

# *Atlantic Caterers, Inc.*

for all occasions

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

## **SEATED DINNER**

### **First Hour – Hors d’oeuvres:**

#### **Stationary Hors D’oeuvres**

##### **Lavish Fruit, Vegetable, and Cheese Display**

The table is adorned with displays that boast the season's freshest vegetables to included fresh broccoli and cauliflower florets, zucchini, squash, carrots, Chinese snow peas, cherry tomatoes and others, complimented by an assortment of imported and domestic cheeses presented in wheels, wedges, and slices, garnished with fresh fruits, surrounded by gourmet cocktail crackers, broken French and pumpernickel breads, hearty Florentine dip, vegetable dip and cracked country Dijon

##### **Lump Maryland Crab Dip with Freshly Sliced Baguettes**

##### **Choice of Two (2) Hors d’oeuvres – Stationary or Passed**

### **Dinner**

#### **Choice of Salad**

##### **ENTRÉE**

**Filet Atlantic** – 6 oz. Filet Mignon topped with Jumbo Lump Crab Meat in a White Wine & Butter Cream Sauce

**5 oz. Filet Mignon & 4 oz. Lump Crab Cake**

**Striped Lobster Ravioli Surf & Turf in a Saffron Cream Sauce** – lobster ravioli topped with a saffron cream sauce

**6 oz. Chilean Sea Bass Filet** seared in an Asian Glaze, served over wilted spinach and topped with an Asian slaw

**6 oz. Filet Mignon** topped with a Wild Mushroom Salsa & Glazed Onions  
**Maryland Jumbo Lump Crab Cakes** – Two (2) per person

**Chicken Chesapeake** – Boneless Breast of Chicken Stuffed with Crab Imperial and topped with a White Wine & Butter Cream Sauce

**Chicken Atlantic** – Boneless Breast of Chicken topped with Jumbo Lump Crab Meat in a White Wine & Butter Cream Sauce

**Flounder Stuffed with Crab Imperial**

**6 oz., Bacon-Wrapped, Pork Filet Mignon**

**6 oz. Halibut Filet** topped with a Zesty Peach Salsa

**Chicken Marsala** with Fresh Portobello Mushrooms

**Grilled Chicken Breast** topped with Julienne Vegetables

**Boneless Chicken Breast** stuffed with Long Grain & Wild Rice, Rice Pilaf, Traditional Cornbread or Cranberry Walnut Stuffing

**Penne Pasta** tossed with Broccoli, Oven-dried Tomatoes, Roasted Eggplant, Green Peppers, Artichokes, Kalamata Olives, Basil, Garlic, Pine Nuts & Parmesan Cheese

**Portobello Mushrooms**, Sundried Tomatoes & Asparagus Tips in a Garlic, Olive Oil & White Wine Sauce, served over Penne Pasta

**Choice of Potato  
Choice of Vegetable**  
Bakery Fresh Rolls & Butter

**Traditional Buttercream Wedding Cake – SugarBakers Cakes**, Design Group A (includes no more than two (2) cake flavors and choice of buttercream icing; order must be placed through Atlantic Caterers, Inc. using SugarBakers Design Book) **OR**

**Traditional Buttercream Wedding Cake – Yia Yia’s Bakery**, Design Group A, order to be placed by contacting Stephanie Markatos at (410) 238-2253 **OR**

**Traditional Buttercream Wedding Cake – Desserts by Rita**  
Order to be placed by contacting Desserts by Rita, Inc. @ (410) 942-0222 (available for weddings being held at Swan Harbor Farm or the Boumi Temple ONLY) **OR**

**Petite Dessert Station and Gourmet Chocolate Display**

Gourmet Coffee – Regular & Decaf  
Assorted Teas  
*Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges*

China, Flatware & Polyester Linens – *Color(s) to be Determined*  
Uniformed Service Personnel

**Head Table & All Service Tables will be Skirted and provided with a Floral  
Centerpiece  
Verdi Toast for All Guests**

**DESSERT OPTIONS:**

- **Upgraded Traditional Wedding Cake**                      **\$.75 - \$2.25+ more per person**  
Sugarbakers – Catonsville, MD  
Cake must be ordered through Atlantic,  
Design Categories B through D
- **Chocolate Fountain – Small – up to 150 people**  
*(Dark, Milk or White Chocolate) Three (3) Hours of Service*                      **\$350.00**
- **Chocolate Fountain – Large – up to 300 people**  
*(Dark, Milk or White Chocolate) Three (3) Hours of Service*                      **\$450.00**
- **Additional Hour of Chocolate Fountain**                      **\$50.00**
- **Assorted Dippables**  
*Fresh Strawberries, Cream Puffs, Donut Holes,  
Marshmallows, Pretzel Rods, Butter Cookies –  
includes 6” plastic plates, skewers & napkins*                      **\$2.50 more per person**
- **Upgrade to Satin Linens**                      **\$10.00 per Guest Table**
- **Overlays for Guest Tables**                      **Priced Accordingly**

The above prices are subject to 6% Maryland State Sales Tax and 15% Gratuity.

**THIS IS NOT A CONTRACT.**

If acceptable, please make your selections and a formal contract will be forwarded.