



# PRIVATE DINING AT ATRIA'S STRIP DISTRICT

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.

## APPETIZERS

Serves 10 People

- SAUSAGE STUFFED PEPPERS \$40
- BBQ BACON WRAPPED SHRIMP \$60
- SHRIMP COCKTAIL \$55
- BRUSCHETTA \$30
- ORANGE GLAZED CHICKEN \$50
- FRIED ZUCCHINI \$30

## TRAYS

Serves 10-12 People

- FRESH-CUT VEGETABLES \$50
- SEASONAL FRESH FRUIT \$42
- ARTISAN CHEESE \$75
- ARTISAN CHEESE AND MEAT \$105
- ASSORTED SWEETS \$75

## BUFFET MENU OPTIONS | \$40 PER PERSON

Included: Large Shared House or Chopped Salad, 2 Entrées, 2 Sides, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

## ENTRÉES | CHOOSE 2

- FIVE-CHEESE RAVIOLI
- TOMATO VODKA PASTA  
With Grilled Chicken +\$2
- ENGLISH COD
- GRILLED SALMON\*  
With Orange Glaze +\$2
- GRILLED TIGER SHRIMP
- JUMBO LUMP CRAB CAKES
- CHICKEN PICCATA
- CHICKEN PARMESAN
- BOURBON MAPLE GLAZED POT ROAST
- BEEF TIPS\*

## SIDES | CHOOSE 2

- YUKON GOLD MASHED
- ROASTED POTATOES
- SEASONAL RICE
- GRILLED ASPARAGUS
- ROASTED VEGETABLES
- PENNE  
With Marinara Sauce
- PENNE  
With Tomato Vodka Sauce

BREAD & BUTTER  
Add for an additional \$2 PP

# PLATED MENU OPTIONS

Includes: Soup or Salad, Entrée, and Non-Alcoholic Beverages (Soft Drink, Iced & Hot Tea, or Coffee)

## SOUP + SALAD | CHOOSE 1

### HOUSE SALAD

Mixed Greens, Bacon, Onion, Egg, Cheddar Jack, Tomato, Crouton

### CHOPPED SALAD

Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette

### ROTISSERIE CHICKEN TORTILLA SOUP

### SHERRY CRAB BISQUE

## 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

#### ENGLISH STYLE COD

Baked Cod, Seasoned Breadcrumbs, Asparagus, Yukon Gold Mashed

#### CHICKEN PARMESAN

Hand-Breaded Chicken, Mozzarella, Marinara, Imported Linguine

#### BOURBON MAPLE GLAZED POT ROAST

Tender Braised Beef, Yukon Gold Mashed, Vegetable Gravy

#### TOMATO VODKA PASTA

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

#### STRAWBERRY SALMON SALAD\*

Grilled Salmon, Mixed Greens, Strawberry, Goat Cheese, Almond, Poppyseed Vinaigrette

#### CHICKEN CHOPPED SALAD

Mixed Greens, Fresh Chopped Vegetables, Bleu Cheese, Garlic Vinaigrette

### TIER 2 | \$50

#### ORANGE GLAZED SALMON\*

Signature Orange Glaze, Grilled Asparagus

#### TWIN FILETS\*

Chipotle Bearnaise, Yukon Gold Mashed

#### GRILLED TIGER SHRIMP

Choose a Style: Blackened or Simply Grilled. Served with Roasted Vegetables.

#### CHICKEN PICCATA

Pan-Seared Chicken, Capers, Asparagus, Lemon Beurre Blanc, Yukon Gold Mashed

#### STEAK SALAD\*

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

### TIER 3 | \$60

#### 8 OZ FILET\*

Angus Filet, Grilled Asparagus

#### JUMBO LUMP CRAB CAKES

Roasted Vegetables, Chipotle Remoulade

#### 4 OZ FILET AND CRAB CAKE\*

4 OZ Filet, Crab Cake, Red Wine Demi, Lemon Beurre Blanc, Yukon Gold Mashed

