

# A la Carte Menu

By The Atlantic Club Caterers



The  Atlantic Club  
*"Expanding Wellness, Extending Life"*

1904 Atlantic Avenue | Manasquan, NJ

[www.theatlanticclub.com](http://www.theatlanticclub.com)

# A la Carte 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)

Vegetable Chili

Chicken Chili

## 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

# 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

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

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

## **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

1) Spinach, roasted pepper & Mozzarella with balsamic demi glaze

2) Herb Stuffing with pan gravy

3) 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

Special Occasion Cupcakes *Priced accordingly.*

Call The Atlantic Club Caterers for more info  
(732) 223-2100 ext. 476