

Atomic Catering Stations and Bars

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

Soup and Salad

Caesar Salad Bar:

crisp romaine tossed with our famous dressing, offered with a variety of toppings, including flavored croutons, assorted grated and crumbled cheeses, grilled chicken, shrimp, marinated artichoke hearts, black olives, sliced mushrooms, crumbled bacon and anchovies

Garden Harvest Salad Bar:

create your own salad masterpiece

an assortment of baby lettuces, endive, baby spinach, grilled artichoke, haricot vert, grilled zucchini, steamed summer squash, baby carrots, cherry tomatoes, sun dried tomatoes, goat cheese, crumbled gorgonzola, raspberry vinaigrette, balsamic vinaigrette, caesar dressing

Soup Shot Bar:

demitasse cups filled with our very own house made soups served with wonton shrimp, herb bread sticks and mini grilled cheese sandwiches.

Asparagus Bisque with Crème Fresh and Caviar

Lobster Bisque

Fresh Tomato and Thyme Soup

Roasted Butternut Squash and Cinnamon

Creamy Charred Tomato

Crudite Nouveau Bar:

not your normal vegetable basket - multi level glass vegetable bar with julienne-cut seasonal vegetables accompanied by martini glasses filled with various dipping sauces and floral displays.

Carving

Tenderloin Station:

chef composed grilled marinated tenderloin of beef with red wine reduction topped fizzled leeks and vadalia onion mashed potatoes and green beans with toasted almonds and amaretto butter

add turkey: add pork

Jack Daniels Glazed Top Round Roast Beef:

top round roast beef glazed with a sweet jack daniels drizzle, roasted sweet potato hash, roasted asparagus with lemon zest, sliced ciabatta loaves

add turkey: add pork

Grilled Pork Loin:

(marinated or stuffed)

roasted stuffed pork loin with baby spinach, roasted red peppers

and gorgonzola cheese, dijon spiked roasted potatoes, three cheese creamed spinach,

toasted garlic toast

Herb Seared Turkey Breast:

fire grilled then oven roasted marinated turkey breast, scallion smashed potatoes, brown sugar & tarragon glazed baby carrots & snap peas, honey butter baked rolls

Fish and Seafood

Seafood Martinis:

guests build their own seafood cocktails in martini glasses from beautiful decorated ice bowls filled with jumbo shrimp, crabmeat, citrus-poached scallops, bloody mary cocktail sauce, chopped english cucumber, boston lettuce, minced Bermuda onion, manderine orange, mango salsa, avocado slices

Lobster Napoleon Bar: chef composing the layers of summer vegetable and lobster napoleons with sautéed lobster, corn, roasted red pepper, fresh basil and saffron beurre blanc. Served in cordial glasses or brandy snifters. Includes grilled focaccia bread and white truffle potato croquette

Seafood Station, New England Style:

new england clam chowder with our own croutons, sautéed mini lobster rolls, cod cakes with our own tartar sauce and creamy cole slaw

Smoked Fish Bar:

duck trap farm smoked salmon, smoked cape bluefish, smoked brook trout and salmon roe caviar, served with cucumber-dill aioli, lemon flecked crème fraiche, sour cream, horseradish -chive sour cream, finely diced bermuda onion, fresh lemon and capers, pumpernickel rounds, miniature potato-leek pancakes and water crackers

New England Raw Bar:

a selection of local cherry stone clams, oysters and gulf shrimp served with your choice of cocktail sauce, salsa verde, horseradish cream, lemon aioli, mignonette sauce and lemons

Mediterranean

Tuscan Table:

selection of crostini and bruschetta, served with a variety of mediterranean toppings to include olive tapenade, white bean puree with roasted garlic, roma tomato-mozzarella-basil, mission fig puree with goat cheese, eggplant caponata, pesto marinated black and green olives, roasted red peppers, grilled vegetables with balsamic glaze, marinated artichoke salad with feta, assorted salamis, Italian cheeses, herb goat cheese log, assorted pasta salads

Tuscan Pasta Station:

fafalle , penne pasta, tortellini

fresh Ingredients to choose from Include:

diced grilled chicken, chopped bacon, italian sausage,

roasted red peppers, tomatoes, spinach, asparagus, woodland mushrooms, black olives,

sauce selections include:

pomodoro, pink vodka, white wine garlic sauce, creamy alfredo

Mediterranean Pasta Station:

fresh fussilli pasta with tuscan meat sauce with fresh basil and rosemary

rosemary polenta triangle topped with arugula and balsamic vinaigrette

cheese tortellini tossed with heirloom tomatoes, basil, olive oil and cracked

black pepper variety of italian biscotti

Bruschetta Bar:

prepared to order before your guests, several varieties of these italian toasts are available, including tomato and basil relish on fresh mozzarella, housemade caponata on brie, balsamic marinated prosciutto and artichoke etc.

Polenta Parmigiana:

large parmigiano-reggiano wheel filled with warm polenta topped with wild mushroom ragout

West Coast

Californian Cuisine Station:

Raspberry Martini Salad

field and micro greens with crumbled stilton, tossed in raspberry vinaigrette garnished with caramelized hazelnuts and fresh raspberries served in a martini glass and dramatically presented on glass risers carved to order

Grilled Three Peppercorn Filet Mignon and served with a Port Demi Glaze

Petite Garlic Potato Rolls

fluffy, garlic mashed yukon gold potatoes wrapped in buttered phyllo dough baked to a golden brown

Haricot Vert

french green beans Finished with lemon zest

Autumn Winery Station:

assorted wild, domestic and exotic mushroom display table side saute of sliced mushrooms served with parmesan risotto and fresh parsley, wheels and wedges of cheeses with sliced baguettes and crisps artichoke heart dip with bread sticks and a bounty of red and green grapes

East Coast

Southern Comfort:

charleston crab cakes, shrimp with boursin grits, honey molasses roast pork with braised peaches, baby greens salad with vidalia onion vinaigrette, pecan green beans and southern baked biscuits

Northern Comfort :

Mugs of creamy tomato soup with mini grilled cheese sandwiches

Individual mac'n cheese made with vermont white cheddar

Buttermilk mashed potatoes served in martini glasses

include with station; chopped scallions, crumbled bacon, shredded cheese, sour cream, onion thyme gravy and wild mushroom ragout

Mid and Southwest West

Cowboy Up Station:

field green salad with roasted peppers, crispy onions, blue cheese, smoked bacon and maple walnuts with...

pan seared wild king salmon with bourbon glaze

or

montana rainbow trout with lemon, capers and chardonnay

"wyoming style" beef steam ship roast

or

applewood grilled "cowboy cut" pork chops

served with

frontier baked beans, grilled corn salad and molasses rolls

Sizzling Southwest:

southwestern station: salsa bar, black bean and roasted corn cakes, branded sage chicken, fire roasted skirt steak with smoked au jus, southwestern sweet potato hash and cast iron corn bread

South of the Border Quesadilla Bar:

Chef prepares quesadilla bar with fillings to include; sautéed mushrooms with cheese, grilled chicken with sautéed onions and peppers, herbed cheddar and sun dried tomatoes.

also included;

pork empanadas with frijoles and ancho chili sauce or braised beef empanadas with spicy tomato sauce and southwest caesar salad with red chili cutouts

Tortilla Cone Station:

guests fill their own tortilla cones with condiments that include; spicy shredded pork, chicken mole, veggie fajitas, fresh guacamole, pico de gallo, shredded mexican cheese, diced tomatoes, dice red onion, sour cream, chopped cilantro, shredded lettuce

Asian

Bon Hoi Wraps:

prepared to order in a wok station, a delicious mixture of chopped chicken stir fried with straw mushrooms and chopped water chestnuts is served in lettuce leaves with ginger scallion sauce and hot pepper oil

Asian Hors D Oeuvres Station:

lime ginger marinated beef satay with hoisin vinaigrette, five spice duck rolls with ponzu sauce, sesame crisp topped with tuna tartare and drizzled with wasabi cream, asian cole slaw with almonds and mandarin oranges served with Chinese spoons, california sushi rolls

Sushi :

an assortment of nigiri and rolled sushi, freshly prepared from only the finest ingredients and freshest fish. served with soy sauce, wasabi, pickled ginger and chopsticks

Thai Noodle and Rice Station:

Chef prepared, made to order selections of...

thai noodles and basmati rice with ginger chicken, shrimp with fire roasted peanuts, red chiles and snow peas, asian pork loin with red thai curry. served with stir fried vegetables, bok choy and water chestnut

Asian Wok Station:

lo mein noodles, sticky rice, rice noodles, soba noodles

fresh ingredients include:

chicken, shrimp, marinated steak, pressed tofu, napa cabbage, scallions, peppers, shiitake mushrooms, baby corn, bean sprouts, bamboo shoots, crushed peanuts, sauce selections include: sesame-soy, coconut-green curry, hunan sauce

International

Paris Picnic:

overflowing basket of fresh mini baguettes, croissants, assorted French breads accompanied by an assortment of imported cheeses, sausage, pates, cornichons, assortment of French mustards, baby new potato salad with champagne vinaigrette, fresh fruit and berries, haricot verts, tomato salad with shallot vinaigrette.

Latin Island Feast:

tequila and lime marinated grilled shrimp
chicken empanadas with tomato cilantro salsa
cuban style roasted pork loin with mango salsa
black bean and cuban rice
arugula and roasted pineapple

Smashed Potato Martini Bar:

martini glasses ready to be filled with our homemade roasted garlic smashed potatoes then ... an assortment of delectable toppings awaits your creation: bacon, broccoli, black bean salsa, ratatouille, wild mushroom gravy sauteed shallots & garlic, scallions, frizzled onions, butter, sour cream, assorted cheese sauces and chives

Dessert Stations

Back Porch Dessert Table

All American Apple Pie ~ Sour Cream and Blueberry Shortcake ~ Buttery Pecan Tartlets
Old Fashion Carrot Cake

City of Lights Crepe Station

chef display preparing made to order crepes.
diced chicken, bay shrimp, wild mushroom ragout, vegetable ratatouille, sautéed asparagus, seasoned spinach, creamy béchamel sauce, warm berry compote, sautéed brown sugar and cinnamon apples, warm caramel sauce, fresh whipped cream, chocolate sauce

Dessert Milkshakes

Banana Foster with nilla wafer ~ Papaya passion fruit with candied ginger ~ Chocolate espresso with fresh mint

Cosmo Desserts

your dessert bartender will create your own individual desserts in coso glassware and top them with your favorite sauces and garnishes. Choose from the following desserts...

Double chocolate brownie in a cosmo glass

Brioche bread and butter pudding in a double old fashion glass

Cherry and peach pound cake in a miniature brady snifter

Black currant mouse in a martini glass

Dessert Sauces

Mango madness, chocolate cherry twist, vanilla kahlua cream, roasted banana with dark rum, butterscotch caramel

Dessert Garnishes

Cashew brittle shards, candied orange rind,, grated white chocolate, maraschino cherries and chantilly cream

Extra Dessert Thoughts

Assorted individual desserts on glass tiered riser: lemon curd tarts, raspberry tarts, chocolate mousse tortes, white and dark chocolate pyramids.

Assorted small brownies, fruit squares, fruit tartlets, pecan tartlets, chocolate dipped strawberries, chocolate espresso tortes, biscotti and assorted cookies

Florentine cookie cups filled w/ raspberries, blueberries & black berries crème fraiche on the side & fresh mint

Plates of Assorted Fancy Cookies

Chocolate dipped Strawberries

Shortcakes with marinated Strawberries, Blueberries and Raspberries
Whipped Cream and Chocolate Sauce