

Atomic Catering Buffet Sample Menus

(prices reflect menu cost only. labor, rentals and décor at additional charges)

Buffet on a Budget Sample Menu: \$17pp

Buffet Station

Caesar Salad with Focaccia Bread Croutons and Grated Asiago Cheese
Baked Three Cheese Pink Penne
Herb Roasted Potatoes
Roasted Asparagus Spears with Lemon Citrus Oil
Sliced peasant and artisan breads with fresh whipped butter

Dessert

Assorted Cookies and Brownies with Fruit Garnish
Castle Hill blend coffee and herbal tea

Buffet on a Budget Sample Menu: \$18pp

Buffet Station

Garden Salad, tomato wedges, cucumber slices, slivered red onion and black olives
Roasted Boneless Chicken Breasts with Balsamic Drizzle
Garlic Smashed Potatoes
Sweet Corn and Red Pepper confetti
Sliced peasant and artisan breads with fresh whipped butter

Dessert

Assorted Cookies and Brownies with Fruit Garnish
Castle Hill blend coffee and herbal tea

Buffet on a Budget Sample Menu \$18pp

Buffet Station

Wild Baby Field Greens Vegetable Bouquet and Crumbled Goat Cheese
Chicken Marsala with Porcini Mushrooms
Herb Roasted Red Potatoes
Giant Broccoli
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Cookies and Brownies with Fruit Garnish
Castle Hill Blend Coffee and Herbal Tea

Buffet on a Budget Sample Menu \$22pp

Buffet Station

Wild Baby Field Greens Vegetable Bouquet and Crumbled Goat Cheese
Herb Roasted Boneless Turkey Breasts fire grilled to perfection
Garlic Smashed Potatoes
Giant Broccoli
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Cookies and Brownies with Fruit Garnish
Castle Hill Blend Coffee and Herbal Tea

Buffet Sample Menu: \$29pp

Stationary Hors` D'oeuvre

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy
Seasonal Vegetable Crudités with Roasted Red Pepper Ranch Dipping Sauce

Buffet

Caesar Salad with Grilled Focaccia Croutons
Chicken Piccata Sautéed in White Wine, Lemon Juice and Capers
Grilled Mediterranean Flank Steak
Herb Roasted Potatoes
Steamed Giant Broccoli
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Assorted Cookies and Brownies with Fruit Garnish
Castle Hill blend coffee and herbal tea

Buffet Sample Menu: \$34pp

Stationary Hors` D'oeuvre

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Endive with Goat Cheese, Figs and Honey Glazed Pecans
European Tapanade; Wild Mushroom Duxelle, Olive Tampanade, Eggplant Caponata with Crostinis
Parmesan Cheese Straws served with marinara sauce

Buffet Station

Baby Spinach and Apple
Tuscan Stuffed Pork Loin spinach, roasted red peppers, mozzarella and smoked bacon
Schzewan Seared Salmon Filet served with a ginger cream sauce
Herb Roasted Potatoes
Florentine String Beans with Roasted Tomatoes
Sliced peasant and artisan breads with fresh whipped butter

Dessert

Martini Glass of Fresh Berries with honey crème fraîche
Castle Hill blend coffee and herbal tea

Buffet Sample Menu: \$47pp

Passed Hors` D'oeuvre

Polenta and Wild Mushroom Squares
Tuscan Bruschetta with tomato, fresh basil and mozzarella
Smoked Salmon, crispy english cucumbers, seasoned cream cheese, wrapped with smoked salmon

Buffet Station

Baby Spinach and Apple, crumbled gorgonzola cheese and vegetable bouquet
Carved Tenderloin of Beef with a cabernet wild mushroom demi glaze
Hazelnut and Crumb Crusted Chicken with orange frangelico cream
Cotswold Cheese Scalloped Potatoes with Caramelized Onions
Roasted Asparagus Spears with Lemon Citrus Oil
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

Dessert

Seasonal Free Formed Fruit Tart
Castle Hill Blend Coffee and Herbal Tea