

ATLANTIS

Suggested Kosher Menus



Provided in Association with



ATLANTIS

THE TIMELESS ~ \$117.00 per person

includes your choice of six hors d'oeuvres, one soup, one entrée, one dessert
and Classic Bar package

HORS D'OEUVRES

choice of 6 based on 6 pieces per person

SOUP

Roasted Butternut Squash

granny smith apple concasse

Wild Mushroom

olive oil crouton

Caramelized Onion & Sweet Potato

ENTREE

Potatoes and a medley of vegetables accompany all entrees

Entrees include breads, relishes and accompaniments for each table

Supreme of Chicken

with wild mushroom, wild rice and pine nuts served with a red wine
shitake reduction

Chicken Atlantica

boneless chicken breast stuffed with sweet peppers and spinach
in a paprika cream sauce

Herb Crusted Chicken

topped with burnt onion jam

Herb Marinated Grilled Salmon

with peach and walnut salsa

DESSERT

Chocolate and Praline Parfait

served with maple syrup crème anglaise

Cappuccino Parve Cheesecake

Lemon Curd Tart

with burnt sugar crisp over berry coulis

KOSHER CLASSIC BAR (maximum 7 hours)

Menu items subject to change.

All prices are subject to applicable taxes and 15% service charge

ATLANTIS

THE ELITE - \$125.00 per person

includes your choice of six hors d'oeuvres, one salad, one entrée, one dessert, a late night sweet plate and Classic Bar package

HORS D'OEUVRES

choice of 6 based on 6 pieces per person

SALAD

Five Leaf Garden

with your choice of dressing

Leaves of Romaine

with Caesar dressing and pesto croutons

Mixed Green Salad

with wild mushrooms, red and yellow cherry tomatoes served with tossed vinaigrette

ENTREE

Potatoes and a medley of vegetables accompany all entrees

Entrees include breads, relishes and accompaniments for each table

Supreme of Chicken

stuffed with sun dried tomatoes and black olives

Apple & Cranberry Stuffed Chicken

apple & cranberry stuffed chicken breast with orange demi glaze

Grilled Atlantic Salmon

with herb lemon and chive beurre blanc

Baked Filet of Sea Bass

with tarragon oil and papaya salsa

Fresh Herb Marinated Beef Steak

with red wine jus

DESSERT

Trio of Sorbet

mango, raspberry and lemon ice served in a chocolate cup

Seasonal Fruit Flan

Peach Strudel

with warm vanilla sauce

Frozen Belgian Chocolate Café Mousse Cake

over berry coulis

LATE NIGHT

Biscotti and Truffle Plate

served one per table

KOSHER CLASSIC BAR (maximum 7 hours)

Menu items subject to change.

All prices are subject to applicable taxes and 15% service charge

ATLANTIS

THE MAJESTIC - \$138.00 per person

includes your choice of six hors d'oeuvres, one salad or one appetizer, one entrée, one dessert, night sweet table and Classic Bar package

HORS D'OEUVRES

choice of 6 based on 6 pieces per person

SALAD

Baby Greens & Mandarin Orange
topped with spiced nuts and drizzled
with a honey mustard vinaigrette

Butter Lettuce

radicchio chiffonade with sliced kiwi,
strawberries and candied almonds,
served with sweet poppy seed
vinaigrette

Grilled Portobello Mushroom
and roasted red peppers, served on a
bed of five leaf lettuce with tangerine
vinaigrette

OR

APPETIZER

Yukon Gold Potato Gnocchi
toasted in olive oil, roasted roma tomato and cracked pepper

Teriyaki Salmon
over a bed of Asian lo mein

ENTRÉE

Potatoes and a medley of vegetables accompany all entrees. Entrees include breads, relishes and accompaniments for each tables

Thyme Infused Chicken Supreme

Citrus Marinated Sea Bass
with orange reduction

Peppercorn Beef Filet
with portobello mushroom demi glaze

Prime Rib of Beef au jus

Braised Beef Short Ribs
with merlot reduction

Prime Rib of Beef & Marinated Chicken Breast
with your selection of sauce

DESSERT

Apple and Strawberry Feuilleté
served with berry coulis

Pear Mousse Delight
served with a soft caramel sauce

Tartufo Atlantica
chocolate ice cream with a raspberry centre, served in a sugar
waffled bowl

Flourless Chocolate Wedge
over berry coulis

LATE NIGHT SWEET TABLE

A delectable assortment of fresh seasonal fruit & berries, petit fours, tortes, flans & chalvah

KOSHER CLASSIC BAR (maximum 7 hours)

Menu items subject to change. All prices are subject to applicable taxes and 15% service charge

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HORS D'OEUVRES

Hot Selections

Beef Satay with Thai Dipping Sauce or Black Bean Sauce
Sesame Chicken Batons
Vegetable Spring Rolls with Plum Sauce
Vegetable Tempura
Vegetable Quesadillas
Soft Shelled Egg Rolls with Orange Plum Sauce
Blackened Chicken with Pineapple Jalapeno Salsa
Potato Latke with Maple and Pear Compote
Vegetarian Beggars Purse with Hoisin Sauce
Chicken Satay with Spicy Peanut Sauce or Teriyaki Sauce
Steamed Oriental Chicken Parcels with Orange Zest served with Hoisin Sauce
Mushroom and Leek Strudel
Wild Mushroom Strudel
Mini Beef Wellington with Peppercorn Dipping Sauce
Sweet Potato and Caramelized Onion Phyllo Triangles
Charred Rare Beef on a Rice Cake with Caramelized Orange Compote
Duck Thai Basil and Caramelized Onion Wonton with a Chili Wasabi Aioli
White Fish Lemongrass Sticks with Thyme Infused Honey Dip
Tarragon Brioche filled with Wild Mushroom Ragout
Potato Cup filled with an Herbed Meatloaf
Lamb Kofta Pick Up Sticks with Black Current Chutney
Sesame Toasted Lamb Brochette
Oriental Chicken Potstickers with a Sweet Chili Dipping Sauce
Herb Crusted Beef Sticks with Red Wine Aioli
Thai Chicken Sticks with Pickled Ginger Dip
Spinach Leek and Roasted Garlic Triangles
Curried Beef Samosas with Mango Chutney
Charred Rare Tuna with Peach and Walnut Salsa
Oven Cured Tomato, Caramelized Red Onion Toasted Walnut on Puff Pastry Rounds
Duck Confit on Cornbread Crouton with Tomato Relish
Mini Taco with Shredded Chicken and a Tomato Avocado Corn Relish
Twice Baked Mini Potato filled with Roasted Garlic and Wild Mushroom Ragout
Sweet Potato Chips with Apricot Curry Chicken Salad
Mini Wieners in a Blanket
Mini Gourmet Pizza Squares

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Cold Selections

California Roll (Sushi) with Soya Sauce and Pickled Ginger
Vegetable Roll with Soya Sauce and Pickled Ginger
Mushroom and Roasted Red Pepper Crostini
Thai Salad Rolls with Sweet Chili Dipping Sauce
Smoked Salmon Rosettes with Asparagus Tip and Mustard Mayo
Mini Grilled Vegetable Wraps
Charred Rare Beef Croustade with Rosemary and Olive Mash
Salmon Pastrami on Blini with Sour Cream and Asian Sprouts
Waldorf Chicken and Apple Barkette
Black Olive Tapenade with Smoked Chicken En Croute
Smoked Salmon Bouchés
Assorted Pinwheel Wraps
Smoked Salmon on Toasted Baguette with Capers
Smoked Salmon Roulade
Vegetable Frittata with Hummus and Black Olive Spear
Hoisin BBQ Duck and Caramelized Shallots
Merlot Soaked Crostini with Basil Infused Beef and a Roasted Garlic Squeeze
Red and Yellow Grape Tomato and Purple Basil Salad in a Phyllo Tart
Nori Vegetable Packages
Gravlax and Asian Sprouts on Chive Blini
Wild Mushroom Ragout on a Garlic Crostini topped with Roasted Red Pepper
Smoked Chicken and Black Olive Salad on a Rosemary Potato Cake
Cucumber Sake Cup filled with Smoked Salmon Mousse and Mango Papaya Chutney
Lemongrass Infused Rare Beef on Honey Risotto Cake with Crisp Fried Leeks
Plantain Chip with Smoked Salmon Mousse
Lavender Pizza Crisp topped with Balsamic Infused Oven Dried Tomato and Black Pepper
Rosemary Potato Crisp with Red Onion Marmalade and Grilled Eggplant
Green Tea Infused Duck Breast on Wonton Chip with a Lemongrass and Pickled Ginger Relish
Smoked Salmon with Avocado Corn Salsa in Crispy Potato Nest
Mini Corn Muffins filled with Black Bean and Roasted Corn Salsa
Sweet Potato Corn Fritters with Pineapple Chili Dipping Sauce
Curried Chicken Tartlets
Crostini with Black Olive Artichoke Tapenade
Salmon Tartare on Crispy Won Ton with Sweet and Sour Mustard Sauce
Chef's Bruschetta
Cognac Pate on Pumpernickel
Smoked Chicken and Mango in Rice Paper

(6 pieces per person) in conjunction with dinner

ATLANTIS

ALA CARTE MENU

STATIONS

Harvest Table

A selection of crudité's, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita and wonton chips

Appetizer Station

An assortment of grilled and marinated vegetables, kalamata and queen olives, bruschetta, smoked salmon mousse, hummus and black olive spread accompanied by flatbreads, assorted crackers and signature chips

Salad Bar

Create your own salad with a selection of romaine lettuce, baby greens, peppers, tomato, celery, croutons, green onion, cucumber, alfalfa sprouts, caesar vinaigrette, mango kiwi vinaigrette, balsamic and sundried tomato vinaigrette
Add grilled chicken strips, baby spinach and asparagus for an additional charge for each item

Tapas Table

Traditional Spanish table set with assorted tapas favourites, marinated assorted olives, grilled spicy Merguez, and marinated artichokes. Assorted rustic style breads topped with spreads of marinated grilled mushrooms, sun dried tomato & black olive, and roasted red pepper & fennel

Vegetable Grilling Station

Portobello mushrooms in balsamic vinegar and garlic with wine and lemon and asparagus spears with oregano, white wine, lime and cracked black pepper

Wok Station

Create your own stir fry from an assortment of Chinese noodles, water chestnuts, bok choy, snow peas, bean sprouts, green onions, broccoli, peppers, pineapple, mushrooms, oyster sauce, sweet & sour and lemon sauce.
Additional Items: chicken, beef and salmon for an additional charge for each item

Pad Thai Station

Noodles with Asian vegetables and our homemade authentic Pad Thai peanut sauce. Cooked to order in front of our guests and presented in small Asian takeout boxes with chopsticks

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Satay Station

Skewers of marinated beef, chicken breast and fresh mini vegetables presented on hot granite stones with Asian, plum, soy and spicy peanut sauces for dipping. Accompanied by an Asian noodle salad

Beef Carvery Station

Hand carved pickled pastrami and Montreal smoked meat served with an assortment of sliced rye breads, mustards and kosher dills

Build Your Own Wimpy Burger Station

Homemade mini beef burgers accompanied by grilled portobello mushrooms, chutneys, gourmet mustards and jalapeno mayo
(Also available as a plated entrée)

Sushi Station

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests

Homemade Smoked Salmon or Gravlox Station

Hand carved homemade cured Atlantic salmon served on mini blinis, topped with Asian popcorn sprouts and creamed horseradish. Accompaniments of chopped egg, capers, chopped red onion and lemon slices

Vodka Inferno Station

Plates of flaming marinated thinly sliced salmon and fresh lake pickerel are presented to clients atop a visually stunning station of colourful glass and rocks

Mashed Potato Martini Bar

Garlic mashed Yukon Golds and sweet potato mash served with mushroom ragout, garlic pesto sauce or spicy chili sauce. Toppings to include sautéed mushrooms, onions and chopped chives

French Fry Station

Yukon Gold and sweet potato fries accompanied by assorted flavoured seasonings, ketchup, roasted red pepper mayo and pesto mayo

Bruschetta Station

Traditional bruschetta served with toast rounds
Tomato, basil, red onion and black olive bruschetta
Black olive and sundried tomato bruschetta
Diced roasted plum tomatoes, roasted corn and red onion bruschetta
Pepperonata

Stations reception for dinner priced on request

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APPETIZERS

Soups

Roasted Butternut Squash Soup with Granny Smith Apple Concassée

Wild Mushroom Soup with Olive Oil Crouton

Potato and Leek Soup with Crisp Fried Leek Garnish

Chicken Soup with Mini Matzo Balls

Minestrone

Caramelized Onion and Sweet Potato

Consommé Atlantica with Mushroom Tortellini

Fish Bisque

Carrot and Ginger Purée

Watercress and Potato

Pastas

Yukon Gold Potato Gnocchi

tossed in extra virgin olive oil, roasted roma tomato and cracked black pepper

Penne Forestiere

with an assortment of woodland mushrooms

Farfalle Pasta with Pine Nut Pesto

garnished with Mediterranean vegetables

Vegetarian Tortellini

with smoked salmon, vodka and tomato blush sauce

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Fish

Smoked Fish Cake

with a lemon pepper mayonnaise and shredded endive and radicchio salad

Chef's Pastrami Smoked Salmon

with horseradish crème fraiche over a yellow pepper coulis

Pan Seared Herb Crusted Halibut

on ratatouille relish with rosemary and lemon

Teriyaki Salmon

over a bed of Asian lo mein

Grilled Chilean Salmon

served on a bed of brown and wild rice salad with dried cranberries, pine nuts and drizzled with raspberry vinaigrette

Charred Rare Tuna on Asian Vegetable Salad

with a mild wasabi vinaigrette, garnished with crispy noodle

Salads

Butter Lettuce Salad

butter lettuce, radicchio chiffonade with sliced kiwi, strawberries and candied almonds, served with sweet poppy seed vinaigrette

Baby Greens and Mandarin Orange Salad

topped with spiced nuts and drizzled with a honey mustard vinaigrette

Baby Spinach and Sprout Salad

garnished with a sun dried tomato tapenade and balsamic vinaigrette

Five Leaf Garden Salad

Leaves of Romaine

with caesar dressing and pesto croutons

Mediterranean Salad

sweet peppers, red onion, cucumber and kalamata olives in a vinaigrette

Mixed Green Salad

with wild mushrooms, red and yellow cherry tomatoes served with tossed herb vinaigrette

Grilled Portobello Mushroom Salad

and roasted red peppers served on a bed of five leaf lettuce with tangerine balsamic vinaigrette

Baby Spinach Salad

and hearts of Boston lettuce with roasted red peppers in a kiwi mandarin vinaigrette

Dressing Selections

Balsamic Vinaigrette

Raspberry Vinaigrette

Sherry and Sesame Soya Vinaigrette

Basil Garlic Oil

Mandarin Kiwi Vinaigrette

Champagne Raspberry Vinaigrette

Sundried Tomato and Roasted Pepper Vinaigrette

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Enhanced Appetizers (Alternative)

Pan Seared Duck Breast with Grilled Figs

drizzled with balsamic syrup over frisée lettuce

Yucca Crusted Halibut

atop warm pear couscous salad drizzled with a cilantro olive oil

Phyllo Cup filled with a Wild Mushroom Ragout

topped with crispy fried leeks on a bed of roasted red and yellow pepper sauce

Chai Tea Infused Grouper

with a pea shoot salad and pickled ginger emulsion

PASTAS

Dry

Penne

Farfalle

Fusilli

Stuffed

Vegetable Ravioli

Wild Mushroom

Tortellone

Fresh

Gnocchi

Casarecce

Ask us about our extensive selection of specialty pastas

Sauces

Tomato Basil

Pesto Cream

Arrabbiata

Vodka Cream

Sundried Tomato Cream

Tomato Primavera

ATLANTIS

MAIN COURSES

Main course includes assorted breads and either dips on table or celery carrots and olives

Chicken

Supreme of Chicken filled with Wild Mushrooms, Wild Rice and Pine Nuts

served with a red wine shiitake reduction

Chicken Piccata

served with a light lemon broth

Thyme Infused Honey Glazed Chicken Supreme

Herb Crusted Chicken

topped with a burnt onion jam

Supreme of Chicken filled with Sun Dried Tomatoes and Black Olives

served with chardonnay sauce

Apple and Cranberry Stuffed Chicken Breast

with orange demi glaze

Chicken Atlantica

boneless chicken breast filled with sweet peppers and spinach in a paprika cream sauce

Chicken Forestiere

boneless chicken breast in a red wine mushroom sauce

Boneless Grilled Cornish Hen

marinated in white wine, lemon juice, garlic and thyme served with a lemon demi

Oven Baked Chicken Tenders

in a dijon mustard cream

Beef

Peppercorn Beef Filet

with a portobello mushroom demi glaze

Roasted Garlic Crusted Prime Rib of Beef

with natural juices

Mustard and Horseradish Crusted Beef Filet

served with a roma tomato jam

Fresh Herb Marinated Beef Steak

with a red wine jus

Braised Beef Short Ribs

with merlot reduction

Prime Rib of Beef au jus

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Fish

Herb Marinated Grilled Salmon

with peach and walnut salsa

Yucca Crusted Halibut

with a mango and apricot marmalade

Citrus Marinated Sea Bass

with orange reduction

Grilled Tuna

with a black olive and sun dried tomato Nicoise

Seared Teriyaki Salmon

with crisp fried onions and a lemongrass glaze

Grilled Atlantic Salmon

with herb, lemon and chive beurre blanc

Pan Seared Sea Bass

dusted with porcini mushrooms with lemon dill beurre blanc

Baked Filet of Sea Bass

with tarragon oil and papaya salsa

Veal

Roasted Veal Chasseur

1st Cut Grilled (12 oz.) Veal Chop

with a port wine reduction

Veal Ragout

with shallots, mushrooms and a chardonnay wine sauce

Grilled Veal Chop (10 oz.)

served with a citrus demi

Grilled Veal Rib Eye

served with a portobello mushroom demi

Veal Forestiere

veal scaloppini in a red wine mushroom sauce

Veal Piccata

veal scaloppini in a lemon butter sauce

ATLANTIS

Combination Entrees

Chicken & Veal Forestiere

Prime Rib of Beef & Chicken

Vegetarian Alternatives

Grilled Vegetable Towers

served with a roasted red pepper sauce

Moroccan Tofu Wellington

with a sweet pea purée

Caramelized Red Onion and Sage Risotto Cake

Wild Mushroom Ragout in a Phyllo Rose

Antipasto Phyllo Puff

assortment of grilled vegetable in a phyllo puff with tomato coriander salsa

CHILDRENS MENUS

Appetizers

Caesar Salad

Crudité and Dip

Green Salad with choice of dressing

Entrees

Chicken Fingers and Fries

Mini Chicken Kebabs with Lemon Rice and Tzatziki

Fish and Chips

Lamb Kebabs with Greek Style Potatoes

OR

Pasta: Penne, Farfalle, or Fusilli

Sauces; Tomato Basil, Carbonara, Roasted Red Pepper Cream

Dessert

Trio Flavoured Sorbet in Chocolate Cups OR Trio Flavoured Parve Ice Cream in Chocolate Cups

Unlimited Pop and Juice

Children's dinner menu includes one appetizer, one entrée OR one pasta and one dessert.

An additional charge will apply for a four course dinner including pasta

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DESSERT

Apple and Strawberry Feuilleté

served with berry coulis

Trio of Sorbets

mango, raspberry and lemon ice in a chocolate cup

Tartufo Atlantica

chocolate ice cream with a raspberry centre, served in a sugared waffle bowl

Tropical Berries and Mango Ice

Raspberry Mousse in a Chocolate Cup

Cappuccino Parve Cheesecake

Seasonal Fruit Flan

Passion Fruit Bavaois

served with chocolate sauce

Chocolate and Praline Parfait

served with a maple syrup crème anglaise

Pear Mousse Delight

served with a soft caramel sauce

Hazelnut Macaroons

served with a coffee anglaise

Strawberry Sfogliá

layers of phyllo pastry with a custard filling and fresh strawberries

Lemon Curd Tart

with burnt sugar crisp over berry coulis

Frozen Lemon Meringue Mousse Cake

over dark chocolate pond

Peach Strudel

with warm vanilla sauce

Fresh Sliced Marinated Strawberries

with late harvest Riesling sabayon in brandy snaps

Frozen Belgian Chocolate Café Mousse Cake

over berry coulis

Flourless Chocolate Wedge

over orange coulis

Sweet Temptation

a selection of biscotti, seasonal fruit tarts and chocolate truffles

DESSERT TRIO

ATLANTIS

DESSERT STATIONS

Sundae Station

chocolate and vanilla parve ice cream with assorted candy toppings

Waffle Station

Belgian waffles with vanilla parve ice cream, seasonal berries and fresh whipped cream

Sweet Table

A delectable assortment of fresh seasonal fruit and berries, petit fours, tortes & flans, chalah, Gourmet Cookies, Individual Pick Me Ups, Zuchter's own coffee blend and assorted teas

Chocolate Fountain

100 % warm Belgian chocolate cascading over skewers of strawberries, pineapple & other delectable dried and fresh fruits

Cappuccino Station

Espresso, cappuccino and lattés all freshly brewed in front of guests with an authentic espresso machine

ADDITIONAL SUGGESTIONS

Bruschetta

Biscotti and Truffle Plate

Fresh Fruit Plate

Fresh Fruit Table

an exotic display of tropical fruit

Fresh Fruit and Pastry Table

Fresh Fruit & Pastry Tray

a colourful combination of fresh fruit and French pastries

Late Night Deli Selection

assorted deli meats, domestic cheeses, condiments and assorted rolls

The items above are only a selection of creative menu ideas that Zuchter Berk has to offer.

Our account executive or chef would be pleased to discuss alternative cuisine