

Menus



Atlantis
BANQUETS & EVENTS

COCKTAIL HOUR
3-HOUR COCKTAIL
COMPLETE COCKTAIL HOUR
BRUNCH
BARBEQUE
BUFFET
DINNER
VIENNESE
HOLIDAY
SWEET 16/PROM/BAR/BAT MITZVAH



Cocktail Hour

COLD SPECIALTIES

Fresh Fruit Display • Antipasto Platter • Fresh Mozzarella & Tomato Platter
Grilled Vegetable Platter • International Cheese Display

BUTLER STYLE PASSING HORS D'OEUVRES

(Select 10 - 12 Items)

Scallops Wrapped in Bacon
Mini Beef Wellington
Fresh Tomato & Basil Bruschetta
Eggplant Mediterranean
Brie with Raspberry in Phyllo
Fried Portabello Mushrooms
New Potatoes Stuffed with Caviar & Sour Cream
Cucumber Canapes
Fried Calamari
Cold Caribbean Crab Salad
Truffled Potato Puffs
Shrimp and Mushroom Bienville
Sirloin Crostini
Sun Dried Tomato Pesto on Garlic Toast
Baked Clams Oreganata
Smoked Salmon Canapes
Coconut Shrimp
Cocktail Franks en Croute
Artichokes and Boursin Cheese
Potato Pancakes
Chicken Teriyaki Skewers
Crabmeat Imperial Tarts
Mini Beef Brochettes
Four Mushroom and Goat Cheese Tart



Call 631.208.9200 ext. 116 or 288.

We are happy to customize your party into an affair that will be remembered.

*Prepared on premises by Executive Chef Sean Fountaine
Plus service charge and sales tax.*

3 Hour Cocktail

COLD SPECIALTIES

Fresh Fruit Platter • Fresh Mozzarella & Tomato Platter • International Cheese Display

BUTLER STYLE PASSING HORS D'OEUVRES

(Chef's Selection of 15 items)

SALADS

(Choice of one)

Classic Caesar • Seasonal Garden

CARVING STATION

(Choice of one)

Marinated Strip Steak • Oven-Roasted Turkey Breast • Pork Loin

HOT CHAFING SELECTIONS

(Choice of three)

Chicken Francaise • Sausage & Peppers • Veal Marsala

Kielbasa & Sauerkraut

Seafood Paella • Eggplant Rollatini

VEGETABLE

Steamed Mixed Vegetables

PASTA

Penne Ala Vodka

INCLUDES

Dessert, Soft Drinks, Juice, Coffee, and Tea

Beer, Wine and Open Bar Available



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Complete Cocktail Hour

PASSING BUTLER STYLE

Chef's Selection of 15 items

COLD SPECIALTIES

(Choice of four)

Fresh Fruit Platter • Antipasto Platter • Fresh Mozzarella & Tomato Platter
Grilled Vegetable Platter • International Cheese Display

PASTA STATION

(Choice of two)

Penne Ala Vodka • Bow Tie Capriccio • Tortellini Alfredo
Ravioli Pomodoro • Rigatoni Bolognese

CARVING STATION

(Choice of one)

Roast Strip Loin of Beef • Roast Turkey Breast • Leg of Lamb
Loin of Pork • Smoked Ham

ASIAN WOK STATION

(Choice of one)

Beef & Broccoli • Sesame Chicken
Hawaiian Chicken • Sweet 'n' Sour Pork
(Includes Fried Rice)

HOT CHAFING SELECTIONS

(Choice of four)

Seafood Newburg	Ratatouille
Veal Marsala	Seafood Paella
Italian Sausage & Peppers	Roast Salmon
Kielbasa & Sauerkraut	Clams Casino
Snapper with Lemon & Capers	Sirloin Tips Marchand Du Vin
Chicken Francaise	Veal Piccata
Eggplant Rollatini	



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Atlantis Marine World
Long Island
Brunch

BREAD STATION

Assorted Breakfast Pastries

COLD STATION

Fruit Platter • Crudité Platter • Caesar Salad

BREAKFAST STATION

Scrambled Eggs • Bacon • Sausage
Apple Crepes • French Toast

CARVING STATION

Oven-Roasted Turkey Breast • Smoked Ham

PASTA STATION

Penne Ala Vodka • Tortellini Alfredo

DESSERTS

Select one from our Dessert Menu

BEVERAGES

Soft Drinks, Juice, Coffee, and Tea

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Atlantis Marine World
Hamstead, Long Island

Barbeque

SALADS

Macaroni Salad • Potato • Tossed Garden

VEGETABLE

Fresh Corn on the Cob • Baked Beans

ENTREES

Hamburgers • Hot Dogs • BBQ Grilled Chicken
Served with accompaniments

BEVERAGES

Soft Drinks, Juice, Coffee, and Tea

Beer, Wine, Open Bar, and Dessert Available.



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Buffet

SALADS

(Choice of one)

Classic Caesar • Traditional Garden

Mixed Greens with Goat Cheese, Apples, Carmelized Walnuts & Raspberry Vinaigrette

CARVING STATION

(Choice of one)

Marinated Strip Steak • Oven-Roasted Turkey Breast

Smoked Ham • Loin of Pork • Leg of Lamb

HOT CHAFING SELECTIONS

(Choice of three)

Veal Marsala
Chicken Francaise
Seafood Paella
Beef & Broccoli
BBQ Ribs
Chicken Teriyaki
Seafood Newburg
Roast Salmon

Red Snapper with Lemon & Capers
Italian Sausage & Peppers
Sesame Chicken
Kielbasa & Sauerkraut
Veal Piccata
Beef Sirloin with Red Wine
& Mushrooms

ACCOMPANIMENTS

(Choice of one)

Steamed Mixed Vegetables • Eggplant Rollatini • Grilled Provencal Vegetables

Roasted Red Potatoes • Garlic Mashed Potatoes • Rice Pilaf

PASTA CHOICES

(Choice of one)

Penne Alla Vodka • Rigatoni Bolognese • Tortellini Alfredo • Cavatappi Amatriciana

Ravioli Pomodoro • Bow tie al Pesto

INCLUDES

Dessert, Soft Drinks, Juice, Coffee, and Tea

Beer, Wine and Open Bar Available

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Dinner Reception

APPETIZERS

(Choice of one)

Seafood Coquilles • Fresh Mozzarella & Tomato with Garlic, Balsamic Glaze Olive Oil
Melon Martini with Raspberry Coulis • Country Pâté • Grilled Vegetable Tart
Portobello Mushrooms with Roasted Red Peppers and Smoked Mozzarella • Jumbo Shrimp Cocktail

SALADS

(Choice of one)

Classic Caesar with Garlic Croutons & Parmesan • Seasonal Garden Salad with Balsamic Vinaigrette
Mixed Baby Greens with Apples, Carmelized Walnuts, Goat Cheese, and Raspberry Vinaigrette*

MAIN ENTREE

(One beef, one poultry, one seafood and one vegetarian choice)

Prime Rib with Rosemary Au Jus

Filet Mignon with Madeira and Mushroom Sauce

Veal Scallopini Gerard with Fontina Cheese and Black Forest Ham

Breast of Chicken Stuffed with Spinach and Feta in Creamy, Garlic Sauce

Breast of Chicken Stuffed with Wild Mushrooms, Goat Cheese,
and Sun-Dried Tomatoes in Marsala Sauce

Oven-Roasted Salmon with a Tarragon Buerre Blanc Sauce

Red Snapper Topped with Lump Crabmeat and Lemon Cream Sauce

Entrees Served with Chef's Accompaniment

VEGETARIAN CHOICE

Israeli Couscous

Grilled Vegetable Tower

INCLUDES

Dessert, Soft Drinks, Juice, Coffee, and Tea

Beer, Wine and Open Bar Available



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Viennese

FULL VIENNESE

Assorted Italian & French Pastries and Cookies
Fruit Tarts
Ice Cream Sundae Bar
Chocolate Fountain
Assorted Pies
Cheesecakes
Layer Cakes
Seasonal Fruit Display
Hot Pretzels
Espresso, Cappuccino, and Cordial Cart

MINI VIENNESE

Assorted Italian & French Pastries and Cookies
Chocolate Dipped Fruit
Fruit Tarts
Ice Cream Sundae Bar
Assorted Pies
Cheesecakes
Layer Cakes
Seasonal Fruit Display
Espresso, Cappuccino, and Cordial Cart

50 person minimum.

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Holiday

COLD SPECIALTIES

Fresh Fruit Display • Antipasto Platter • Fresh Mozzarella & Tomato Platter
Grilled Vegetable Platter • International Cheese Display

BUTLER STYLE PASSING HORS D'OEUVRES

(Chef's Selection of 12 items)

SALAD

(Choice of one)

Classic Caesar • Seasonal Garden

CARVING STATION

(Choice of one)

Marinated Strip Steak • Oven-Roasted Turkey Breast
Smoked Ham • Pork Loin • Leg of Lamb

HOT CHAFING SELECTIONS

(Choice of three)

Veal Blanquette	Seafood Newburg	Veal Marsala
Roast Salmon	Chicken Teriyaki	Kielbasa & Sauerkraut
Chicken Francaise	Mussels Marinara	Hawaiian Chicken
Seafood Paella	Sausage & Peppers	Clams Casino
Beef & Broccoli	Sesame Chicken	

VEGETABLES

(Choice of one)

Steamed Mixed Vegetables • Eggplant Rollatini • Ratatouille
Grilled Provencale Vegetables • Eggplant Parmigiana

STARCHES

(Choice of one)

Penne Alla Vodka • Risotto Primavera • Pesto Tortellini • Roasted Red Potatoes
Rigatoni Alfredo • Garlic Mashed Potatoe

INCLUDES

Dessert, Soda, Juice, and Coffee
Beer, Wine and Open Bar Available
Pre-Purchased Drink Tickets

50 person minimum

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Sweet 16/Prom/Bar/Bat Mitzvah

BUTLER STYLE PASSING HORS D'OEUVRES

(Other menu options available)

Cheese Quesadillas • Mozzarella Sticks • Potato Pancakes

Franks-in-a-Blanket • Pizza Bagels

Macaroni & Cheese Bites • Toasted Ravioli

SALADS

(Choice of one)

Caesar • Seasonal Garden

BUFFET

(Choice of five)

Chicken Francaise • Chicken Parmigiana

Chicken Tenders with French Fries

Beef Burgundy • Beef and Broccoli • Sausage and Peppers

Macaroni and Cheese • Eggplant Parmigiana

Penne Ala Vodka • Tortellini Alfredo

Rigatoni Bolognese • Baked Ziti • Pizza

Garlic Mashed Potatoes • Steamed Vegetables

DESSERTS

Ice Cream Sundae Bar • Occasion Cake

BEVERAGES

Soft Drinks, Juice, Slushies, Coffee, and Tea



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