



Atlantis Value Cocktail Menu

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and silver trays of White Wine & Sparkling Water. Below you will find options to customize the menu for your event.

Hospitality Station

Domestic & International Cheeses

with Chilled Grapes, Fresh Berries & Gourmet Flatbreads.

Crudite Display

*Asparagus, Carrots, Cucumbers,
Peppers, Celery, Broccoli & Cherry
Tomatoes with Vidalia Dressing
Miniature Fruit Kabobs Displayed
Around a Pineapple with Raspberry
Yogurt Sauce*

Optional Dessert

Cookies and Brownies

Butlered Hors d'Oeuvres

(Please choose 7)

BBQ & Cheddar Cheese Sliders
Mahi Mahi Tacos with Sour Cream
Horseradish & Pistachio Chicken Skewers with Orange Marmalade
Luau Pork Skewers with Mango Chutney & Micro Greens
Grilled Chorizo & Queso Fresco Quesadillas with Avocado Cream
BBQ Chicken Empanadas with Peach Infused Balsamic Glaze
Chopped Market Salad with Gorgonzola, Pistachios & Sun Dried ---
Cranberries in seedless cucumber cups
Mini Bacon & Egg Sliders on Cheddar Cheese Biscuit
Smoked Bacon Wrapped Shrimp with Garlic Lemon Aioli
Chicken & Waffles with Jalapeno Maple Syrup
Gorgonzola Tartlets with Balsamic Infused Roasted Grapes
Vegetable Spring Rolls with Soy Ginger Sauce
BBQ Shrimp and Mango Salsa in Tortilla Cup
Bacon Wrapped Filet Tips with White Truffle Hollandaise
Norwegian Smoked Salmon on Shaved Bagel Chips with Onion
Baked Clams with Crispy Bacon & Vermont Cheddar Cheese
Maryland Lump Crab Cakes with Roasted Tomato Chile
Confit of Long Island Duck Tartlets with Apple Cider Glaze
Honey Glazed New Zealand Lamb Chops with Apricot Mint Glaze
Lobster & Corn Cakes with Mango Salsa
Seared Ahi Tuna over Fried Wonton with Thai Glaze
Blackened Shrimp Kabobs with Horseradish Crème
Brie Poached Pears & Toasted Almonds in Phyllo Tarts
Cannellini bean & Rosemary Bruschetta
Grilled Chicken, Spinach & Feta Empanadas
Fried Ravioli with Marinara Sauce
Mini Thai BBQ Meatballs
Sweet Potato Pancakes with Sour Cream & Cinnamon Apple Chutney
Mini Shredded Beef Flautas with Crema & Chopped Lettuce
Sesame Orange Chicken Skewers



A Look At The Menu - Atlantis



Atlantis Elite Cocktail Menu

With this menu, upon boarding your guests will be greeted with butler passed hors d'oeuvres and silver trays of White Wine & Sparkling Water. Below you will find options to customize the menu for your event.

Butlered Hors d'Oeuvres

(please choose 7 items)

Chopped Market Salad with gorgonzola, Pistachios & Sun-dried Cranberries in a Seedless Cucumber Cup

BBQ & Cheddar Sliders

Vegetable Spring Rolls with Ginger Sauce

Horseradish & Pistachio Chicken Sate` with Blood Orange Marmalade

BBQ Shrimp and Mango Salsa in a Tortilla Cup

Bacon Wrapped Filet Tips with White Truffle Hollandaise

Norwegian Smoked Salmon on Pita Chips with Onion Caper Relish

Baked Clams with Crispy Bacon and Vermont Cheddar Cheese

Maryland Lump Crab Cakes with Roasted Tomato Chile

Confit of Long Island Duck Tartlets with Apple Cider Glaze

Luau Pork Skewers with Mango Chutney & Micro Greens

Grilled Chorizo & Queso Fresco Quesadillas with Avocado Crema

Mini Shredded Beef Flautas with Crema & Chopped Lettuce

Sesame Orange Chicken Skewers

Fried Ravioli with Marinara Sauce

Mini Thai BBQ Meatballs

Honey Glazed New Zealand Lamb Chops with Apricot Mint Glaze

Seared Ahi-Tuna over a Fried Wonton with Thai Glaze

Braised Granmas Meatballs with spicy Confit Tomatoes

Mahi Mahi Tacos with Sour Cream

Blackened Shrimp Kabobs with Horseradish Crème

Brie, Poached Pears & Toasted Almonds in Phyllo Tarts

Bruschetta on toast points

Grilled Chicken, Spinach & Feta Empanadas

Sweet Potato Pancakes with Sour Cream & Cinnamon Apple Chutney

BBQ Chicken Empanadas with Peach Infused Balsamic Glaze

Chipotle Pork Skewers

Mini Turkey Ruebens

Lobster & Corn Cakes w/ Mango Salsa

Avocado Toast with Garlic Shrimp

Prociutto & Apple Pizzetta with Fontina Burratta

Thai Chili Chicken Meatballs

Blackened Chicken Fish Tacos with Lime Cilantro Crema

Marinated Mini Steak on Potato Pancakes with Truffle Aioli

Chile Braised Chicken Seared Queso Fresco, Avocado Crema, & Chared Tomato Relish on Tortilla Chips

Petite Roasted Potatoes with Aged White Cheddar, Smoked Bacon, and Chive Crème Fraiche

Wild Mushroom & Asiago Herb Cheese Tartlet

Soy Tuna Skewers with Toasted Sesame Seeds, Sriracha Aioli

Hospitality Station

(station is presented upon boarding)
Please choose 2

Domestic & International Cheeses w/Chilled Grapes, Fresh Berries & Gourmet Flatbreads

Crudité Display of Carrots, Celery, Peppers, Asparagus, Broccoli & Cherry Tomatoes served with Vidalia Dressing

Miniature Fruit Kabobs served with Pineapple display and Raspberry Yogurt Sauce

Stations

(Please choose 1)

Pasta Station –Farfalle Pasta with Bolognese Cream Sauce, & Penne Ala Vodka, Gourmet Dinner rolls & butter

Asian Station– Veggie Spring rolls with Soy Ginger Glaze, Black & White Crusted Chicken Skewers over White Rice & Shrimp Shumai with Thai Glaze

Taste of Spain Station– Seafood Paella with Chorizo, Shrimp, Chicken, Clams & Mussels, Stewed Beans, & Fried Sweet Plantains

Gyro Station–Grilled Pitas, Lemon Chicken, Garlic Shrimp, Chopped Lettuce, Chopped Tomatoes, Chopped Cucumbers, Tzatziki Sauce, Grape Leaves & Feta Cheese

Optional Dessert Table

Miniature Italian & French Pastries

Assorted Cookies

Fresh Seasonal Fruit Display

Apple Crisp w/ Vanilla Ice Cream

Coffee & Assorted Teas



Additional Options

Use this list to customize and add that special touch to your event. Enhance your Cocktail Hour or close the event with an extravagant assortment of dessert options. All prices are "per person". Select an option below to enhance your menu.

Menu Stations

Cold Seafood Display

Clams on the half shell, Oysters, Jumbo Shrimp King Crab Legs, Lemons, Limes, cocktail sauce & Mignonette Sauce

*** Lobster and Lobster Tails available @ Market Price**

Hot Seafood Bar

Boursin Baked Clams, Crab Meat stuffed Shrimp, Crab Cakes, Coconut Shrimp, Clams & Mussels in Lemon garlic broth, & Seafood Fra Diavolo

Clambake Station

Lobster Tails 6oz w/ drawn Butter, Steamed Mussels & clams in a Garlic Lemon Broth, New England Clam Chowder, steamed Corn on the cob, Steamed Potatoes & Cole Slaw

Carving Station

Roasted Filet Mignon, Maple Spiral Ham & Roasted Turkey Breast with Cranberry Relish, Porcini Cream Sauce & Horseradish Cream Sauce, Assorted Rolls

All American Slider Station

Cheese Burger Sliders/ Buffalo Pulled Chicken Sliders/BBQ Pork Sliders/BLT Sliders Waffle fries, Ketchup, Mayo, pickles, lettuce, Tomatoes

Antipasto Bar

Imported Prociutto Di Parma, Sweet Dried Sausage, Pepperoni & Genoa Salami Sun Dried Tomatoes, Provolone Cheese, Artichoke Hearts, Roasted Red Peppers, Sicilian Olives, Marinated Mushroom Salad, Italian Bread, Breadsticks & Flatbreads

Mediterranean Bar

Roasted Garlic Hummus, Baba Ganoush, Mediterranean Bean Salad, served with Pita points, Tomatoes, Greek Olives & Pepperoncini Peppers

Pasta Station

Tortellini, Ziti and Penne, choice of Vodka, Marinara, Alfredo, Pesto or Bolognese (meat)

Asian Station

Steamed Chicken & Vegetable dumplings/ Assorted Sushi & Sashimi/Asian Sesame Beef or chicken skewers/Fried Rice/ Wasabi, soy sauce, Thai glaze, Teriyaki & Chop sticks

Sushi Station

Assorted Sushi and Sashimi with wasabi, pickled ginger, and soy sauce.

Gourmet BBQ Station

BBQ Brisket, Grilled Chicken Kabobs, Corn on the cob, Yukon gold potato salad, Cole slaw & Baked Beans

Street Taco Station

Season Chopped Meat/Grilled Habanero Shrimp/Chipotle Braised Chicken/Curry Vegetables, Pico de Gallo, shredded cheese blend, chopped greens, Sour Cream, Guacamole, onions, Jalapenos, salsa verde, Soft tortillas & Hard-Shell tacos

Caribbean Station

Arroz con Gandules (Yellow Rice w/ Pigeon Peas)/Sweet Plantains/Pernil Hacado(6hour roasted pork) Abicuelas Roasas(Stewed Beans) Empandas de pollo

Mediterranean Station

(Make Your Own Gyros) Grilled Pitas/Marinated Shrimp/Lemon Chicken Kabobs/Red onion/Feta Cheese/chopped greens/plum tomatoes/Stuffed Grape leaves/Dill Cucumber Sauce

Dessert Stations

Chocolate Fountain

Our dessert Chef will oversee the flow of milk chocolate as guests will dip items such as: Strawberries, Sliced Bananas, Pretzels, Graham Crackers, Marshmallows, Rice Crispy Treats & Pineapple Chunks

Sundae Bar

Vanilla & Chocolate Ice Cream with various fruit & candy toppings.

Working S'mores Station

Marshmallows/Chocolate Bar/Graham Crackers

Cookies & Milk Station

Chocolate Chip Cookie/Oatmeal cookies/ Macadamia Nut Cookie/Chocolate Cookies w/ Vanilla Milk/Chocolate Milk & Strawberry Milk

Shooters Dessert Station

Shot Glasses of Chocolate Cake/Red Velvet/Cheesecake/Strawberry Shortcake

Kosher Option

Individual Glatt Kosher plates are available, offering an entrée choice accompanied by two side dishes (chef's choice) and Dessert. Inquire for menu.

Specialty Bar Service

A great way to infuse a stylish cruise with a fun concept of drinks! In addition to your open bar,

Margarita Bar

Flavored & blended Margaritas

Martini Bar

Classic and Flavored Martinis are on display

After Dinner Cordial Bar

Serving Top Shelf Cordials, Cognac & Brandy

Frozen Drink Bar

The perfect diffusion to a sunny summer cruise including strawberry daiquiri and pina colada

Our non-alcohol version is

Sky Deck Bar (Limited)

Beer, Wine and 1 Specialty Cocktail

Full Sky Deck Bar available- Pricing based on bar package.

Mocktail Bar

An assortment of non-alcoholic beverages including sodas, juices, and Shirley temples, virgin mojito, fruit & Candy infused mocktails.

Soft-Drink Bar

Including cola, diet cola, lemon-lime soda, club soda, tonic, bottled water, & sparkling water

Drink Service

Waiters to take drink orders and serve drinks to your guests during the cruise



Atlantic Bar List

Silver Open Bar

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Flavored Liqueurs</u>	
Absolut	Beefeater	Bacardi	Anisette	Coffee
		Malibu	Vermouth	Melon
<u>Tequila</u>	<u>Whiskey</u>	<u>Scotch</u>	Triple Sec	Peach
Jose Cuervo	Jack Daniels	Dewars White Label	Amaretto	Blue Curacao
			Banana	Mint
Domestic Beer:	Budweiser Bud Light	Coors Light	Apple Pucker	
			Crème de Cacao	

Gold Open Bar

<u>Vodka</u>	<u>Gin</u>	<u>Rum</u>	<u>Tequila</u>	
Absolut	Beefeater	Bacardi	Jose Cuervo Especial	
Titos	Tanqueray	Captain Morgan		
Stoli (flavored)		Malibu		
<u>Whiskey</u>	<u>Scotch</u>	<u>Bourbon</u>	<u>Cognac</u>	
Jack Daniels	Dewars White Label	Jim Beam	Hennessy VS	
Seagrams 7	Johnny Walker Red Label			
<u>Flavored Liqueurs</u>	Amaretto Anisette Blue Curacao	Apple Pucker Peach Banana		
Mint Melon Coffee Triple Sec Vermouth		Crème de Cacao Mint		

Domestic Beer: Budweiser Bud Light Coors Light **Imported Beer:** Corona Heineken

Platinum Open Bar

<u>Vodka</u>		<u>Gin</u>		<u>Rum</u>		<u>Tequila</u>	
Grey Goose		Tanqueray 10		Bacardi		Patron Silver	
Ketel One		Bombay Sapphire		Captain Morgan			
Titos				Malibu			
<u>Whiskey</u>		<u>Scotch</u>		<u>Bourbon</u>		<u>Cognac</u>	
Jack Daniels		Johnny Walker Black Label		Jim Beam		Hennessy VS	
Seagrams VO		Chivas Regal		Makers Mark			
<u>Flavored Liqueurs</u>							
Amaretto	Anisette	Apple Pucker	Banana	Cherry	Southern Comfort		
Coffee	Galliano	Irish Cream	Sambuca	Midori	Crème de Cacao		
Blue Curacao	Peach	Triple Sec	Mint	Frangelico	Vermouth		

Domestic Beer: Budweiser Bud Light Coors Light **Imported Beer:** Corona Heineken

Beer Wine Soft-drink bar

Domestic: Budweiser Bud Light Coors Light ***Imported beer available at additional cost**

Wine *included with all bars

Red: Merlot Cabernet White Zinfandel Rose
White: Chardonnay Pinot Grigio

Juices & Soda *included with all bars

Cranberry Grapefruit Orange Pineapple Tomato
Coke Diet Coke Gingerale Sprite Quinine Seltzer

Available Dockage for Atlantis Charters

Brooklyn

Sheepshead Bay – Across from 2103 Emmons Avenue Brooklyn NY 11235 (Pier 9)

Atlantic Basin- located in Red hook on the Buttermilk Channel Pier 10, 11, 12

Manhattan

Chelsea Piers – West 23rd Street & Hudson River New York NY 10011 (Pier 59-60)

North River Landing Pier 81- W 41st Street & 12th Avenue New York NY 10036

Pier 36- 299 South Street NYC, East River north of Manhattan bridge

World Financial Center/ Hudson River Battery Park City-North End Avenue, and Vesey Street New York, NY 10282

Staten Island

Homeport Marina- Front Street & Wave Street Staten Island, NY 10304

New Jersey

****Hyatt Regency on the Hudson** – 2 Exchange Place Jersey City NJ 07302

*****Liberty Landing Marina** – 80 Audrey Zapp Drive Jersey City NJ 07305

Atlantic Highlands Marina- 2 Simon Lake Drive Atlantic Highlands NJ 07716

Connecticut

***The Delamar Hotel Pier**– 500 Steamboat Road Greenwich CT 06930

***Ponus Yacht Club**- 69 Dyke Lane Stamford CT 06902

Yonkers

***Yonkers Marina** – 71 Water Grant Street Yonkers NY 10701

*Dockage at these piers are subject to delivery and repositioning fees.

**This pier is only available at the discretion of the Hyatt Regency Hotel.

We cannot guarantee the availability for dockage -- Additional locations may be available

***These piers have an arrival allowance of a ½ hour prior to boarding

Please note – All dockage is subject to availability and change.