

ATLAS CATERING

CORPORATE DINNERS | MEETINGS



Thank you for considering Atlas Grill and Clubroom for your upcoming event. Elegant, yet unpretentious, Atlas Grill is becoming one of the most popular event venues in the Twin Cities.

Because you have enough decisions to make, we make planning your event as easy as possible. There are no hidden costs. Our professional event consultants can assist you in planning all aspects of your event.

- No Cake Cutting Fees
- Complimentary Underground Parking
- Complimentary Votive Candles
- No Room Rental Fee

(Food and beverage minimums apply)

The combination of a beautiful dining room, great food and outstanding service will create a memorable event for all your guests.

Please consider these menus to be a starting point. We will gladly customize a menu for your event. Please contact our catering department at 612.338.4700 to schedule a consultation and a complimentary tasting.

Best Wishes,



Kenneth Cole

Director of Catering

612.338.4700

ken@atlasgrill.com



US BANK PLAZA | 200 SOUTH SIXTH STREET | MINNEAPOLIS, MN 55402
PHONE 612.338.4700 | FAX 612.338.8383 | INFO@ATLASGRILL.COM

WEDDINGS BY ATLAS GRILL

ABOUT US

Celebrating ethnic dishes found all over the Mediterranean, the Atlas Grill menu features the kind of real food you crave to eat, just like your mother used to make... only better. The memories of a party at, or from Atlas Grill will make your guests smile for years to come.

OUR PLEASURE

With a conveniently located restaurant in downtown Minneapolis and our ability to provide a rich assortment of sandwich, fire-roasted meats or salad platters, soups, hot entrees, desserts and freshly baked cookies, our menu has something to please everyone.

OUR SIGNATURE FIRE ROASTED MEATS AND SEAFOOD

Atlas' signature entrée features a long held Persian style of kabob grilling. Our fire roasted meats and seafood are cooked over a 1200 degree grill and are accompanied with a delicious sauce or relish. They make a great sit-down dinner, are buffet friendly and are featured part of Atlas' platter style service.

OUR SERVICES

Let our experts plan your wedding day. We can provide everything you need to make your event both delicious and memorable.

OUR PLATTERS

Atlas Grill offers extensive lunch and dinner platter-style dining. All of our platters can be customized to fit your needs with large or small selections based upon your price point. We offer a variety of side dishes to complement each meal. Explore our menu and discover your choices.

CUSTOM SERVICES

If you want something that does not appear in our brochure, our catering team can do that too. Just call and our catering director can help you create a customized menu. Please let us know if you need any assistance with audiovisual, specialty linens or entertainment.



THE FINE PRINT

For our guests with food allergies or dietary restrictions, please feel free to make special requests.

Menu prices are subject to a 20% service charge and the appropriate sales tax. Menu prices are subject to change based on market fluctuations and seasonal availability.

Guarantee – A final headcount is required no less than three days prior to your event. Billing is based on the guarantee or the actual headcount; whichever number is greater.

Food and Beverage – All food and beverage for events at Atlas Grill, must be provided by Atlas Grill. Wedding cakes are an exception. Leftover food is released to the client at the sole discretion of Atlas Grill.

Deposits – To secure a date with Atlas Grill, a non-refundable deposit may be required. The deposit is applied to the final bill. Unless prior arrangements are made, final payment is due the day of the event.

Parking – Parking is available for events at Atlas Grill in US Bank Plaza ramp. Parking is validated after 5:00 PM Monday thru Friday and all day on Saturday and Sunday.

Coat Check – A small coat room and portable coat rack are available at no charge. An additional charge may apply if an attendant is required. Guests assume the risk and liability for personal property left in the coat room.

Piano – A beautiful baby grand piano is available for use at no additional charge.



APPETIZERS

BEFORE DINNER HORS D'OEUVRES

Grilled Vegetable Platter with Aioli
Fresh Seasonal Vegetables with Dill Dip
Fire Roasted Chicken Wraps
Fire Roasted Sirloin Wraps
Assorted Cheeses with Crackers
Chili Chicken Wings
Roasted Eggplant and Garlic Puree with Flatbread
Fresh Seasonal Fruit Tray
Bruschetta

Two Selections \$6
Three Selections \$7
Four Selections \$8

Platters are priced per person and designed to be served prior to dinner

ALA CARTE HORS D'OEUVRES

Hors D Oeuvres are priced per piece

Jumbo Shrimp with Cocktail Sauce
\$3
Sea Scallops with Mango Chutney
\$3
Smoked Salmon with Capers
\$3
Sautéed Garlic Shrimp Crostini
\$3
Grilled Lamb Chops
\$5
Beef Tenderloin Canapé
\$3
Grilled Vegetable Canapé
\$2
Curried Chicken Tartlet
\$2
Beef Tenderloin Kabob
\$3
Saffron Chicken Kabob
\$3
Artichoke Olive Canapé
\$2
Stuffed Mushroom Caps
\$2
Roma Tomato, Mozzarella & Fresh Basil
\$3
Deviled Eggs
\$2
Brie and Strawberry Canapé
\$2

Planning a Hors D Oeuvre Reception? Please ask for additional menu and pricing information.



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HORS D'OEUVRES PACKAGES

HAPPY HOUR MENUS

DOMESTIC CHEESE TRAY
FRESH SEASONAL VEGETABLE TRAY WITH
DIP
FIRE ROASTED CHICKEN WRAPS
FIRE ROASTED SIRLOIN WRAPS
ASSORTED FLATBREAD PIZZAS
\$12

DOMESTIC CHEESE PLATTER
GRILLED VEGETABLE TRAY WITH AIOLI
ROASTED EGGPLANT AND GARLIC PUREE
BRUSCHETTA
FIRE ROASTED CHICKEN WRAPS
FIRE ROASTED SIRLOIN WRAPS
\$15

HORS D'OEUVRE RECEPTIONS

GRILLED VEGETABLE PLATTER WITH AIOLI
DOMESTIC CHEESE PLATTER
FIRE ROASTED CHICKEN WRAPS
FIRE ROASTED SIRLOIN WRAPS
MUSHROOM CAPS STUFFED WITH SPINACH &
FETA
ROASTED EGGPLANT AND GARLIC PUREE WITH
TOASTED FLATBREAD
CURRIED CHICKEN TARTLET
BRUSCHETTA
\$21

CHEESE TRAY WITH CRACKERS
FRESH SEASONAL VEGETABLE TRAY WITH
DIP
FIRE ROASTED CHICKEN WRAPS
FIRE ROASTED SIRLOIN WRAPS
ASSORTED FLATBREAD PIZZAS
ROASTED EGGPLANT AND GARLIC PUREE
WITH TOASTED FLATBREAD
BRUSCHETTA
STUFFED MUSHROOM CAPS
\$25

CHEESE TRAY WITH CRACKERS
GRILLED VEGETABLE TRAY WITH AIOLI
FIRE ROASTED CHICKEN WRAPS
FIRE ROASTED SIRLOIN WRAPS
ASSORTED FLATBREAD PIZZAS
WALLEYE FINGERS WITH HARISSA
JUMBO SHRIMP ON ICE WITH COCKTAIL
SAUCE AND LEMON
STUFFED MUSHROOM CAPS
\$29

SEASONAL FRUIT SKEWERS
GRILLED VEGETABLE CANAPÉ
FIRE ROASTED CHICKEN WRAP
SAFFRON SHRIMP CROSTINI
SALAD OLIVEH
BEEF TENDERLOIN KABOB
SMOKED SALMON PLATTER
FIRE ROASTED LAMB WRAP
CURRIED CHICKEN TARTLET
\$31

Hors D Oeuvre packages are priced on a per person basis



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RECEPTION STATIONS

Minimum 50 guests required

MASHED POTATO MARTINI BAR*

Choice of Garlic Mashed Potatoes, Bleu Cheese Potatoes or Sweet Potato Puree
Mashed Potato Bar Includes Standard Toppings - Sour Cream, Cheddar Cheese,
Bacon and Chives

Additional Toppings (Choose Three) - Black Bean Sauce, Ground Sirloin with
Chipotle, Curried Chicken, Mushroom Brandy Sauce or Citrus Buerre Blanc
Atlas to Provide High Quality Plastic Martini Glasses

\$6.00 Per Guest

PASTA STATION*

Assorted Pastas – Penne, Bowtie or Linguini
Assorted Toppings - Mushroom, Peppers,
Parmesan Cheese, Onion or Tomato
Assorted Sauces – Pesto Alfredo, Marinara, Olive Oil

Chicken \$8.00 Per Guest

Shrimp \$9.00 Per Guest

CARVING STATION*

Roasted Beef Tenderloin	\$8 Per Guest
Turkey Breast	\$6 Per Guest
Roasted Pork Loin	\$6 Per Guest
Pepper Crusted Strip Loin	\$7 Per Guest

All Carving Stations Include Silver Dollar Buns and Appropriate Sauces

KABOB STATION

Fire Roasted Miniature Kabobs – Beef Tenderloin, Chicken, Salmon
Saffron Basmati Rice

Sauces (Choose Three) - Red Wine Reduction, Mushroom Brandy,
Citrus Buerre Blanc, Pomegranate-Walnut, Dill Cucumber

\$9 Per Guest

*May Require an Additional Chef Attendant Fee



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SERVED DINNERS

SALADS

ATLAS SALAD
ORGANIC GREENS WITH BLEU
CHEESE, RED ONION AND
WALNUT TOSSED WITH SHERRY
VINAIGRETTE DRESSING

PALM SALAD
HEARTS OF PALM, ARTICHOKE,
KALAMATA OLIVES WITH
RANCH DRESSING

CAESAR SALAD
A CLASSIC CAESAR DRESSING
TOSSED WITH ROMAINE AND
HOUSEMADE CROUTONS

ENTREES

SERVED WITH SALAD, VEGETABLE, RICE/POTATO AND ATLAS
BREAD WITH SWEET BUTTER

**FIRE ROASTED BEEF
TENDERLOIN**
MUSHROOM BRANDY SAUCE
\$28

FIRE ROASTED CHICKEN
CITRUS BUERRE BLANC
SAUCE
\$25

FIRE ROASTED SALMON
DILL CUCUMBER SAUCE
\$27

FIRE ROASTED CHILEAN SEA BASS
ARTICHOKE OLIVE RELISH
\$31

14 oz New York Steak
RED WINE SAUCE
\$39

ATLAS CHICKEN
LIGHTLY BREADED AND
SAUTÉED WITH CITRUS
BUERRE BLANC SAUCE
\$25

SAUTÉED WALLEYE
LIGHTLY BREADED AND
TOPPED
WITH PEPPERS AND ONIONS
\$27

GRILLED PORK CHOP
PINEAPPLE MANGO SAUCE
\$27

POMEGRANATE-WALNUT CHICKEN
GRILLED VEGETABLES AND BASMATI
RICE
\$26

8 oz BEEF TENDERLOIN
ONION STRAWS AND RED WINE
REDUCTION
\$35

TUNA STEAK
GRILLED VEGETABLES AND
COUS COUS
\$30

ATLANTIC SALMON
PAN SEARED AND SERVED
WITH
LEMON TARRAGON SAUCE
\$27

VEGETARIAN PLATTER
VEGETABLE MEDLEY, ROASTED
EGGPLANT PUREE, SAFFRON-
BASMATI RICE
\$25



DINNER BUFFET

ENTREE SELECTIONS

Fire Roasted Beef Tenderloin
Fire Roasted Boneless Chicken
Fire Roasted Salmon
Fire Roasted Lamb
Sautéed Walleye
Atlas Chicken

BUFFET ACCOMPANIMENTS

Atlas Salad with Sherry Vinaigrette Dressing
Fresh Bread with Sweet Butter
Saffron-Basmati Rice
Oven Roasted Potatoes
Grilled Vegetables

Two Selections \$27
Three Selections \$30
Four Entrees \$33

For smaller groups, ask about our platter style service

COFFEE AND DESSERT STATION

Assorted Atlas Desserts
Fresh Brewed Regular and Decaffeinated Coffees

\$8 Per Person

DESSERT SELECTIONS

New York Cheesecake
Mountain Berry Tart
Chocolate Mousse Torte
Tiramisu
Key Lime Pie



PLATTER STYLE DINNER

Our platter style service features Atlas' signature Fire Roasted Meats and Seafood. Enjoy our Persian method of grilling and get the variety of a buffet with the service of a sit-down dinner. This menu is just a sample. We will gladly customize a menu for your special event.

APPETIZERS

Roasted Eggplant and Garlic Puree with Toasted Flatbread
Pan Seared Scallops with Mango Chutney
Sautéed Saffron Shrimp
Fire Roasted Chicken Wraps
Fire Roasted Sirloin Wraps

SALAD COURSE – SHARING PLATTERS

Atlas Salad
Chopped Salad
Hearts of Palm
Atlas Bread with Sweet Butter

ENTRÉE COURSE- SHARING PLATTERS

Assorted Fire Roasted Meats and Seafood
Beef Tenderloin, Boneless Chicken, Leg of Lamb
Salmon, Chilean Sea Bass and Walleye
Grilled Seasonal Vegetables
Saffron Basmati Rice

DESSERT AND COFFEE STATION

Assorted Atlas Desserts
Fresh Brewed Regular and Decaffeinated Coffee, Hot Tea

\$52 per person

Available up to 80 guests



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BEVERAGES

BOTTLED BEER

Amstel Light, Heineken, Blue Moon, Miller Lite, Corona, Bass, Sam Adams, Sam Adams Light, Summit, Newcastle, Haacke Beck, Michelob Golden Light, Stella Artois

\$4 per bottle

BOTTLED HOUSE WINE

Penfolds (Chardonnay or Merlot)	\$22
Petirrojo Cabernet	\$22
Little Penguin Shiraz	\$22
Sycamore Lane Pinot Grigio	\$22
Starling Castle Riesling	\$22
Montevino White Zinfandel	\$22
BV Costal Pinot Noir	\$28
Hess Select Chardonnay	\$34
Hess Select Cabernet	\$38
House Champagne	\$22

*A more extensive wine list is available

DRINK PRICES

Bottled Beer	\$4
Soft Drinks	\$2
Rail Drinks	\$5
Call Drinks	\$6
Premium Drinks	\$7
House Wine	\$6
Cocktails	\$6
Call Cocktails	\$7
Cordials	\$6 up

Our bar features many single malt scotches and premium spirits. Please let us know if you have any special preferences.

Butler passing of wine and champagne is available.



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WINE LIST

WHITE

Beringer, White Zinfandel	\$23
Kim Crawford, Sauvignon Blanc	\$42
Langtry, Sauvignon Blanc	\$51
Hess Chardonnay	\$34
Kim Crawford, Unoaked Chardonnay	\$42
Simi, Chardonnay	\$43
Saintsbury, Chardonnay	\$54
Ferrari Carano, Chardonnay	\$85
Far Niente, Chardonnay	\$82

RED

BV Coastal Estate Pinot Noir	\$28
Saintsbury, Pinot Noir	\$65
Silentium, Crianza	\$39
Chateau Souverain, Merlot	\$49
Ferrari Carano, Merlot	\$58
Clos Du Val, Merlot	\$59
Steltzner Vineyards, Merlot	\$59
Hess Select Cabernet	\$38
Paso Creek, Cabernet	\$49
Simi, Cabernet	\$56
Jordan, Cabernet	\$120
Far Niente, Cabernet	\$175
Coppola Director's Cut, Zinfandel	\$57

SPARKLERS

J Rogét Brut	\$24
Francois Montard	\$32
Mumm Cuvee Blanc d' Noir	\$48
J Sparkling	\$69

