

Atomic Catering Sit Down Sample Menus

(Call for Pricing)

Sit Down Sample Menu

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

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

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

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

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