

A la Cart Menu

By The Atlantic Club Caterers



The  Atlantic Club
"Expanding Wellness, Extending Life"

1904 Atlantic Avenue | Manasquan, NJ

www.theatlanticclub.com

A la Cart Menu

Soups

\$9.95 Prices per quart

Chicken Vegetable with Noodle or Rice
Black Bean Cilantro
Italian Wedding
Sweet Potato Bisque
Eggplant (vegan)
Butternut Squash Bisque
Pasta Fagioli (vegan)

Salad Greens

Small (10 servings)

Medium (20 servings)

Large (40 servings)

Garden Vegetable Salad \$25/\$45/\$90

Mixed field greens, cucumber, red onion, carrot, tomato & Garlic herb croutons
with your choice of dressing

Classic Caesar \$30/\$55/\$110

Crisp romaine, parmesan, garlic herb croutons & creamy Caesar dressing

Apple Craisin \$30/\$55/\$110

Spring mix, cucumber, crumbled blue cheese, raisins, candied walnuts &
sliced apples with balsamic dressing

Mediterranean \$30/\$55/\$110

Arugula mix, roasted red pepper, tomato,
olives, artichoke hearts & feta with red wine vinaigrette

Antipasto Salad \$35/\$65/\$125

Romaine, cucumber, red onion, ham, salami, provolone, peperoncini peppers, olives and artichokes

Accompaniment Salads

Small (10 servings)

Medium (20 servings)

Large (40 servings)

Pesto Tortellini \$40/\$75/\$150

Baby Spinach, roasted pepper, & olives in a fresh basil pesto with parmesan cheese

Fusilli Santorini \$35/\$65/\$125

Arugula, cucumber, artichoke, grape tomato, capers & feta cheese in red wine vinaigrette

Creamy Red Bliss Potato Salad \$25/\$45/\$90

Celery, onion, carrot, & diced egg in a light & creamy Dijon dill sauce

Mozzarella Delight \$35/\$65/\$125

Bocconcini mozzarella, grape tomato, red onion, basil in white balsamic vinaigrette

Marinated Cucumber \$30/\$55/\$110

English cucumbers, bell peppers, red onions, & fresh dill in a white balsamic vinaigrette

Appetizers

Half Pan (10 servings)

Full Pan (20 servings)

Honey BBQ or Spicy Buffalo Wings \$35/\$65

Artichoke Francaise \$35/\$65

Egg battered in a lemon white wine sauce

Sliders

Chicken \$25/\$45

Veggie \$25/\$45

Angus Beef \$30/\$60

BBQ Pulled Pork \$35/\$70

Crab Cakes \$40/\$75

Stuffed Mushroom Caps

Spinach & Feta \$24/\$45

Sweet Italian Sausage & Parmesan \$30/\$55

Crab with Lemon Butter \$30/\$55

Skewers (Price per piece)

Fresh Seasonal Fruit with Lime Yogurt Dressing - \$1.25

Tomato- Mozzarella with Balsamic Glaze- \$1.50

Chicken-Pineapple with Honey Cayenne Glaze- \$1.75

Marinated Sirloin with Blackberry Glaze- \$2.25

Signature Platters

Small 12" Platter
Medium 16" Platter
Large 18" Platter

Cheese Board - \$55/\$85/\$115

An assortment of Swiss, Cheddar, Pepperjack, Provelone accompanied with various crackers

Garden Vegetable Crudités - \$30/\$55/\$80

An array of fresh seasonal vegetables
served with an herbed ranch dip

Smoked Salmon -Market Price

Caper, chopped egg, onions, bagel chips,
cream cheese

Mediterranean platter - \$35/\$60/\$85

Marinated grilled vegetables, roasted red peppers, artichokes,
feta cheese, kalamata olives, hummus, grilled baguette

Antipasto - \$55/\$85/\$115

Genoa salami, prosciutto, cappicola, soppresata, provolone, fresh mozzarella,
artichokes, olives, pepporchini peppers

Jumbo Shrimp Cocktail - Market Price

Seasonal Fruit Platter - \$30/\$55/\$80

An array of fresh seasonal fruits and berries served with a lime yogurt dip

Bruschetta Platter - \$30/\$55/\$80

Fresh tomato with fresh mozzarella in a
white balsamic vinegarette Served with
grilled baguette

Entrees

Half Tray (12-15 servings)

Full Tray (25-30 servings)

Chicken

Chicken Francaise - \$45/\$85

Egg battered chicken breast medallions in a lemon white wine sauce

TAC Chicken \$45/\$85

Pesto marinated grilled chicken, layered with eggplant, zucchini, squash, topped with diced tomato and crumbled goat cheese

Blackened Chicken Bruchetta \$45/\$85

Seared cajun crusted chicken breast, on a bed of sauteed spinach topped with tomato bruchetta and a balsamic glaze

Chicken Murphy \$45/\$85

Seared chicken breast with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Chicken Scampi a La Vegetali \$45/\$85

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Pork

Herb Roasted Pork Loin - \$45/\$85

Sliced thin topped with a wild mushroom Madera demi

Stuffed Boneless Pork Loins - \$45/\$85

Spinach, roasted pepper & Mozzarella with balsamic demi glaze

Herb Stuffing with pan gravy

Cordon Bleu with Ham, Swiss & Honey Dijon glaze

Pork Loin Murphy - \$45/\$85

Seared pork medallions with sweet Italian sausage, mushrooms, onions, hot and sweet peppers, roasted potato, white wine & fresh herbs

Pork Saltimbocca - \$45/\$85

Seared pork medallions with prosciutto, mozzarella & sage in a white wine demi glaze

Sausage, Peppers & Onions - \$40/\$75

Sweet Italian Sausage sautéed with peppers and onions in garlic oil finished with marinara sauce

Seafood

Blackened Salmon Bruschetta - \$60/\$115

Pan seared wild caught salmon on a bed of sautéed spinach topped with tomato Bruschetta & fresh Basil

Shrimp Scampi a La Vegetali - Market Price

Seared chicken breast, spinach, artichokes & cherry tomatoes in a garlic white wine sauce

Roasts

Market Price

Prime Rib

Filet Mignon

Side of Salmon

Oven Roasted Turkey

Vegetarian

Spinach Eggplant Lasagna - \$40/\$75

Egg battered eggplant layered with sauteed spinach, ricotta, mozzarella and marinara

Eggplant Rolatini - \$40/\$75

A delicious blend of italian cheeses, wrapped in egg battered eggplant layered with mozzarella and marinara

Roasted Vegetable Lasagna - \$40/\$75

Seasonal oven roasted vegetables layered with pesto alfredo, ricotta, and mozzarella

Vegetarian Paella (GF) Vegan - \$40/\$75

saffron rice cooked with peas, corn, bell peppers, carrots, mushrooms, zucchini, potato, savory herbs and white wine

Pasta Dishes

Penne alla Vodka - \$35/\$70

Availbale with Chicken (\$40/\$75)

Fusilli ala Roma - \$35/\$70

Sautéed mushrooms, roasted eggplant, cherry tomato, broccoli, & peas in a light tomato blush sauce

Penne Pomadora - \$35/\$70

Diced plum tomatoes & basil, garlic & onion

Vienna Three Cheese Tortellini - \$45/\$85

Arugula, artichoke, roasted peppers, scallions in a light cream sauce

Sides

- Five Grain Rice Pilaf - \$30/\$55
- Herb Roasted Potatoes - \$30/\$55
- Garlic Mashed Potato - \$35/\$65
- Whipped Sweet Potatoes with ginger
& Orange Essence - \$35/\$65
- Balsamic Marinated Grilled Vegetables - \$35/\$65
- Vegetable Medley - \$35/\$65

Desserts

(Prices per piece)

- Assorted Fresh Baked Cookies - \$0.75
- Brownies - \$0.75
- Chocolate Covered Strawberries - \$1.50
- Chocolate Covered Pretzels - \$0.50
- Cannolis - \$1.50

Specialty Desserts

- Watermelon Boat custom carved
for your event *Priced accordingly.*
- Special Occasion Cupcakes *Priced accordingly.*



Call Karen Levine today for more information

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