



ATRIUM CATERING

**Frankie's Café
Bar & Restaurant**
25 South Eagle Rd.
Havertown, PA 19083
Tel: 610-622-0073
Fax: 610-626-1814
atriumcatering@gmail.com
www.atriumcatering.net

SIT DOWN MENU

Whether you're booking an intimate dinner or a grand reception, your guests will appreciate the professional service & attention to detail that Atrium Catering provides. Our catering specialists make it easy to guide you in designing the perfect menu for your next seated occasion. Each menu includes your choice of one soup or salad, choice of two entrees, starch, vegetable, rolls & butter, dessert & fresh brewed coffee & tea.. Additional courses can easily be added upon your request.

Pricing is based on a minimum of 40 people. Service personnel is provided at 1 server per 25 guests. There is a delivery fee of \$65. A deposit of 50% is required on all orders of \$200 or more. Full payment must be made one day before the event.

We accept Visa, MasterCard, Discover, American Express, Cash or Check. All prices are subject to 6% PA sales tax & 20% service charge.

~ Hot Soups

Listed below is a selection of our most popular choices. Check with our catering specialists for additional selections.

Garden Vegetable
Oven-roasted Chicken Noodle
Authentic New England Clam Chowder
Broadway Tomato Bisque
French Onion
Creamy Seafood Bisque
Parmesan, Cheddar & Broccoli Cream
Loaded Baked Potato Soup
Smokehouse Split Pea
Savory Minestrone
Maryland Crab
Escarole Soup

~ Entrees (Choose Two)

Chicken Picatta **\$18.99**
Boneless breast of chicken cooked to perfection & finished in a chardonnay lemon butter sauce.

Chicken Marsala **\$18.99**
Grilled boneless chicken breast simmered in Marsala wine & finished in a mushroom demi glace.

Chicken Francaise **\$18.99**
Lightly egg battered & fried boneless chicken breast garnished with capers & finished in a lemon butter sauce.

~ Salads

Classic Caesar Salad – Romaine lettuce, shredded parmesan cheese, seasoned croutons & our creamy white balsamic Caesar dressing

Tossed Garden Salad – Crisp romaine lettuce, shredded carrots, cucumber, tomato, red onion & seasoned croutons with buttermilk ranch dressing.

Greek Salad – Romaine lettuce, tomatoes, crumbled feta cheese, red onion, Kalamata olives, pepperoncini, cracked black pepper & our Greek dressing.

Asian Salad – Fresh cilantro, roasted peanuts, toasted sesame seeds, mandarin segments & crispy wonton strips over a bed of romaine lettuce drizzled with our citrus-herb vinaigrette.

Fruit Cup – Fresh sliced seasonal fruit & berries topped with a dollop of vanilla yogurt

Pesto Chicken Breast **\$18.99**
Italian marinated boneless chicken breast cooked to perfection in a basil pesto aioli.

Chicken Parmigiana **\$18.99**
Boneless chicken cutlets coated in Italian seasoned bread crumbs, fried to a golden brown, topped with our three cheese blend & finished in our homemade tomato sauce.

Chicken Scallopini **\$18.99**
Herb marinated chicken breast smothered in mushrooms, onions & bell peppers along with basil tomato sauce.

Chicken Mediterranean **\$19.99**
Pan seared chicken breast topped with a sauce of spinach, roma tomatoes, artichoke hearts & black olives.

Prime Rib of Beef **\$25.95**
Slow roasted Prime Rib of Beef sliced & served with a rosemary au jus & horseradish cream.

White Marble Pork Loin **\$19.99**
Herb roasted white marble pork loin sliced & drizzled in a rich homemade gravy.

Roast Turkey Breast **\$19.99**
Tender, slow roasted turkey breast sliced & served with homemade turkey gravy, sage stuffing & cranberry sauce.

Rigatoni Aglio olio **\$19.99**
Rigatoni tossed with sautéed broccoli rabe & grated parmigiano reggiano in a light garlic olive oil sauce.

Pasta Primavera **\$18.99**
Al dente cooked penne pasta tossed with seasonal vegetables, extra virgin olive oil, fresh herbs & grated parmigiano reggiano.

Penne ala Vodka **\$19.99**
Penne pasta tossed with prosciutto ham & fresh tomato in a Vodka blush sauce.

Tortellini al Forno **\$19.99**
Tricolor cheese tortellini tossed with sundried tomatoes & Asiago cheese & baked in a creamy alfredo sauce.

Grilled Norwegian Salmon **\$20.99**
Tender grilled salmon fillet cooked to perfection & topped with a roasted red pepper aioli.

Broiled Stuffed Flounder **\$26.99**
Fresh flounder fillets stuffed with jumbo lump crab imperial, broiled in white wine & served in a lemon burre blanc.

🌀 Vegetables (Choose One)

Sliced Seasonal Vegetable Medley
Glazed Baby Carrots
Broccoli Olio
Green Beans Almondine
Snap Peas with Julienne Carrots
Broccoli & Peppers
Roasted Asparagus

🌀 Desserts (Choose One)

New York Style Cheesecake with Raspberry Sauce.
Vanilla Bean Ice Cream with Chocolate Sauce.
Orange Sherbert
Chocolate Cake with Dark Chocolate Shavings
Carrot Cake with Spiced Whipped Cream
Home Baked Apple Pie

Herb Baked Tilapia **\$20.99**
Herb crusted tilapia fillets baked & topped with a black olive, tomato & artichoke ragout.

Broiled Jumbo Lump Crab Cakes **\$28.99**
Handmade jumbo lump crab cakes with no fillers, broiled to a light golden brown & drizzled with fresh lemon & Old Bay remoulade.

Grilled Filet Mignon **\$28.99**
Served with your choice of Cabernet demi glace or béarnaise sauce.

Chicken Saltimbucca Roulade **\$21.99**
Boneless chicken breast stuffed with sautéed spinach, prosciutto ham & provolone cheese, & finished in a sage burre blanc.

Chicken Atrium **\$25.99**
Grilled boneless chicken breast topped with jumbo lump crab & rock shrimp imperial & drizzled with saffron tomato sauce.

🌀 Additional Course Suggestions

Penne ala Vodka **\$2.19**
Al dente penne pasta tossed with prosciutto ham & fresh tomato in a vodka blush sauce.

Twin Jumbo Shrimp Cocktail **\$3.29**
Two juicy gulf shrimp garnished with citron cocktail sauce and fresh lemon.

Sugar Seared Scallops **\$3.59**
A duo of plump caramelized scallop served over baby field greens & drizzled with balsamic reduction and basil oil

🌀 Starches (Choose One)

Herb Roasted Red Skin Potatoes
Rosemary Roasted Yukon Gold Potatoes
Baked Potatoes
Herbed Wild Rice
Garlic Mashed Potatoes
Potatoes Au Gratin
Twice Baked Potatoes

🌀 Bar Set Up

Bar set-up including one bartender for 2 hour cocktail service, \$250. Any time thereafter, \$4 per person per hour. Alcohol provided by the customer & served by Atrium Catering.