



ATLAS

catering & events

CORPORATE & PRIVATE EVENT DINING MENUS
CURATED BY

Chef Marcus



ELEVATING EVENTS

Every memorable celebration begins with great food
and genuine hospitality.

At Atlas Catering & Events, we believe every
gathering deserves an exceptional dining experience.

Chef Marcus and our culinary team prepare each
menu from scratch using premium ingredients, refined
techniques, and thoughtful presentation, creating
meals that are just as memorable as the occasion
itself.

Whether you're hosting an intimate dinner, elegant
wedding, corporate event, family celebration, or
backyard gathering, every menu is thoughtfully
tailored to your vision and served with the attention to
detail that has become the hallmark of Atlas.

Custom menus, international cuisine, dietary
accommodations, and children's favorites are always
available upon request. From cocktail receptions and
plated dinners to buffets and chef-attended stations,
we're honored to help bring your event to life.

Thank you for allowing us to be part of your
celebration.

Chef Marcus & the Atlas Culinary Team



OUR SERVICES

We Cater

Corporate Meetings

Employee Appreciation

Holiday Parties

Weddings

Galas

Nonprofit Events

Fundraisers

Private Dinners

Backyard Celebrations

Graduations

Celebration of Life Gatherings

**LOOKING FOR SOMETHING
CUSTOM? LET'S CHAT!**



MORNING SERVICE

SIGNATURE BREAKFASTS

CONTINENTAL BREAKFAST

housemade seasonal muffins, roasted arizona chile egg frittata, vanilla yogurt, toasted housemade granola, seasonal fruit

BREAKFAST BURRITOS

locally made flour tortillas, farm fresh scrambled eggs, bacon, cheddar, breakfast potatoes, roasted chiles, grilled peppers & onions, housemade salsa

FULL BREAKFAST

french toast, applewood smoked bacon, farm fresh scrambled eggs, breakfast potatoes, seasonal fruit, roasted salsa

BAGELS & LOX

scottish smoked salmon, mini bagels, whipped cream cheese, capers, shaved red onion, hard boiled eggs, lemon



LUNCHEONS

SANDWICHES

BACTLT

bacon, avocado, cheddar, turkey, lettuce and tomato on sourdough

CUBANO

slow roasted pork, black forest ham, gruyère cheese, pickles & dijon mustard

REUBEN

corned beef, swiss cheese, sauerkraut, thousand island dressing on marble rye

SONORAN STEAK SANDWICH

thinly sliced steak, horseradish aioli, caramelized onion and arugula

PROSCIUTTO & GOAT CHEESE

with roasted apples, arugula and arizona honey on multigrain bread

CAPRESE

fresh mozzarella, heirloom tomatoes, basil, spinach and balsamic reduction on fresh bread

GRILLED CHICKEN CAESAR WRAP

romaine lettuce, parmesan, housemade caesar dressing

AVAILABLE ALONE OR SERVED WITH CHIPS, FRUIT AND A COOKIE

LUNCHEONS

CHEF'S SALADS

CLASSIC CAESAR

romaine, parmesan, housemade caesar dressing and croutons

MEDITERRANEAN GREEK

mixed greens, english cucumber, cherry tomatoes, roasted red peppers, marinated artichoke hearts, kalamata olives, feta, shaved red onion, toasted pine nuts, and housemade lemon oregano vinaigrette

SOUTHWEST CHOPPED

romaine, mixed greens, black beans, cheddar, tomato, bell pepper, corn, tortilla strips, and chipotle ranch

HARVEST SALAD

mixed greens, dried cranberries, candied pecans, goat cheese, roasted apple and champagne vinaigrette

PROTEIN OPTIONS:

Grilled Chicken
Atlantic Salmon
Jumbo Shrimp
Chile Spiced Sirloin

AVAILABLE ALONE OR SERVED WITH AN ARTISAN ROLL AND A COOKIE



COCKTAIL RECEPTION

PACKAGE OPTIONS

THE GATHERING

choose 2

A simple reception menu featuring two chef-crafted appetizers.

**VEGETABLE CRUDITÉS WITH
HOUSEMADE HERB DIP**

**MEDITERRANEAN TAPENADE WITH
ARTISAN BREAD**

SEASONAL FRUIT DISPLAY

**GRILLED VEGETABLE QUESADILLA
BITES WITH HOUSEMADE SALSA**

**ROASTED ARTICHOKE DIP WITH
CROSTINI**

**HOUSEMADE CHIPS & FIRE ROASTED
SALSA**

THE SOCIAL

choose 3

An elevated cocktail reception with a balanced variety of hot and cold hors d'oeuvres.

**ALL OPTIONS INCLUDED IN THE
GATHERING PLUS CHOICE OF**

**PROSCIUTTO & MELON WITH AGED
BALSAMIC**

**CHICKEN SATAY SKEWERS WITH
PEANUT SAUCE**

**BAKED BRIE WITH SEASONAL
PRESERVES & CRACKERS**

**SHRIMP CEVICHE WITH HOUSEMADE
TORTILLA CHIPS**

À LA CARTE

available individually

**VEGETABLE CRUDITÉS WITH HOUSEMADE HERB DIP
CHICKEN SATAY SKEWERS WITH PEANUT SAUCE
BAKED BRIE WITH SEASONAL PRESERVES & CRACKERS
ROASTED ARTICHOKE DIP WITH CROSTINI
SEASONAL FRUIT DISPLAY
SHRIMP CEVICHE WITH HOUSEMADE TORTILLA CHIPS**

ADDITIONS

CUSTOMIZE YOUR RECEPTION WITH: EUROPEAN CHARCUTERIE CUPS • ARTISAN CHEESE BOARD
• MINI DESSERT ASSORTMENT • HOUSEMADE BROWNIES • FRESH BAKED COOKIES

COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

price includes a selection of 4,
passed for 1 hour

**CRISPY POLENTA BITES WITH
SPICY TOMATO JAM***

MINI BLTS

**GOAT CHEESE & FIG COMPOTE ON
CROSTINI**

PROSCIUTTO, MELON WITH BALSAMIC

**MINI PULLED PORK TOSTADA, CABBAGE,
PICO DE GALLO, COTIJA**

REUBEN SLIDERS

MINI SALMON CAKES WITH AIOLI

BARBEQUE BACON WRAPPED SCALLOPS

DEVEILED POTATOES*

CAPRESE SKEWERS

WARM VIDALIA ONION TARTLET*

GRILLED & PULLED CHICKEN QUESADILLAS

**vegan optional*

STARTERS

SEASONAL STARTERS

SPRING & SUMMER

Strawberry Arugula Salad
arugula, strawberries, bleu cheese,
almonds, red onion, balsamic vinaigrette

Italian Market Salad
chopped romaine, marinated tomatoes,
olives, artichoke, onion, feta, red wine
vinaigrette

Chilled Cantaloupe Soup
our refreshing & award-winning soup

FALL & WINTER

Apple Beet Salad
roasted beets, apples, goat cheese,
pecans, white balsamic vinaigrette

Roasted Squash Salad
roasted squash, figs, feta, arugula,
pomegranate, apple cider vinaigrette

Cream of Mushroom Soup
porcini mushrooms & white truffle

YEAR ROUND

House Salad or Caesar Salad



FULL SERVICE BUFFETS

PROTEIN OPTIONS

Select 2 proteins & 2 sides

Herb Roasted Chicken with Pesto

Coq au Vin with Pearl Onions

Boursin Stuffed Roasted Pork Loin
with Porcini Mushroom Cream Sauce

Red Wine Braised Chuck Short Rib with
Ancho Chili Demi Glace

Beef Bourguignon with
Red Wine au jus

Arizona Spiced Sirloin with Chimichurri

Tortilla Crusted Tilapia with Citrus Salsa

Pan Seared Salmon with Buerre Blanc

Vegetarian Eggplant Moussaka with
Marinara

BUFFETS

SIDES

SPRING & SUMMER

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

FALL & WINTER

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

YEAR ROUND

crème fraîche mashed potatoes
potatoes au gratin +2
roasted red potatoes
cavatappi pasta
lobster mac & cheese +5
rice pilaf
lemon herb risotto +3
sage & goat cheese polenta +2
spanish rice
refried beans
flour tortillas



ACTION STATIONS

ARTISAN STREET TACO STATION

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

COFFEE & POFFERTJES

available for parties of 50+
our poffertjes plaat serves fresh made poffertjes with powdered sugar and hot coffee shooters for 1.5 hours

MAC & CHEESE BAR

gruyère mac & aged cheddar mac; bacon, roasted garlic, mushrooms, roasted tomatoes, caramelized onion, pickled jalapeños

CHEF CARVING STATION

available for parties of 50+, includes one side dish; prime rib w/ horseradish sauce, porchetta pork loin w/ brown butter sauce, leg of lamb w/ rosemary herb au jus, or roasted pig w/ ancho chile sauce

PLATED MEALS

price includes salad, artisan rolls, entrée

SALAD — PLEASE SELECT ONE

House Salad — mixed greens, cherry tomato, english cucumber, shaved carrots, buttermilk herb dressing or balsamic vinaigrette

Caesar Salad — chopped romaine, parmesan, caesar dressing

ENTRÉE CHOICES — SELECT TWO

Thyme-Roasted Chicken Breast
mushroom sauce, parisienne potatoes, green beans

Slow Braised Beef Short Rib
potatoes au gratin, green beans, ancho demi sauce

Grilled Salmon with Spinach
lemon herb risotto, beurre blanc sauce

Grilled Vegetables in Puff Pastry
red bell pepper coulis

OR ENJOY OUR PAIRED ENTRÉE

Surf 'n' Turf Flat Iron Steak
grilled chile-spiced jumbo shrimp, shallot jus, gratin potato,
haricot verts — our most popular paired entrée

**If selecting two entrées, guests must preorder and indicate their selection at their place setting.*



CASUAL AND OUTDOOR EVENTS

THE COOKOUT MENUS

THE ALL AMERICAN

hamburgers, cheeseburgers & veggie burgers upon request; Sonoran dogs — bacon wrapped all-beef hot dogs, grilled onions, pinto beans, chopped tomatoes, jalapeño relish, mayonnaise, avocado crema & grilled peppers; assorted chips & cookies

THE CHUCKWAGON

house salad with buttermilk herb dressing; papa's potato salad & Wild Bill's baked beans; roasted chicken and BBQ ribs; rolls & our famous brookie (half brownie, half chocolate chip cookie)

THE COWBOY

choose two: Arizona spiced sirloin, bourbon brined BBQ chicken, cowboy carnitas (pulled pork), portobello & poblano skewers — or choose ribeye steaks with jumbo chile-spiced shrimp (Market Price)
sides: rolls, elote salad, cabbage slaw & hashbrown casserole
dessert: seasonal fruit cobbler



DESSERTS

SWEET FINISH

MINI DESSERT DISPLAY

chef's selection of bite size mini desserts. Perfect for when you can't make up your mind.

SEASONAL FRUIT COBBLER

inquire to see what is available for your event

FLOURLESS CHOCOLATE TORTE

delectable chocolate tortes served with berry compote

BROWNIES

classic housemade chocolate fudge brownies or salted caramel brownies

ASSORTED COOKIE TRAY

chocolate chip, red velvet and white chocolate macadamia nut cookies

DUTCH APPLE PIE

traditional deep dish dutch apple pie made from scratch

FRESH BAVARIAN CREME STUFFED CHURROS

served with whiskey caramel sauce

LATE NIGHT SNACKS & GRAZING

CHEESEBURGER SLIDERS

mini brioche buns, cheddar, house pickles, secret sauce

SAUCIJZENBROODJES

Dutch-style puff pastry rolls filled with savory spiced beef, a Chef Marcus specialty

CHICKEN & WAFFLES

crispy chicken bites, mini buttermilk waffles, spicy honey drizzle

SOFT PRETZELS

warm Bavarian-style pretzels, served with dijon mustard and beer cheese

POPCORN BAR

cone or roaming concessionaire; choose 3 flavors — salt & vinegar, cheddar, spicy caramel, sea salt, dill pickle, bourbon bacon caramel corn +1pp

CHARCUTERIE CUPS

individual mini charcuteries, with assorted meat, cheeses, crackers, nuts, fresh fruit & pickled vegetables



ABOUT CHEF MARCUS

With more than two decades of culinary experience spanning Michelin-starred kitchens, luxury hotels, boutique restaurants, cruise ships, private aviation, and premier catered events, Chef Marcus brings world-class dining to every celebration.

Originally from the Netherlands, Marcus developed his passion for hospitality at an early age and has spent his career creating memorable dining experiences around the world. His approach combines classic European technique with fresh, seasonal ingredients and thoughtful presentation, resulting in cuisine that is both refined and approachable.

As Executive Chef and co-owner of Atlas Catering & Events, Marcus personally oversees every event, ensuring each menu is prepared with the same attention to detail found in the finest restaurants. From elegant cocktail receptions and beautifully plated dinners to generous buffets, backyard cookouts, and custom celebrations, every menu is thoughtfully crafted with your guests and occasion in mind.

Whether serving an intimate dinner party, a corporate gathering, or a celebration for hundreds of guests, Chef Marcus believes exceptional hospitality begins long before the first plate is served.

"Great food isn't just served. It's remembered."





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LET'S START PLANNING
CONTACT US TODAY

520.909.3979

F&B MINIMUM MAY APPLY
ARIZONA SALES TAX & SERVICE CHARGE ADDED TO ALL MENUS