



AVIATION CATERING SERVICES



OUR MISSION

ATLANTIS CATERING IS COMMITTED TO PROVIDING THE HIGHEST QUALITY IN AVIATION CATERING SERVICES. WE ARE ABLE TO ACCOMPLISH THIS BY ADHERING TO THE PRINCIPALS BELOW WHICH GUIDE US IN EVERYTHING WE DO.



ops@atlantis-catering.com

- WE ARE COMMITTED TO (SUPERIOR) CUSTOMER SERVICE. WE ARE PART OF THE AVIATION COMMUNITY AND ONLY WANT TO MAKE IT A BETTER PLACE.
- WE ARE DEVOTED TO CREATING GREAT TASTING AND ELEGANTLY PRESENTED FOOD.
- WE ALWAYS USE ORGANIC AND WILD INGREDIENTS WHEN AVAILABLE WITH AN EMPHASIS ON HEALTHY COOKING TECHNIQUES.
- WE BELIEVE THAT INFLIGHT CATERING MUST BE CUSTOM TAILORED TO EACH CLIENT'S NEEDS. WE LISTEN CAREFULLY TO EACH CLIENT'S REQUEST AND DO WHATEVER IT TAKES TO GET IT DONE.
- WE ARE COMMITTED TO CONTINUALLY IMPROVING OUR PRODUCTS AND SERVICES. YOUR OPINIONS AND FEEDBACK ARE WHAT MAKES US GREAT.



SOMMAIRE

- HOT BREAKFAST
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- VEAL & LAMB
- BEEF
- SEAFOOD
- READY TO EAT
- DESSERT



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HOT BREAKFAST

Egg & Mushroom Soufflé *Mushroom sherry topping, comes with breakfast potatoes or roasted yellow squash or grilled tomatoes.*

Quiche *Individual size, with side mixed green salad or grilled tomatoes.*

- Tomato, basil, mozzarella
- Mushroom, scallion, gruyere
- Ham, sausage, bell pepper, cheddar
- Spinach, pine nuts, feta
- Zucchini, bacon, swiss
- Quiche Lorraine

Frittata *Sautéed spinach, mushrooms, roasted peppers and cheddar, comes with breakfast potatoes or grilled tomatoes & condiments.*

Omelette *With breakfast potatoes, yellow squash or grilled tomatoes, choice of breakfast meat, with muffins & condiments.*

- Ham, onion, bell pepper, cheddar
- Herbs, tomato & goat cheese
- Pico de gallo, avocado, cheddar
- Spinach, tomato, Kalamata olive, feta
- Mushroom & cheddar
- Spinach & feta
- Grilled vegetable
- Tropical salsa

Scrambled Eggs *With breakfast potatoes, yellow squash or grilled tomatoes, choice of breakfast meat, muffins & condiments.*

Breakfast Burrito *Scrambled eggs, bacon, sausage, breakfast potatoes, cheddar & jack cheese. Salsa & Sour Cream served on the side.*

Vegetarian option also available

Breakfast Sandwich *Eggs, sausage, scallions and cheddar on muffin or croissant.*

Cut Oatmeal *With apple crisps, golden raisins, walnuts, brown sugar & cinnamon.*

Organic Granola Crunch Pancakes *Homemade organic granola inside of three moist pancakes, with strawberries, maple syrup & butter.*

Blueberry Pancakes *Blueberries immersed in three moist pancakes, maple syrup & butter.*

French Toast *Made with Semifreddi challah bread, strawberries, maple syrup & butter.*

Belgium Waffles *strawberries & maple syrup.*

COLD BREAKFAST

Smoked Salmon Box *Bagels, cream cheese, red onion, tomato, finely chopped egg whites & egg yolks, capers, lemon wedges, and tropical fruit salad. Includes orange juice.*

Organic Granola Box *Homemade organic granola, Greek vanilla yogurt, and berries. Includes orange juice.*

Continental Breakfast Box *Muffin, bagel, cream cheese, jam & butter, fruit yogurt, and tropical fruit salad. Includes orange juice. Danish, Scones, Muffins & Croissant Basket Freshly baked assortment, with jam & butter.*

Breakfast Bread Basket *Banana nut, zucchini and pumpkin breads, with jam & butter.*

Smoked Salmon Tray *Delicately sliced, with bagels, cream cheese, red onion, Roma tomato, finely chopped egg whites & yolks, capers and lemon wedges.*

Bagels Basket *Freshly baked assortment, with assorted cream cheese flavors, jam & butter.*

Organic Yogurt Parfait *Homemade organic granola, Greek vanilla yogurt, and berries. Organic*

Homemade Granola *With sliced strawberries & milk.*

Tropical Fruit Plate *Mango, Papaya, Pineapple, Berries, Cantaloupe and other seasonal fruits.*

Tropical Fruit Salad *Anjou pear, Fuji apple, mango, Mexican papaya and strawberries in a citrus marinade.*

Cheese & Fruit Display *Assorted cheeses & fresh sliced fruit.*

Available on the Side:

- Bacon
- Chicken Sausage
- Breakfast Ham
- Grilled Tomato
- Sausage
- Turkey Bacon
- Breakfast Potatoes
- Yellow Squash

BOX LUNCHEs

Specialty Wraps:

Mediterranean Grilled Vegetable Wrap *With a yogurt mint spread on a spinach tortilla*

Grilled Chicken Caesar Wrap *With Caesar spread on a wheat tortilla*

Grilled Chicken Cobb Wrap *With avocado aioli on a flour tortilla*

Turkey Avocado Wrap *With avocado aioli on a spinach tortilla*

Greek Prawn Wrap *With a hummus spread on a tomato tortilla*

Filet Mignon Wrap *With horseradish aioli on a wheat tortilla*

Salmon Cobb Wrap *With a tangy avocado spread on a tomato tortilla*

Cold Sandwiches on rustic Italian or multi grain roll:

Caprese Sandwich *A balsamic spread, mozzarella, tomatoes & basil*

Grilled Chicken Breast Sandwich *With honey mustard dressing*

Antipasto Sandwich *with a sundried tomato spread* **Filet Mignon Sandwich (303)** *with a horseradish aioli spread*

Smoked Salmon Sandwich *with cucumber, tomato & cream cheese*

Deli Sandwiches *All types of deli meat, cheeses, and sliced bread.*

Hot Sandwiches Wrapped in foil for reheating in the oven:

Grilled Eggplant Panini *With mozzarella, basil & a balsamic spread*

Grilled Chicken Panini *With apple, gruyere cheese & cranberries*

Philly Cheese Steak *With grilled onion, bell pepper & provolone*

Roast Beef Au Jus *With gruyere cheese & au jus dipping sauce*

SANDWICH & WRAP DISPLAYS

Mini Finger Sandwiches *An assortment to include turkey, ham, roast beef, pastrami, tuna and chicken salad on a variety of breads.*

Ready to Eat Deli Sandwich Tray *Assorted deli meats, cheeses and breads, prepared dry with a condiment tray, pasta or potato salad.*

Make Your Own Sandwich Tray *Assorted deli meats, cheeses, breads & condiments, displayed separately.*

Gourmet Tortilla Wrap Tray *Assorted tortilla wraps with chicken, filet mignon & prawns, served in a variety of styles. Side of pasta or potato salad.*
Vegetarian option also available.

Deli Style Tortilla Wrap Tray *Assorted tortilla wraps filled with a variety of deli meats & cheeses. Side of pasta or potato salad.*

CHEESE, FRUIT & VEG TRAYS

Imported Cheese/Fruit Tray *Four varieties of artisanal cheeses, fruit compote, red seedless grapes, Apple, pecans, Olives & crackers.*

Cheese and Meat Tray *Assorted cheeses, Italian salami and Parma prosciutto with homemade crostini.*

Tropical Fruit Skewers *Small /Medium/ Large/ X-Large.*

Sliced Tropical Fruit Tray *Mexican papaya, mango, pineapple, cantaloupe, berries, red seedless grapes and other seasonal local fruits.*

Whole Fruits Basket *Assorted seasonal local fruits.*

Grilled Vegetable Tray *Portobello mushroom, Holland bell pepper, yellow squash, zucchini, eggplant with mint yogurt dip.*

Crudités Tray *Persian cucumber, celery, Holland bell pepper, jicama, carrots, watermelon radishes with mint yogurt dip & hummus.*

Bruschetta *With sliced & toasted French bread.*

FISH & SEAFOOD DISPLAYS

Smoked Salmon Roulades *Crepe wrapped Salmon with cream cheese, capers and chives.*

Ahi Tuna Cocktail *Sesame coated and seared, served with a ginger wasabi soy reduction.*

Dungeness Crab *Deshelled crab served with cocktail sauce and crostini.*

Jumbo Prawn Cocktail *Grilled or Steamed prawns served with cocktail sauce and crostini.*

Lobster, Prawns & Crab Tray *Grilled Lobster tail, jumbo prawns and Crab meat. Served with a caper remoulade, cocktail sauce and crostini.*

Crustaceans Only Tray *Grilled jumbo prawns, pan seared jumbo scallops and Crab meat. Served with red pepper aioli, cocktail sauce and crostini.*

Specialty Seafood Sampler *Lobster medallions with caper sauce & seared Ahi tuna with ginger wasabi soy reduction both on crostini, and crepe wrapped smoked salmon roulades.*

Sushi & Sashimi *Assorted sushi rolls, nigiri and sashimi. Served with soy sauce, wasabi & ginger..*



SPECIALTY HORS D'OEUVRES

Caprese Skewers *Buffalo mozzarella, grape tomatoes, basil and Kalamata olives with a balsamic emulsion.*

Mediterranean Sampler *Dolmas, tabouli, Greek olives, tzatziki, hummus, feta cheese spread, and pita bread.*

British Tea Sandwiches *Feta & cucumber, brie, apple & gruyere, tomato & egg salad, smoked salmon & cream cheese, on assorted breads.*

Antipasto *Mozzarella, salami, pepperoncini, olives, artichoke hearts, sundried tomatoes, roasted red & yellow bell peppers, served with crostini.*

Mexican Seven Layer Dip *Guacamole, pico de gallo, sour cream, shredded jack & cheddar cheese, jalapeno peppers and black beans with tricolor tortilla chips.*

Handmade Canapés *Delicate and unique combinations of baby shrimp & lime, smoked salmon, capers & cream cheese, brie & red grape, feta cheese & Kalamata olive, mango salsa, and Crab meat.*

Grilled Meat Tray *Sliced filet mignon & horseradish aioli, sliced grilled chicken & honey Dijon dressing, and baby lamb chops & mint jelly.*

Prosciutto Wrapped Melon *Cantaloupe wrapped with Parma prosciutto on a bamboo skewer.*

Vietnamese Fresh Spring Rolls *Vegetarian or with Prawns served with peanut and hot sauce.*



HOT APPETIZER DISPLAYS

Wrapped Jumbo Scallops *Pan seared with red pepper aioli.*

Mini Crab Cakes *Dungeness crab, caper remoulade, with organic field greens as garnish. Shrimp & Lime*

Quesadillas *Shrimp with fresh lime, pepper jack & cheddar cheeses in tricolor tortillas, served with cumin lime sour cream & pico de gallo.*

Wrapped Medjool Dates *Stuffed with gorgonzola and topped with balsamic vinegar.*

Ginger Orange Lamb or Chicken Skewers *Marinated in grated ginger and orange zest.*

Chicken or Beef Satay *Grilled chicken or beef and pineapple skewers with spicy Thai peanut sauce.*

Chicken or Beef Teriyaki Skewers *Grilled chicken or beef and pineapple skewers glazed with teriyaki sauce.*

Mini Chicken or Beef Quesadillas *Marinated & grilled, with cheddar & pepper jack cheeses in tricolor tortillas, served with pico de gallo and guacamole.*

Mini Kebabs *Grilled chicken, filet mignon and lamb skewers. With honey Dijon dressing, horseradish aioli and mint jelly.*

Asian Meat Balls *Wrapped in julienned carrots on a bamboo skewer with a spicy lime sauce.*



SALADS

Garden Salad *Field greens, grape tomatoes, Holland bell peppers, Persian cucumbers, shaved carrots, gorgonzola & creamy balsamic vinaigrette.*

Greek Salad *Roma tomatoes, romaine Lettuce, Persian cucumber, Kalamata olives, feta cheese & lemon vinaigrette.*

Spiced Pear & Walnut Salad *Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette.*

Spinach Salad *Tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette.*

Caesar Salad *Romaine lettuce, red cabbage, garlic croutons, grated parmesan cheese & Caesar dressing.*

Arugula Salad *With shaved Parmesan, avocado, grape tomatoes with balsamic vinaigrette.*

Blackened Salmon Salad *Field greens, goat cheese, Holland bell peppers, candied walnuts, tangerine segments & red wine vinaigrette.*

Nicoise Salad *Sesame crusted seared Ahi tuna, field greens, new potatoes, sugar snap peas, Kalamata olives, grape tomatoes, hardboiled egg & lemon vinaigrette.*

Asian Chicken Salad *Napa cabbage, slivered carrot & cucumber, Holland bell peppers, rice noodles & sesame rice wine vinaigrette.*

Southwestern Cobb Salad *Grilled blackened chicken, field greens, bacon, roasted corn, black beans, avocado, hardboiled egg, Holland bell peppers, scallions, gorgonzola & tangy avocado dressing.*

Chef Salad *Field greens, black forest ham, pan roasted turkey, swiss cheese, grape tomatoes, Persian cucumbers & ranch dressing.*

Strawberry Feta Salad *Baby spinach, strawberries, feta cheese, toasted pine nuts & champagne vinaigrette.*

Caprese *Roma tomatoes, buffalo mozzarella, Kalamata olives, basil & balsamic vinaigrette.*

SOUPS

Hot Soup

- Potato Leek
- Red Lentil Puree
- Carrot Ginger
- Roasted Red Pepper
- Tomato Basil
- Tomato Bisque
- Cream of Mushroom
- Cream of Spinach
- Minestrone
- Rich Country Broth
- Vegetable Consommé

Soups with Chicken or Beef

- Chicken Noodle with Lime
- Chicken Tortilla
- Chicken Vegetable
- Beef & Black Bean
- Louisiana Chicken Gumbo
- Italian Wedding
- Sweet & Sour Squash with Beef Barley
- Chicken

Seafood Soup

- Lobster Bisque
- Clam Chowder
- Crab Bisque

Cold Soup

- Gazpacho Andaluz
- Avgolemono
- Carrot Ginger



VEGETARIAN

Vegetarian Moussaka *Greek casserole of eggplant, potato, tomato and yogurt béchamel. Includes side Greek salad and pita bread.*

Mixed Grilled Vegetable Skewers *Zucchini, Holland bell peppers, eggplant and yellow squash, with mint yogurt dipping sauce. Includes side garden salad and herbed couscous.*

Grilled Portobello Mushrooms *With a blue cheese reduction. Includes side garden salad and brown rice.*

Eggplant Parmesan *Lightly breaded eggplant, with marinara sauce and parmesan cheese, roasted potatoes, side Caesar salad and garlic bread.*

Black Bean & Cheese Enchiladas *With spicy chili & pepper jack cheese.*

White bean And Aubergine Tagine *With saffron couscous*

Spiced Coconut & Butternut Purée *With Braises Puy lentil, Butternut squash and cranberry with roasted romanesco cauliflower*

Soba Noodles *With Stir Fried broccoli & Shiitake spicy peanut sauce*

PASTA

Vegetable Lasagna *Layered with eggplant, mushrooms, marinara, parmesan, and topped with béchamel sauce.*

Pasta Penne *Tossed with sundried tomatoes, chives, garlic and olive oil.*

Fettuccini *With a basil marinara sauce.*

Linguine & Prawns *Made with sugar snap peas, Holland bell peppers, and topped with a scampi sauce.*

Beef Lasagna *Layered with ground beef, eggplant, marinara, parmesan and topped with béchamel sauce.*

Spaghetti Bolognese *With a tomato basil meat sauce.*

Chorizo Fettuccini *With shaved Pecorini, tomatoes & baby arugula.*

CHICKEN

Roasted Chicken Breast Au Jus

Recommended side items: roasted red potatoes & vegetable of the day

Chicken Tagine *Made with raisins, almonds, onions and Moroccan inspired herbs & spices.*

Recommended side items: Basmati rice & vegetable of the day

Herb Grilled Chicken *Made with lemon herb sauce.*

Recommended side items: herbed brown rice & vegetable of the day

Chicken Cordon Bleu *Roasted chicken rolled with gruyere and ham.*

Recommended side items: roasted herb potatoes & vegetable of the day

Chicken Marsala *Made with wild mushrooms, and a marsala wine reduction.*

Recommended side items: fideo rice & vegetable of the day

Chicken Picatta *Made with capers, and a white sherry wine sauce.*

Recommended side items: mashed red potatoes & vegetable of the day

Coq au Vin *Made with red sherry wine, mélange of roma tomatoes, red & yellow bell peppers, celery, sweet onions and carrots.*

Recommended side items: brown rice & side garden salad

Chicken Kebab *Moroccan style skewered grilled chicken, onion, red & yellow bell peppers, grape tomatoes, with a mint yogurt dipping sauce.*

Recommended side items: herbed brown rice & vegetable of the day

Chicken Parmigiana *Braised chicken breast, parmesan, and marinara sauce.*

Recommended side items: pasta penne marinara & side garden salad

Chicken Satay *Grilled chicken skewers with grilled pineapples and brown rice.*



VEAL & LAMB

Osso Bucco *Braised veal shanks simmered with onions, tomatoes, carrots and celery with basmati rice and salad.*

Veal Parmigiana *Veal cutlets with marinara sauce and topped with parmesan.*

Recommended side items: pasta penne marinara & side garden salad

Veal Picatta *Veal medallions with a white sherry wine reduction and capers.*

Recommended side items: mashed red potatoes & vegetable of the day

Veal Milanese *Lightly breaded veal filet pan seared in sweet butter.*

Recommended side items: roasted herb potatoes & vegetable of the day

Roasted Rack of Lamb *Coated with a mint demi glaze.*

Recommended side items: herbed couscous & vegetable of the day

Lamb Chops *Marinated in Moroccan spices and grilled.*

Recommended side items: herbed couscous & vegetable of the day

Lamb Tagine *Made with raisins, almonds, onions and Moroccan inspired herbs and spices.*

Recommended side items: Basmati rice & vegetable of the day

BEEF

Filet Mignon *Topped with glazed onions & red sherry wine reduction.*

Recommended side items: mashed red potatoes & vegetable of the day

Beef Tenderloin *Topped with a wild mushroom glaze.*

Recommended side items: mashed red potatoes & vegetable of the day

New York Steak *With a Roquefort butter sauce.*

Recommended side items: roasted herb potatoes & vegetable of the day

Steak au Poivre *With tricolor peppercorns sauce & a Brandy*

Reduction. Recommended Side Items: mashed red potatoes & vegetable of the day

Beef Kebab *On bamboo skewers with onion, green bell pepper, & red bell pepper. Served with a hummus dip.*

Recommended side items: herbed brown rice & vegetable of the day

SEAFOOD

Cioppino (Fisherman's Stew) *Clams, crab meat, scallops, halibut.
Served with Sourdough Bread.*

Seafood Paella *Halibut, scallops, prawns, andouille sausage,
peas & tomato rice.*
Recommended side item: side garden salad

Mahi Mahi *With roasted mini potatoes and vegetable of the day.*

Pacific Salmon *Marinated & grilled with a champagne cream sauce.*
Recommended side items: fideo rice & vegetable of the day

Sea Bass *Marinated & grilled topped with tropical mango papaya salsa.*
Recommended side items: brown rice & vegetable of the day

Sesame Crusted Ahi Tuna *Seared ahi tuna steak with a wasabi ginger soy
reduction.*
Recommended side items: brown rice & vegetable of the day

Pecan Crusted Halibut *With toasted pecans & lemon zest.*
Recommended side items: herbed brown rice & vegetable of the day

Pan Seared Halibut *With a red pepper olive crust.*
Recommended side items: brown rice & vegetable of the day

Grilled Jumbo Prawns *With a lemon butter sauce.*
Recommended side items: fideo rice & vegetable of the day

Shrimp Scampi *With a tomato, onion & scallion sauce.*
Recommended side items: basmati rice & vegetable of the day

Crab Cakes *With a caper tartar remoulade.*
Recommended side items: herbed brown rice & vegetable of the day

Lobster Thermidor Tail *Grilled with a lemon butter sauce.*
Recommended Side Items: mashed red potatoes & vegetable of the day



READY TO EAT

Herb Grilled Chicken *Honey mustard sauce, grilled vegetables with mint yogurt dip & quinoa.*

Filet Mignon *Grilled and sliced filet with horseradish dip. Includes grilled vegetables with mint yogurt dip & quinoa*

Mixed Grill *Grilled Fillet, Chicken and Prawns. Includes grilled vegetables, assorted dipping sauces and quinoa.*

Vegetarian Meze *Dolmas, tzatziki, hummus, grilled vegetables with mint yogurt dip & herbed couscous.*

Pacific Salmon *Marinated and grilled salmon filet with caper remoulade. Includes grilled vegetables with mint yogurt dip & herbed brown rice.*

Sesame Crusted Ahi Tuna *Seared and sliced ahi tuna steak with a wasabi ginger soy reduction. Includes grilled asparagus & brown rice.*

Dungeness Crab Meat *Lightly dressed in fresh lemon juice and extra virgin olive oil. Includes cocktail aioli, grilled asparagus & herbed couscous.*

Grilled Thermidor Lobster Tail *Caper remoulade, green bean almond salad & brown rice.*

Grilled Jumbo Prawns *Cocktail aioli, grilled vegetables with mint yogurt dip & sundried tomato pasta penne.*

Sushi & Sashimi *Assorted sushi rolls, nigiri, sashimi, soy sauce, wasabi & ginger with blanched sugar snap peas & brown rice*



DESSERT

Chocolate and Orange Delice

Seville orange marmalade and segments

Baked Blueberry Cheesecake

Vanilla and blueberry continental style cheesecake with a berry coulis

Passion Fruit and Elderflower Tart

Mango sorbet

Crème Brûlée

Madagascan vanilla and tonka bean cream baked in a ramekin with a vanilla tuille

Tiramisu

Layers of espresso soaked biscuit sponge and Marsala flavoured cream with chocolate shavings

Spiced Plum and Apple Crumble

Mascarpone ice cream

Lime, Mascarpone, Ginger and White Chocolate Bavaois

Stem ginger, mascarpone and lime cream on a sponge base with a lime and ginger syrup

Rhubarb Parfait

Layers of rhubarb jelly and custard with poached rhubarb and meringue

Assiette of Desserts

Chefs selection of three of our miniature desserts

Tropical Fruit

Lime and coconut sorbet, papaya mousse, pineapple and passion fruit curd with caramelised banana



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