

ATLAS

catering & events

Plated Dinner



Price includes salad, rolls, entree & dessert

Salad

Please select one:

House Salad

Mixed Greens, Cherry Tomato, English Cucumber, Shaved Carrots
with Buttermilk Herb Dressing or Shallot Vinaigrette

or

Caesar Salad

Chopped Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Entree Choices*

Choice of 2 entrees:

Thyme-Roasted Chicken Breast, Mushroom Sauce, Parisienne Potatoes, Green Beans (\$50)

Slow Braised Beef Short Rib, Ancho Demi Sauce Potato Gratin, Green Beans (\$58)

Grilled Salmon with Spinach, Lemon Herb Risotto and Beurre Blanc Sauce (\$56)

Grilled Vegetables in Puff Pastry with Red Bell Pepper Coulis (\$46)

or our most popular paired entree:

Surf 'n' Turf Flat Iron Steak, Shallot Jus and Grilled Chile-Spiced Jumbo Shrimp
with Gratin Potato, Hericot Verts (\$62)

Price includes salad, roll, entree & dessert.

*If you would like to select 2 entrees, guests must preorder their entree and there must be an indication
at their place setting of their selection

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Dessert

Please select one:

Dark Chocolate Torte

our flourless dark chocolate tortes served with macerated berries. gluten free

Old Fashioned Bread Pudding

served warm and topped with creme anglaise

Dutch Apple Pie

hearty slices of Classic Dutch Apple Pie

Mokkagebak

traditional hazlenut mocha meringue cake

Additional Luxuries

Wine Service \$2 per person

includes tableside wine service
- you provide the alcohol -

BYOB Bartender Services from \$7 per person

acrylic cups, ice, 2 6ft bar tables, 2 6ft black linens,
water station, coke, diet coke, sprite, ginger ale,
lemons & limes
- you provide the alcohol -

Late Night Snacks - \$7pp

Cheeseburger Sliders, pickle
Saucijzenbroodjes

Chicken & Waffle skewers, spicy honey

Pretzel Bites, bijon mustard

Poffertjes & Coffee* -

our poffertjes bike will come out and serve up
fresh made poffertjes and hot coffee shooters

*minimum guests will apply

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