



atmosphere

events and catering

DINNER PARTY

hors d'oeuvres

(choose 2 warm & 2 cold)

warm hors d'oeuvres menu

stuffed mushrooms w. gouda cheese
chicken quesadillas w. cilantro, jack cheese and salsa
mini crab cakes w. apple aioli
chicken satay w. peanut sauce and curry
corn blinis w. home-cured salmon and crème fraiche
coconut-crusting shrimp w. tangerine-soy dipping sauce
curried shrimp w. pineapple cocktail sauce
risotto balls w. parmesan w. roasted red bell pepper puree
chicken dumplings w. ginger cream
bacon-wrapped asparagus tips
beef skewers w. curry and peanut dip
bite-sized beef tenderloin w. garlic aioli
sautéed beef tenderloin slices w. shallot and sherry vinaigrette
brie and grape quesadilla w. dijon vinaigrette
mini tuna tartar burgers seared w. wasabi mayonnaise
the classic slider – served w. grilled onions and gruyere
the not-so-classic hot dog – bratwurst w. caramelized onions
mini panini w. turkey, provolone & mango chutney
mini pizzas w. roasted seasonal veggies
mini pizzas w. prosciutto, goat cheese & chives

cold hors d'oeuvres menu

hamachi served on crispy rice cake w. rice wine vinaigrette & tobiko wasabi
olive tapenade served on baked pita chips
eggplant caprese w. basil pesto & mozzarella on crostini
brioche toast points w. st. andré cheese and honey-roasted pears
zucchini rolls w. goat cheese and sun-dried tomato pesto
bruschetta w. basil pesto, grilled chicken breast and asiago cheese
smoked salmon and caramelized red onion tartlets w. chived crème fraiche
smoked salmon tartar on olive oil baguette
tuna tartar w. shiitake mushroom and wonton
artichoke wedges w. tomato and pine nut dressing
garden bread w. bell pepper eggplant spread
grape leaves stuffed w. rice, lemon and spices
steak tartar on crackers w. capers
trio of hummus served on baked pita chips
cucumber disks w. tzatziki sauce

stationary platters also available

atmosphereevents@yahoo.com / www.atmospherecatering.com

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DINNER PARTY (cont'd.)

salad

(choose one)

the classic caesar

hearts of romaine w. grilled chicken, homemade croutons, freshly grated parmesan cheese and homemade caesar dressing

the chopped

roasted turkey, lettuce, corn, tomatoes, cucumber, mozzarella, garbanzo beans and lemon sherry vinaigrette

the spring mixed

mixed baby greens, grape tomatoes, gorgonzola cheese, toasted almonds, dried cranberries and raspberry vinaigrette

the wedge

iceberg wedge served w. crumbled maplewood bacon, blue cheese crumbles, chopped tomatoes, fresh dill and ranch dressing

entrees

(choose two)

pan-seared chicken tarragon

chicken breast stuffed w. sun-dried tomato goat cheese pesto

chicken piccata w. lemon caper butter sauce

curry chicken w. dried plums

grilled chicken kabobs w. herbes de provence rub

48-hour marinated filet mignon grilled to perfection

grilled beef kabobs w. red wine reduction

dijon-crusteD lamb loin chops

portobello mushroom stuffed grass-fed burgers w. caramelized onions and gouda cheese

grilled pork tenderloin w. apple chutney

miso-glazed black cod

baked salmon w. raspberry pine-nut vinaigrette

sautéed white fish w. tri-color tomato vinaigrette

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DINNER PARTY (cont'd.)

starches

(choose one)

rosemary roasted red potatoes

garlic-thyme mashed potatoes

potatoes gratin

penne pasta alla checca

butternut squash risotto

wild mushroom risotto

fettucini alla grecque

truffled mac 'n cheese

herbed israeli couscous

whole wheat couscous w. basil

toasted brown rice medley

minted basmati rice

vegetables

(choose one)

grilled seasonal vegetables

honey balsamic glazed mini peppers, carrots and onions

crisped brussel sprouts w. toasted sunflower seeds & chile flakes

green beans almondine

roasted asparagus w. citrus butter

sautéed broccolini w. garlic

sautéed okra w. ginger and garlic

roasted baby bok choy & japanese eggplant

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DINNER PARTY (cont'd.)

dessert

(choose one)

lemon blueberry tarts

vanilla bean crème brulee

french apple tart

individual assorted pastries

fresh fruit skewers w. chocolate & coconut

triple chocolate brownie bites

profiteroles

gelato, sorbet or ice cream sundae bar w. all the fixin's

beverages

coffee & tea service

flat water, fountain soda, fresh-brewed iced tea & fresh-squeezed lemonade

selection of beer, red wine, white wine & champagne

*\$25 - \$85 per guest**

PRICES BASED ON MENU SELECTION & GUEST COUNT*

****includes chef, tables, chairs and beverages noted only. additional will include the following: staff (servers, bartenders, etc.), linens, place settings, specialty rental items (tenting, specialty lighting, etc.), additional beverages/bar set-up, 18% service charge, applicable taxes, etc.***

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