

# ATLAS

catering & events

## Action Stations & Buffets



menu subject to a \$5000 food and beverage minimum for peak dates  
all prices subject to Arizona sales tax and applicable service charge

# Butler passed hors d'Oeuvres

Each Selection \$3.5 per person  
price includes approximately 1.5 - 2 pieces per person

Tomato Basil Bruschetta

Mini BLTs

Goat Cheese and Fig Compote on Crostinis

Prosciutto, Melon with Balsamic

Mini Pulled Pork Tostada, Shredded Cabbage, Pico de Gallo, Cotija

Reuben Sliders

Barbeque Bacon Wrapped Scallops

Thyme and Rosemary Roasted Vegetable Skewers

Caprese Skewers

Warm Vidalia Onion Tartlet

Grilled and Pulled Chicken Quesadillas

## Sharable Table Snacks

Seasonal Crudite - \$2.75pp  
fresh vegetables & house spreads

Chips & Salsa - \$1.50pp  
chips & housemade salsa

Bruschetta Board - \$4pp  
rustic breads, with assorted meats,  
cheese, vegetables and spreads

Artisan Bread - \$1.5pp  
fresh baked bread, served with whipped  
butter



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# Seasonal Starters

Spring & Summer

## Strawberry Arugula Salad - \$5pp

arugula and greens, with strawberries, bleu cheese, almonds, red onion and balsamic vinaigrette

## Italian Market Salad - \$5pp

chopped romaine, marinated tomatoes, olives, artichoke, onion, feta and red wine vinaigrette

## Chilled Canteloupe Soup - \$4pp\*

our refreshing & award winning soup

Fall/Winter

## Apple Beet Salad - \$5pp

green, roasted beets, apples, goat cheese & pecans with white balsamic vinaigrette

## Roasted Squash Salad - \$5pp

roasted squash, figs, feta, arugula and pomegranate with an apple cider vinaigrette

## Cream of Mushroom Soup - \$4pp\*

porcini mushrooms & white truffle

## House Salad or Caesar Salad - \$3.5pp

available year round

# Action Stations

action stations are served with small plates

## Coffee & Poffertjes - \$7pp\*

\*available for parties of 50 or more

our poffertjes bike will come out with fresh made poffertjes with powdered sugar and hot coffee shooters for 1.5 hours

## Artisan Taco Station - \$28pp

fresh grilled alejandros flour & corn tortillas  
choice of two fillings: carne asada, roasted chicken, poblano & portobello mushrooms  
toppings: cabbage slaw, pickled red onion, avocado crema, cotija cheese, salsa  
refried beans & rice

## Mac & Cheese Bar - \$18pp

gruyere mac & aged cheddar mac  
toppings: bacon, roasted garlic, toasted breadcrumbs, mushrooms, caramelized onion & pickled jalapeno

## Chef Carving Station\* - \$MP

available for parties of 50 or more, includes 1 side dish

Prime Rib, horseradish sauce

Porchetta Pork Loin, brown butter sauce

Leg of Lamb, rosemary & herb au jus

Roasted Pig, ancho chile sauce\*\*

\*\*sub tortillas, cotija, cilantro and pickled red onions for side dish at no additional charge



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# Buffets

\$29 per person

served with your choice of protein, 2 side dishes from list below; additional protein \$7.5

## Choice of Protein:

- Herb Roasted Chicken with Citrus Salsa or Pesto
- Coq au Vin with Pearl Onions
- Slow Roasted Pork with Mojo Sauce
- Red Wine Braised Chuck Short Rib with an Ancho Chili Demi Glace
- Beef Bourguignon with Red Wine Demi Glace
- Arizona Spiced Sirloin with Chimichurri
- Tortilla Crusted Talapia with Citrus Salsa
- Salmon en Croute with White Wine Sauce
- Vegetarian Eggplant Moussaka with Marinara

# Side Dishes

additional sides \$4pp

creme fraiche mashed potatoes,  
potatoes au gratin +2, roasted red potatoes,  
cavatappi pasta, lobster mac & cheese +3,  
rice pilaf, lemon herb risotto +2,  
sage & goat cheese polenta,  
spanish rice, refried beans,  
flour tortillas

## Spring & Summer

- Sauteed Heirloom Carrots
- Lemon Roasted Asparagus
- Summer Vegetable Succotash
- Elote Salad, cotija & lime
- Green Beans, house bacon

## Fall/Winter

- Vegetable Ratatouille
- Sauteed Mushrooms, red wine butter
- Honey & Thyme Roasted Carrots
- Mashed Sweet Potatoes, apples & pecans
- Roasted Cauliflower



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# After Hours

## Brunch Selections

### Continental Breakfast - \$18pp

fresh baked seasonal muffins, Arizona chile egg fritatta, vanilla yogurt, house-made granola & seasonal fruit

### Full Breakfast - \$26pp

creme brulee french toast, chicken breakfast sausage, house bacon, scrambled eggs, breakfast potatoes, salsa

### Breakfast Burritos Station - \$17.5pp

alejandros flour tortillas, scrambled eggs, salsa, bacon, cheddar cheese, potatoes, roasted chile peppers, grilled peppers and onions

### Bagels & Lox - \$18pp

smoked salmon, mini bagels, cream cheese, capers, lemon wedges, hard boiled eggs and shaved red onion

## Late Night

### Late Night Snacks - \$7pp

Cheeseburger Sliders, pickles  
Saucijizenbroodjes  
Chicken & Waffles  
Soft Pretzels, dijon mustard

### Popcorn Bar - \$3.5pp

served in a cone or with a roaming concessionaire  
Choose 3: assorted flavors, including: salt and vinegar, cheddar, spicy caramel, sea salt, dill pickle, bourbon bacon caramel corn +1pp

### Milk & Cookie Bar - \$4pp

fresh baked assorted cookies & milk shooters

### Dessert Buffet - \$8pp

a variety of mini desserts such as brownie bites, margarita bars, coconut cream balls, lemon meringue tartlets, apple pie, chocolate tortes



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# Sweet Treats

3 dozen minimum per flavor

## Brownies, Blondies & Bars - \$30/dz

**Brownies** - classic fudge, with nuts or salted caramel

**Rice crispy treats** - brown butter cinnamon or rocky road

**Margarita bars** - tangy margarita custard with a crumbly butter crust

**Cheesecake Bites** - graham cracker crumble

## Classic Cookies - \$18 dozen

Chocolate Chip

Mexican Wedding Cookies

Snickerdoodle

White Chocolate Macadamia Nut

Oatmeal Raisin

Red Velvet

## Bite Size Delectables

Lemon Meringue Tartlets - \$22 dozen

Salted Dark Chocolate Tartlet - \$25 dozen

Coconut Cream Puff - \$30 dozen

Chocolate Covered Strawberries - \$32 dozen (seasonal)

Dutch Apple Pie Bites - \$22 dozen

Chocolate Mousse Shooters - \$32 dozen

Flourless Chocolate Tortes - \$32 dozen

Mini Dessert Bar  
\$8 pp

Enjoy a dessert display including Dutch Apple Pie Bites, Lemon Tartlets, Cheesecake Bites, Margarita Bars, Coconut Cream Puffs, Brownie Bites and more

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# Bar & Beverages

You provide the alcohol and we do the rest!

No ingredient substitutions may be made on BYOB packages. Customized cocktails available upon request. price includes 3 hours of service, 1 bartender per 50 guests

## Basic BYOB Package - \$7 pp

perfect for beer & wine bars, or to pair with a signature cocktail  
acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,  
coke, diet coke, sprite, ginger ale, lemons & limes

## Deluxe BYOB Package - \$12 pp

All you need for a full bar or to make your own signature cocktail  
acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,  
coke, diet coke, sprite, ginger ale, club soda, tonic, lemons &  
limes, orange juice, cranberry juice, lime juice, lemon juice,  
simple syrup, grenadine, cherries, olives, margarita salt,  
angostura bitters

## Brunch BYOB Package - \$8 pp

acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens, water station,  
orange juice, cranberry juice, house bloody mary mix, lemons,  
limes, olives, celery, cherries, add bacon skewers \$1.50pp

## Non Alcoholic Beverage Station - \$2 pp

includes acrylic cups.

**Arizona Prickly Pear Lemonade &  
Unsweetened Meyer Lemon Green Tea, sweeteners**

## Cold Weather Classics

includes disposable hot beverage cups

### Coffee Station - \$1.50 pp

yellow brick coffee (regular & decaf), creamer, sweeteners

### Hot Chocolate Station - \$2 pp

house made hot chocolate, mini marshmallows

### Hot Tea Station - \$1.50 pp

assorted teas, arizona honey, lemons

Signature Cocktail  
\$2 pp\*

prickly pear margarita  
blackberry whiskey lemonade  
watermelon mojito  
moscow mule  
lime shandy

or come up with you own!

\*must be added to BYOB package

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