

Banquet Menu Selection



THE ATLANTIC SANDS IS PROUD TO PRESENT THE FOLLOWING SELECTIONS. OUR MENU SELECTIONS ARE ONLY A SUGGESTION TO COMPLIMENT YOUR SPECIAL OCCASION. OUR CATERING DIRECTOR WOULD BE PLEASED TO MEET WITH YOU TO DESIGN AND TAILOR A MENU SPECIFICALLY TO YOUR NEEDS. ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Breakfast Selections

Breakfast Buffets

Minimum of 30 people. \$50 additional service charge for functions less than 30 people.

The Sands

Selection of Chilled Fruit Juices
Sliced Fresh Fruit
Assorted Flavored Yogurt
Variety of Cold Cereals with Whole and Skim Milk
Scrambled Eggs
Country Bacon and Sausage
Breakfast Potatoes
Bountiful Assortment of Bagels, Muffins and Danish
Assorted Cream Cheese, Sweet Butter and Preserves
Coffee, Decaffeinated and Herbal Teas
\$12.95+ PER PERSON

The Boardwalk

Selection of Chilled Fruit Juices
Sliced Fresh Fruit
Assorted Flavored Yogurt
Variety of Cold Cereals with Whole and Skim Milk
Scrambled Eggs with toppings to include
Diced Bacon, Shredded Cheddar Cheese, Tomatoes
and Sautéed Mushrooms

Choice of one of the following:

French Toast with Maple Syrup
Pancakes with Assorted Toppings
Breakfast Quiche

Choice of two of the following:

Country Bacon, Sausage, Ham or Scramble

Breakfast Potatoes, Bountiful Assortment of Bagels, Muffins and Danish
Assorted Cream Cheese, Sweet Butter and Preserves
Coffee, Decaffeinated and Herbal Teas
\$17.95+ PER PERSON

Below are Additional Breakfast Options

Farm Fresh Omelet Station

Served with Shredded Cheddar Cheese, Diced Tomatoes,
Scallions, Sautéed Mushrooms, Diced Red and Green
Peppers, Diced Ham and Chopped Bacon
Cooked to Order
\$5.95+ PER PERSON
ADDITIONAL CHARGE OF
\$50.00 PER HOUR
FOR CHEF ATTENDANT

Belgium Waffle Station

Chef Prepared Warm Belgium Waffles Served with Warm
Maple Syrup, Fresh Seasonal Fruit, Whipped Cream,
Whipped Sweet Butter, Toasted Pecans
and Powdered Sugar
\$5.95+ PER PERSON
ADDITIONAL CHARGE OF
\$50.00 PER HOUR
FOR CHEF ATTENDANT

*All prices are per person unless otherwise noted
All Food and Beverage is Subject to a 21% Service Charge*



Breakfast Selections

Plated Breakfasts

*Includes Freshly Chilled OJ and a Bountiful Basket of Muffins, Danish and Bagels
Milk, Coffee, Decaffeinated and Tea Service*

Starters

An Array of Seasonal Fruits

Entrée Selections

The American Plate

Scrambled Eggs with Fresh Herbs
and Breakfast Potatoes

Choice of one of the following:

Crispy Bacon, Sausage, Ham or Scrapple

\$11.95+ PER PERSON

The Flapjack

Fluffy Pancakes with Maple Syrup
and Fruit Toppings

Choice of one of the following:

Crispy Bacon, Sausage, Ham or Scrapple

\$11.95+ PER PERSON

The French Connection

French Toast sprinkled with Powdered Sugar

Choice of one of the following:

Crispy Bacon, Sausage, Ham or Scrapple

\$12.95+ PER PERSON

The Seafarer

Scrambled Eggs with Fresh Herbs
Lemon Seared Poached Salmon
with an Herb Cream Sauce
Fresh Vegetables du Jour or
Breakfast Potatoes

\$14.95+ PER PERSON

The Executive

Scrambled Eggs with Fresh Herbs
A 4oz. Charbroiled Filet of Beef
with a Wild Mushroom and Red Wine Demi Glace
Fresh Vegetables du Jour or
Breakfast Potatoes

\$24.95+ PER PERSON

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Breakfast Selections

Brunch

Minimum 50 people

\$50 Additional Service Charge for Functions Less than 50 people

Choice of Champagne, Mimosa or Bloody Mary

Fresh Fruit Display

Tossed Green Garden Salad with Assorted Dressings

French Toast with Warm Syrup

Farm Fresh Omelette Station served with:

Shredded Cheddar Cheese, Diced Tomatoes, Scallions, Sautéed Mushrooms,

Diced Red and Green Peppers, Diced Ham and Chopped Bacon

Cooked to order — Additional Charge of \$50 per hour for Chef Attendant

Selection of Danish, Muffins and Bagels with Sweet Butter and Preserves

Crispy Bacon and Country Link Sausage

Choice of two of the following entrées:

Caribbean Spiced Mahi Mahi

Served with Tropical Fruit Salsa

Filet of Salmon

Served with Citrus Dill Sauce
over a bed of Ratatouille

Chicken Forestier

Served with Forest Mushrooms
in a Madeira Sauce

Chicken Provencal

Covered with Garlic Roma Tomatoes,
Kalamata Olives and Fresh Basil

Roast Pork Loin

Oven Roasted with Rosemary and
Herbs served with Natural Jus

London Broil

Served with a Mushroom
Bordelaise Sauce

Seafood Newburg

Mixture of Shrimp, Scallops and Crabmeat
tossed in a Cream Sauce

Choice of two of the following:

Wild Rice | Garlic Red Skin Mashed Potatoes | Roasted Fingerling Potatoes | Fresh Asparagus
Vegetable Medley | Glazed Carrots | Green Beans and Mushrooms

\$29.95+ PER PERSON

All prices are per person unless otherwise noted

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