

# SIGNATURE PACKAGE





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Your once-in-a-lifetime celebration deserves a one-of-a-kind setting. From our waterfront location on the Peconic River to our spectacular aquatic displays, [Atlantis Banquets & Events](#) offers the ultimate wedding on the water.

We feature gourmet culinary options created by our classically trained Chef, making the most of seasonal flavors and using the freshest, sustainable products, ensuring your guests will enjoy every bite. With white glove service, professionally attired wait staff, a personal hostess and five hours open bar, our meticulous team caters to your every need.

## The Signature Package includes:

- Waterfront Venue
- Wedding Coordinator
- Uniformed Valet Parking Attendants
- Champagne with Fresh Strawberries Greeting
- Open Bar
- Private Luxurious Bridal Suite with Vanity, Food, Beverages
- Personal Bridal Attendant
- Beautifully Manicured Waterfront Grounds for Wedding Day Photos
- Separate Cocktail Area Decorated with Glass Globes and Candles
  - Treasure Chest Gift Envelope Box
- Professionally Attired Wait Staff Trained to Provide Excellent Table Service
  - Complimentary Coat Room Attendant (Seasonal)
  - Maître D' and Captain Supervision throughout your Event
    - Place Cards & Directional Cards / Maps

**We understand the importance of your event and will  
make your experience extraordinary and unlike any other.  
You and your guests deserve nothing less.**





# Sea Star

A one-of-a-kind setting for your once-in-a-lifetime celebration.





## The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables

### Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

### Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata and assorted seasonal salads

### Fruit Display

freshly ripened melons, strawberries, golden pineapple, grapes, and other seasonal fruits

### Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic and grilled

### Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti and served with a selection of freshly baked breads and assorted crackers

### Italian Antipasto

assortment of Italy's finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, accompanied by imported parmesan cheese, crispy flat breads, freshly baked baguettes and fennel crostini

### Olive Bar

imported olives, kalamata, Mediterranean black, and Spanish green olives with assorted flat breads and focaccia

*variety of specialty carved fruits and vegetable displays are included.*

## Signature Hors D'Oeuvres

Passed with white-glove service. Select 10.

### Arancini

arborio rice and cheese lightly coated with breadcrumbs then fried, served with marinara sauce

### Artichokes and Boursin

artichokes with roasted red peppers and basil tossed with creamy boursin cheese and placed in a phyllo shell

### Brie with Raspberry

brie and raspberry jam set in a light phyllo pastry

### Shrimp Ceviche

lime, tomato, cilantro, shrimp ceviche, served on a spoon

### Chicken Teriyaki

grilled skewers of tender chicken marinated in Asian seasonings

### Clams Oreganata

fresh clams baked with breadcrumbs, garlic & fresh oregano

### Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

### Coconut Shrimp

shrimp dipped in coconut and panko batter then fried

### Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

### Crabmeat and Soba Noodle

lump crabmeat with ponzu marinated soba noodle served on a spoon

### Eggplant Mediterranean

roasted eggplant with basil and goat cheese set in a flaky pastry shell

### Fried Calamari

tender calamari lightly breaded and fried, served with marinara sauce

### Mini Beef Brochettes

marinated sirloin skewers with peppers and onions

### Mini Beef Wellington

tenderloin of beef delicately wrapped in puff pastry

### Mini Burger Sliders with Beer Shots

mini ground chuck burgers with a side of beer

### Chipotle Chicken Empanadas

shredded chicken with chipotle pepper seasoning in a masa crust

### Mushroom Tart

blend of four mushrooms and creamy goat cheese in a pastry shell

### Potato Pancakes

shredded ribbons of potatoes browned and crispy served with a light apple sauce

### Prosciutto, Gorgonzola & Arugula Flatbread Pizza

flat bread crust topped with crispy prosciutto, baby arugula and melted gorgonzola cheese

### Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

### Seared Tuna Canapés

seared tuna and fresh wasabi top this cucumber slice

### Sirloin Crostini

thinly sliced sirloin presented with onions and garlic on a baguette round

### Smoked Salmon Canapés

smoked salmon and spinach mousse on cracker with truffle pearls

### Sun-Dried Tomato Pesto

sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic and red wine vinegars

### Tomato Bruschetta

fresh tomatoes and basil presented in white spoons

### Truffled Potato Puffs

truffle-infused whipped potatoes in buttery pastry

# cocktail hour

## Buffet Selections

Custom created to meet any menu requirements. Select 4.

### Beef Buffet Selection

#### Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce

#### Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

#### Ropa Vieja

Cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice

#### Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots and mushrooms

### Chicken Buffet Selection

#### Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

#### Hawaiian Chicken

tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

#### Chicken Saltimbocca

breast of chicken with prosciutto, sage, and spinach, served in a marsala wine sauce

#### Chicken Scarpariello

chicken breast braised with Italian sausage peppers and a spicy white wine sauce

#### Pesto Chicken

lightly sautéed chicken with sliced tomato and fresh mozzarella

#### Roast Chicken

oven-roasted chicken breast with cremini mushrooms

#### Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

#### Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

### Pork Buffet Selection

#### BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

#### Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil and garlic

#### Italian Sausage & Peppers

sweet Italian sausage with peppers, onions, tomatoes and basil

#### Polish Kielbasa

old-world style braised with sauerkraut, white wine and caraway seeds

### Seafood Buffet Selection

#### Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

#### Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

#### Paella

slow-cooked rice stew with shrimp, scallops, mussels, clams and chorizo sausage with a saffron seasoning

#### Mahi Mahi

seared and topped with mango salsa

#### Mussels Luciano

mussels steamed with fresh garlic, white wine and extra virgin olive oil

#### Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

#### Local Sustainable Seafood

seasonal seafood selection

### Veal Buffet Selection

#### Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace

#### Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

#### Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

### Vegetarian Buffet Selection

#### Basmati and Orzo Pilaf

asparagus, basmati rice, cranberry beans and orzo

#### Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

#### Gnocchi Stew

gnocchi, cannellini bean, chard and crushed tomato

#### Pearl Couscous & Red Grains

whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

#### Potato and Spinach Baeckeoëff

French casserole with potatoes, purple top turnips, spinach and gruyère cheese

#### Ratatouille

zucchini squash, eggplant, green and red peppers, onions and tomatoes

#### Tofu Stir Fry\*

pan-seared tofu with snow peas, water chestnuts and tamari

\* Vegan / Gluten Free

# cocktailhour



## Chef's Carving Table

Select one of your favorite options below to enhance your cocktail hour.

### Angus Sirloin

roasted and served with choice of two sauces; au jus and horseradish

### Braised Veal Shoulder

veal shoulder braised Mediterranean style with white wine, tomatoes, basil and thyme

### Country Ham

maple-glazed and presented with spicy honey mustard

### Pork Loin

brown sugar and bourbon-roasted with applesauce

### Turkey Breast

slow-roasted and served with cranberry relish

## Pasta Bar

Pasta with your choice of sauces and toppings

### Pasta

Farfalle  
Penne  
Tortellini

### Sauces

Alfredo  
Pesto  
Vodka

### Add-ons

Broccoli rabe  
Crushed red pepper  
Fennel sausage  
Mushrooms  
Pancetta  
Parmesan  
Peas  
Ricotta cheese  
Shrimp





# cocktail hour



## Signature Specialty Stations

Make your menu unforgettable. Select 2.

### Asian Wok Station

white rice, fried rice, sesame chicken, beef and broccoli, fortune cookies, fried wonton noodles, crab rangoon

### Assorted Grilled Cheeses With Tomato Soup Shot

cheddar, fontina, American, and havarti cheeses, served on white, wheat, marbled rye and egg breads with shots of tomato soup

### Bacon Bar

chicken-fried, chocolate-dipped, maple-glazed candied, applewood smoked bacon, BLT sliders, cheddar & bacon biscuits, pretzel rolls with bacon jam, bacon popcorn, pineapple/potato/asparagus/water chestnut wrapped in bacon

### Ramen & Dumpling Station

Ramen noodles, broth, hard-boiled egg, soy, miso, chicken, shrimp, bean sprout, pork kimchi dumpling, spinach dumpling, ponzu, teriyaki, Japanese dressing

### Fresh Mozzarella Station

hand-made fresh mozzarella, with tomato, basil, sun-dried tomato, olive tapenade and eggplant toppings and assorted crostini

### Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, along with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, chives and sour cream

### Chicken & Waffle Station

popcorn chicken with mashed potatoes, waffle cones, bbq sauce, spicy bbq sauce, honey mustard, maple syrup and gravy

### Savory Crepe Station

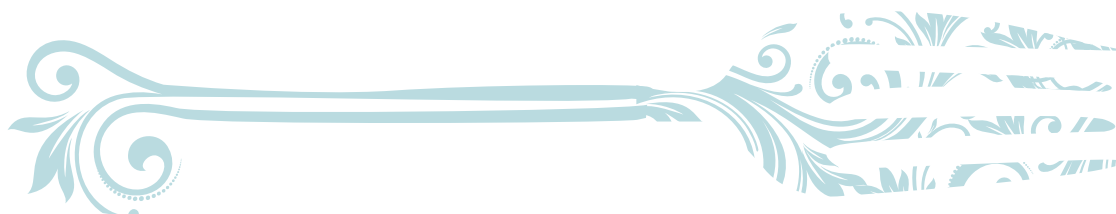
scallops, shrimp, and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a dijon sauce, and eggplant, zucchini, bell pepper, tomatoes, garlic and herbs

### Slider Station

miniature hamburgers, chicken sliders, and pulled pork, served with assorted cheeses pickle chips, lettuce, tomatoes and onions, along with ketchup and mustard

### Taco Station

marinated beef, seasoned chicken, soft or crisp taco shells and fresh tomatoes, shredded lettuce, guacamole, tomato salsa, cheddar cheese, sour cream, black beans and corn



# sit-down dinner



## First Course

Select 1.

### Melon Martini

seasonal melons served in a martini glass with raspberry coulis and fresh micro mint

### Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

### Seafood Crepe

crepes stuffed with shrimp, scallops and crabmeat with brandy and cream

### Seared Tuna

seared tuna with ponzu glaze, avocado on a wonton wrapper served cold

### Shrimp Cocktail\*\*

chilled shrimp served with lemon and classic cocktail sauce with fresh horseradish

### Tomato Soup

roasted plum tomatoes finished with cream and topped with a smoked gouda crouton

### Vegetable Napoleon

tower of grilled portobello mushroom, eggplant, zucchini, yellow squash and red peppers, topped with fresh mozzarella and finished with balsamic glaze

### Wedding Soup

Italian straciatella soup with meatballs, escarole, ditalini pasta, and parmesan cheese

## Second Course

Select 1.

### Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

### Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

### Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

### Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

### Quinoa and Buckwheat Salad

quinoa, buckwheat, red himilayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

### Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

### Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette



# sit-down dinner

## Main Course

Your guests choose from five of our entrees, including one vegetarian entree.

### Beef

Select 1.

#### Châteaubriand

extravagantly center cut beef tenderloin in a traditional red wine and shallot sauce

#### Filet Mignon\*\*

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

#### NY Strip Steak

center cut steak served with crispy fried onions and maître d' butter

#### Prime Rib

traditional rib roast simply roasted with salt and freshly ground black pepper and paired with a rosemary au jus



### Meat

Select 1.

#### Pork Porterhouse

grilled pork porterhouse served with sherried apples

#### Pork Tenderloin

roasted pork tenderloin with a green peppercorn sauce

#### Veal Chop\*\*

roast veal chop with porcini dust and light jus

#### Veal Scallopini

thin sauteed cutlets with diced fresh tomatoes in a white wine sauce

### Poultry

Select 1.

#### Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

#### Roast Half Chicken

herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

#### Roasted Duck\*\*

half Long Island duck with raspberry gastrique

#### Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

#### Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes and goat cheese then topped with marsala sauce

### Vegetarian

Select 1.

#### Chickpea Stew

chickpea, sweet potato curry coconut stew over rice

#### French Calzone

golden-brown puff pastry crescent filled with ricotta, goat, and mozzarella cheeses served with tomato basil puree

#### Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster, shiitake mushrooms finished with parmigiana and butter

#### Pasta Primavera\*

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

#### Quinoa\*

steamed quinoa with shiitake mushrooms, leeks and roasted red peppers



### Seafood

Select 1.

#### Atlantic Salmon

oven-roasted in a light tarragon beurre blanc

#### Lobster Tail\*\*

baked stuffed lobster tail served with melted butter and lemon

#### Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

#### Seasonal Fresh Fish

locally fresh-caught fish with a choice of one of our chef's signature preparations

\*vegan optional  
\*\*market price

# sweet endings



## Tiered Wedding Cake

create the cake of your dreams with your choice of fillings

Tiered Trays of Italian & French Pastries & Cookies

Chocolate-Covered Strawberries

## Espresso, Cappuccino, and Cordial Bar

delicious cordials served in dark chocolate cordial cups,  
accompanied by espresso and cappuccino

Freshly Brewed Regular & Decaffeinated Coffee & Tea

All fine baked goods by local bakers.





## Cocktail Enhancements

### Cocktail Station

additional specialty stations

### Seafood

iced seafood display with clams, oysters, and shrimp, along with cocktail sauce, mignonette sauce, lemon wedges and mini tabasco bottles, \*lobster tail available at additional charge

### Sushi

- authentic sushi bar complete with personal sushi chef
- butler style passed sushi

## Dessert Enhancements

### Belgian Chocolate Fountain

fountain includes choice of white, milk, or dark chocolate

### Candy Bar

candy buffet in decorative cart

### Custom-Designed Wedding Cake

create the cake of your dreams and have our expert bakers create your custom cake

### Ice Cream Sundae Bar

chocolate and vanilla ice cream along with whipped cream, chocolate sauce, hot fudge, sprinkles, and a cherry on top

### Sweet Crepe Station

nutella, strawberries, bananas, blueberries, raspberries, apples, and whipped cream

### Viennese

- buffet assortment of cakes, pastries, and cookies
- Viennese hour includes belgian chocolate fountain and ice cream sundae bar



## Other Items

### Ceremony

30-minute ceremony at choice of one of our indoor or outdoor ceremony locations

### Customized Ice Sculpture

### GOBO

a customized spotlight with an image name or logo

### Hollywood Spotlight

make an entrance with our 4,000-watt rotating search spotlight

### Martini Madness

mixologist will create classic martinis and serve in an "ice luge." includes premium vodkas, gins, and flavored vodkas and rums

### SeaGrape Wine Bottle (Raphael Estate Merlot)

red table wine





ATLANTIS  
BANQUETS + EVENTS  
Aquarium | Ballroom | Hotel

431 East Main, Riverhead, NY 11901 | 631.574.8008 | [AtlantisBanquetsandEvents.com](http://AtlantisBanquetsandEvents.com)

Atlantis Banquets & Events is located within the Long Island Aquarium  
and adjacent to the waterfront Hyatt Place Long Island / East End.

Select photos courtesy of Brett Matthews Photography, Ken Hild Photography and Patken Photographer.

