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PRIVATE DINING AT ATRIA'S PETERS TWP

Looking for the perfect setting for your next special occasion? Whether it's a milestone celebration, a corporate gathering, a holiday party, or an intimate family dinner, Atria's offers an exceptional private dining experience that will make your event unforgettable.

LUNCH BUFFET MENU OPTIONS | \$26 PER PERSON

Includes: Fruit and Cheese Tray with Crackers, House Salad, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

PROTEINS | CHOOSE 2

FIVE CHEESE RAVIOLI

MEDITERRANEAN CHICKEN

CHICKEN PICCATA

CHICKEN PARMESAN

PORK TENDERLOIN

BEEF TIPS

BEEF TENDERLOIN +2 PP

ENGLISH COD

GRILLED SALMON +2 PP

Simply Grilled or Honey Orange Glaze

POT ROAST +2 PP

SIDES | CHOOSE 2

SMASHED REDSKIN POTATOES

ROASTED REDSKIN POTATOES

SEASONAL RICE

ROASTED VEGETABLES

GREEN BEANS

PENNE PASTA

With Marinara or Tomato Vodka Sauce

DESSERT TRAY

ADD FOR AN ADDITIONAL \$4 PP

BREAD & BUTTER

ADD FOR AN ADDITIONAL \$2 PP



LUNCH PLATED MENU OPTIONS

Includes: Fruit and Cheese Tray with Crackers, Entrée, and Non-Alcoholic Beverages
(Soft Drink, Iced & Hot Tea, or Coffee)

ENTRÉES | CHOOSE 4

You're welcome to mix and match entrées from all tiers to create your own custom menu.
Each entrée will be priced according to its tier.

TIER 1 | \$22 PP

CHICKEN CHOPPED SALAD

Grilled Chicken Breast, Lettuce, Vegetables, Dry Bleu Cheese Crumbles, Garlic Vinaigrette

SALMON STRAWBERRY SALAD

Marinated and Chilled Salmon, Mixed Greens, Fresh Strawberries, Goat Cheese, Almonds, Poppyseed Vinaigrette

MEDITERRANEAN CHICKEN

Marinated Grilled Chicken Breast, Fresh Mixed Vegetables, Smashed Redskins

TOMATO VODKA PASTA FLORENTINE

Imported Penne, Signature Tomato Vodka Sauce, Sautéed Spinach

TIER 2 | \$25 PP

STEAK SALAD

Mixed Greens, Tomato, Egg, Cheddar Jack, Onion Straws, Peppercorn Ranch

ENGLISH STYLE COD

Baked Cod, Seasoned Breadcrumbs, Fresh Vegetable Selection

CHICKEN PARMESAN

Hand-Breaded Chicken, Mozzarella, Imported Linguine

CHICKEN PICCATA

Pan-Seared Chicken, Lemon Beurre Blanc, Smashed Redskin Potatoes, Asparagus Spears

POT ROAST

Bourbon Maple Glazed, Smashed Redskin Potatoes, Vegetable Gravy

DESSERT TRAY

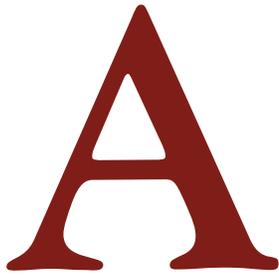
ADD FOR AN ADDITIONAL
\$4 PP

BREAD & BUTTER

ADD FOR AN ADDITIONAL
\$2 PP



Vegetarian/vegan dishes and chef-inspired menus are available upon request.



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Looking for the perfect setting for your next special occasion? Whether it's a milestone celebration, a corporate gathering, a holiday party, or an intimate family dinner, Atria's offers an exceptional private dining experience that will make your event unforgettable.

DINNER BUFFET MENU OPTIONS

All Tiers Include: Appetizers, Soup or Salad, Entrée, Dessert or Champagne Toast, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

APPETIZERS | CHOOSE 2

FRESHLY BAKED PRETZELS
SAUSAGE STUFFED PEPPERS
BBQ BACON WRAPPED SHRIMP
SHRIMP COCKTAIL
BRUSCHETTA

ORANGE GLAZED CHICKEN
FRESH FRUIT TRAY (IN-SEASON ONLY)
ARTISAN CHEESE BOARD
VEGETABLE TRAY
FRIED ZUCCHINI

SOUP + SALAD | CHOOSE 1

Add on Bread & Butter for an additional \$2 PP.

HOUSE SALAD
CHOPPED SALAD

SHERRY CRAB BISQUE
ITALIAN WEDDING SOUP

ENTRÉES | CHOOSE 2

You're welcome to mix and match entrées from all tiers to create your own custom menu. Each entrée will be priced according to its tier.

TIER 1 | \$40 PP

ENGLISH COD
CHICKEN PICCATA
CHICKEN MARSALA
BOURBON MAPLE GLAZED
POT ROAST

TIER 2 | \$50 PP

CHICKEN ROMA
ORANGE GLAZED SALMON
CRAB STUFFED SHRIMP
BEEF TENDERLOIN

TIER 3 | \$60 PP

PETITE FILETS
CRAB STUFFED SALMON
JUMBO LUMP CRAB CAKES
CHEF-INSPIRED SEASONAL FISH

SIDES | CHOOSE 2

ROASTED VEGETABLES
ASPARAGUS
GREEN BEANS
ROASTED RED SKIN POTATOES

SMASHED REDSKIN POTATOES
SEASONAL RICE
IMPORTED PENNE
With Marinara or Signature Vodka Tomato Sauce

DINNER PLATED MENU OPTIONS

All Tiers Include: Appetizers, Soup or Salad, Entrée, Dessert or Champagne Toast, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

APPETIZERS | CHOOSE 2

FRESHLY BAKED PRETZELS
SAUSAGE STUFFED PEPPERS
BBQ BACON WRAPPED SHRIMP
SHRIMP COCKTAIL
BRUSCHETTA

ORANGE GLAZED CHICKEN
FRESH FRUIT TRAY (IN-SEASON ONLY)
ARTISAN CHEESE BOARD
VEGETABLE TRAY
FRIED ZUCCHINI

SOUP + SALAD | CHOOSE 1

Add on Bread & Butter for an additional \$2 PP.

HOUSE SALAD
CHOPPED SALAD

SHERRY CRAB BISQUE
ITALIAN WEDDING SOUP

ENTRÉES | CHOOSE 3

You're welcome to mix and match entrées from all tiers to create your own custom menu. Each entrée will be priced according to its tier.

TIER 1 | \$40 PP

ENGLISH STYLE COD

Baked Cod, Seasoned Breadcrumbs, Asparagus, Smashed Redskin Potatoes

CHICKEN PICCATA

Pan-Seared Chicken, Lemon Beurre Blanc, Smashed Redskin Potatoes, Asparagus Spears

BOURBON MAPLE GLAZED POT ROAST

Tender Braised Beef, Smashed Redskin Potatoes, Vegetable Gravy

TOMATO VODKA PASTA

Grilled Chicken or Shrimp, Imported Penne, Signature Tomato Vodka Sauce, Sautéed Spinach

TIER 2 | \$50 PP

CHICKEN ROMA

Pan-Seared Chicken, Mozzarella, Tomato, Balsamic Drizzle, Imported Linguine, Marinara Sauce

ORANGE GLAZED SALMON

Signature Orange Glaze, Smashed Redskin Potatoes, Asparagus

TWIN FILETS

Heavy-Aged Petite Filets, Red Wine Demi, Smashed Redskin Potatoes

CRAB STUFFED SHRIMP

Lemon Beurre Blanc, Seasonal Rice, Asparagus

TIER 3 | \$60 PP

FILET MIGNON

Angus Filet, Smashed Redskin Potatoes, Asparagus

CHEF-INSPIRED SEASONAL FISH

JUMBO LUMP CRAB CAKES

Asparagus, Smashed Redskin Potatoes, Chipotle Remoulade

TWIN FILETS & CRAB CAKES

Two Heavy-Aged Petite Filets topped with Signature Crab Cakes, Red Wine Demi, Lemon Beurre Blanc, Smashed Redskin Potatoes



*Vegetarian/vegan dishes and chef-inspired menus are available upon request.