

BOXED LUNCH

All Box Lunches are served with
Mustard, Mayonnaise, Salt, Pepper and Plastic Cutlery
Gluten Free Bread Available Upon Advance Request

First Tee

Smoked Turkey with Tomato, Lettuce, and Monterey Jack Cheese
on a Kaiser Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$30

Birdie

Teriyaki Chicken and Sweet Pepper Wrap
Whole Fresh Fruit
Potato Chips
Oatmeal Raisin Cookie
Bahamian Potato Salad
Bottled Water or Soft Drink
\$30

Eagle

Ham, Swiss, and Honey Dijon Mustard
on a Ciabatta Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Pesto Pasta Salad
Bottled Water or Soft Drink
\$30

Hole in One

Grilled Vegetables, Tomato, Black Olive Tapenade, and Crumbled Feta Cheese
in Wheat Wrap
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$30

Eighteenth Hole

Bahamian Lobster and Arugula
on a Brioche Bun
Whole Fresh Fruit
Potato Chips
Granola Bar
Vegetable Crudit  and Ranch Dip
Bottled Water or Soft Drink
\$34

DELI LUNCH BUFFET

Lunch Buffets are based on Two Hours of Service
Items are not transferable to Refreshments Breaks
Additional hours are available at an additional charge of \$7 per person, per hour

Market Square Deli (Minimum 10 Guests)

Bahamian Conch Chowder with Wheat Rolls
Cucumber, Tomato, Red Onion Salad
Macaroni Pasta Salad
with Bell Peppers, Onions, Cheese, and Green Peas

Build Your Own Sandwiches
Roast Beef, Turkey, Ham, Tuna Salad
Cheddar, Provolone, and Swiss Cheese
Sliced Assorted Breads and Rolls
Lettuce, Sliced Tomatoes, Onions, Pickles
Dijon and Yellow Mustard
Mayonnaise and Horseradish Cream

Pineapple Upside Down Cake
Chef's Selection of Cookies and Pastries
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee
Tea and Iced Tea
\$34

Wrap It Up! (Minimum 10 Guests)

Mixed Field Greens, Tomatoes, Cucumbers
Radishes and Croutons
Selection of Dressings
Nacho Chips with Salsa
Vegetable Crudit  with Assorted Dips

Gourmet Wraps
Grilled Vegetables with Balsamic Glaze and Feta Cheese
Shrimp, Romaine Lettuce with Mango Caesar Dressing
Grilled Chicken and Hummus with Lettuce, Cucumber and Olives
Roast Beef, Scallions, Cucumber, and Horseradish Cream

Tropical Fruit Tartlets
Chef's Selection of Cookies and Pastries
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee
Tea and Iced Tea
\$36

Seaside Sandwiches (Minimum 10 Guests)

Market Salad Platter
Diced Chicken, Tomatoes, Lettuce, Cucumber, Bacon
Blue Cheese Crumbles and Herb Vinaigrette
Plantain Chips
Pasta Primavera Salad with Basil Pesto Dressing
Mediterranean Vegetable Platter
with Balsamic Vinegar and Feta Cheese

Pre Made Assorted Sandwiches
Smoked Turkey, Brie Cheese, and Arugula
Salami and Ham with Provolone with Lettuce and Tomato
Roast Beef with Caramelized Onions and Boursin Cheese
Tuna Salad, Lettuce, and Tomato

Assorted Rolls and Butter

Miniature Pastries
Chef's Selection of Cookies
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee
Tea and Iced Tea
\$38

LUNCH BUFFET

Based on Two Hours of Service

Old Fort Grille

(Minimum 25 Guests)

Market Fresh Salad Bar

Fresh Garden Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots

Red Onion and Roasted Corn

Selection of Dressings

Red Skin Potato Salad with Grain Mustard Dressing

Macaroni Salad with Country Ham and Garden Peas,

Garbanzo Beans with Sweet Peppers

Bahamian Coleslaw

Grill Station

BBQ Chicken

Hot Dogs

Hamburgers

Corn on the Cob

Spicy Potato Wedges

Baked Beans

Sliced American and Swiss Cheese

Tomatoes, Red Onion, Shredded Lettuce

Mustard, Mayonnaise, Ketchup, and Relish

Assorted Rolls and Butter

Apple Pie, Tropical Fruit Tarts

Carrot Cake and Key Lime Pie

Cookies and Brownies

Freshly Brewed Starbucks® Coffee

Decaffeinated Coffee

Tea and Iced Tea

\$44

Caribbean Breeze

(Minimum 25 Guests)

Bahamian Conch Chowder with Soft Rolls

Island Salad Bar

Fresh Garden Greens

Beets, Cucumbers, Tomatoes, Onion

Red Cabbage and Shredded Carrots

Selection of Dressings to include Mango Poppy Seed Dressing

Grilled Vegetable Platter with Sherry Vinaigrette

Potato, Bacon, and Red Onion Salad

Island Slaw

Spiced Chicken with Sweet Plantains

Snapper with Corn and Black Bean Salsa in a Lime Butter Sauce

Peas and Rice

Straw Market Vegetable Medley

Assorted Rolls and Butter

Oreo Crust Key Lime Pie

Tropical Fruit Flan

Guava Cheese Cake

Assorted Cookies and Brownies

Freshly Brewed Starbucks® Coffee

Decaffeinated Coffee

Tea and Iced Tea

\$53

ATLANTIS

PARADISE ISLAND, BAHAMAS

Fall - 2015

Prices are Per Person and Subject to 15% Gratuity and 7.5% Value Added Tax (VAT)

LUNCH BUFFET

Based on Two Hours of Service

Ocean Breeze

(Minimum 25 Guests)

Chicken and Corn Soup with Coriander

Greek Salad Bar

Chopped Romaine Lettuce

Cucumbers, Tomatoes, Feta Cheese
Peppers, Onion, and Kalamata Olives

Lemon Oregano Vinaigrette

Vegetable Crudit  with Assorted Dips

Baby Sweet Corn Salad with Peppers and Rice Wine Vinegar
Cucumber, Yogurt, and Dill Salad

Indian Butter Chicken with Tomatoes, Spices, and Red Chilies
Atlantic Salmon with Capers and Lemon

Rice Pilaf with Toasted Almonds

Seasonal Vegetables

Assorted Rolls, Naan Bread, and Butter

Key Lime Pie

European Chocolate Cake

Lychee Cheese Cake

Assorted Cookies and Brownies

Freshly Brewed Starbucks® Coffee

Decaffeinated Coffee

Tea and Iced Tea

\$54

The Governor

(Minimum 25 Guests)

Chopped Salad Bar

Iceberg Lettuce

Tomatoes, Cucumbers, Peppers, Corn, Chick Peas, Scallions
and Fried Tortilla Strips

Balsamic Black Peppercorn Vinaigrette

Grilled Vegetable Platter with Hummus and Pita Points

Red Skin Potato Salad with Bacon

Pasta Salad with Pesto and Oven Dried Tomatoes

Braised Beef Short Ribs with Mushroom Ragout

Chicken with Thyme and Lemon

Grouper in a Creole Sauce

Gratin Potatoes with Horseradish

Seasonal Vegetables

Assorted Rolls and Butter

Berry Shortcakes

Spiced Pineapple Cake

Tropical Fruit Tartlets

Chocolate Pecan Tart

Bacardi Rum Cake

Freshly Brewed Starbucks® Coffee

Decaffeinated Coffee

Tea and Iced Tea

\$56

PLATED LUNCH

Plated Meals served at Indoor Venues Only

Price includes a Choice of Soup or Salad, Main Course, and Dessert
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Tea, and Iced Tea

All Plated Lunches are Based on Minimums of 10 Persons

Soups

Conch

Bahamian Conch Chowder

Mint and Cucumber

Chilled Mint, Cucumber and Pepper Gazpacho

Chicken

Chicken and Corn

Salads

Chopped

Crisp Greens with Tomatoes, Cucumbers
Chick Peas, Scallions, and Eggs
Black Peppercorn Vinaigrette

Caesar

Herbed Garlic Croutons
Traditional Dressing

Conch

Conch Salad Martini with Andros Key Lime

Wedge

All American "Iceberg Wedge"
Tomato and Bacon
Blue Cheese Dressing

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Main Courses

Stuffed Breast of Chicken

Creamed Mushroom Sauce
Spinach and Toasted Almonds
Bahamian Peas & Rice
Market Vegetables
\$38

“Smudged” Grouper

Bahamian Peas and Rice
Sweet Plantains
Market Vegetables
\$43

Braised Short Rib

Red Wine Sauce
Garlic Mashed Potatoes
Roasted Carrots, Artichokes, and Asparagus
Mushroom Ragout
\$46

Cajun Seared Chicken Breast and Garlic Shrimp

Creole Sauce
Pigeon Peas and Rice
Broccoli
\$39

Oven Roasted Salmon

Tomato Relish
Mushroom Polenta Cake
Creamed Corn
\$43

Petite Filet of Beef and Crab Cake

Peppercorn Sauce and Mango Salsa
Rosemary Roasted Potatoes
Julienne Pesto Vegetables
\$60

Island Spiced Pork Tenderloin

Bourbon Glaze
Herb Crushed Red Skin Potatoes
Broccolini
Caramelized Pineapples
\$40

Desserts

Mojito Chocolate Tart with a Tangy Orange Coulis
Key Lime Guava Tart
Fresh Fruit Tartlet in a Raspberry Mango Sauce
Baked Apple Tart and Fresh Berry Compote
Chocolate Mousse Cake with Añejo Rum and Orange Crunch
Oreo Crumb Banana Cheesecake