



atrium

CATERING & EVENT DESIGN



A perfectly ripe, succulent pear.

A crusty, lusty loaf of warm bread.

A Deliciously constructed sandwich.

Cheese that melts in your mouth.

Flavors transcending place and time.

Aromatic oils and vinegars.

Desserts you remember.

– THAT’S THE ATRIUM EXPERIENCE.



BREAKFAST

Continental Breakfast
Warm Breakfast
Enhancements

SANDWICHES

Artisan
Signature Wraps
Pressed & Crunchy

ENTREES

Lunch and Dinner Entrees
Global
Create Your Own
Pairings
Room Temp Presentations

SALADS & SOUPS

Entree Salads
Ancient Grain Bowls
Soups
Side Salads

ENHANCEMENTS

Snacks
Fuel Boxes
Beverages
Desserts

SOCIAL

Social Displays
Hors d'Oeuvres



CONTINENTAL BREAKFAST

(10 Guest Minimum)

CONTINENTAL

Muffins | Danish | Scones
Bagels | Stuffed Croissants
Turnovers | Morning Buns
Cream Cheese | Butter
Fruit Preserves
5.95

BAKERY BAGELS

Bagels | Cream Cheese
Butter | Fruit Preserves
4.50

MOD MUFFINS

Lemon Poppy | Chocolate
Orange | Bran
Oatmeal Raisin
Blueberry | Pumpkin
4.95

JC TURNOVERS

Chef John's
Scratch-Made Turnovers
Apple | Cherry | Blueberry
Sugar Dusting
4.95

BREAKFAST CAKES

Morning Glory
Lemon Ricotta | Marble
Chocolate Chip
Apple Cinnamon
5.25

CALIFORNIA TOAST

Avocado | Pressed Multigrain
Hard Poached Egg
Tomato Salsa
Shaved Asiago
6.95

FAVORITES

CONTINENTAL BAR

Muffins | Danish | Scones
Bagels | Stuffed Croissants
Turnovers | Morning Buns
Cream Cheese | Butter
Fruit Preserves
Market Fruit Salad
All-Natural Juice
9.95

JC ENGLISH BREAKFAST

Chef John's
Scratch-Made Scones
Fresh Whipped Creme
Fruit Preserves
4.95

BERRY PARFAIT

Vanilla & Strawberry
Yogurt
Fresh Berries
Scratch-Made Granola
3.95

MARKET FRUIT DISPLAY

Fresh-Sliced
Fruits & Berries
4.95

SMOKED SALMON

Norwegian Salmon
Bagels | Cream Cheese
Purple Onion | Tomato
Cucumber | Capers
Crumbled Egg
9.50

BOX

Hard Boiled Eggs
Chobani Greek Yogurt
KASHI Bar
8.25

AWAKE PARFAIT

Blueberry-Infused Yogurt
Chia Seeds | Berries
Scratch-Made Granola
4.50

COCO PARFAIT

Vanilla Yogurt
Sliced Banana
Dark Chocolate Chips
Scratch-Made Granola
4.50

MARKET FRUIT SALAD

Fresh-Cut
Fruits & Berries
3.95

TROPICAL FRUIT SKEWER

Fresh-Cut Fruits & Berries
on Bamboo Pick
Citrus-Infused
Greek Yogurt Dip
4.50

WARM BREAKFAST

(10 Guest Minimum)

ATRIUM BREAKFAST

Farm Fresh Scrambled Eggs
Apple-Wood Bacon
Country Sausage
Brunch Potatoes
Petite Butter Croissant
9.75

CROISSANT SANDWICHES

VARIETIES:

- Egg with Bacon and Cheddar
 - Egg with Ham and Swiss
 - Egg with Provolone
- 6.25**

OMELETS

(Accompanied by Potatoes O'Brien)

VARIETIES:

- Western
- Loraine
- Florentine

9.75

CRESCENTS

VARIETIES:

- Egg, Bacon and Jack
- Eggs, Leek, Mushroom and Jack
- Egg and Chicken Sausage

4.95

SOUTHERN CHICKEN BRIOCHE SLIDERS

Crisp Chicken | Brioche Bun
Honey Dijon Spread
Hash Browns
8.25

FAVORITES

ATRIUM BREAKFAST BAR

Farm Fresh Scrambled Eggs
Apple-Wood Bacon
Country Sausage
Brunch Potatoes
Petite Butter Croissants
Market Fruit Display
12.75

BISCUITS

VARIETIES:

- Egg, Ham and Jack
 - Egg, Jack and Gruyere
- 6.25**

TEX MEX SKILLET

Baked Farm Fresh Eggs
Spanish Chorizo
Potato | Bell Peppers
Roasted Jalapeño
Jack Cheese
Pico de Gallo
Corn Tortilla Points
Half Pan (serves 8-10)
\$84.50

Full Pan (serves 16-20)
\$169.50

FRENCH TOAST

Grand Marnier Brioche
Maple Syrup | Butter
6.25

FRITTATA

Baked Farm Fresh Eggs | Spinach
Aged Gruyere | Mushroom
Tomato | Caramelized Onion
Half Pan (serves 8-10)
\$79.50
Full Pan (serves 16-20)
\$159.50

QUICHE FOR ONE

VARIETIES:

- Wild Mushroom with Arugula and Goat Cheese
 - Smoked Salmon with Onion, Capers, and Feta
 - Prosciutto with Asparagus and Asiago
- 6.95**

EGGS O'BRIEN

(Stuffed Yukon Potato Skins)

VARIETIES:

- Egg, Peppers and Cheddar
 - Egg, Bacon and Cheddar
- 4.95**

STEEL CUT OATMEAL

Dried Fruit | Almonds
Brown Sugar
6.25

CROQUE MONSIEUR

Gruyere & Honey Ham
Stuffed Challah
Maple Syrup
8.25

PANCAKES

Buttermilk Pancakes
Berry Compote
Fresh Whipped Creme
Maple Syrup | Butter
6.25

ENHANCEMENTS

A LA CARTE

Fruit Yogurt Cup	Market Fruit Salad	Applewood Bacon (2 each)
2.50	3.95	3.95
Chobani Greek Yogurt	Market Fruit Display	Brunch Potatoes
3.25	4.95	3.75
Kashi Bar	Chicken Apple Sausage (2 each)	Hash Browns
2.95	4.25	3.25
KIND Bar	Turkey Bacon (2 each)	Potatoes O'Brien
2.95	3.95	3.75
Gluten-Free Scone	Sausage Links (2 each)	
4.25	3.25	

COFFEE & TEA SERVICE

COFFEE BAR

House Blend Regular & Decaf Coffee
Cream Sugar Sweeteners
—
Carafe (serves 8-10 cups)
29.95
Urn (serves 15-20 cups)
59.95
Traveler (serves 8-10 cups)
29.95

TEA BAR

Aromatic Blends of Tea, Spices & Botanicals
Sugar Sweeteners Honey
—
Carafe (serves 8-10 cups)
24.95
Traveler (serves 8-10 cups)
24.95

BEVERAGES

All-Natural Juices	Infused Water
1.95	29.95
Bottled Spring Water	▪ Raspberry Blueberry Basil
2.10	▪ Blackberry Orange Mint
Naked® Juice Blends & Smoothies	▪ Cucumber Lemon Mint
4.25	<i>House made & served in gallon-size travel decanters</i>



ARTISAN SANDWICHES

8.25 EACH

CHICKEN CAPRESE

Grilled Chicken Breast
Fresh Mozzarella
Romaine | Tomato
Pesto Parmesan Spread
Ciabatta

TUSCAN RUSTICA

Prosciutto Ham
Genoa Salami
Spicy Capicola
Fresh Mozzarella
Romaine | Tomato
Pesto Vinaigrette
Ficelle Baguette

BISTRO TURKEY

Oven-Roasted Turkey Breast
Baby Swiss | Tomato
Green Leaf
Honey Dijonnaise
Grain Bread

APPLE-WOOD SMOKED TURKEY

Smoked Breast of Turkey
Tillamook Cheddar
Green Leaf | Tomato
Vegetable Spread
Focaccia Roll

HARVEST CHICKEN SALAD

Chunks of
White Meat Chicken
Grapes | Celery
Green Onions | Munster
Green Leaf | Tomato
Croissant

FAVORITES

PRIX-FIXE

An appropriate selection of
Artisan sandwiches, cut in
half, and artfully arranged.

Prix-Fixe packages are
designed to be shared
by a group.

(10 Guest Minimum)

CLASSIC

Artisan Sandwiches
Scratch-Made Kettle Chips
Cookies

11

ALL-AMERICAN

Artisan Sandwiches
Side Salad
Cookies & Brownies

12.95

ATRIUM

Artisan Sandwiches
2 Side Salads
Cookies & Brownies

14.95

BISTRO BOX

Artisan Sandwich
Pesto Parmesan Pasta Salad
Cookie

12.95

8.25 EACH

TUNA

Albacore Tuna | Celery
Relish | Egg | Swiss
Green Leaf | Tomato
Grain Bread

VEGETABLE

Charred Zucchini
Bell Peppers
Portobello Mushroom
Feta | Tahini Hummus
Ciabatta

FIRE-ROASTED HAM

All Natural Fire Smoked
Ham | Pepper Jack
Green Leaf | Tomato
Dijon Mustard | Sourdough

ANGUS ROAST BEEF

Salt & Cracked Black
Pepper Rubbed Top Round
of Beef | White Cheddar
Green Leaf | Tomato
Horseradish Spread
Baguette

SIGNATURE WRAPS

8.95 EACH

MONTEREY CHICKEN

Chipotle Chicken Breast
Pico de Gallo | Cheddar
Shredded Leaf | Black Bean
Ancho Spread
Jalapeño Wrap

CRISPY CHICKEN CLUB

Lightly Breaded Crispy Chicken
Apple-Wood Smoked Bacon
Baby Swiss | Green Leaf
Tomato | Chipotle Aioli
Roasted Red Pepper Wrap

STEAK & BLEU

Thinly Sliced London Broil
Caramelized Onion
Green Leaf | Tomato
Bleu Cheese Spread
Roasted Red Pepper Wrap

NAPOLEON

Grilled Portobello
Charred Herbed Vegetables
Fresh Mozzarella
Ancient Grains | Basil Spread
Garden Spinach Wrap

CALIFORNIA TURKEY

Oven Roasted Breast of Turkey
Apple-Wood Smoked Bacon
White Cheddar | Avocado
Clover Sprouts | Green Leaf
Tomato | Dijonnaise
Multigrain Wrap

FAVORITES

PRIX-FIXE

An appropriate selection of
Wrap sandwiches, cut in half,
and artfully arranged.

Prix-Fixe packages are
designed to be shared
by a group.

(10 Guest Minimum)

CLASSIC

Wraps
Scratch-Made Kettle Chips
Cookies
12

ALL-AMERICAN

Wraps
1 Side Salad
Cookies & Brownies
14.95

ATRIUM

Wraps
2 Side Salads
Cookies & Brownies
15.95

BISTRO BOX

Signature Wrap
Pesto Parmesan Pasta Salad
Cookie
13.95

8.95 EACH

ITALIANO

Prosciutto Ham | Genoa Salami
Spicy Capicola | Fresh Mozzarella
Roasted Peppers | Arugula
Tomato | Red Wine Vinaigrette
Sund-Dried Tomato Wrap

GREEK

Grilled Herbed Chicken Souvlaki
Feta Crumbles
Greek Yogurt Tzatziki
Field Greens | Tomato
Garlic Pesto Wrap

THAI CHICKEN

Cilantro Chile Roasted Chicken
Asian Cut Veggies | Field Greens
Sesame Ginger Soy Spread
Plain Tortilla

TUNA

Albacore Tuna | Celery | Relish
Egg | Swiss | Cucumber
Green Leaf | Tomato
Wheat Wrap

PRESSED AND CRUNCHY

8.95 EACH

CRISPY CHICKEN CLUB

Crispy Breast of Chicken
Apple-Wood Smoked Bacon | Provolone
Field Greens | Chipotle Aioli Spread
Striatta Loaf

SICILIAN

Prosciutto Ham | Genoa Salami
Spicy Capicola | Fresh Mozzarella
Field Greens | Roasted Peppers
Olive Topenade | Parmesan Pesto Spread
Striatta Loaf

NAPOLEON CAPRESE

Grilled Port Mushroom
Roasted Bell Peppers | Fresh Mozzarella
Fresh Basil | Balsamic Vinaigrette
Striatta Loaf

DELMONICO

Shaved Top Round | Grilled Onion
Mushroom | Verde Peppers | Field Greens
Provolone | Jalapeño Mayo
Striatta Loaf

WEST COAST CHICKEN

Grilled Chicken Breast | Smashed Avocado
Tillamook Cheddar | Fresh Spinach
Roma Tomato | Dijonnaise
Striatta Loaf

HARVEST TURKEY

Apple-Wood Smoked Turkey Breast
Soft Brie | Clover Sprouts
Sundried Tomato Spread
Striatta Loaf

BAVARIAN

Fire-Roasted Ham | Smoked Gouda
Honey Dijon Spread
Striatta Loaf

FAVORITES

PRIX-FIXE

An appropriate selection of
Pressed & Crunchy
sandwiches, cut in half, and
artfully arranged.

Prix-Fixe packages are
designed to be shared
by a group.

(10 Guest Minimum)

CLASSIC

Pressed & Crunchy
Sandwiches
Scratch-Made Kettle Chips
Cookies
12

ALL-AMERICAN

Pressed & Crunchy
Sandwiches
1 Side Salad
Cookies & Brownies
14.95

ATRIUM

Pressed & Crunchy
Sandwiches
2 Side Salads
Cookies & Brownies
15.95



POULTRY

(10 Guest Minimum)

Entrees are accompanied by
our artisan breads & soft butter.

FARMHOUSE CHICKEN

Oven Roasted Stuffed Chicken Breast with
Apples, Herbs and Garlic in Chicken Jus
Roasted Vegetable Medley | House Salad

16.25

CHICKEN WELLINGTON

Oven Baked Chicken Breast with
Mushroom Duxelle wrapped in Puff Pastry
with White Wine Sauce
Roasted Vegetable Medley
Mesclun Field Greens Salad

16.95

HUNTER CHICKEN

Pan-Seared Chicken Breast with Wild Mushrooms
and Tomatoes in Red Wine Herb Sauce
Basmati Rice | Baby Spinach Salad

15.95

CHICKEN KIEV

Stuffed Chicken Breast with Garlic Herbed Butter
Charred Asparagus | House Salad

15.95

MOROCCAN CHICKEN

Tandoori Spiced Chicken Medallions with Peppers
and Onions in Yogurt Infused Cream Sauce
Basmati Rice | Cucumber Tomato Salad
Nan Bread | Mint Yogurt Dip

15.95

CHICKEN MARSALA

Sautéed Chicken Breast with
Wild Mushrooms in Marsala Wine Sauce
Roasted Garlic Mash
Caesar Salad

15.95

FAVORITES

CHICKEN FRANCAISE

Pan-Seared Chicken Breast
served Francaise Style in
White Wine Lemon Butter Sauce
Herbed Potatoes
Baby Spinach Salad

16.25

CHICKEN PICATTA

Sautéed Chicken Breast in Lemon
Butter Caper Sauce
Lemon Pepper Pappardelle Pasta
Caesar Salad

16.25

CHICKEN CORDON BLEU

Stuffed Chicken Breast
with Honey Baked Ham
& Baby Swiss with
White Wine Cream Sauce
Broccoli Almondine
Mesclun Field Greens Salad

16.95

BEEF

(10 Guest Minimum)

Entrees are accompanied by
our artisan breads & soft butter.

BEEF STROGANOFF

Seared Beef Tenderloin Tips with Wild Mushroom
and Onions in a White Wine Cream Sauce
Egg Noodles | House Salad

15.95

STEAK DIANE*

Pan Seared London Broil with Brandy Pan Gravy
Potato Au Gratin | Baby Spinach Salad

16.25

CHIMICHURRI STEAK*

Argentinian Style Fire Roasted Flank Steak
Sweet Fried Plantains | Verde Cocina Salad

16.25

TANDOORI MASALA BEEF

Tandoorian Spice-Infused Beef Tips
with Peppers and Onions
Aromatic Basmati Rice
Cucumber Tomato Salad
Naan Bread

15.95

BEEF TENDERLOIN*

Sliced Beef Tenderloin
in Mushroom Red Wine Reduction
Roasted Fingerling Potatoes
Baby Spinach, Bacon & Bleu Salad

19.95

FAVORITES

STEAK AU POIVRE*

Grilled Marinated London Broil
with Brandy Peppercorn Sauce
Potato Au Gratin
Baby Spinach Salad

16.25

STEAK ROULADE*

Butterflied London Broil
in Mushroom Duxelle
with Pan Glazed Gravy
Truffle Oil Garlic Mash
Mesclun Field Greens

16.95

BRAISED SHORT RIB

Seasonal Ragout Vegetables
Red Skin Mash
House Salad

17.95

PORK

(10 Guest Minimum)

Entrees are accompanied by
our artisan breads
& soft butter.

FAVORITES

PORK TENDERLOIN

Pork stuffed with
Roasted Citrus-Apple
Bread stuffing and
Apple Cider Reduction
Cauliflower Mornay
Baby Spinach Salad

16.95

PORK MARSALA

Seared Pork Medallions with
Wild Mushroom in
Marsala Wine Sauce
Mediterranean Cous Cous
Caesar Salad

16.25

PORK MILANESE

Lightly Hand-Breaded Pork in
Roasted Tomato Herb Salsa
Linguini with Olive Oil Aioli
House Salad

16.25

SEAFOOD

(10 Guest Minimum)

Entrees are accompanied by our
artisan breads & soft butter.

FAVORITES

SALMON WELLINGTON

Grilled Salmon with Sautéed Spinach in Puff
Pastry with Champagne Vanilla Sauce
Saffron Rice | Baby Spinach Salad

17.25

TILAPIA FRANCAISE

Pan Seared Tilapia served Francaise Style in
White Wine Lemon Butter Sauce
Duchesse Potatoes | Baby Spinach Salad

15.95

BASIL LEMON CAPER SALMON

Grilled Salmon Filet in White Wine Lemon Caper Sauce
Basmati Rice | Caesar Salad

16.95

PELOPONNESIAN MAHI MAHI

Grilled Mahi Mahi Filet with Citrus & Mint Infused Yogurt Sauce
Coconut Rice Pilaf | Greek Salad

17.25

PINE NUT CRUSTED TROUT

Pan Seared Trout Filet with Toasted Pine Nut Crust and Rosemary
Orange Butter | Roasted Sweet Potatoes | House Salad

16.25

CEDAR PLANK SALMON

Grilled Cedar Plank Salmon with Chile Citrus Glace
Honey Roasted Vegetables | House Salad

16.95

PAN SEARED COD

Pan Seared Cod Filet with Red Wine Sauce
Truffle Oil Mash | Mesclun Field Greens

15.95

VEGETARIAN

(10 Guest Minimum)

STUFFED PEPPERS

Quinoa and Vegetable Melange
with Roasted Tomato Coulis

10.95

SPINACH RAVIOLI

Fresh Spinach and Gorgonzola
Stuffed Ravioli with
Champagne Vanilla Cream Sauce

11.95

MEDITERRANEAN HARVEST PASTA

Cavatappi Pasta folded with
Grilled Vegetables in
Pesto Parmesan Cream Sauce

10.95

SQUASH NOODLES

Spiral Squash Shoestrings baked with
Broccoli and Gruyere

11.95

TRUFFLE MAC

Three Cheeses folded in
Cavatappi Pasta with
Truffle Aioli

12.95

FAVORITES

PORT NAPOLEON

Grilled Portobello
Mushrooms with Tuscan
Vegetables topped with
Fresh Mozzarella and
Roasted Tomato Basil Sauce

10.95

TUSCAN VEGETABLE LASAGNA

Roasted Vegetables with
Herbed Goat Cheese
Fresh Ricotta, Mozzarella
and Fresh Basil
topped with Tomato Coulis
and Parmesan

(Half Pan | Serves 8-10)

\$79.95

(Full Pan | Serves 16-20)

\$159.95

GLOBAL

(10 Guest Minimum)

MEMPHIS BBQ

Pulled Pork BBQ
 Pulled Chicken BBQ
 Scratch Baked Beans with Bacon
 Cajun Coleslaw
 Brioche Buns

16.95**CORNER ITALIA**

Lasagna Bolognesa
 Insalata Misto
 Ciabatta Baguette Rolls

16.95**DYNAMITE THAI
SHRIMP & CHICKEN**

Crispy Tempura Shrimp &
 Dynamite Chicken Infused with
 Curry, Peanut, Chile and Coconut
 Steamed Rice
 Arugula Edamame Salad

16.95**FAVORITES****FAJITAS AL CARBON**

Grilled Chicken Breast
 Grilled Steak

Achiote Rice | Soft Corn & Flour Tortillas
 Pico Fresca | Shredded Colby-Cheddar
 Sour Cream | Scratch-Made Guacamole
 Tri-Colored Corn Tortilla Chips
 Cilantro Salsa

17.95**TAQUERIA**

(SELECT 2)

Braised Ground Beef
 Braised Ground Chicken
 Braised Pork Carnitas

Achiote Rice
 Crispy Corn & Soft Corn Shells
 Pico Fresca | Shredded Iceberg
 Cheddar | Sour Cream
 Tri-Colored Corn Tortilla Chips
 Cilantro Salsa

16.75**DOWN SOUTH**

Buttermilk Crispy Chicken
 with Pan Gravy | Three Cheese Mac
 Farmer's Salad | Corn Bread Muffins

15.95

CREATE YOUR OWN

(15 Guest Minimum)

POWER GREENS SALAD BAR

(SELECT 2)

Tuscan Grilled Chicken
Grilled Skirt Steak
Cilantro-Lime Shrimp

Mixed Field Greens | Baby Spinach
Romaine | Grape Tomato | Sharp Cheddar
Cucumber | Bell Peppers | Egg Crumbles
Crisp Bacon | Scratch Croutons | Bean Trio
House Made Dressings

19.95

CUCINA MIA

(SELECT 2 PASTAS)

Cavatappi | Penne | Linguini | Fettuccini
(SELECT 2 SAUCES)

Roasted Tomato Marinara | Garlic Alfredo
Parmesan Pesto

(SELECT 1 PROTEIN)

Italian Meatballs | Grilled Chicken
Tuscan Shrimp

Served with

Classic Caesar Salad | Parmesan Breadsticks

16.50

ATRIUM DELICATESSEN BOARD

(PROTEINS)

Applewood Smoked Turkey
Fire-Roasted Ham | Roast Beef | Tuna Salad
(BREADS)

Sliced White & Wheat Batards
French Baguettes | Ciabattas

Served with

Leaf Crowns | Sliced Tomato | Dijonnaise Spread
Parmesan Pesto Pasta Salad | Signature Cookies

15.95

FAVORITES

LOADED BAKED POTATO BAR

BBQ Chicken | Beef Chile
Baked Idaho Potato | Crisp Bacon
Sharp Cheddar | Sour Cream
Green Onion | Soft Butter

14.95

FIESTA BOWLS

Diced Adobo Chicken
Diced Carne Asada Steak
Crisp Tortilla Bowls
Shredded Iceberg | Pico Fresca
Sour Cream | Guacamole
Cowboy Caviar | Cilantro Salsa

16.95

PAIRINGS

(12 Guest Minimum)

FAVORITES

ATRIUM MIXED GRILL*

Grilled Flank Steak
 Tuscan Grilled Chicken
 Jumbo Grilled Shrimp
 Aromatic Basmati Rice
 Mesclun Field Greens
 Harvest Breads

19.95

FRENCH DUO*

Beef Tenderloin in a
 Red Wine Mushroom Reduction
 Chicken Roulade in a
 White Wine Lemon Butter Sauce
 Creamed Mashers
 Tuscan Grilled Vegetables
 Bosch Pear & Asiago Salad
 Harvest Breads

20.95

JC PAIRING

Chicken Christopher in a Garlic Butter Sauce
 Miso Glazed Salmon in a Light Mirin Sauce
 Balsamic Glazed Brussels | Lyonnaise Potatoes
 Chopped Salad | Harvest Breads

21.95

SURF & TURF*

Grilled London Broil in a Garlic Herb Butter
 Maryland Crab Cakes | Tarragon Remoulade
 Roasted Carnival Cauliflower | Truffle Mac
 Goat Cheese & Pecan Salad | Harvest Breads

21.95

ROOM TEMP PRESENTATIONS

(15 Guests Minimum)

SLICED BEEF TENDERLOIN

Peppercorn Rubbed Beef Tenderloin*
 Garnished with:
 Baby Arugula | Shaved Asiago Cheese
 Balsamic Reduction Drizzle

Accompanied by:
 Parmesan Pesto Pasta Salad
 Chocolate Stuffed Beignet Trio

18.95

TUSCAN CHICKEN

Mediterranean Grilled Chicken Breast
 Garnished with:
 Field Greens | Heirloom Tomato
 Feta | Crisp Potato Shoestring
 Lemon Basil Aioli

Accompanied by:
 Mediterranean Orzo Salad
 Sweet Vanilla Mousseline
 Tropezienne Buns

17.95

BLACKENED SALMON

Blackened & Grilled
 Wild Alaskan Salmon
 Garnished with:
 Baby Spinach | Crumbled Gorgonzola
 Tear Drop Tomato | Dried Cherries
 Ginger Soy Vinaigrette

Accompanied by:
 Citrus Quinoa Salad
 Parisian Dessert Tarts

19.95



SALADS

(Served Individually)

ACD CAESAR

Chargrilled Chicken

9.95

Lemon Pepper Shrimp

12.95

Blackened Salmon

13.95

Served with

Organic Romaine Greens

Rainbow Kale

Shaved Parmesan

Grape Tomato

Scratch Made Croutons

Parm Cheese Crisp

Classic Caesar Dressing

MISO SALMON

Organic Arugula

& Mesclun

Shredded Cabbage

Carrot Strings

Spring Onion

Seedless Cucumber

Shiitake Mushroom

Seeds of Sun

Miso Sesame Ginger

Dressing

13.95

STEAK WEDGE

Crisp Iceberg Wedge

Shaved Smoked Cheddar

Applewood Bacon

Red Onion

Chopped Cherry Tomato

Chunky Bleu Dressing

12.95

FAVORITES

CRISPY CHICKEN COBB

Organic Romaine Greens

Grape Tomato | Cucumber

Purple Onion | Crumbled Bacon

Bleu | Poached Egg

Buttermilk Ranch

11.95

PARISIAN SALMON

Organic Mesclun | Grape Tomato

Cucumber | Purple Onion | Capers

Mandarin Orange | Red Currants

Spiced Pecans | Feta

Balsamic Vinaigrette Dressing

13.95

SHRIMP SOUTHWESTERN

Cilantro Lime Shrimp

Organic Rainbow Kale

Romaine Greens | Quinoa

Roasted Sweet Potato | Black Beans

Roasted Corn | Avocado

Queso Fresco | Tortilla Strips

Cilantro Jalapeño Vinaigrette

13.95

JEWELLED BEETS

Organic Rainbow Kale

Baby Spinach | Red & Gold Beets

Bulgar Wheat | Mandarin Orange

Blueberries | Purple Onion

Chickpea | Carrot Strings | Feta

Seeds of Sun | Fresh Cilantro

Citrus Vinaigrette

11.95

CITRUS BERRY SPINACH

Organic Baby Spinach

Blackberries

Mandarin Orange

Dried Cranberries

Almonds | Goat Cheese

Champagne Vinaigrette

11.95

CALIFORNIA

Organic Baby Spinach

Rainbow Kale

Carnival Cauliflower

Quinoa | Mushroom

Carrot Strings

Shaved Asiago

Champagne Vinaigrette

11.95

TEX MEX

Organic Mesclun

Chicken Tinga

Avocado | Tomato Pico

Cheddar | Tortilla Strips

Yellow Corn

Cilantro Jalapeño

Vinaigrette

12.95

ANCIENT GRAIN BOWLS

(Served Individually)

CHIPOTLE CHICKEN

Organic Field Greens
Honey Chipotle Chicken
Lime-Infused Quinoa
Cherry Tomato | Spring Onion
Avocado | Fresh Cilantro
Honey Lime Vinaigrette
12.95

FARRO MED

Organic Baby Spinach | Farro
Poached Egg | Chickpea
Cucumber | Roasted Artichoke
Grape Tomato | Purple Onion
Kalamata Olives | Goat Cheese
Spiced Pecans
Basil Vinaigrette
11.95

SALMON THAI COCONUT

Miso Glazed Salmon
Organic Field Greens
Coconut-Infused Quinoa
Roasted Sweet Potato
Purple Cabbage
Roasted Carrots | Wasabi Peas
Ginger Sesame Vinaigrette
13.95

BARLEY PEARLS

Organic Baby Spinach | Barley
Roasted Carnival Cauliflower
Asparagus Spears
Bell Peppers | Almonds
Cucumber Yogurt Dressing
11.95

SOUPS

(10 Guest Minimum)

Road House Beef Chile
4.95

Tomato Basil Bisque
5.95

Vegetarian's Garden
4.25

Tuscan Chicken Noodle
4.95

Chipotle Chicken Tortilla
4.95

Broccoli Creme
5.95

Wild Mushroom Creme
5.95

Potato Leek
4.95

Curry Cauliflower Creme
4.95

Carrot & Orange Bisque
5.25

Butternut Squash
5.25

Bisque Maryland Crab
6.25

SIDE SALADS

FAVORITES

BABY SPINACH

Organic Baby Spinach
Blackberries
Mandarin Orange
Dried Cranberries
Almonds | Goat Cheese
Champagne Vinaigrette
Dressing
3.95

TUSCAN GRILLED VEGETABLES

Farmer's Vegetables
Olive Oil Drizzle
4.25

ATRIUM PASTA

Cavatappi Pasta
Roasted Vegetables
Shaved Parmesan
Pesto Parmesan Aioli
3.95

QUINOA

White Quinoa
Tear Drop Tomato
Kalamata Olives
Purple Onion | Cucumber
Crumbled Feta
Red Wine Vinaigrette
Dressing
4.95

GREENS

HOUSE

Organic Romaine Greens
 Julienne Bell Peppers
 Grape Tomato | Cucumber
 Button Mushroom
 Scratch Made Crouton
 House Dressings
3

ORGANIC
SUPER GREENS

Rainbow Kale | Baby Spinach
 Field Greens | Arugula
 Quinoa | Roasted Sweet Potato
 Bell Peppers | Grape Tomato
 Purple Onion
 Crumbled Goat Cheese
 Basil Goddess Dressing
4.25

CAESAR

Organic Romaine Greens
 Shaved Parmesan
 Grape Tomato
 Scratch Made Croutons
 Parm Cheese Crisp
 Classic Caesar Dressing
3.95

MESCLUN

Organic Baby Greens
 Cucumber | Grape Tomato
 Bell Peppers | Mushroom
 Red Currants | Spiced Pecans
 House Dressings
3.95

GREEK

Organic Baby Greens
 Grape Tomato | Cucumber
 Purple Onion | Bell Peppers
 Kalamata Olives | Feta
 Red Wine Vinaigrette
3.95

VEGETABLES

RED POTATO

Baby Red Potatoes
 Purple Onion
 Bell Peppers
 Vinaigrette
3

CLASSIC
POTATO

White Potato
 Crumbled Egg
 Spring Onion
 Dijon-Mayo
3.25

CAPRESE

Fresh Mozzarella
 Heirloom Tomato
 Fresh Basil
 Pesto Aioli
4.25

TEX STREET
CORN

Grilled Corn
 Avocado-Mayo
 Spring Onion
 Cilantro
 Cotija Cheese
 Lime Vinaigrette
 Dressing
4.25

PASTA/
GRAINS

TORTELLINI

Cheese Tortellini
 Baby Spinach
 Roasted Cherry Tomatoes
 Shaved Parmesan
 Sun-Dried Tomato
 Vinaigrette
4.25

ORZO

Orzo | Heirloom Tomato
 Asparagus | Kalamata Olives
 Feta | Purple Onion
 Fresh Herbs
 Lemon Vinaigrette
4.25

BUDDHA

Lo Mein Noodle
 Bell Pepper | Carrots
 Cabbage | Bean Sprouts
 Scallions | Ginger
 Sesame Seeds | Cilantro
 Thai Chile Vinaigrette
4.25

CURRY COUS COUS

Cous Cous Pearls
 Curry Garbanzo Beans
 Skinny Carrot Strings
 Crisp Celery | Scallions
 Red Currants
 Fresh Herbs | Turmeric
 Yogurt Mint Vinaigrette
4.25

FARRO

Citrus-Infused Farro
 Arugula | Baby Spinach
 Bell Peppers | Asparagus
 Fresh Basil | Parmesan
 Lemon Vinaigrette
4.95



SNACKS

(10 Guest Minimum)

CANDY STAND

Jelly Beans | M & Ms
Fun House Candies
Twizzlers

6.25

CHOCOLATE FACTORY

Mini Chocolate Bars
Chocolate Covered
Almonds
Chocolate Dunked
Raisins

6.25

SCRATCH MADE POWER BARS

Double Chocolate Pecan
Fruit & Nut
Coconut Chocolate Chip

4.95

COOKIE & BAR MORSELS

COOKIES

Chocolate Chunk
Oatmeal Raisin | Sugar
Peanut Butter

BARs

Reece's Peanut Butter
Oreo Cookies & Cream
Snickers | Milky Way

2.95

FAVORITES

POPCORN

Cheddar | Butter
White Cheddar
French Caramel
Dark Chocolate Drizzle
Peanut Butter
White Chocolate Drizzle

7

TASTE OF THE MED

Greek Yogurt Tzatziki
Whipped Chardonnay Feta
Tahini Hummus
Red Pepper Eggplant
Crisp Pita Points
Lavash Cracker

6.95

REVIVE FUEL BOX

Honey-Lime
Quinoa Fruit Salad
Chobani Greek Yogurt
Kashi Bar

8

ENERGIZE FUEL BOX

Velvety Brie Triangle
Baguette Wedge
Almonds
Red Grapes
Honey Drizzle

8

PRETZEL BAKERY

*HANDCRAFTED
SOFT PRETZELS*

Sea Salt | Everything
Cinnamon Sugar

DIPPING FAVORITES

Honey Dijon Mustard
Yellow Mustard
Hazelnut Nutella

6.95

BIG MIX UP

Exotic Dried Fruit & Nuts
Cajun Rice Mix
Hearty Trail Mix

7.50

CANTINA

Tri-Colored
Tortilla Chips
Cilantro Salsa
Guacamole
Pico de Gallo

4.25

GO NUTS

Roasted Cashews
Almonds
White Pistachios
Mixed Nut Cocktail

6.95

FUEL BOXES

NOURISH

Vegetable Crudités
Sundried Tomato Dip
Manchego Wedge
Water Crackers
Raspberries & Blueberries
8

SUSTAIN

Cage-Free Hard Boiled Egg
Tahini Hummus
Pepper Jack Cheese Wedges
Lavash Crisps | Red Grapes
8

INVIGORATE

Grilled Chicken Slider
Greek Yogurt Tzatziki
Cucumber Coins
Kalamata Olives
Pita Crisps
8.50

REFRESH

Hard Genoa Salami
Asiago Wedge
Olive Topenade
Crunchy Cashews
Ficelle Crisp
8.50

MIND CLEANSE

Grilled Toast
Almond Butter
Velvety Brie Wedge
Strawberries
Chocolate Coconut Energy Ball
8

BEVERAGES

Bottled Spring Water
2.10

Bottled Sparkling Water
2.95

Canned Soft Drinks
1.95

Bai® Antioxidant Infusions
4.25

Naked® Juice Blends & Smoothies
4.25

Honest Tea®
2.95

Coconut Water
3.25

BY THE GALLON 29.95

Fresh Brewed Black Tea
Fresh Squeezed Lemonade
Berry-Infused Water
Herb-Infused Water

DESSERTS

(10 Guest Minimum)

ATRIUM COOKIES

Chocolate Chunk
Oatmeal Raisin
Double Chocolate | Royale
White Chocolate Macadamia
2.75

ARTISAN CUPCAKE CABARET

Vanilla Bean | Chocolate
Peanut Butter Cup
Red Velvet | Salted Caramel
3.95

DESSERT SHOTS

Chocolate Ganache | Tiramisu
Lemon Crumble
Raspberry Biscuit
3

CHEESECAKE LOLLI'S

Chocolate Tuxedo
Cherry Pink Cashmere
Toffee Top Hat
2.75

DECORATED CAKE POPS

Red Velvet | Chocolate
Chocolate Peanut Butter
Carrot | Strawberry
3.50

PETITE BROWNIES

Caramel Nut Turtle
Chocolate Chip Walnut
Fudge | Oreo | Fudge Walnut
Peanut Butter | Rainbow
White Chocolate
2.95

FAVORITES

COOKIE & BROWNIE BARS

ATRIUM Cookies
Chocolate Chip Blondie
Coconut | 7 Layer
Chocolate Cream Cheese
Fantasy | Rocky Road
3.25

DESSERT BARS

Brûlée Raspberry
Carrot | Lemon Crumb
Rock Slide
Chocolate Chunk
Toffee Crunch
3.95

PETITE CHEESECAKES

Amaretto | Cappuccino
Chocolate | Key Lime
Orange Liqueur | Classic
Strawberry | Turtle
2.95

BLACK & WHITE PETIT FOURS

Royal Chocolate | Carrot
Coffee Liqueur
French Vanilla Coffee
Cookies & Cream Brownie
Triple Chocolate
White Almond Bonbon
Milk Chocolate Bonbon
2.95

BEIGNET TRIO

Dark Chocolate
Chocolate Hazelnut
White Chocolate
2.75

FRENCH MACAROONS

Chocolate | Raspberry
Lemon | Vanilla
Pistachio | Coffee
2.95

PETITE TARTS

Orange Meringue
Key Lime | Mud Ball
Lemon Meringue
Raspberry Mocha Mousse
Chocolate Ganache
Toasted Almondine
2.95

TROPEZIENNES

Vanilla Mousseline
Stuffed Brioche Buns
Sugar Pearls
2.75

PETIT FOUR CAKES

Opera | Amaretto
Chocolate | Hazelnut
Lemon | Orange
Raspberry | Strawberry
2.95

CHOCOLATE DIPPED BERRIES

Double Dipped
Hand Decorated
2.50



SOCIAL DISPLAYS

(12 Guest Minimum)

VEGETABLES CRUDITÉS

Market Vegetables
Basil Goddess Dip
3.95

EXOTIC FRUIT PLATE

Tropical Fruits & Berries
Citrus-Infused Vanilla
Yogurt Dip
5.95

BRIE EN CROUTE

(SERVES 12-15
GUESTS)
French Wheel of Brie
Spiced Pecans
Fruit Compote
Weaved Puff Pastry
Table Crackers
62.50

CHINESE DIM SUM

Edamame Dumplings
Crab Wonton
Chicken Sui Mei
Sweet Chile Sauce
Wasabi Ginger Soy Sauce
7.95

FULL CHARCUTERIE PLATE

Cured Italian Meats
Shaved Aged Cheeses
Topenades
Scratch-Made Crostini
8.95

FAVORITES

SYMPHONY OF FRUIT & CHEESE

Domestic & Imported Cheeses
Fruit Garnish | Table Crackers &
Scratch-Made Crostini
5.95

CHARGRILLED TEX MEX SKEWERS

Shrimp | Chicken | Steak
Chipotle Sauce
Spicy Chile Sauce
6.95

MEDITERRANEAN MEZZE SHOTS

Greek Yogurt Tzitziki
Baba Ghanoush
Lemon Herb Goat Cheese
Marinated Olive Topenade
5.95

DEVILED EGGS (2 DOZEN MIN)

Classic
22
Caramelized Bacon
24
Southwestern Shrimp
26

SLIDERS 6.95

*(Accompanied by
Scratch-Made Pita Crisps)*

VARIETIES:

- Fire-Roasted Ham &
Baby Swiss
- Roast Beef &
Tillamook Cheddar
- Applewood Smoked
Turkey & Gruyere
- Tuna, Pear & Havarti

HUMMUS TRIO

Classic | Black Bean
Sundried Tomato
Scratch-Made Pita Crisps
5.95

FONDUE BAR

Crab & Gruyere
8
Poblano Corn &
Pepper Jack
6

Served with:
Baguette Wedges
& Corn Chips

HORS D'OEUVRES

(25 Piece Minimum Per Item)

FAVORITES

POULTRY

- Southern BBQ Chicken Puff **3**
- Punjabi Chicken Samosa Purse **2.75**
- Buffalo Chicken Empanada **2.75**
- Ginger Chicken Wonton **2.75**
- Chipotle Chicken Sate **2.75**

BEEF & PORK

- Smoked Gouda & Spanish Chorizo Puff **3**
- Chipotle Pork Carnita Empanada **3**
- Prosciutto & Fontina Phyllo Roll **3**
- Cheddar Pub Burger Slider **3**
- BBQ Pork Slider **3**
- Short Rib Manchego Empanada **2.75**
- Braised Short Rib Pierogi Purse **2.75**

SEAFOOD

- Tiger Shrimp Duo on Bamboo Pick **3.50**
- Citrus Infused Lobster Wonton **3.50**
- Citrus Infused Lobster Purse **3.50**
- Dragon Coconut Curry Shrimp Wonton **3.25**
- Malibu Coconut Rum Shrimp Paddle **3.25**
- Crab Rangoon **3**

VEGETARIAN

- Vegetable Crudite Shot with Herb Dip **3**
- Thai Curry Vegetable Samosa Purse **2.50**
- Fire-Roasted Vegetable Empanada **2.50**
- Sesame Kale & Tofu Potsticker **2.50**
- Wild Mushroom Phyllo Purse **2.50**
- Edamame Dumpling **2.50**

POULTRY

- Thai Chicken Kefta on
Sugar Cane Pick
3
- Peking Duck Roll
3
- Chicken & Cashew Roll
3
- Brandied Apricot Duck Purse
3
- Chicken Wellington Puff
3
- Peking Duck Dumpling
3
- Cantonese Chicken
Sui Mei Bundle
3
- Chicken Lemongrass
Potsticker
2.75
- Souvlaki Chicken on
Bamboo Pick
2.75
- Paneer Chicken Tikka Paddle
2.75
- Chicken Cordon Bleu Puff
2.75

HORS D'OEUVRES

(25 Piece Minimum Per Item)

BEEF & PORK

Chimichurri Steak Sate

3

Korean BBQ Beef Sate

3

Cheddar Risotto &
Braised Beef Sphere

3

Beef Wellington Puff

3

Andouille Sausage
Pepper Jack Puff

3

Pork & Kimchi
Dumpling

3

Memphis BBQ Pork
Biscuit Puff

3

Char BBQ Sui Bao
Pork Buns

3

Aged Roquefort
Short Rib Puff

3

Adobo Beef Empanada

2.75

Shaved Beef Tenderloin &
Bleu Crostini Coin

2.75

Chorizo Pepper
Jack Empanada

2.75

Beef Barbacoa
Taquito Bundle

2.75

SEAFOOD

Shrimp Cocktail Shot

3.75

Cilantro-Lime
Salmon Sate

3.50

Chile Cilantro Shrimp
Chopstick

3.50

Coconut Lobster
Tail Paddle

3.50

Plantain Panko
Shrimp Paddle

3.25

Shrimp & Bamboo
in Paper Pastry

3.25

Maui Shrimp Roll

3.25

Penang Coconut
Shrimp & Cilantro

3.25

Tex Mex Lobster
Empanada

3

Smoked Chipotle
Shrimp Empanada

3

BBQ Shrimp & Grits

3

VEGETARIAN

Goddess Kale &
Feta Salad Shot

3.25

Red & Golden
Beets & Goat
Cheese Salad Shot

3.25

Vegetable Cous
Cous Tahini Shot

3.25

Soba Noodle
& Wild Mushroom
Shot with Miso Drizzle

3.25

Classic Hummus
Shot & Pita Point

3

Tomato Caprese Shot

3

Indian Vegetable
& Cashew Samosa

2.75

Brandied Peach
& Brie Puff

2.75

Raspberry Brie
& Almond Puff

2.75

Cantonese Vegetable
Sui Mei Bundle

2.50

Spicy Vegetable
Pakora Sphere

2.50



CELEBRATE

BY ATRIUM

EVENT DESIGN CORPORATE & PRIVATE

With so many reasons to celebrate, comes the desire to enchant your guests with an extraordinary event. Our culinary and event design teams thoughtfully orchestrate all the details from implementation to completion.

We will expand your palate with each unique flavor, ignite your imagination with breathtaking elements of design, and allow you to experience the art of entertaining. Your event is our canvas, and together, we will create a masterpiece. Lose yourself in the moment, and enjoy your reasons for celebrating.

When it has to be extraordinary, call our special event designers at 703.481.3030 or via email at info@atriumcateringanddesign.com.



CELEBRATE

BY YOU

DIY PRIVATE EVENTS

On occasion, an extraordinary event may not require a full service experience. Atrium's DIY drop-off & set-up service gives you the opportunity to celebrate in style and good taste, without all the extras.

Our culinary and event design teams thoughtfully orchestrate all the details from implementation to completion, including menu design, event rentals, decor even layout design. Atrium's set-up team will arrive up to 2 hours prior to your event to begin a full-service set-up and will provide all the necessary instructions you need to continue the service during your event, including how to properly breakdown and pack the equipment. Atrium will return to pick-up the packaged equipment on the following business day.

It's that simple! Lose yourself in the moment, and enjoy your reasons for celebrating.

When it has to be extraordinary, without all the extras, call our special event designers at 703.481.3030 or via email at info@atriumcateringanddesign.com.



INFORMATION *AND POLICIES*

ORDERING

Orders must be placed by 4:00pm for delivery the next business day. Catering planners are available to take your order Monday through Friday, from 7:00am until 6:00pm, weekends from 9:00am until 3:00pm. While we make every effort to accommodate last minute orders, they will be subject to availability.

DELIVERY

Delivery charge is based on distance from our catering headquarters. Please allow a 30-minute delivery window prior to your requested delivery time. Additional delivery charges are applied to weekend and holiday orders, as well as weekday orders delivered after 3:00pm.

PRESENTATION

All orders are attractively presented on fine disposable platters. Complimentary plates, napkins, serving and eating utensils, cups, and ice are provided with each catering order. Please speak with our design group about premium party-ware upgrades as well as upscale disposable china and other available event rentals.

WARM MENU ITEMS

Hot selections require heating and arrive in disposable chafing dishes for a charge of \$8 to \$12, depending on size. Stainless steel chafing dishes are also available for an additional charge. Rental charges also apply to coffee/hot tea service.

EQUIPMENT RENTALS

Fine china, stemware and flatware, linens, floral, and staff are also available for an additional charge. A standard gratuity charge of 18% will be applied to all full-service catering events.

CANCELLATION NOTICE

Orders must be cancelled 24 hours prior to the scheduled delivery time, including cancellation due to inclement weather. Orders cancelled within 24 hours will be subject to a 50% charge. Special event catering requires a 5 business day cancellation notice; events cancelled after this time will result in a 50% charge.

PAYMENT

Cash, checks, VISA, Mastercard, and American Express credit cards are accepted. Corporate accounts are welcome and are subject to approval upon completion of a credit application. Credit accounts are billed net 10 business days. Special events require a 50% deposit.

SPECIAL EVENTS

Our design team includes a culinary creative director, menu planner, executive chef, line and pantry staff, wait staff, bartenders, and event design planners. Our team offers personalized planning for any event, including business lunches, board meetings, corporate events and receptions, intimate dinners, weddings, bridal and baby showers, retreats, and even outdoor picnics and BBQs.

DISCLOSURES

Atrium Catering + Design reserves the right to change menu pricing and/ or menu items without notice.

*These dishes contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



atrium

CATERING & EVENT DESIGN

263 Sunset Park Drive
Herndon, VA 20170
703.481.3030 | 703.481.3838

[ATRIUMCATERINGANDDESIGN.COM](http://atriumcateringanddesign.com)