



ATLAS GRILL

EVENTS & CATERING

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WELCOME

We are pleased to host your event at Atlas Grill. Whether you are planning a wedding, corporate event or small gathering, the friendly staff at Atlas will handle every detail of your event just the way you envisioned. We strive for our guests to feel welcome and without worry when planning their event. We are ready to help you plan the details – simple to grand.

Atlas features a large dining room with comfortable space for your guests to dine as well as an atrium for larger parties. We also offer off-site catering to any desired location for your event.

Atlas' modern take on Mediterranean cuisine offers an eclectic menu to please you and your guests. Our menu is made from scratch with the finest ingredients - offering served dinner, buffet or Atlas' platter style service.

We will never charge you an unnecessary fee, allowing you to celebrate without worry. Offering complimentary heated underground parking, cake cutting, standard linens and votive candles. In addition, Atlas does not have a room rental fee.

Best Wishes,



Kenneth Cole
Director of Catering
612.338.4700
ken@atlasgrill.com

HORS D'OEUVRES

Priced Per Piece - Minimum 25 Pieces

	<i>Price</i>	<i>Desired #</i>			
Jumbo Shrimp with Cocktail Sauce	\$4	_____	Stuffed Mushroom Caps	\$3	_____
Skewered Garlic Shrimp	\$4	_____	Deviled Eggs	\$2	_____
Spicy Shrimp Guacamole with Corn Chips	\$4	_____	Brie and Strawberry Canape	\$2	_____
Sea Scallops with Mango Chutney	\$4	_____	Fire Roasted Chicken Wraps	\$2	_____
Sea Scallops with Lemon Butter	\$4	_____	Fire Roasted Sirloin Wraps	\$2	_____
Smoked Salmon with Capers	\$3	_____	Fire Roasted Lamb Wraps	\$3	_____
Grilled Lamb Chops	\$6	_____	Spicy Boneless Chicken Wings	\$2	_____
Grilled Vegetable Canape	\$3	_____	Atlas Bruschetta	\$2	_____
<i>Basil Aioli</i>			Assorted Flatbread Pizzas	\$9	_____
Curried Chicken Tarlet	\$3	_____	Skewered Caprese Bruschetta	\$3	_____
<i>Pico de Gallo</i>			Seared Ahi Tuna & Chipotle Mayo	\$3	_____
Beef Tenderloin Kabob	\$3	_____	Beef Sliders	\$3	_____
<i>Mushroom Blonde Sauce</i>			BBQ Pork Sliders	\$3	_____
Saffron Chicken Kabob	\$3	_____			
<i>Citrus Buerre Blanc</i>					
Saffron Salmon Kabob	\$3	_____			
<i>Cucumber Dill Sauce</i>					

PLATTERS

Priced Per Person - Minimum 20 People

	<i>Price</i>	<i>Desired #</i>			
Salad Oliveh - Persian Potato Salad	\$3	_____	Assorted Cheese and Crackers	\$3	_____
Smoked Salmon Platter	\$3	_____	Grilled Vegetable Platter with Aioli	\$4	_____
Hummus with Flatbread	\$2	_____	Fresh, Seasonal Vegetables with Dill Dip	\$3	_____
Roasted Eggplant with Flatbread	\$3	_____	Artichoke Mushroom Gratin	\$4	_____
Fresh, Seasonal Fruit Tray	\$3	_____	Poutine	\$4	_____

HAPPY HOUR PACKAGES

OPTION 1

\$15 Per Person

Domestic Cheese Platter
 Fresh Seasonal Vegetable Tray with Dip
 Fire Roasted Chicken Wraps
 Fire Roasted Sirloin Wraps
 Assorted Flatbread Pizzas

OPTION 2

\$16 Per Person

Domestic Cheese Platter
 Grilled Vegetable Tray with Aioli
 Roasted Eggplant & Garlic Purée with Flatbread
 Bruschetta
 Fire Roasted Chicken Wraps
 Fire Roasted Sirloin Wraps

COCKTAIL STATIONS

Minimum 50 People

MASHED POTATO MARTINI BAR

\$8 Per Person

Mashed potato bar includes standard toppings:

Sour Cream, Cheddar Cheese, Bacon & Chives

Additional toppings (choose three):

- Black Bean Sauce
- Ground Sirloin with Chipotle
- Curried Chicken
- Mushroom Brandy Sauce
- Citrus Buerre Blanc Sauce

KEBOB STATION

\$12 Per Person

Served with Saffron Basmati Rice

Fire roasted miniature kabobs featuring:

Top Sirloin, Chicken and Salmon

Substitute Beef Tenderloin for additional \$3 Per Person

Choice of Sauces (choose three):

- Red Wine Reduction
- Mushroom Brandy
- Citrus Buerre Blanc
- Pomegranate Walnut
- Cucumber Dill

CARVING STATION*

Price Per Person

Includes silver buns and appropriate sauces

Roasted Beef Tenderloin	\$10
Turkey Breast	\$7
Roasted Pork Loin	\$7
Pepper Crusted Strip Loin	\$8

PASTA STATION*

\$9 Per Person (Chicken or Shrimp)

Pastas: Penne, Bowtie, Linguine

Toppings: Mushrooms, Peppers, Parmesan
Cheese, Onion or Tomatoes

Sauces: Pesto Alfredo, Marinara, Olive Oil

**Chef Attendant Fees May Apply*

HORS D'OEUVRE PACKAGES

PACKAGE 1

\$22 Per Person

Grilled Vegetable Platter

with Aioli

Domestic Cheese Platter

Fire Roasted Chicken Wraps

Fire Roasted Sirloin Wraps

Stuffed Mushroom Caps

Roasted Eggplant & Garlic Purée

with Flatbread

Bruschetta

Curried Chicken Tartlet

PACKAGE 2

\$26 Per Person

Cheese Tray

with Crackers

Fresh Seasonal Vegetable Tray

with Dip

Fire Roasted Chicken Wraps

Fire Roasted Sirloin Wraps

Assorted Flatbread Pizzas

Roasted Eggplant & Garlic Purée

with Flatbread

Bruschetta

Stuffed Mushroom Caps

PACKAGE 3

\$31 Per Person

Cheese Tray

with Crackers

Grilled Vegetables Tray

with Aioli

Fire Roasted Chicken Wraps

Fire Roasted Sirloin Wraps

Assorted Flatbread Pizzas

Walleye Fingers

with Harissa

Jumbo Shrimp Cocktail

Stuffed Mushroom Caps

SIGNATURE PLATTERS

\$57 Per Person

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 at sit-down dinner.

This menu is just a sample. We will gladly customize a menu for your special event.

APPETIZER

Roasted Eggplant & Garlic Puree

with Flatbread

Fire Roasted Chicken Wraps

Fire Roasted Sirloin Wraps

Pan Seared Scallops

with Mango Chutney

Sautéed Garlic Shrimp

SALADS

Atlas Salad

Chopped Salad

Hearts of Palm Salad

ENTREES

Served with Grilled Seasonal Vegetables &
Basmati Rice

Assorted Fire Roasted Meats and Seafood

Salmon, Chilean Seabass, Walleye,

Beef Tenderloin, Boneless Chicken, Leg of Lamb

Lamb Chop Upgrade Add \$4

DESSERT & COFFEE STATION

Assorted Atlas Desserts

Regular and Decaffeinated Coffee

Hot Tea



PLATED DINNER

See Accompaniments Page for Included Choice of One Salad,
Two Starche(s) or Vegetable(s) and Dessert
Includes Bread & Butter

FIRE ROASTED MEATS & SEAFOOD

Atlas' signature kabob style of grilling high quality meats & seafood.

	<i>Price</i>	<i>Desired #</i>
Beef Tenderloin <i>Mushroom Brandy Sauce</i>	\$46	_____
Boneless Chicken <i>Citrus Buerre Blanc Sauce</i>	\$36	_____
Atlantic Salmon <i>Cucumber Dill Sauce</i>	\$38	_____
Chilean Seabass	\$47	_____
Top Sirloin <i>Lemon Butter Sauce</i>	\$36	_____
Leg of Lamb	\$38	_____



ENTREES

	<i>Price</i>	<i>Desired #</i>		<i>Price</i>	<i>Desired #</i>
Vegetable Platter <i>Vegetable Medley, Roasted Eggplant Puree, Saffron Basmati Rice</i>	\$46	_____	Seafood Penne Pasta <i>Shrimp, Scallops, Creamy Alfredo Sauce</i>	\$42	_____
Vegetarian Pasta <i>Penne, Tomato, Garlic Vegetables, Parmesan</i>	\$36	_____	Baked Tilapia <i>Lemon Caper Sauce</i>	\$38	_____
Atlas Chicken <i>Citrus Buerre Blanc Sauce</i>	\$38	_____	Seared Sea Scallops <i>Lemon Butter Sauce</i>	\$48	_____
Sautéed Chicken <i>Saffron Basmati Rice, Pomegranate Walnut Sauce</i>	\$38	_____	Grilled Pork Tenderloin <i>Pineapple Mango Sauce</i>	\$40	_____
Sautéed Walleye <i>Peppers, Onions</i>	\$38	_____	8 oz. Beef Tenderloin <i>Lemon Butter Sauce</i>	\$52	_____
Atlantic Salmon <i>Lemon Tarragon Sauce</i>	\$38	_____	14 oz. New York Strip <i>Red Wine Reduction</i>	\$55	_____
Gulf Shrimp <i>Basmati Rice, Citrus Buerre Blanc</i>	\$38	_____			

**ATLAS' SIGNATURE SKEWERS ARE HAND TRIMMED
AND FIRE ROASTED OVER A 1200° GRILL**

ACCOMPANIMENTS

Plated Dinner: Choice of One Salad, Two Starche(s) or Vegetable(s) and Dessert

SALAD

- | | |
|--|-------|
| Atlas Salad | _____ |
| <i>Organic Greens, Bleu Cheese, Red Onion,
Walnut, Sherry Vinaigrette</i> | |
| Palm Salad | _____ |
| <i>Hearts of Palm, Artichoke, Kalamata Olives,
Ranch Dressing</i> | |
| Caesar Salad | _____ |
| <i>Romaine, Housemade Crouçons,
Classic Caesar Dressing</i> | |
| Greek Salad | _____ |
| <i>Feta, Kalamata Olives, Tomato, Onion,
Red Wine Vinaigrette</i> | |
| Spinach Salad | _____ |
| <i>Strawberries, Candied Pecans, Red Onion,
Raspberry Vinaigrette</i> | |
| Kale Salad | _____ |
| <i>Kale, Arugula, Field Greens,
Marinated Tomato, Garbanzo Beans,
Cucumber, Feta, Lemon Herb Vinaigrette</i> | |
| Persian Salad | _____ |
| <i>Chopped Tomato, Cucumber, Onion,
Cilantro, Lime Vinaigrette</i> | |

STARCHES/VEGETABLES

Choose 1

Choose 2

- | | |
|------------------------------------|-------|
| Saffron Basmati Rice | _____ |
| Dill Basmati Rice | _____ |
| Roasted Baby Red Potatoes | _____ |
| Oven Roasted Potatoes | _____ |
| Garlic Mashed Potatoes | _____ |
| Curried Potatoes | _____ |
| Steamed Baby Carrots & Green Beans | _____ |
| Grilled Vegetables | _____ |
| <i>Peppers, Squash, Zucchini</i> | |
| Green Beans Almondine | _____ |
| Grilled Asparagus | _____ |

DESSERT SELECTIONS

Dessert selection can be served plated
or as a Coffee and Dessert Station

- New York Cheesecake
- Mixed Berry Tart
- Chocolate Mousse Torte
- Tiramisu
- Key Lime Pie
- Carrot Cake



DINNER BUFFET

2 Entrees \$28, 3 Entrees \$31, 4 Entrees \$34

Includes Bread & Butter and a choice of three Starche(s) or Vegetable(s)

ENTREES

	Choice
Fire Roasted Top Sirloin	_____
Fire Roasted Boneless Chicken	_____
Fire Roasted Salmon	_____
Fire Roasted Lamb	_____
Sautéed Walleye	_____
Atlas Chicken	_____
Fire Roasted Beef Tenderloin – Add \$5	_____
Fire Roasted Chilean Seabass – Add \$5	_____

PASTA ENTREES

Seafood Marinara	_____
Chicken Alfredo	_____
Chicken with Pesto Cream Sauce	_____

ACCOMPANIMENTS

	Choose 3
Saffron Basmati Rice	_____
Dill Basmati Rice	_____
Brown Rice & Quinoa	_____
Atlas Three Cheese Potatoes	_____
Roasted Baby Red Potatoes	_____
Oven Roasted Potatoes	_____
Garlic Mashed Potatoes	_____
Curried Potatoes	_____
Steamed Baby Carrots & Green Beans	_____
Grilled Vegetables	_____
<i>Peppers, Squash, Zucchini</i>	
Green Beans Almondine	_____
Grilled Asparagus	_____

SALAD

	Choose 1
Atlas Salad <i>Organic Greens, Bleu Cheese, Red Onion, Walnut, Sherry Vinaigrette</i>	_____
Palm Salad <i>Hearts of Palm, Artichoke, Kalamata Olives, Ranch Dressing</i>	_____
Caesar Salad <i>Romaine, Housemade Croûtons, Classic Caesar Dressing</i>	_____
Greek Salad <i>Feta, Kalamata Olives, Tomato, Onion, Red Wine Vinaigrette</i>	_____
Spinach Salad <i>Strawberries, Candied Pecans, Red Onion, Raspberry Vinaigrette</i>	_____
Kale Salad <i>Kale, Arugula, Field Greens, Marinated Tomato, Garbanzo Beans, Cucumber, Feta, Lemon Herb Vinaigrette</i>	_____
Persian Salad <i>Chopped Tomato, Cucumber, Onion, Cilantro, Lime Vinaigrette</i>	_____

DESSERT & COFFEE STATION

Add \$9

Assorted Atlas Desserts

Regular and Decaffeinated Coffee

Hot Tea



BEVERAGES

BOTTLED BEER

\$5 Each

Fulton Lonely Blonde, Fulton Sweet Child of Vine, Blue Moon, Corona, Heineken, Miller Lite, Michelob Golden Light, Newcastle, Sam Adams, Stella Artois, Summit Extra Pale Ale, Hakke Beck (NA)

BOTTLED HOUSE WINE

TIER 1

Coastal Vines \$22

Chardonnay
Pinot Grigio
White Zinfandel
Merlot
Cabernet Sauvignon
Pinor Noir

TIER 2

J. Lohr \$30

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir

DRINK PRICES

Soft Drinks	\$2
Bottled Beer	\$5
House Wine	\$6
Premium Wine	\$8+
Rail Drinks	\$6+
Call Drinks	\$7+
Premium Drinks	\$8+

WINE LIST

WHITE

Besitos, Moscato	\$24
Sanata Margherita, Pinot Grigio	\$54
Starling Castle, Riesling	\$24
Overstone, Sauvignon Blanc	\$30
Kim Crawford, Sauvignon Blanc	\$42
Sterling, Sauvignon Blanc	\$54
Hess, Chardonnay	\$34
Hendry, Chardonnay	\$42
Cuaison, Chardonnay	\$42
Silverado, Chardonnay	\$48

RED

Kenwood, Pinot Noir	\$33
LaJoya, Merlot	\$28
Markham, Merlot	\$51
Sterling VC, Meritage	\$30
BV Napa, Cabernet	\$38
Hess, Cabernet	\$38
Beringer, Cabernet	\$45
Pine Ridge, Cabernet	\$60

SPARKLERS

Cook's, 187	\$8
J Rogét, Brut	\$24
Lunetta, Prosecco	\$30
Saint-Hilaire, Brut	\$30
J Sparkling	\$80

GENERAL INFORMATION

FOOD AND BEVERAGE MINIMUMS

Atlas does not have any room rental fees. Food and Beverage minimums may apply and based on date, type or size of party.

GUARANTEES

A final guaranteed headcount is required 72 hours prior to your event. Billing is based on the guarantee or actual number of guests; whichever number is greater.

DEPOSITS

Some events require deposits to secure your date. Deposits are non refundable but are applied to the bill.

PAYMENT

Final payment is due the day or night of your event unless other arrangements are made prior to your event.

SECURITY

Some events may require additional security. See sales staff for additional information and costs.

TABLE LINENS AND SKIRTING

Atlas provides our standard table linens, napkins and skirting at no additional cost.

DANCING AND ENTERTAINMENT

Atlas has plenty of space for dancing. DJ's and bands are subject to a 90 decibel limit as measured from the security desk. Atlas also has a baby grand piano available at no additional cost.

WEDDING CAKES

Atlas does not offer wedding cakes. You are free to bring your own wedding cake in from a licensed bakery. Our staff is pleased to cut and plate your cake at no additional cost.

LEFTOVER FOOD

Due to Health Department regulations, leftover is not allowed to leave the premises.

PARKING

Atlas is pleased to offer up to eight hours of validated parking for your guests in the US Bank Plaza ramp. Event must be held at Atlas Grill. Guests must enter ramp after 5:00 PM for events Monday-Friday. Guests can enter anytime for events on Saturday or Sunday.

HOTELS

There are three skyway-connected hotels with one block of Atlas Grill.

TAX AND SERVICE CHARGE

All Food and Beverages are subject to sales tax and a 20% Service Charge. Prices are subject to change.

ATLAS' PREFERRED VENDORS

PHOTOGRAPHER

Brio Art

612-702-6063 | brioart.com

RENTAL

Midway Party Rental

612-333-3044 | midwaypartyrental.com

Linen Effects

612-355-2500 | lineneffects.com

Avant Decor

952-239-0480 | avantdecor.net

BANDS/MUSICIANS

Macken Music

952-832-5555 | mackenmusic.com

DISC JOCKEYS

Adagio Entertainment

651-437-3344 | adagiodj.com

Premier Sound and Lights

952-200-3157 | psldj.com

AUDIO VISUAL EQUIPMENT

AV For You

952-200-6417 | avforyou.com

HOTELS

The Hotel Minneapolis

612-340-2000 | thehotelminneapolis.com

Crowne Plaza

612-338-2288 | msp-northstar.crowneplaza.com

WEDDING CAKES/CHOCOLATE FOUNTAINS

Buttercream

651-642-9400 | buttercream.info

Chocolate Cascade Heaven

952-496-0558 | chocolatecascadeheaven.com

PHOTO BOOTH

The Traveling Photo Booth

612-605-9203 | thetravelingphotobooth.com

WEDDING PLANNING

Simply Elegant Bridal Consulting

612-803-1764 | simplyelegantbridalconsulting.com