

# THE ATRIUM COUNTRY CLUB

## PROM MENU

### Presenting Unlimited Varieties of Blended Non-Alcoholic Beverages to Include:

- Pina Colada
- Strawberry Daiquiri
- Selection of Beverages

### Prom Menu Included Services

Fresh Flowers on Cocktail Table

Coat Check

Choice of Floor-Length Linens

Elegant Chair Covers

Directional Maps

Seating Cards

Baby Grand Piano

Matron Services

Silk Flowers and Candelabra Centerpieces

Pin Spot Lighting for Table Centerpieces

## COCKTAIL HOUR RECEPTION

Your are Greeted upon Arrival with Offering and Serving of  
Non-Alcoholic Pina Coladas, Strawberry Daiquiris or Fruit Punch

## HOR D'OEUVRES

“SELECTION OF ELEGANTLY GARNISHED HOR D'OEUVRES PASSED  
BUTLER STYLE ON SILVER TRAYS BY WHITE GLOVED ATTENDENTS”

- Baked fresh raspberry brie in puffed pastry
- Salmon and chives wrapped in Phyllo dough
- Tempura of vegetables with honey Dijon sauce
- Cocktail franks in puffed pastry
- Asian dim sun bundles, a mixture of tender shrimp and crisp vegetables
- Heavenly lollipop
- Marinated Tortellini, Sundried Tomato skewers

## “AUTHENTIC PASTA BAR STATION”

“Each Station is beautifully and artistically decorated with distinct attention to  
detail”

(Choice of Two)

- **Orechiette – served with roasted plum tomato, eggplant and fresh basil**
- **Aldente fusilli – served with Alfredo sauce, garnished with crushed red peppers**
- **Penne Regatta with Medley of Primavera Vegetables and Classic Mediterranean Mix of Sundried Tomatoes, Roasted Pignoli Nuts, Oil Cured Olives**
- **Southwestern Station: Fajitas to Order – a delightful blend of green and red Chili, sautéed with Chicken or Beef, sautéed onions and fresh Cilantro, spooned into a steaming Tortilla with diced Beef/Steak Tomato, shredded iceberg lettuce, minced onion, and sliced Black Olives, Guacamole and zesty salsa, accompanied with multi-colored corn chips.**
- **Italian-Style Sausage Station: Sweet and Hot Homemade Sausage sautéed with fresh basil, garlic clove and hundred percent pure Extra Virgin Olive Oil, garnished with platters of sautéed Hot and Sweet Peppers.**

# OR

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## PRESENTATION OF SILVER CHAFING SERVICE “ALL”

- Sesame Breast of Chicken with Honey Thai Ginger
- Fresh Vegetable Crepes, served with Champagne Cream Sauce, garnished with Pimento and Parsley confetti
- Eggplant Rollatini with Roasted Plum Tomato Sauce and Romano Cheese
- Beef Tender Loin sautéed with Onions, Mushrooms, Crushed Black and Green Peppercorns in a light Merlot sauce

PROM  
DINNER SELECTIONS

“As you are seated table service of unlimited soft drinks will be served”

“APPETIZER”  
(Choice of One)

- Gourmet Salad: Bouquetere of mixed Mesclun Salad wrapped with English Cucumber, accompanied by confetti of tricolored peppers and garnished with roasted Pigionli Nuts and Raspberry Vinaigrette dressing and flat bread
- Classic Caser Salad: Served with homemade croutons and fresh-grated permagianna cheese
- Spinach and Mango Salad: A mix of water-grown spinach, served with candied pecans, Balsamic and Virgin Olive Oil

AN ASSORTMENT OF FRESHLY BAKED DINNER ROLLS, ZUCCHINI BREAD, CRANBERRY DEMI ROLLS, ACCOMPANIED BY ROSETTES OF BUTTER ARE FRENCH SERVED FOR YOUR GUESTS

## “MAIN ENTRÉE”

(Choice of Two)

Delicious Cuts of Beef cooked to your Preference

- Roast Prime Rib of Beef Aujus
- Chicken Francaise: Boneless Breast of Chicken sautéed in Herb Wine Sauce with touch of Lemon zest
- Roast French Breast of Chicken Pignoli Crusted: Topped with sundried tomato puree and Gorgonzola cheese
- Summer Garden Lasagna: Sliced Zucchini, Carrots, Broccoli, Cauliflower and Yellow Squash between layers of breaded Eggplant, Mozzarella, Ricotta and Marinara Sauce, topped with Parmesan Cheese
- Vegetable Strudel: Fresh steamed vegetables brunoise bound with Vegan Soy Cutlets in a light cheese sauce, wrapped and baked in a Phyllo pastry, served sliced with Ginger carrot sauce
- Norwegian Salmon: Seared Salmon Filet en Crouton baked to perfection

“ALL ENTREES SERVED WITH ATRIUM’S SELECTION OF SEASONAL FRESH VEGETABLE AND ATRIUM POTATO”

## “DESSERT”

Individualized Customized Dessert Plate Orchestrated and Presented to Each Guest  
(Choice of One)

- Mousse de Chocolate Crepe Au – A divinely-dramatic presentation of chocolate Mousse filled crepe and frosted with creamy whipped chocolate ganache
- Tiramisu – Espresso-infused mascarpone cream and Lady Fingers, moistened with Espresso Coffee and dusted with Cocoa Powder
- Croquenboche – Four luscious soft creamed puffed filled with whipped cream, topped with chocolate cream or white cream, sitting inside the chocolate cup
- Berry Tart – Short crust pastry shell and vanilla cake, topped with creamy whipped cream and a mix of berries

Coffee and Tea Service

OR

“Coffee and Dessert Presentation”

- International Coffees
- With Espresso and Cappuccino.
- Atrium Swiss-Style Chocolate Fondue Fountain with Chilled Strawberries, Pineapple, Kiwi, Fruits and Marshmallow for Dipping
  - Assorted French and Italian Pastries, Petit Fours
  - Presentation of Pretzel and Cookie Assortment
- Ice Cream Sundae Bar to include different flavored Ice Cream, complimented with Assorted Condiments

“To Complete this Grand Event “

