

Dinner Menus

Menu Package #1 Clubhouse Salad

Romaine and Iceberg Lettuce
served with Tomato and Cucumber
Breast of Chicken Marsala
Medallions of Chicken topped with
Marsala Wine Mushroom Sauce

Mahi Mahi
Roasted, Sliced New York Sirloin
with Peppercorn Sauce
Potato and Vegetable
Ice Cream Sundae
\$30 per person*

Menu Package #2 Caesar Salad

Roasted Prime Rib of Beef
Broiled Salmon with Dill Sauce
Breast of Chicken Picatta
Potato and Vegetable
French Style Cheese Cake
\$32 per person*

Menu Package #3
Shrimp Cocktail (\$8.00 extra)
Lobster Bisque or Fruit Cup
Garden Salad
or Caesar Salad
Filet Mignon
Chicken Francaise
Broiled Catch of the Day
Potato and Vegetable
Chocolate Layer Cake
\$36 per person*

All packages include
Coffee, Tea, Rolls and Butter
Add Soda to any package:
\$3 per person additional*

*All prices are per person and subject to
7% tax and 20% gratuity

Luncheon Menus

Package #1

Chicken Salad and Tuna Salad
with Fruit Medley
Breast of Chicken Cordon Bleu
Potato and Vegetable
Ice Cream Sundae
\$22 per person*

Package #2

House Salad with Cucumbers and Tomatoes
Breast of Chicken Francaise
Broiled Mahi Mahi With Tartar Sauce
Potato and Vegetable
French Cheese Cake
\$24 per person*

Package #3

Caesar Salad
Sliced, New York Sirloin with Tarragon Sauce
Broiled Salmon
Chicken Marsala
Potato and Vegetable
Chocolate Layer Cake
\$25 per person*

Package #4

Caesar Salad or Garden Salad
Roast Prime Rib of Beef with Horseradish Sauce
Catch of the Day
Chicken Picatta
Potato and Vegetable
French-Style Cheesecake
\$28 per person*

All packages include
Coffee, Tea, Rolls and Butter
Add Soda to any package:
\$3 per person additional*

*All prices are per person and subject to
7% tax and 20% gratuity

Brunch Buffet Menu

Minimum of 50 guests required

Cold Buffet

House Salad with Tomatoes and Cucumbers
Fruit Cocktail, Cottage Cheese, Poached Salmon
Tuna Salad, Chicken Salad, and Potato Salad

Hot Buffet

Scrambled Eggs, Eggs Benedict
Bacon and Sausage
Croissants and Rolls
Broiled Catch of the Day
Potato of the Day and Fresh Vegetable

Carving Station

Roasted New York Sirloin
and Roasted Turkey Breast

Viennese Dessert Table

Assorted Cakes and Pies

All packages include
Coffee, Tea, Rolls and Butter
Add Soda to any package:
\$3.00 per person additional*

\$40 per person*
plus 7% tax and 20% gratuity
Plus \$125 Carver Fee

Breakfast Buffets

Minimum of 50 Guests

Continental Breakfast

Cranberry and Orange Juice
Muffins
Bagels with Cream Cheese and Jelly
Assorted Fresh Fruit
Coffee, Tea
\$12 per person*
Plus 7% tax and 20% gratuity

Buffet Breakfast

Cranberry and Orange Juice
Muffins
Fresh Fruit
Plain and Mushroom Scrambled Eggs
French Toast
Bacon and Sausage
Croissants and Butter
Grits and Home Fried Potatoes
Coffee, Tea
\$20 per person*
plus 7% tax and 20% Gratuity

Private Party and Banquet Menus



The Perfect Place for
Any Occasion

Private Parties and Banquets
for 20-180

Atlantis Country Club

190 Atlantis Blvd.
Atlantis, FL 33462

Dining Room
(561) 965-5788

Catering Office
Phone (561) 965-7700
Ext 28

Fax (561) 965-5432
Golf (561) 968-1300
www.AtlantisCountryClub.com

Dinner Buffet

Package #1

Tossed Garden Salad Dressing

Hot Selections

(Choose Three)

Broiled Salmon with Dill Sauce

Baked Ham with Pineapple Sauce

Chicken Marsala or Picatta

Fried Haddock

Stirfry Beef or Chicken and Vegetables

Accompaniments

(Choose One)

Roasted Potatoes or Baked Ziti

Vegetables

(Choose One) Green Beans Almondine, Peas and Carrots or Vegetable Medley

Desserts

(Choose Three)

Cherry Pie, Blueberry Pie, Apple Cobbler

Carrot or Chocolate Cake, Cheese Cake,

Rolls and Butter, Coffee, Tea and Iced Tea included

\$32.00 per person, plus 7 % tax and 20% Gratuity

Package #2

Garden Salad with dressing

and Caesar Salad

Hot Selections

(Choose Two)

Beef or Chicken Stir Fry with Vegetables

Chicken Picatta or Francaise

Chicken Parmesan

Broiled Salmon or Mahi Mahi

From the Carvery

(Carved by a Uniformed Chef)

Sliced New York Sirloin and Roasted Turkey Breast

Upgrade beef selection to Roasted Tenderloin or Prime

Rib of Beef

for \$4.00 per person additional

Accompaniments

(Choose Two)

Rice Pilaf, Scalloped Potatoes, Pasta Primavera

Roasted Potatoes

Vegetables

(Choose One) Green Beans Almondine or Snow Peas and Red Peppers

Desserts

(Choose Three)

Cheesecake, Apple Cobbler, Chocolate Layer Cake,

Carrot Cake or Fresh Fruit

Rolls and Butter, Coffee, Tea or Iced Tea

\$35.00 per person plus 7% tax and 20% gratuity

\$100.00 Chef's Fee for the Carvery

Lunch Buffet

Deli Buffet

Mixed Field Greens with Balsamic Vinaigrette

Chilled Pasta Salad, Redskin Potato Salad

Sliced Roast Beef, Turkey Breast, Maple Glazed Ham, Swiss and American Cheeses

Lettuce, Tomato, Onion, Pickle Spears, Potato Chips, Assorted Breads

Cookies and Brownies

\$25.00 per person plus 7% tax and 20 % gratuity

Hot and Cold Buffet

House Salad with Creamy Italian and Balsamic Vinaigrette

Carved Turkey Breast and Roasted New York Sirloin

Fried Haddock, Chicken Marsala

Roasted Potatoes and Vegetable of the Day

Chicken Salad and Fruit Salad

Rolls and Butter

Hot apple Cobbler and Brownies

\$28.00 per person plus 7% tax and 20 % gratuity

Plus \$100.00 Carver Fee

Atlantis Buffet

Caesar Salad and Garden Salad

Roasted Prime Rib of Beef

, Broiled Catch of the Day

Honey Baked Ham and Chicken Alfredo over Fettuccini

Scalloped Potatoes and Vegetable of the Day

Rolls and Butter

Hot Apple Cobbler, Cheese Cake and Chocolate Layer Cake

\$32. per person plus 7% tax and 20 % gratuity

Plus \$100.00 Carver Fee

Hors d'oeuvre Package

Available with Lunch or Dinner Package

Selection of Four

Bruschetta, Stuffed Mushroom w/Spinach

Assorted Mini Quiche

Spinach Triangles, Mini Baked Brie

Chicken Tenders

Cocktail Meatballs

Water Chestnuts Wrapped in Bacon

Potato Pancakes

Fresh Avocado Crostini

Cocktail Franks Wrapped in Puff Pastry

10.00 per person*

Cold Hors d'oeuvres

Cheese Platter \$5 per person*

Vegetable Platter \$4 per person*

Combo platter \$8 per person*

Full Hors d'oeuvre Package: \$22. pp*

*Plus 7% tax and 20% gratuity

\$2.00 extra for each additional choice.

Premium Open Bar Packages

One Hour \$18.00 per person

Two Hour \$22.00 per person

Three Hour \$28.00 per person

Four Hour \$32.00 per person

Beer and Wine Package

One Hour \$14.00 per person

Two Hour \$18.00 per person

Three Hour \$20.00 per person

Four Hour \$24.00 per person

Party Punches

Mimosas \$3.00 per person

Rum Punch \$3.75 per person

Fruit Punch \$2.00 per person

Champagne Punch \$3.00 per person

Champagne Toast \$2.50 per person

Open Bar Charged Upon Consumption

Price Per Drink

Well \$8.00

Call \$9.00

Premium \$10.00

Deluxe \$12.00

House Wine \$8.00

Champagne \$8.00

Cordials \$12.00

Domestic Beer \$4.00

Imported Beer \$5.00

Perrier \$3.50

Soda \$3.00

Juice \$4.00

\$100.00 Bartender Charge

Room Charge \$250.00

All prices subject to
7% tax and 20% gratuity

Snack Bar

Breakfast and Lunch Seven Days A

Week

7:30 AM to 2:00 PM

Dining Room

561-965-5788

- **Non-refundable deposit of \$500 is required to hold date and room. Additional Deposit of 1/2 due 90 days prior to event. Minimum count is due 7 days prior. Visa, Master Card, Discover, and American Express accepted.**
- **Additional charges apply for Dance Floor, Carver Fee, Extra hour, etc.**
- **The Main Dining Room holds approximately 180 guests; The Palm Room holds approximately 100 and is divisible into two rooms of 50; outdoor Wedding Ceremonies are welcome. For more information, see wedding brochure or visit www.AtlantisCountryClub.com**
- **Atlantis Country Club is located off Congress Avenue between Lantana and Sixth Avenues behind JFK Medical Center near I-95.**
- **Atlantis Country Club offers an 18-hole, par 72 championship daily-fee golf course and golf shop.**
- **All facilities are open to the public.**
- **Contact Marti Rayl, at 561-965-7700, Ext. 28**
- **Smoke Free Facility**
- **All prices herein subject to change at any time without notice.**