

# ATLAS

catering & events

*Pick Up & Delivery*



all options sent in disposable packaging with appropriate condiments and serving utensils

# Breakfast & Lunch

elevated box lunches and creative stations

## **Continental Box | 12**

Breakfast pastries, served with yogurt parfait & seasonal fresh fruit & berries.  
Can be made gluten free!

## **Breakfast Sandwich Box | 13**

Bacon, egg & cheese croissant sandwich served with seasonal fresh fruit and berries.

## **Breakfast Burritos Station | 15 per person**

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

## **Lunch Box | 15**

Deli sandwich or wrap with choice of chips or side salad & a fresh baked chocolate chip cookie.  
Try our Bacon Avocado Turkey Club or Carne Asada Steak Sandwich

## **Salad Box | 15 or 18**

Chicken or salmon caesar salad served with a roll & a fresh baked chocolate chip cookie.

## **Assorted Sandwich Tray | 12 per person**

3 assorted finger sandwiches per person. options: chicken salad, ham and apple, tomato mozzarella with basil pesto, roast beef and bleu, turkey and cheddar, chicken caesar wrap, egg salad

# Boards & Platters

boards serve 7-10 people

## **Fruit Platter | 30**

Seasonal fruits such as melons, pineapple, kiwi, grapes & berries.  
Served with yogurt dipping sauce.

## **Vegetable Crudit  | 30**

Seasonal vegetables such as carrots, tomatoes, cucumbers, radishes, cauliflower, peppers. Served with buttermilk herb dressing & hummus.

## **Bruschetta Board | 30**

rustic breads with assorted spreads & condiments

## **Fruit & Cheese Board | 34**

Seasonal fruits served with a selection of imported & domestic cheeses

## **Charcuterie | 42**

Assorted imported & domestic meats & cheeses, served with honey, pickled vegetables, dried fruit & crackers

## **Seasonal Grazing Board | 55**

the perfect snacking board. rotates often, expect cheeses, nuts, fruit, salty snacks, dips, sweets & more.

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# Buffets

sent with single use chafing dishes & serving utensils:

## **Artisan Taco Station | 18 per person**

alejandro's flour tortillas, 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

## **Mac & Cheese Bar | 15 per person**

gruyere mac & aged cheddar mac  
toppings: bacon, roasted garlic, toasted  
breadcrumbs, mushrooms, caramelized onion &  
pickled jalapeno  
add a side salad for \$3 per person

# Grab & Go

## **Mini Snack Boxes | 6**

meat & cheese - with seasonal jam & crackers  
fruit & yogurt - seasonal fruit, yogurt dipping sauce  
crudite - hummus & 3 types of seasonal raw veggies  
bagel box - cream cheese, smoked salmon, hard  
boiled egg, capers, tomato & lemon | +4  
keto snack box - hard boiled egg, tomato & bacon with  
horseradish cream  
paleo snack box - hard boiled egg, apple slices &  
almond butter

## **Sides | 2**

Kettle Chips - individual bag  
Chocolate Chip Cookie

## **Breakfast Pastries - each**

1/2 lb Cinnamon Rolls | 6  
Seasonal Giant Muffins | 3  
Fresh Baked Croissants | 2.5

## **Brownies, Blondies & Bars | 30 dozen**

Brownies - classic or caramel  
Margarita bars - tangy margarita custard with a  
crumbly pretzel crust  
Cheesecake Bars - with a graham cracker crust

## **Classic Cookies | 18 dozen**

Chocolate Chip, Mexican Wedding Cookies,  
Snickerdoodle, White Chocolate Macadamia Nut,  
Oatmeal Raisin, Red Velvet



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