

# Atomic Catering Sit Down Sample Menus

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

## Sit Down Sample Menu \$28pp

### First Course

Wild Baby Field Greens; diced Tomatoes, sliced Cucumbers, crumbled Goat Cheese  
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

### Entrée (assign one of the following entrée per quest)

Wood Grilled Herb Pork Loin  
Herb Roasted Boneless Turkey Breasts  
Garlic Smashed Potatoes  
Peas and Mushrooms

### Dessert

Apple Cranberry Cobbler served with Tahitian Vanilla Ice Cream  
Castle Hill Blend Coffee and Herbal Tea

## Sit Down Sample Menu \$29pp

### First Course

Caprese Salad  
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

### Entrée (assign one of the following entrée per quest)

Grilled Mediterranean Flank Steak marinated with Olives, Caper and Pepperoncini  
Grilled Tuscan Chicken; Smoked Cob Bacon, Roasted Red Peppers and Fresh Mozzarella  
Truffle Parmesan & Portobello Risotto  
Florentine String Beans with Roasted Tomatoes

### Dessert

Tiramisu  
Castle Hill Blend Coffee and Herbal Tea

## Sit Down Sample Menu \$36pp

### Stationary Hors D'oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
Seasonal Vegetable Crudités with Roasted Red Pepper Ranch dipping sauce  
Mediterranean Tapenade Medley with Olive Oiled Crostini

### Entree

(assign one of the following entrée per quest)

Shrimp Millonzi with Pacific Rim Shrimp, Sun Dried, Tomato, Cream, Asparagus  
Schzewan Seared Salmon Filet with a Ginger Cream Sauce  
Herb Roasted Potatoes  
Roasted Asparagus Spears with Lemon Citrus Oil

### Dessert

Assorted Miniature Pick Up Pastries, Eclairs, Torts, Cannolis, Tarts and Puffs  
Castle Hill Blend Coffee and Herbal Tea

## **Sit Down Sample Menu \$38**

### **Stationary Hors D Oeuvres**

Crisp Tostadas with Warm Spinach and Artichoke Dip  
Tuscan Bruschetta  
Mushroom Strudel  
Baked Brie in Puff Pastry

### **Passed Hors D Oeuvres**

Scallops Crustade with swiss cheese and a touch of Dill  
Pistachio Encrusted Chicken Satay  
Salmon and Corn Cakes with a zesty Chili Lime Aioli  
Tomato and Goat Cheese Tartlet

### **First Course**

Baby Spinach and Apple with crumbled Gorgonzola Cheese

### **Entrée**

Shiraz-Balsamic Marinated Grilled Flank Steak  
Garlic Smashed Potatoes  
Brown Sugar & Tarragon Glazed Baby Carrots & Snap Peas  
Sliced Peasant and Artisan Breads with Fresh Whipped Butter

### **Dessert**

Spiced Pumpkin Crème Brulee with Ice Wine Poached Pear and Vanilla Bean Essence  
Castle Hill Blend Coffee and Herbal Tea

## **Sit Down Sample Menu \$52**

### **Stationary Hors D'Oeuvres**

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
Seasonal Vegetable Crudités with Roasted Red Pepper Ranch dipping sauce  
Grilled Vegetable Antipasto

### **Passed Hors D' Oeuvres**

Scallops Crustade with swiss cheese and a touch of dill  
Beef Wellington Puffs served with a cold béarnaise sauce  
Coconut Shrimp with an apricot chili sauce  
Lemon Chicken Pillows

### **First Course**

Spinach and Orange Salad with Citrus and Honey Vinaigrette

### **Entree**

Wood Grilled Carved Tenderloin with a roasted shallot and Gorgonzola Confit  
Garlic Smashed Potatoes  
Roasted Asparagus Spears with Lemon Citrus Oil

### **Dessert**

Flourless Chocolate Sin Cake with Rum Caramel Banana Sauce and Chantilly Cream  
Coffee, Tea and Decaffeinated Coffee