

ATRIUM HOTEL & SUITES

Banquet Menu

Lunch Menu

ATRIUM HOTEL AND SUITES

GRILLED CHICKEN BREAST (PLATED)

\$17.95

Tossed Garden Salad w/ Ranch and Italian Dressings, Grilled Boneless Breast of Chicken, Rice Pilaf, Fresh Seasonal Vegetables, Dinner Rolls & Butter *

CAJUN BLACKENED SALMON (PLATED)

\$25.95

Garden Salad or Caesar Salad, Cajun Blackened Salmon, Fresh Garden Vegetable of the Day, Potatoes or Rice, Fresh Rolls and Butter *

MONTEREY CHICKEN SANDWICH (PLATED)

\$20.95

Grilled Chicken Breasts, Monterey Jack Cheese, Avocado, Tomato, Lettuce and Onion *

CHICKEN OSCAR (PLATED)

\$24.95

Topped w/ Crab Meat, Asparagus, Onions, Mushrooms and Hollandaise Sauce, Garden Salad or Caesars Salad, Potatoes or Rice, Fresh Garden Vegetable of the Day, Fresh Rolls and Butter *

*** ALL PLATES INCLUDE:**

**CHEF'S CHOICE DESSERT, REGULAR AND DECAFFEINATED COFFEE,
ICED TEA**

**ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25%
SALES TAX**

Lunch Menu

ATRIUM HOTEL AND SUITES

HAWAIIAN DELIGHT (PLATED)

\$18.95

Pineapple boat filled with Chicken and Tuna, Salad and served with Avocado, Fresh Fruit, Soup de Jour, Assorted Crackers *

BLACK ANGUS BURGER (PLATED)

\$18.95

Black Angus Burger Sandwich with Lettuce, Tomato and Onions, American Cheese, Pickle Spear, Fries or Onion Rings *

SUPER ITALIAN (PLATED)

\$18.95

Caesar Salad, Meat or Vegetarian Lasagna, Fresh Seasonal Vegetables, Italian Garlic Bread Sticks *

BEEF TIPS & RICE (PLATED)

\$18.95

Tossed Garden Salad with Ranch & Italian Dressings, Beef Tips and Rice, Fresh Seasonal Vegetables, Assorted Crusted Rolls and Butter *

*** ALL PLATES INCLUDE:**

**CHEF'S CHOICE DESSERT, REGULAR AND DECAFFEINATED COFFEE,
ICED TEA**

**ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE & 8.25% SALES
TAX**

Lunch Menu

ATRIUM HOTEL AND SUITES

HEART HEALTHY (PLATED)

\$18.95

Garden Salad, Caesar Salad or Soup de Jour, Grilled Garlic Basil Boneless Breast of Chicken Served on a Bed of Julienne Vegetables, Potato or Rice, Fresh Rolls and Butter, Chef Selection of Dessert *

LONDON BROIL (PLATED)

\$25.95

Garden Salad, Sliced Marinated Flank Steak, Potato or Rice *

BROADWAY DELI (PLATED)

\$18.95

Potato Salad and Cole Slaw, Turkey and Ham, Condiments **

CHICKEN SUPREME (PLATED)

\$19.95

Garden Salad, Caesar Salad or Soup de Jour, Grilled Boneless Breast of Chicken Served with Basil Mushroom Sauce, Potato or Rice *

PORKLOIN AU POIVRE (PLATED)

\$24.95

Garden Salad, Caesar Salad, Roast Pork with Peppercorn Sauce, Potato or Rice *

*** PLATE INCLUDES: FRESH ROLLS AND BUTTER, CHEF'S CHOICE of DESSERT, COFFEE & ICED TEA**

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Lunch Menu

ATRIUM HOTEL AND SUITES

SALISBURY STEAK (PLATED)

\$18.95

Tossed Garden Salad w/ Ranch & Italian Dressings, Salisbury Steak with Mushroom Sauce, Oven Roasted Potatoes, Fresh Seasonal Vegetables ***

COUNTRY FRIED STEAK (PLATED)

\$24.95

Tossed Garden Salad w/Ranch & Italian Dressings, Texas Country Fried Steak, Whipped Potatoes and Peppered Gravy, Fresh Seasonal Vegetables ***

"ON THE GO" - BOX LUNCH (PLATED)

\$17.95

Ham or Turkey Sandwich, Lettuce, Tomato, Pickle Spear, Mayonnaise and Mustard, Potato Chips, Whole Fruit Fresh Baked Cookie, Bottled Water

CHICKEN FRIED CHICKEN (PLATED)

\$24.95

Garden Salad, Battered Chicken Fried Chicken w/ Jalapeño Cream Gravy, Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Dinner Rolls and Butter, Chef Choice of Dessert, Coffee, Iced Tea ***

*****PLATE INCLUDES: DINNER ROLLS AND BUTTER, CHEF'S CHOICE of DESSERT, COFFEE & ICED TEA**

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25% SALES TAX

Lunch Menu

ATRIUM HOTEL AND SUITES

FLORENTINE CHICKEN (PLATED)

\$21.95

Garden Salad, Boneless Breast of Chicken, stuffed with a Spinach, Mozzarella and Parmesan Cheese Bread Stuffing, served with Supreme Sauce, Vegetable Medley, Roasted Potato, Dinner Rolls and Butter *

SOUTHWEST CHICKEN (PLATED)

\$20.95

Garden Salad, Grilled Marinated Chicken Breast topped with Corn and Black Bean Relish, Garlic Mashed Potatoes, Fresh Vegetables *

RANCH STUFFED CHICKEN BREASTS (PLATED)

\$21.95

Garden Salad, Boneless Breast of Chicken Stuffed with an Herb Cheese, Bacon and Broccoli Filling, Served with a Supreme Sauce, Garlic Mashed Potato, Steamed Vegetables, Dinner Rolls & Butter *

NEW ORLEANS CHICKEN BREASTS (PLATED)

\$20.95

Garden Salad, Cajun Blackened Chicken Breast Served with Rice, Fresh Garden Vegetable of the Day Fresh Rolls and Butter *

CHEF MARQUEZ SALAD

\$19.95

Strips of Turkey, Ham, Swiss and Cheddar Cheeses topped with an Avocado slice, Egg, Sliced Tomato, Peppercini Pepper and a Green Olive, Assortment of Crackers *

*** PLATE INCLUDES: CHEF'S CHOICE of DESSERT, REGULAR AND DECAFFEINATED COFFEE & ICED TEA**

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25% SALES TAX

LUNCH BUFFET

ATRIUM HOTEL AND SUITES

CAESAR SALAD BAR

CAESAR SALAD WITH PARMESAN CHEESE, BLACK OLIVES & GARLIC CROUTONS SELECTION OF TOPPING TO INCLUDE: GRILLED CHICKEN BREASTS, GRILLED BAY SHRIMP, BLACKENED SALMON, SLICED FLANK STEAK, FRESH FRUIT DISPLAY, GRILLED VEGETABLES, GRILLED ASPARAGUS AND PEPPERS, RUSTIC BREAD AND BUTTER *

\$36.95

SPRING PICNIC BUFFET

*POTATO SALAD, COLE SLAW, POTATO CHIPS, CHILI CON QUESO, HAMBURGERS, HOT DOGS, HOT DOG CHILI, LETTUCE, TOMATOES, ONIONS, ASSORTED RELISHES, AMERICAN CHEESE, PICKLE SPEAR, AND CONDIMENTS *

\$21.95

THE WATERFRONT

BIBB LETTUCE, MANDARIN ORANGES, WALNUTS W/ A CITRUS VINAIGRETTE, GREEN SALAD W/ TOMATOES, CUCUMBERS WITH RANCH & ITALIAN DRESSINGS, OVEN ROASTED SALMON W/ A LEMON CAPER SAUCE, ROASTED SIRLOIN OF BEEF WITH FOREST MUSHROOM SAUCE SAUCE, MARINATED GRILLED CHICKEN BREAST W/ ROSEMARY AND GARLIC SAUCE, HERB BABY RED POTATOES, TOASTED ALMOND, RICE PILAF, SEASONAL FRESH VEGETABLES, FRESH ROLLS & BUTTER *

\$36.95

DELI GRANDE

SOUP OF THE DAY, ARRAY OF HAM, TURKEY, AND ROAST BEEF, SWISS, CHEDDAR, AND CHEESE, FRESH FRUIT SALAD, POTATO SALAD, PASTA SALAD, POTATO CHIPS, ASSORTED BREADS, MAYO, YELLOW MUSTARD *

\$24.95

* PLATE INCLUDES: CHEF'S CHOICE OF DESSERT, COFFEE & ICED TEA
MINIMUM OF 25 GUESTS ON ALL BUFFETS

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE & 8.25% SALES TAX

LUNCH BUFFET

ATRIUM HOTEL AND SUITES

ALL AMERICAN BUFFET

MIXED GREENS WITH RANCH AND ITALIAN DRESSINGS, POTATO SALAD, GREEK SALAD, FRESH FRUIT SALAD, CHICKEN BREAST PICCATA, ROSEMARY ROAST PORK LOIN WITH DEMI-GLAZE SAUCE, CAMP FIRE ROASTED POTATOES, FRESH SEASONAL VEGETABLES *

\$28.95

BAKED POTATO & SALAD BAR

SOUP DE JOUR, BAKED POTATO, CHEESE, BACON BITS, CHILI, DICED HAM, SOUR CREAM, BUTTER, & CHIVES, TOSSED GARDEN GREEN SALAD, ASSORTMENT OF CONDIMENTS *

\$18.95

TEXAS BBQ BUFFET

COLE SLAW, POTATO SALAD GARDEN SALAD W/ RANCH & ITALIAN DRESSING BBQ BEEF BRISKET, BBQ CHICKEN CORN ON THE COB, RANCH STYLE BEANS MASHED POTATOES, CORNBREAD AND BUTTER FRUIT COBBLER. COFFEE AND ICED TEA

\$28.95

CLASSIC MEXICAN BUFFET

GARDEN SALAD W/ CILANTRO & RANCH DRESSING, FRESH FRUIT SALAD, CHICKEN & BEEF FAJITAS SERVED W/ FLOUR TORTILLAS. CHOICE OF ONE: CHEESE ENCHILADAS, TACO OR TAMALES. REFRIED BEANS & SPANISH RICE, GUACAMOLE, SALSA, SOUR CREAM, SHREDDED CHEESE, LETTUCE, JALAPENOS *

\$32.95

ITALIAN BUFFET

CAESAR SALAD, TORTELLINI SALAD, FRESH FRUIT SALAD, (CHOICE OF 2 ENTREES): MEAT LASAGNA, VEGETARIAN LASAGNA, ITALIAN SAUSAGE W/GRILLED ONIONS & PEPPERS, CHICKEN PARMESAN, CHICKEN MARSALA, SPAGHETTI & MEATBALLS, LINGUINE W/ ALFREDO & MARINARA SAUCES, GARDEN FRESH VEGETABLES, GARLIC BREAD STICKS, COFFEE & ICED TEA

\$27.95

* PLATE INCLUDES: CHEF'S CHOICE OF DESSERT, COFFEE & ICED TEA

MINIMUM OF 25 GUESTS ON ALL BUFFETS

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE & 8.25% SALES TAX

Dinner Menu

ATRIUM HOTEL AND SUITES

FLORENTINE CHICKEN (PLATED)

\$26.95

Garden Salad, Boneless Breast of Chicken, stuffed with a Spinach, Mozzarella and Parmesan Cheese Bread Stuffing, served with Supreme Sauce, Vegetable Medley, Roasted Potato, Dinner Rolls and Butter *

CHICKEN SUPREME (PLATED)

\$24.95

Garden Salad, Caesar Salad or Soup de Jour, Grilled Boneless Breast of Chicken Served with Basil Mushroom Sauce, Potato or Rice, Fresh Rolls and Butter *

CHICKEN FRIED CHICKEN (PLATED)

\$24.95

Garden Salad, Battered Chicken Fried Chicken w/Jalapeno Cream Gravy, Garlic Mashed Potatoes, Fresh Seasonal Vegetables, Dinner Rolls and Butter *

SAUTEED LEMON BREASTS OF CHICKEN (PLATED)

\$21.95

Garden Salad, Caesar Salad or Soup de Jour, Sauteed Boneless Breast of Chicken, Served on a Bed of Julienne Vegetables with Fresh Herbs and Spices, Potato or Rice, Fresh Garden Vegetables of the Day, Fresh Rolls and Butter *

*** PLATE INCLUDES: CHEF'S CHOICE of DESSERT, REGULAR AND DECAFFEINATED COFFEE & ICED TEA**

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25% SALES TAX

MIX & MATCH ENTREE

FLORENTINE CHICKEN

RANCH STUFFED CHICKEN
BREASTS

WISCONSIN CRANBERRY
CHICKEN

SEASONED CHICKEN
BREAST WITH CHOICE OF
SAUCE

BAKED NORWEGIAN
SALMON FILLETS WITH
HERB BUTTER

SLICED PORK
TENDERLOIN

HERB ROASTED CHICKEN
(BONE-IN)

SLICED ROAST SIRLOIN
WITH MUSHROOM SAUCE

SLICED TOAST TURKEY
BREAST WITH GRAVY

BURGUNDY BEEF TIPS
STROGANOFF

STARCH

Choose One

GARLIC RED
SKINNED MASHED
POTATOES

HERB ROASTED
SKINNED POTATOES

SCALLOPED
POTATOES

RICE PILAF

VEGETABLES

Choice of Two

Whole Green Beans
with Almonds

Baby Carrots with
Honey Dill Medley

Steamed Seasonal
Vegetables Medley

Whole Kernel Corn

Carrots, Peas and
Pearl Onions

SALAD

Choice of One

HOUSE SALAD

With mixed greens with
cucumber slices
tomatoes and croutons
with choice of dressing.

TRADITIONAL SALAD

Fresh romaine, sliced
red onion, fresh grated
Parmesan, Black Olives,
and home style
croutons with Caesar
dressing.

GREEK SALAD

Mixed field greens,
artichoke hearts,
Kalamata olives, Roma
tomatoes, red onion
slices, feta cheese
crumbles with greek
feta vinaigrette.

TWO ENTREE:

\$29.95

THREE ENTREE:

\$35.95

DINNER BUFFET

ATRIUM HOTEL AND SUITES

**Minimum of 25 guests required*

**ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25% SALES TAX*

DELUXE MEXICAN BUFFET

TORTILLA CHIPS AND SALSA ON THE TABLE, MEXICAN GREEN SALAD, FRESH FRUIT SALAD, CHICKEN AND BEEF FAJITAS, CHICKEN SOUR CREAM OR BEEF ENCHILADAS, TAMALES, SPICY BEEF TACOS, TACO SHELLS, FLOUR TORTILLAS, REFRIED BEANS, SPANISH, RICE, SHREDDED LETTUCE, GRATED CHEESE, DICED TOMATOES, SOUR CREAM, GUACAMOLE, JALAPEÑOS, CHEF'S SELECTION OF DESSERT, REGULAR AND, DECAFFEINATED COFFEE, ICED TEA

\$38.95

THE CONTINENTAL BUFFET

CAESAR SALAD W/ CROUTONS, FRESH GARDEN GREENS W/ CREAMY RANCH & ITALIAN DRESSING,, PASTA SALAD, FRESH FRUIT SALAD,

(CHOICE OF 3 ENTREES)

-CARVED ROAST BEEF AU JUS

-ROASTED PORK LOIN

-BREAST OF CHICKEN W/BASIL MUSHROOM CREAM SAUCE

-SOUTHERN FRIED CATFISH

-GRILLED SALMON FILET W/LEMON BUTTER SAUCE

GARDEN FRESH VEGETABLES

WILD RICE BLEND OR ROASTED POTATOES, ROLLS & BUTTER

CHEF'S SPECIAL DESSERT DISPLAY

REGULAR & DECAFFEINATED COFFEE, ICED TEA

\$35.95

TEXAS BBQ BUFFET

COLE SLAW, FRESH FRUIT SALAD, POTATO SALAD, GARDEN SALAD WITH RANCH & ITALIAN DRESSING, BBQ BEEF BRISKET, SMOKED SAUSAGE, BBQ CHICKEN, BBQ RIBS, CORN ON THE COB, RANCH STYLE BEANS, GARLIC MASHED POTATOES, CORNBREAD, FRUIT COBBLER, REGULAR & DECAFFEINATED COFFEE, ICED TEA

\$36.95

ITALIAN BUFFET

CAESAR SALAD, FRESH FRUIT SALAD, TORTELLINI SALAD, CUCUMBER SALAD

(CHOICE OF 3 ENTRES)

-MEAN OR VEGETARIAN LASAGNA

-ITALIAN SAUSAGE W/ SAUTÉED ONIONS & PEPPERS

-CHICKEN PARMESAN OR CHICKEN MARSALA

-SPAGHETTI AND MEATBALLS

-LINGUINI W/ ALFREDO AND MARINARA SAUCE

GARDEN FRESH VEGETABLES, GARLIC BREAD STICKS,

CHEF'S SPECIAL DESSERT

REGULAR & DECAFFEINATED COFFEE, ICED TEA

\$34.95

DINNER BUFFET

ATRIUM HOTEL AND SUITES

**Minimum of 25 guests required*

**ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.25% SALES TAX*