

# 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 20% service charge

# Butler passed hors d'Oeuvres

Each Selection \$3 per person

price includes approximately 1.5 - 2 pieces per person

Tomato Basil Bruschetta

Mini BLTs

Blue Cheese and Fig Compote on Crostinis

Prosciutto, Melon on Focaccia Squares

Mini Pulled Pork Tostada, Shredded Cabbage, Pico de Gallo, Pepper Jack Cheese

Stuffed Crimini Mushroom with Lemon-Herbed Cream Cheese

Thyme and Rosemary Roasted Vegetable Skewers

Saucizijenbroodje Bites - House Ground Pork & Beef Wrapped in Puff Pastry

Warm Vidalia Onion Tartlet

Grilled and Pulled Chicken Quesadillas

Bacon Wrapped BBQ Scallops

Caprese Skewers

Seasonal Options Available

## Sharable Table Snacks

Seasonal Crudite - \$4pp  
fresh vegetables & house spreads

Chips & Salsa - \$3pp  
chips & housemade salsa

Bruschetta Board - \$6.50pp  
rustic breads, with assorted meats,  
cheese, vegetables and spreads

Artisan Bread - \$2pp  
fresh baked bread, served with seasonal  
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 - \$4pp

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

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

our refreshing & award winning soup

\*add a family style house salad mid-course to any first course soup for \$2

## Fall/Winter

### Nutty Apple Salad - \$4pp

kale, roasted 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

\*add a family style house salad mid-course to any first course soup for \$2

### House Salad or Caesar Salad - \$3.50pp

available year round

# Action Stations

each station is priced as a heavy appetizer portion and served with small plates

### Build your own Bruschetta - \$10pp

selections will fluctuate seasonally

artisan meats & cheeses, fruit, house pickled vegetables, spreads, rustic breads & crackers

### Artisan Taco Station - \$16pp

alejandros flour tortillas (add corn tortillas for \$1pp and chef attendant\*), choice of two fillings: carne asada, roasted chicken, poblano & portobello toppings: cilantro, cabbage slaw, pickled red onion, avocado crema, salsa, cotija cheese, pico de gallo sides: refried beans & mexican rice

\*chef attended stations incur a \$50/hr chef fee

### Mac & Cheese Bar - \$13/pp

gruyere mac & aged cheddar mac

toppings: bacon, roasted garlic, toasted breadcrumbs, mushrooms, caramelized onion & pickled jalapeno

### Chef Carving Station\* - \$28pp

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

\$25 per person

served with your choice of protein, starch and side dish from list below

## Choice of Protein:

Herb Roasted Chicken  
with Pesto or Pico  
Slow Roasted Pork with  
Mojo Sauce  
Arizona Spiced Sirloin  
with Chimichurri  
Tortilla Crusted Talapia  
with Citrus Salsa  
Blackened Tofu with  
Cajun Cream Sauce

## Choice of Starch:

Cavatappi Pasta  
Yellow Rice  
Smashed Potatoes  
Spanish Rice  
Wild Rice Pilaf  
5" Flour Tortillas  
Roasted Red Potatoes  
Tamale Pie

# Side Dishes

additional sides \$4pp

creme fraiche mashed potatoes,  
potatoes au gratin,  
lobster mac & cheese +3,  
mushroom wild rice,  
refried beans or mexican rice

## Spring & Summer

Roasted Heirloom Carrots, carrot top pesto  
Roasted Asparagus, lemon vinaigrette  
Summer Vegetable Succotash  
Elote Salad, cotija & lime  
Green Beans, house bacon

## Fall/Winter

Brussels Sprouts, house bacon  
Sautéed Mushrooms, red wine butter  
Honey & Rosemary Roasted Carrots  
Mashed Sweet Potatoes, apples & pecans  
Sage & Goat Cheese Polenta

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# After Hours

## Brunch Selections

### Continental Breakfast - \$14pp

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

### Full Breakfast - \$24pp

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

### Breakfast Burritos Station - \$15pp

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

### Bagels & Lox - \$13pp

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

## Late Night

### Late Night Snacks - \$6pp

Cheeseburger Sliders, pickles  
Grilled Cheese and shots of tomato soup  
Chicken & Waffle skewers, spicy honey  
Slice of Pizza, cheese or pepperoni

### Popcorn Bar - \$3pp

served in a cone or with a roaming concessionaire  
Choose 3: truffle, cheddar, spicy caramel, sea salt, bourbon bacon caramel corn +1pp

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

fresh baked assorted cookies & milk shooters

### Coffee & Poffertjes - \$6pp\*

our poffertjes bike will come out with fresh made poffertjes, ice cream and hot coffee shooters  
\*contracted minimums will apply, chef attended station +\$50/hr for less than 50 guests



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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, Cake Bites, Chocolate Mousse, Coconut Cream Puffs, Brownie Bites and a cake topper for cutting

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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, 26ft 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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