

Starters:

8-10 Servings/15-25 Serving

Buffalo or Honey BBQ Wings	\$35/\$75
Chicken Tenders or Buffalo Tenders - Bleu cheese and celery	\$30/\$60
Spinach & Artichoke Dip - With chips	\$35
Stuffed Mushrooms - Spinach & feta, sausage & parmesan - Crab with lemon butter	\$40/\$80 \$50/\$90

Salads:

20 Serving/40 Servings

The Atlantic Club - Arugula with chopped avocados, olives, roasted red peppers, tomato wedges, chopped red onion, bacon, red wine vinaigrette dressing.	\$55/\$85
Garden Vegetable - With balsamic dressing	\$35/\$55
Classic Caesar	\$45/\$65
Apple Craisin - Greens, sliced apples, candied walnuts & bleu cheese w/ balsamic dressing	\$55/\$85
<i>Add chicken to any salad</i>	\$20/\$30
Marinated Cucumber	\$25/\$40
Pesto Tortellini	\$25/\$45
Asian Noodle Salad	\$25/\$45

Soups:

Quart	\$9.95
Seasonal Soups	

Platters:

Small 12"/Medium 16"/Large 18"

Olive Tapenade with Crostini	\$25/\$40/\$60
Bruschetta Platter - Fresh tomato with fresh mozzarella in a white balsamic vinegarettte served with grilled baguette	\$30/\$55/\$80
Garden Vegetable Crudites - An array of fresh seasonal vegetables served with an herbed ranch dip	\$30/\$55/\$80
Stuffed Grilled Fresh Mozzarella - Bocconcini mozzarella w/ artichoke heart & roasted pepper filling wrapped in prosciutto grilled & topped w/ balsamic glaze	\$35/\$60/\$100
Mediterranean Platter	\$35/\$60/\$85
Fresh Fruit & Cheese platter	\$50/\$75/\$100
Antipasto	\$55/\$85/\$115
Sliced Filet Mignon Platter (Large only) - With horse radish sauce	Market Price
Jumbo Shrimp Cocktail - Extra Jumbo Shrimp	\$2 Per Shrimp

Corporate Catering Packages:

2-Day Minimum Notice | Minimum of 15 people

\$12 Per Person

Salad: Choice of (1)

Garden Vegetable
Classic Caesar

Entrees: Choice of (2)

Chicken Murphy
Sausage Murphy
Chicken Parmigiana
Chicken Franchise
Meatballs Marinara
Eggplant Rollatini
Green Bean Almondine
Steamed Fresh Mixed Vegetables
Chicken Marsala
Sausage, Peppers & Onions
Penne Ala Vodka
Pasta Primavera
Baked Ziti
Penne Carbonara
Chicken Balsamic
Chicken Teriyaki
Eggplant Parmigiana
Fresh Grilled Vegetables
Rice Pilaf

ALL HOT LUNCHES INCLUDE:

Paper goods, bread & butter, bottled water

Continental Breakfast & Hot Breakfast Available



THE ATLANTIC CLUB

CORPORATE CATERING MENU | 732.223.2100 ext. 389

1904 Atlantic Ave., Manasquan, NJ 08736

Visit our restaurant, Open to the public 7
days a week for breakfast, lunch & dinner



For all your catering needs contact Carleen Sperato

To order, call 732.223.2100 ext. 389 or
cell: 732-278-6182

Email: CSperato@theatlanticclub.com

Sandwiches/Wrap Platters:

16" Platter \$45 | 18" Platter \$60 | Choose 3

Chicken or Tuna Salad

- On focaccia with lettuce & tomato

Oven Roasted Turkey & Swiss Cheese

- With lettuce & tomato

Balsamic Chicken Sandwich

- With grilled vegetables & mozzarella cheese

Chicken Caesar Wrap

Avocado Greens Wrap

- Avocado, cucumber, onion, tomato, hummus & arugula

Healthy Veggie

- Balsamic grilled eggplant, zucchini & squash, tomato & mozzarella on multigrain baguette

3 & 6 Foot subs available

Roasts: Beef & Pork

25-30 Servings - Full Pan Sliced

Boneless Prime Rib Eye

- With au jus

\$150

Honey Glazed Ham

\$95

Herb Roasted Pork Loin

- Sliced thin with wild mushroom Madera demi glaze

\$95

Pork Loin Murphy

- Sweet Italian sausage, onions, hot & sweet peppers, potato, balsamic demi glaze

\$95

Pork Saltimbocca

- Prosciutto, mozzarella & sage in a marsala demi glaze

\$95

Stuffed Boneless Pork Loins - Full

- Spinach, roasted pepper & mozzarella with balsamic demi glaze

- Apple cornbread stuffing w/ pan gravy

- Cordon Bleu w/ ham, Swiss & pan gravy

\$95

Sausage, Peppers & Onions

\$40/\$80

Sausage Murphy

\$40/\$80

Meatball Marinara

\$40/80

Oven Roasted Sliced Turkey

- With stuffing & gravy

\$135

Pasta:

12-15 Servings/25-30 Servings

Roasted Vegetable Lasagna

- Vegetables layered with pesto Alfredo, ricotta & mozzarella

\$45/\$90

Spinach Eggplant Lasagna

- Egg battered eggplant layered w/ sautéed spinach, ricotta, mozzarella & marinara

\$40/\$80

Eggplant Rollatini

\$45/\$90

Eggplant Parmigiana

\$40/\$80

Homemade Mac & Cheese:

- Traditional

- Elbow pasta w/ cheddar cheese sauce

\$40/\$75

- Gourmet

- Cavatappi pasta baked with gorgonzola, gruyere & white cheddar sauce topped with crumbled bacon

\$50/\$85

Vienna Three Cheese Tortellini

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

\$50/\$85

Penne alla Vodka

- Add Chicken

- Add sausage

\$40/\$80

\$45/\$90

\$45/\$90

Penne Pomodoro

- Diced plum tomatoes & basil, garlic & onion

\$40/\$80

Cavatelli & Broccoli

\$40/\$80

Pasta Primavera

- Cavatelli, grilled vegetables with arugula, Kalamata olives, pesto & feta cheese

\$45/\$90

Sides & Vegetables:

12-15 Servings/25-30 Servings

Five Grain Rice Pilaf

\$30/\$60

Herb Roasted Potatoes

\$30/\$60

Mashed Potatoes

\$35/\$65

Sweet Potato Casserole

\$35/\$65

Mashed Roasted Cauliflower

\$35/\$65

Balsamic Marinated Grilled Vegetables

\$35/\$75

Vegetable Medley

\$35/\$65

Green Bean Almondine

\$35/\$70

Entrées:

12-15 Servings/25-30 Servings

Chicken Francaise

\$45/\$90

Chicken Piccata

\$45/\$90

Chicken Parmigiana

\$45/\$90

TAC Chicken

- Pesto marinated grilled breasts layered with eggplant, zucchini & squash, topped with diced tomato, & goat cheese

\$45/\$90

Chicken Murphy

- Sausage, mushrooms, onions, hot & sweet peppers, potato, balsamic demi glaze

\$45/\$90

Chicken Portabella Marsala

- Layered w/sliced portabellas in a sweet Marsala demi glaze, smoked mozzarella

\$45/\$90

Chicken Olivia

- Egg battered chicken breasts w/ artichokes hearts, capers in a lemon garlic white wine sauce

\$45/\$90

Chicken Sophia

- Chicken breasts stuffed w/ cranberry, apples & brie coated in apricot glaze

\$45/\$90

Seafood:

12-15 Servings/25-30 Servings

Blackened Salmon Bruschetta

- Pan seared on sautéed spinach topped with tomato Bruschetta & fresh Basil

\$60/\$120

Sesame Ginger Salmon

- Over soba noodles

\$60/\$120

Shrimp Scampi a La Vegetable

- Spinach, artichokes & cherry tomatoes in garlic white wine sauce over penne

\$65/\$130

Desserts:

8-10 Servings/10-20 Servings

Cookie & Brownie Platter

\$25/\$50

Cannoli Platter

\$25/\$50

Fresh Sliced fruit platter

\$30/\$55/\$80