

Passed Hors D'oeuvres

\$4 per veggie, \$5 per meat or fish, \$6 per lobster

Atria's Miniature Lobster Rolls, vineyard classic in one bite

Veggie Spring Rolls, sweet and sour dipping sauce

Tuna Tartare On Crispy Seaweed, wasabi cream

Grilled Chicken Satay, cucumber raita

Grilled Cheese Bites, fig compote

Smoked Salmon with Cucumber, dill cream

Chilled Prawn Cocktail, horseradish – cocktail sauce

Grilled Scallops with Prosciutto or Bacon, vintage balsamic

Coconut Crusted Prawns, indonesian peanut sauce

Parmesan Risotto Balls, truffle aioli

Feta & Spinach Spanakopita

Vegetable Samosa, curry aioli

Prosciutto Wrapped Asparagus, crumbled goat cheese

Black Truffle Potato Croquettes, really fancy tater tots

Boards, Towers, Fun Additions

Charcuterie / Cheese Platters ~ \$15 per person

Island & Imported Cheeses, Cured Meats, fruit, jams & chutneys, mustards, breads & crackers

Crudites ~ \$8 per person

Fresh Crisp Vegetables, Berries & Cut Fruit, assorted house dipping sauces

Raw Bar Tower ~ \$20 per person (4 items per person)

Shucked Katama Oysters, Littleneck Clams, Crab Claws, Jumbo Chilled Steamed Prawns, seaweed salad, champagne mignonette, horseradish, cocktail sauce, lemon

Seated Dinner ~ \$95 per person

~Choice of One First Course~

Sliced Summer Heirloom Tomato with Fresh Burrata

tomato relish, basil pesto, crispy parmesan crusted tomato, olive oil
or

Atria's Island Greens with Blueberries & Gorgonzola

toasted hazelnuts, shaved red onions, vintage balsamic vinaigrette
or

Bonni's Chilled Hearts of Romaine Caesar

crispy capers, sourdough crisp, parmesan, grilled lemon, anchovies upon request
or

Watermelon & Feta Salad with Upland Cress

shaved prosciutto, champagne vinegar, lemon
or

Summer Peach & Island Prufrock Cheese with Baby Arugula

shaved prosciutto, champagne vinegar, lemon

~Choice of Two Entrees~

Grilled Thick Cut Swordfish with Dill Whipped Potatoes

crispy capers, watercress, shaved red onions, preserved lemon
or

Cod is Great, Cod is Good

prosciutto wrapped cod, lobster whipped potatoes, summer corn butter
or

Winner Winner Chicken Dinner with Island Greens & Whipped Potatoes

crispy shoestrings, crumbled blue cheese, red onion, grandma's candied garlic vinaigrette
or

Atria's 8 Hour Braised Short Rib

truffle potato puree, upland cress, shaved asparagus
or

Surf n Turf*

seared filet mignon, butter poached lobster tail, beurre blanc
or

Atria's Two Pound Crispy Wok Fired Island Lobster**

lemon beurre blanc, whipped potatoes, greens, lemon

~Choice of One Silent Vegetarian~

Burrata Stuffed Ravioli with Summer Tomatoes

basil, parmesan, island corn

or

Catalan Braised Chickpeas with Crispy Smoked Paprika Shoestring Potatoes

garlic aioli, spinach, golden raisins, toasted pine nuts

or

Roasted Mushroom Risotto with Parmesan Crisps

fresh thyme, goat cheese, shaved shallots, greens

~ Choice of One Dessert ~

Basque Cheesecake

fresh raspberries

or

Chocolate Molten Cake

cappuccino crème

or

Summer Strawberry Shortcake

buttermilk biscuit, chantilly cream

or

Your Wedding Cake

cut and garnished

Minis ~ \$5 each

Cookies ~ chai ginger, chocolate espresso, malted shortbread

Pound Cake, Berry, Cream Trifles

Chocolate Truffles, assorted

Chocolate Mousse, almond praline

S'Mores

Berries & Cream

Late Night Snacks ~

Sliders ~ \$8

Pizza, cheese, pepperoni & honey, truffled mushroom ~ **\$28 per pie**

Grilled Cheese ~ \$8

* \$15 additional per person

** \$20 additional per person

Standing Dinners ~

Cocktail Party ~ \$65 per person

Pick 4 (8 per person)

Atria's Miniature Lobster Rolls, vineyard classic in one bite

Veggie Spring Rolls, sweet and sour dipping sauce

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Grilled Chicken Satay, cucumber raita

Grilled Cheese Bites, fig compote

Smoked Salmon with Cucumber, dill cream

Chilled Prawn Cocktail, horseradish – cocktail sauce

Grilled Scallops with Prosciutto or Bacon, vintage balsamic

Coconut Crusted Prawns, indonesian peanut sauce

Parmesan Risotto Balls, truffle aioli

Feta & Spinach Spanakopita

Vegetable Samosa, curry aioli

Prosciutto Wrapped Asparagus, crumbled goat cheese

Black Truffle Potato Croquettes, really fancy tater tots

Pick 1 Tower

Charcuterie / Cheese Platters

Island & Imported Cheeses, Cured Meats, fruit, jams & chutneys, mustards, breads & crackers

Crudites

Fresh Crisp Vegetables, Berries & Cut Fruit, assorted house dipping sauces

Pick 1 Party Snack

Sliders ~ our signature beef, turkey or veggie burger in a couple bites

Grilled Cheese ~ with or without tomato / bacon

Truffled Parmesan Fries with Bearnaise

Garden Party ~ \$75 per person

Passed & Placed Hors D'oeuvres ~ Pick 5 (10 per person)

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Veggie Spring Rolls, sweet and sour dipping sauce

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Grilled Chicken Satay, cucumber raita

Grilled Cheese Bites, fig compote

Smoked Salmon with Cucumber, dill cream

Chilled Prawn Cocktail, horseradish – cocktail sauce

Grilled Scallops with Prosciutto or Bacon, vintage balsamic

Coconut Crusted Prawns, indonesian peanut sauce

Parmesan Risotto Balls, truffle aioli

Feta & Spinach Spanakopita

Vegetable Samosa, curry aioli

Prosciutto Wrapped Asparagus, crumbled goat cheese

Black Truffle Potato Croquettes, really fancy tater tots

Salad Station ~ Pick 2

Sliced Heirloom Tomatoes with Fresh Burrata Panzanella Salad

sourdough, basil pesto, olives, arugula, basil, olive oil

Island Greens with Gorgonzola & Blueberries

roasted hazelnuts, balsamic vinaigrette

Pasta Salad with Smoked Salmon & Fresh Dill

capers, red onion, microgreens

Chilled Hearts of Romaine with Coddled Egg Caesar

crispy capers, parmesan, sourdough

Dessert ~ Pick 2

Cookies ~ chai ginger, chocolate espresso, malted shortbread

Pound Cake, Berry, Cream Trifles

Chocolate Truffles, assorted

Chocolate Mousse, almond praline

S'Mores

Berries & Cream

Dinner Party ~ \$100 per person

Passed & Placed Hors D'oeuvres ~ Pick 5 (10 per person)

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Grilled Chicken Satay, cucumber raita

Grilled Cheese Bites, fig compote

Smoked Salmon with Cucumber, dill cream

Chilled Prawn Cocktail, horseradish – cocktail sauce

Grilled Scallops with Prosciutto or Bacon, vintage balsamic

Coconut Crusted Prawns, indonesian peanut sauce

Parmesan Risotto Balls, truffle aioli

Feta & Spinach Spanakopita

Vegetable Samosa, curry aioli

Prosciutto Wrapped Asparagus, crumbled goat cheese

Black Truffle Potato Croquettes, really fancy tater tots

Salad Station ~ Pick 2

Sliced Heirloom Tomatoes with Fresh Burrata Panzanella Salad

sourdough, basil pesto, olives, arugula, basil, olive oil

Island Greens with Gorgonzola & Blueberries

roasted hazelnuts, balsamic vinaigrette

Pasta Salad with Smoked Salmon & Fresh Dill

capers, red onion, microgreens

Chilled Hearts of Romaine with Coddled Egg Caesar

crispy capers, parmesan, sourdough

Protein Station ~ Pick 2

Oven Roasted Bluefoot Chicken with Candied Garlic Vinaigrette

Grilled Atlantic Swordfish with Lemon & Caper Beurre Blanc

Cast Iron Seared Sirloin with Garlic Butter

Roasted Marinated Portobello Mushrooms, Zucchini, Carrots, Onions, Asparagus & Potatoes with Herb Butter

Sides ~ Pick 2

Whipped Potatoes

Lobster Whipped Potatoes *

Charred Garlic Broccolini

Truffled Parmesan Fries with Bearnaise

Harissa Carrots & Hummus

Ginger Eggplant with Bonito Flakes

* \$5 additional

Desserts ~ Pick 2

Cookies ~ chai ginger, chocolate espresso, malted shortbread

Pound Cake, Berry, Cream Trifles

Chocolate Truffles, assorted

Chocolate Mousse, almond praline

S'Mores

Berries & Cream

Lunch (25 person minimum)

\$45 Small Boxed Lunch

Choice of Egg Salad or Tarragon Chicken Salad on Homemade Croissant
fruit salad, homemade truffle potato chips

\$55 Large Boxed Lunch

Roasted Chicken with Island Greens

gorgonzola, shoestring potatoes,
candied garlic vinaigrette, shaved red onions, whipped potatoes

House Made Cookies

\$65 Lunch ~ Plated, 3 courses

(choose one entree)

First ~

Heirloom Tomato Carpaccio with Fresh Burrata

crispy parmesan tomato, basil pesto

Second ~

Roasted Chicken with Island Greens

gorgonzola, shoestring potatoes, candied garlic vinaigrette, shaved red onions
or

Grilled Swordfish with Dill Whipped Potatoes

watercress, preserved lemon, beurre blanc

Third ~

Strawberry Shortcake

fresh cream and island strawberries

\$65 Lunch Buffet

Island Field Greens with Gorgonzola and Toasted Hazelnuts

shaved red onions, balsamic vinaigrette

Grilled Shrimp with Orzo Pasta and Summer Tomatoes

lemon, garlic

Roasted Chicken & Island Mushrooms

fresh thyme

or

Seared Steak with herb butter

Tomato Panzanella

parmesan, herbs

Grilled Asparagus with Garlic Olive Oil

House Breads & Butter

Chocolate Covered Strawberries

House Made Cookies ~ Chocolate Espresso, Chai Ginger, Malted Shortbread

\$75 Lunch ~ Plated, 3 courses

(choice of 2 appetizers, 2 entrees and 1 dessert for guests)

First ~

Heirloom Tomato Carpaccio with Fresh Burrata

crispy parmesan tomato, basil pesto

or

Chilled Hearts of Romaine with Crispy Capers & Coddled Egg Caesar Dressing

or

Sweet Summer Corn Soup with Lobster Fritter & Basil Oil

Second ~

Roasted Chicken with Island Greens

gorgonzola, shoestring potatoes, candied garlic vinaigrette, shaved red onions, whipped potatoes

or

Grilled Swordfish with Dill Whipped Potatoes

watercress, preserved lemon, beurre blanc

or

Seared Crab Cakes with Sweet Corn & Tomato Relish

basil, greens, corn butter

or

Truffled Wild Mushroom Risotto with Beet Carpaccio

goat cheese

Third ~

Strawberry Shortcake with fresh cream and island strawberries

or

Chocolate Molten Cake with Fresh Cream

or

House Made Cookies ~ Malted Shortbread, Chocolate Espresso, Chai ginger

Breakfast (25 person minimum)

\$35 Boxed Continental Breakfast

House Made Croissant (plain or ham & cheese)

Fruit Salad, Yogurt Parfait

\$50 Boxed Breakfast

House Made Pastry (plain, ham & cheese croissant or cardamon cinnamon roll)

Island Vegetable & Goat Cheese Quiche

Fruit Salad, Yogurt Parfait, Bacon or Sausage

\$60 Brunch Buffet (50 guests minimum)

House Made Cinnamon Buns & Croissants

House Made Greek Yogurt with Island Honey, berries & mint

Applewood Smoked Bacon & Home Made Sausage

Soft Scramble with Mascarpone & Chives

/ or

Vegetable Quiche with Herbs & Goat Cheese

French Toast, maple syrup, bananas, creme anglaise

Morning Potatoes, onions, fresh herbs

Substitutions & Additions

Turkey Sausage & Bacon

Lobster Scramble*

Eggs Benedict*

Coffee & Tea Station ~ regular & decaf, black & herbal teas, cream, milk, sugar

Small (up to 150 cups) ~ \$250

Large (up to 250 cups) ~ \$350

Bloody Mary, Bellini & Mimosa Bar ~ \$15 per cocktail

fresh juices, mixers & condiments. (Pre order by 25 per)

* \$8 additional

Beverage Packages ~ 5 Hours, all inclusive

The Atria Wedding Package ~ \$78 per person

Atria House Red and White Wine

3 Domestic and Craft Beer

House Call Liquor

The Premium Wedding Package ~ \$96

Top Shelf Liquors

Domestic, Craft, Imported Beer

Premium House Chosen Wine Pairing

Sparkling Wine Toast

Customized Specialty Cocktail (or two) (cocktail hour)

Add Ons

Champagne Tower ~ Coups, Towered & Poured ~ 100 glasses ~ \$1000

By Consumption

Choose your tier of alcohol, wine & beer selection.

All beverages are charged by consumption. Priced a la carte.