapped in Applewood Smoked Bacon
- **Beef Wellington Puff**
- Cheese Steak Tart
- **Franks in Puff Pastry - Kosher**
- Hibachi Beef Skewer
- Meatballs in Marinara Sauce
- Meatballs in Plum Sauce
- Meatballs, French Onion
- Meatballs, Swedish
- Mini Kobe Burgers with Crumbled Bleu Cheese
- Mini Kobe Burger with Applewood Smoked Bacon & Vermont Cheddar
- Mini American Cheese Kobe Beef Burger
- Mongolian-style Rib Eye Beef Kabob
- Philadelphia Cheese Steak Spring Roll
- Shepard’s Pie Tart – *Beef & Veggies topped with Duchess Potatoes*
- **Spicy Fajita Beef with Pepper Jack & Onion Beggar’s Purse**
- **Spicy Beef Empanada**
- Steak Quesadilla Triangle with Pepper Jack

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Gourmet Hors d'oeuvres

Chicken/Poultry

- **Buffalo Chicken Spring Roll with Bleu Cheese**
- Buffalo Chicken Tortilla Tart – *A crowd pleasing combination of tender shredded chicken breast doused in our piquant homemade buffalo sauce piled into a flour tortilla cup and topped with crumbled bleu cheese and green onion*
- Buffalo Wings with Bleu Cheese & Celery Sticks
- Burrito with Tequilla Marinated Chicken & Roasted Vegetables
- Chicken & Sundried Tomato Encroute
- Chicken Adobe Stars– *Chicken & andouille sausage with southwestern spices*
- Chicken Cordon Bleu Puff – *A refined revival of a Parisian-inspired classic, countless layers of flaky puff pastry surrounds a roulade of paillard chicken, slightly aged imported baby swiss, smoke-noted black forest ham, and finished with a decadent Chablis cream sauce*
- Chicken Dijon Puff – *Chicken Breast dipped in creamy Dijon mustard, wrapped in a puff pastry*
- Chicken Fajitas – *Chicken, Cheese & Peppers in a open Tortilla wrap*
- **Chicken Fontina Bites** – *Breaded Chicken with Fontina Cheese & Sun-dried Tomatoes*
- Chicken Kabob
- **Chicken Marsala in Pastry**
- Chicken Marsala Pot Pie – *A fricassee of chicken, trapani Marsala wine and an earthy mushroom duxelle presented in our miniature pot pie pastry cup*
- **Chicken Pecan Tender**
- Chicken Sesame Skewer
- Chicken Sonaran with Salsa & Spices
- Chicken Wellington Puff
- Chicken Woodear Chopstick – *Chicken & woodear mushrooms in spring roll wrapper*
- Coconut Chicken
- Monte Cristo – *Turkey, Ham & Swiss on French Toast*
- Oahu Chicken Pinwheel – *Macadamia nut coated chicken tender wrapped around a pineapple chunk*
- Old Bay Dusted Chicken
- Pistachio Chicken wrapped around an Asparagus Spear on a Knotted Pick
- Pulled Jerk Chicken Sandwich on a Sweet Potato Roll
- Roasted Turkey & Vegetable Cobbler
- Smoked BBQ Pulled Chicken Encased in a Miniature Southern Style Biscuit
- **Sweet Chicken Bacon Wraps**
- Turkey Tenderloin wrapped in Applewood Smoked Bacon

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Gourmet Hors d'oeuvres

Indian

- **Chicken Tikki Masala Satay with Nigella Seeds**
- Indian Samosa – *Traditional Indian turnover stuffed with a mixture of mildly spiced potato and green peas*
- Pineapple Shrimp with a Soy Mint Glaze – Skewer
- Shrimp Tamari - Skewer
- Tandori Prawns – *Skewered tiger prawns served with mint yogurt & lemons*
- Vegetable Pakora – *Traditional Indian fritter made with vegetables hand dipped in a delicately seasoned gram flower batter*

Italian

- Antipasto Tart, Hot – *Salami, black olives, artichoke & provolone cheese in tart shell*
- Baby Spinach & Goat Cheese Pizza on Focaccia
- Breaded Ravioli with a Spicy Marinara Dipping Sauce
- Calzone with Pepperoni – *Ricotta & Mozzarella with Pepperoni in a flaky pastry*
- **Chicken Saltimboca (with Prosciutto & Sage) Skewer**
- Deep Dish Pizza Quiches – Assorted – cheese, mushroom, pepperoni, sausage
- Deep Dish Pizza with Cheese Tart
- Deep Dish Pizza with Sausage Tart
- Meatball Parmesan Hoagies
- Sun-dried Tomato Croquette – *Sun-ripened vine tomatoes, sage and aged Asiago cheese blended into creamy Arborio rice risotto then breaded*

Lamb

- Moroccan Lamb Kabob with Figs & Apricots

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Oriental

- Asian Short Rib Pot Pie
- Asian Chicken Satay
- Beef Teriyaki Satay
- **Chicken Cashew Spring Roll**
- Crab Rangoon – *Crab, Seafood & Spices in a wonton*
- Edamame Dumpling – *Asian potsticker filled with tender soybeans, cabbage, sweet corn, green onion, sesame and shitake mushrooms*
- Lobster & Shrimp Spring Roll
- Sesame Tuna Skewer
- Skewered Teriyaki Salmon & Sesame Seeds
- Soy Glazed Shrimp Skewer with Pineapple & Mint
- Steak Teriyaki
- Thai Chicken and Cashew Spring Roll
- Thai Chicken on a Sugar Cane Skewer
- Tuna & Wasabi on Knotted Pick
- Vegetable Egg Rolls – *Fresh Vegetables & spices in an egg roll wrapper*
- Vegetable Woodear Spring Roll
- Whole Wheat Chicken Teriyaki Dumpling

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Pork

- Andouille Sausage & Cheese Puff
- Bacon (Lorraine) Quiche
- **Black Bean & Andouille Sausage Spring Roll** – *Black Beans, Cheeses, Peppers & Andouille Sausage*
- Chicken Adobe – *Chicken, andouille sausage & rice with fresh herbs in shredded filo*
- Chorizo stuffed Dates wrapped in bacon – *Spanish Pamplano-style chorizo encased in a sun-ripened sweet medjool date then draped with hickory smoked bacon to highlight the smoky undercurrent*
- **Coney Island Franks in a Blanket**
- Country-style Herb Biscuits with Black Forest Ham & Red Pepper Relish
- Fontina & Prosciutto in Filo
- **Gruyere & Bacon Palmier Puff**
- **Macaroni & Cheese Poppers with Ham**
- Mini Stuffed Potato Skins
- Mushroom Stuffed with Sausage
- Quiche Lorraine
- **Reuben Puff**
- **Smoked Gouda & Chorizo Puff** – *Smoked gouda cheese & chorizo sausage in puff pastry*
- Smoked BBQ Pulled Pork Encased in a Miniature Southern Style Biscuit
- Spinach, Pepperoni & Asiago Cheese Tart
- Turkey Tenderloin wrapped in Applewood Smoked Bacon

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Seafood

- Atlantic Caught Wild Salmon & Baby Spinach Puff
- **Bang Bang Shrimp**
- Chipolte Shrimp Empanada with Salsa & Sour Cream
- Clams Casino on the Half Shell
- **Coconut Shrimp**
- Cozy Shrimp
- Crab & Brie in Filo
- Exotic Netted Shrimp
- Lobster & Crab Fondue with Apple Wedges
- Lobster Cobbler – *Lobster & Veggies topped with buttered bread crumbs*
- Lobster Newburg Puff
- **Lump Maryland Crab Dip with freshly sliced baguettes**
- Maine Lobster Puff with Sherry Newburg Sauce
- **Maryland Crab Balls with Spicy Cocktail Sauce**
- Mushroom Stuffed with Crab Meat
- Salmon & Asparagus En Crouete – *Layers of puff pastry engulf poached Atlantic salmon kissed with a hint of lemon and sautéed asparagus tips, finished off with a fusion of honey mustard & white wine laden Dijon mustard*
- Salmon & Goat Cheese Beggar's Purse
- Salmon & Spinach Puff
- **Scallops Wrapped in Bacon**
- **Shrimp Casino**
- Shrimp Chopstick – *Shrimp in Spring Roll Wrapper with chili paste, curry & parsley*
- Shrimp Quesadilla Cones with Black Beans, Sharp Cheddar & Pepper Jack
- Shrimp Scampi
- Shoestring Potato Wrapped Shrimp
- Smokin' Chipolte Shrimp Empanadas
- **Steamed Gulf Shrimp with Spicy Cocktail Sauce**

Vegetarian

- Aged Gruyere & Summer Leek Tart
- Artichoke & Boursin Bite coated with Parmesan Breading
- Artichoke & Goat Cheese Bite coated with Parmesan Breading
- Asparagus Florets & Aged Gruyere Quiche
- Asparagus & Goat Cheese **OR** Asiago Cheese in Filo Wrap
- Baby Spinach & Artichoke Quiche
- Baby Spinach & Imported Swiss Cheese Quiche

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Vegetarian Cont:

- **Baked Brie with Mushrooms wrapped in a Pastry Crust**
- Bella Flora Puff – *Portobello mushrooms & mozzarella cheese in puff pastry*
- **Black Bean & Pepper Jack Quiche**
- Brie with Raspberry & Almonds in Phyllo
- Butternut Squash “Panzerotti” – *A creamy puree of roasted butternut squash lightly seasoned with cinnamon and nutmeg, mascarpone cheese sweetened with a hint of molasses, and hand layered into sweet pastry shells generously coated with crumbled Amaretto cookies*
- Cranberry & Walnut Brie in Filo
- Eggplant Parmesan Stuffed Bread – *Artisan bread dough houses herb-breaded deep purple aubergine slices of eggplant married with a sugo of san marzano tomatoes, cows milk mozzarella, and nutty parmigiano-reggiano*
- Fire Roasted Red Pepper & Goat Cheese Quiche
- Gorgonzola Mediterranean Fig & Carmelized Onion in Profiterole
- Grilled American Cheese Sandwich
- Grilled Cheese Sandwich with Brie, Granny Smith Apples & Honey Mustard
- **Mascarpone, Bleu Cheese & Carmelized Onion Tart**
- Mushroom Vol-Au-Vent
- **Peppadew & Goat Cheese Poppers**
- Potato Knish – Kosher
- Quince, Manchego & Almond Phyllo Stars
- Raspberry & Almond Brie in Filo
- Ratatouille & Goat Cheese Triangle
- Roasted Root Vegetable Kabob with Winter Herbs – *Hand cut baby carrots, parsnip, beet & sweet potato are lightly brushed with olive oil then dusted with fresh sea salt & fresh herbs, presented on a bamboo skewer*
- Roasted Vegetable Cobbler
- Risotto Croquettes with Asparagus and Wild Mushrooms
- Risotto Croquettes with Sun Dried Tomatoes
- Spanikopita
- Spinach & Artichoke Crisps **OR** Spinach & Artichoke Wonton Cup
- Spinach & Swiss Puff – *Nutty undertones of sweet genovese basil pesto accentuate a velvety béchamel based emulsion of sautéed baby spinach & imported swiss cheese*
- Sun-dried Tomato & Provolone Tart **OR** Sun-dried Tomato & Asiago Risotto Croquettes
- Sweet Potato Puff
- Tri-Colored Vegetable Quesadilla – *Vegetables, Rice & Black Beans in three varieties of tortillas*
- Wild Mushroom Tarts
- Yukon Gold Potato Croquettes with White Truffles

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Gourmet Hors d'oeuvres

Specialty Hors d'oeuvres

Bloody Mary Shooter

\$4.50 more per person

Two (2) tail-on Jumbo Steamed Shrimp and a celery stick in spicy cocktail sauce served in a shot glass

Mashed Potato Martini Bar

\$5.50 more per person

Yukon Gold Mashed Potatoes with selection of toppings to include:
Sour Cream, Freshly Crumbled Bacon, Chopped Chives, Shredded Cheddar, Salsa, Chopped Ham, Sauteed Onions, Sauteed Mushrooms, Chicken & Beef Gravy, Olive Tapenade

Served in a Martini Glass

Salad Martini Bar

\$5.50 more per person

Your guests select their salad toppings in a Martini Glass. The glass is then provided to a catering staff member at the end of the bar. The contents of the glass are poured into an oversized martini shaker, along with mixed salad greens and your guest's choice of salad dressing. The salad is then shaken vigorously, poured back into the martini glass & presented to your guest with a salad fork.

Choice of Six (6) Salad Toppings:

Grape Tomatoes, Candied Pecans, Whole Walnuts, Mandarin Oranges, Sliced Strawberries, Red Grapes, Sliced Red Onions, Gorgonzola Cheese, Crumbled Cheddar Cheese, Shaved Asiago Cheese, Bleu Cheese, Sliced Peaches, Diced Granny Smith Apples, Cucumbers, Diced Red & Yellow Peppers, Shredded Carrots, Broccoli Florets, Cauliflower Florets, Chopped Celery, Sliced Black Olives, Sliced Mushrooms, Marinated Artichoke Hearts, Croutons, Shredded Parmesan Cheese

Choice of Three (3) Salad Dressings:

Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese, Cranberry Citrus Vinaigrette, Gourmet Poppyseed, Creamy Italian, Caesar with Egg, Sesame Ginger, Toasted Sesame, Parmesan Pepper, Sweet Onion, Herbal Italian, French, Honey Mustard, Red Wine Vinegar & Oil, Cabernet Sauvignon Vinaigrette, Caribbean Mango Vinaigrette, Raspberry Vinaigrette, Feta Cheese Vinaigrette

Crab Cake Sundae

\$6.50 more per person

Jumbo lump crab cake layered with corn relish, diced peppers and an Old Bay remoulade, served in a squat martini glass