

ATLANTICA

— BY BATEAUX NEW YORK —



HOLIDAYS ABOARD THE PRESTIGIOUS ATLANTICA.

A personalized, luxury atmosphere no land-based venue can match.



When you require something more custom than customary, look to *Atlantica by Bateaux New York*—the city's premier charter dining yacht. You and your guests will receive the distinctive, gracious and attentive fine service you have come to expect from Entertainment Cruises. Your imagination is the only limit to what your customized chartered event will be. The possibilities are virtually endless.

ATLANTICA GROUP PACKAGES

Silver Package

Includes:

- Three-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Premium Open Bar
- Choice of Buffet or Plated Menu

Monday-Thursday: \$124.90++ (\$166.12 inclusive)

Friday-Sunday: \$147.90++ (\$196.71 inclusive)

Gold Package

Includes:

- Four-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Premium Open Bar
- Choice of Buffet or Plated Menu
- Additional choice of Shrimp Cocktail and Prime Rib au Jus

Monday-Thursday: \$147.90++ (\$196.71 inclusive)

Friday-Sunday: \$169.90++ (\$225.97 inclusive)

Platinum Package

Includes:

- Four-Hour Sail
- One-Hour Dockside
- Choice of Hors d'Oeuvres
- Platinum Open Bar
- Choice of Buffet or Plated Menu
- Additional choice of Shrimp Cocktail, Filet Mignon and Lobster Tail
- Viennese Table
- Chocolate Fountain

Monday-Thursday: \$203.90++ (\$271.19 inclusive)

Friday-Sunday: \$225.90++ (\$300.45 inclusive)



Packages and Prices are per person and are subject to change. Inclusive pricing above include all taxes and all fees.

Contact us today for more information.

212.727.7768

AtlanticaNewYork.com

PLATED MENU

This event features a variety of Hors d'Oeuvres, Salads and Entrées, giving you menu flexibility with tableside service. This includes Premium Open Bar for the duration of the event and tableside Wine Service during dinner.

Hors d'Oeuvres - Butlered

Select six from the list below:

Assorted Mini Quiches

Florentine, Lorraine, Cheese and Wild Mushroom

Vegetarian Spring Rolls with Spicy Duck Sauce

Maryland Lump Crab Cakes with Dijon Aioli

Artisan Blue Cheese and Roasted Pears in Phyllo

Vegetable Samosas

Chicken Satay with Peanut Dipping Sauce

Mini Reubens with Spicy Brown Mustard

Wild Mushroom in Phyllo

Spanakopita

Franks in a Blanket

Tuna Tartare with Wasabi Aioli

Mini Deep Dish Cheese Pizzas

Beef Fajitas with Pico de Gallo

Shrimp Potstickers

Chicken Quesadillas

California Rolls

Vegetable Sushi Rolls

Hors d'Oeuvres - Displayed

Garden Vegetables with Assorted Dips

International and Domestic Cheeses with Assorted Flatbreads and Crackers

First Course

Select one, pre-set:

The Wedge

Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes

Mesclun Salad

Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette

Caesar Salad

Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Main Course

Select three:

Seared Hanger Steak

With Red-Skinned Smashed Potatoes, Seasonal Vegetables and Shallot Demi Glace

Free Range Chicken Breast

Herb-rubbed Chicken Breast with a Creamy Vegetable Rice, White Truffle and Cremini Mushroom Sauce

Stuffed Chicken Breast

With Spinach & Fontina served with Roasted Bliss Potatoes and Chef's Seasonal Vegetables

Oven-Roasted Salmon

With Toasted Orzo, Ratatouille, Basil and a Black Olive and Pear Tomato Tapenade

Miso-Glazed Salmon

With Jasmine Rice and Baby Bok Choy

Roasted Tilapia

Roasted New Potatoes, Seasonal Vegetables, Lemon and White Wine Beurre Blanc

Herb-Roasted Loin of Pork

with Herb-Roasted New Potatoes, Seasonal Vegetables and Citrus Jus

Seafood Manicotti

Four Cheese-filled Manicotti Au Gratin, topped with a Seafood Medley served with a Creamy Alfredo and Pomodoro Ragù duo drizzled with Pesto

Mediterranean Vegetable Purse

Israeli Couscous, Roasted Vegetables and imported Cheese in a Whole Wheat Pastry Bundle served on a bed of Tahini Hummus with a Warm Tomato Salad

Dessert

Select one:

Atlantica Dessert Duo

Occasion Cake

Fresh Brewed Coffee and Herbal Tea



Menu Enhancements are presented on the Enhancements page.

BUFFET MENU

Give your guests full dining flexibility with this menu option. This event features a variety of butlered and stationed Hors d'Oeuvres, Entrées and Accompaniments. Premium Open Bar included for the duration of the event. Tableside Wine Service during dinner.

Hors d'Oeuvres - Butlered

Please select six from the list below:

- Assorted Mini Quiche**
Florentine, Lorraine, Cheese and Wild Mushroom
- Vegetarian Spring Rolls with Spicy Duck Sauce**
- Maryland Lump Crab Cakes with Dijon Aioli**
- Artisan Blue Cheese and Roasted Pears in Phyllo**
- Vegetable Samosas**
- Chicken Satay with Peanut Dipping Sauce**
- Mini Reubens with Spicy Brown Mustard**
- Wild Mushroom in Phyllo**
- Spanakopita**
- Franks in a Blanket**
- Tuna Tartare with Wasabi Aioli**
- Mini Deep Dish Cheese Pizzas**
- Beef Fajitas with Pico de Gallo**
- Shrimp Potstickers**
- Chicken Quesadillas**
- California Rolls**
- Vegetable Sushi Rolls**

Hors d'Oeuvres - Displayed

- Garden Vegetables with Assorted Dips**
- International and Domestic Cheeses with Assorted Flatbreads and Crackers**

First Course

Select one, pre-set:

- The Wedge**
Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes
- Mesclun Salad**
Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette
- Caesar Salad**
Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Entrées - Buffet

- Cheese Manicotti**
With Fire-Roasted Tomato Sauce
- Plus, three from the below list:*
- Free Range Chicken Breast**
with Cremini Mushroom Sauce
- Stuffed Chicken Breast**
with Spinach & Fontina
- Oven-Roasted Salmon**
with Black Olive and Pear Tomato Tapenade
- Miso-Glazed Salmon**
- Roasted Tilapia**
with Lemon Beurre Blanc
- Herb-Roasted Loin of Pork**
with Citrus Jus

Accompaniments

Select three:

- Red-Skinned Smashed Potatoes**
- Roasted Bliss Potatoes**
- Seasonal Vegetables**
- Haricots Verts**
- Toasted Orzo**
- Jasmine Rice**

Dessert

Select one:

- Atlantica Dessert Duo**
- Occasion Cake**

Fresh Brewed Coffee and Herbal Tea



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COCKTAIL RECEPTION MENU

This option gives you the most flexibility in designing your event. Select your Hors d'Oeuvres. Then customize your stations - from Pasta to Meze; from Southwest to Asian. This package also includes a Carving Station and Viennese Display. Premium Open Bar included for the duration of the event.

Additional \$20 per person to package price.

Hors d'Oeuvres - Butlered

Please select six from the below list:

- Assorted Mini Quiche
Florentine, Lorraine, Cheese and Wild Mushroom
- Vegetarian Spring Rolls with Spicy Duck Sauce
- Maryland Lump Crab Cakes with Dijon Aioli
- Artisan Blue Cheese and Roasted Pears in Phyllo
- Vegetable Samosas
- Chicken Satay with Peanut Dipping Sauce
- Mini Reubens with Spicy Brown Mustard
- Wild Mushroom in Phyllo
- Spanakopita
- Franks in a Blanket
- Tuna Tartare with Wasabi Aioli
- Mini Deep Dish Cheese Pizzas
- Beef Fajitas with Pico de Gallo
- Shrimp Potstickers
- Chicken Quesadillas
- California Rolls
- Vegetable Sushi Rolls

Hors d'Oeuvres - Displayed

- Garden Vegetables with Assorted Dips
- International and Domestic Cheeses
with Assorted Flatbreads and Crackers

Select one of the below as a third display:

Meze Display

*Assorted Olives, Herb Fresh Mozzarella,
Roasted Artichokes, Roasted Peppers,
Marinated White Beans and Tomatoes*

Smoked Salmon Display

*With Red Onions, Capers & Lemon with
Bagel Chips, Pumpnickel and Rye Breads*

Pasta Station

Select two pastas and two sauces:

PASTA

*Penne
Farfalle
Orecchiette
Tortellini*

SAUCES

*a la Vodka Sauce
Pesto Sauce
Marinara
Alfredo*

Carving Station

- Salt & Pepper Roasted Filet Mignon with
Horseradish Cream
- Herb-Roasted Loin of Pork with Citrus Jus
- Assorted Rolls with Creamy Butter

Additional Stations

Select either the Southwest or Asian Station:

Southwest Station

- Marinated Southwest Chicken Fajitas*
- Corn Relish*
- Pico De Gallo*
- Sour Cream*
- Guacamole*
- Tortillas*

Asian Station

- Shrimp Stir Fry*
- Cold Sesame Noodles*
- Sesame Snap Peas*

Viennese Display Table

- With assorted Cakes, Pastries and Seasonal Fruits
- Fresh brewed Coffee and Herbal Tea



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