ATLAS GRILL
EVENTS & CATERING
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

Katie Klabechek
Sales & Catering Manager
612.875.3939
katie.hrp2@gmail.com
HORS D’OEUVRES

Priced Per Piece - Minimum 25 Pieces

Jumbo Shrimp with Cocktail Sauce $4
Skewered Garlic Shrimp $4
Spicy Shrimp Guacamole with Corn Chips $4
Sea Scallops with Mango Chutney $4
Sea Scallops with Lemon Butter $4
Smoked Salmon with Capers $3
Grilled Lamb Chops $6
Grilled Vegetable Canape $3
Basil Aioli
Curried Chicken Tarlet $3
Pico de Gallo
Beef Tenderloin Kabob $3
Mushroom Blonde Sauce
Saffron Chicken Kabob $3
Citrus Buerre Blanc
Saffron Salmon Kabob $3
Cucumber Dill Sauce

PLATTERS

Priced Per Person - Minimum 20 People

Salad Oliveh - Persian Potato Salad $3
Smoked Salmon Platter $3
Hummus with Flatbread $2
Roasted Eggplant with Flatbread $3
Fresh, Seasonal Fruit Tray $3

HAPPY HOUR PACKAGES

OPTION 1

$13 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

MASSED 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

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**FIRE ROASTED MEATS & SEAFOOD**

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

<table>
<thead>
<tr>
<th>Price</th>
<th>Desired #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin</td>
<td>$46</td>
</tr>
<tr>
<td> <em>Mushroom Brandy Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Boneless Chicken</td>
<td>$36</td>
</tr>
<tr>
<td> <em>Citrus Buerre Blanc Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Atlantic Salmon</td>
<td>$38</td>
</tr>
<tr>
<td> <em>Cucumber Dill Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Chilean Seabass</td>
<td>$47</td>
</tr>
<tr>
<td>Top Sirloin</td>
<td>$36</td>
</tr>
<tr>
<td> <em>Lemon Butter Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Leg of Lamb</td>
<td>$38</td>
</tr>
</tbody>
</table>

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**ENTREES**

<table>
<thead>
<tr>
<th>Price</th>
<th>Desired #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Platter</td>
<td>$36</td>
</tr>
<tr>
<td> <em>Vegetable Medley, Roasted Eggplant Puree, Saffron Basmati Rice</em></td>
<td></td>
</tr>
<tr>
<td>Vegetarian Pasta</td>
<td>$36</td>
</tr>
<tr>
<td> <em>Penne, Tomato, Garlic Vegetables, Parmesan</em></td>
<td></td>
</tr>
<tr>
<td>Atlas Chicken</td>
<td>$36</td>
</tr>
<tr>
<td> <em>Citrus Buerre Blanc Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Sautéed Chicken</td>
<td>$38</td>
</tr>
<tr>
<td> <em>Saffron Basmati Rice, Pomegranate Walnut Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Sautéed Walleye</td>
<td>$38</td>
</tr>
<tr>
<td> <em>Peppers, Onions</em></td>
<td></td>
</tr>
<tr>
<td>Atlantic Salmon</td>
<td>$38</td>
</tr>
<tr>
<td> <em>Black Bean Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Gulf Shrimp</td>
<td>$46</td>
</tr>
<tr>
<td> <em>Basmati Rice, Citrus Buerre Blanc</em></td>
<td></td>
</tr>
<tr>
<td>Seafood Penne Pasta</td>
<td></td>
</tr>
<tr>
<td> <em>Shrimp, Scallops, Creamy Alfredo Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Baked Tilapia</td>
<td></td>
</tr>
<tr>
<td> <em>Lemon Caper Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Seared Sea Scallops</td>
<td></td>
</tr>
<tr>
<td> <em>Lemon Butter Sauce</em></td>
<td></td>
</tr>
<tr>
<td>Grilled Pork Tenderloin</td>
<td></td>
</tr>
<tr>
<td> <em>Pineapple Mango Sauce</em></td>
<td></td>
</tr>
<tr>
<td>8 oz. Beef Tenderloin</td>
<td></td>
</tr>
<tr>
<td> <em>Lemon Butter Sauce</em></td>
<td></td>
</tr>
<tr>
<td>14 oz. New York Strip</td>
<td></td>
</tr>
<tr>
<td> <em>Red Wine Reduction</em></td>
<td></td>
</tr>
</tbody>
</table>

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**ATLAS’ SIGNATURE SKEWERS ARE HAND TRIMMED AND FIRE ROASTED OVER A 1200º GRILL**
## ACCOMPANIMENTS
Plated Dinner: Choice of One Salad, Two Starche(s) or Vegetable(s) and Dessert

### SALAD
Choose 1

<table>
<thead>
<tr>
<th>Salad</th>
<th>Starches/vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Atlas Salad</td>
<td>Saffron Basmati Rice</td>
</tr>
<tr>
<td>Organic Greens, Bleu Cheese, Red Onion, Walnut, Sherry Vinaigrette</td>
<td>Dill Basmati Rice</td>
</tr>
<tr>
<td>Palm Salad</td>
<td>Roasted Baby Red Potatoes</td>
</tr>
<tr>
<td>Hearts of Palm, Artichoke, Kalamata Olives, Ranch Dressing</td>
<td>Oven Roasted Potatoes</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Romaine, Housemade Croûtons, Classic Caesar Dressing</td>
<td>Curried Potatoes</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Steamed Baby Carrots &amp; Green Beans</td>
</tr>
<tr>
<td>Feta, Kalamata Olives, Tomato, Onion, Red Wine Vinaigrette</td>
<td>Grilled Vegetables</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>Peppers, Squash, Zucchini</td>
</tr>
<tr>
<td>Strawberries, Candied Pecans, Red Onion, Raspberry Vinaigrette</td>
<td>Green Beans Almondine</td>
</tr>
<tr>
<td>Kale Salad</td>
<td>Grilled Asparagus</td>
</tr>
<tr>
<td>Kale, Arugula, Field Greens, Marinated Tomato, Garbanzo Beans, Cucumber, Feta, Lemon Herb Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Persian Salad</td>
<td></td>
</tr>
<tr>
<td>Chopped Tomato, Cucumber, Onion, Cilantro, Lime Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

### STARCHES/VEGETABLES
Choose 2

<table>
<thead>
<tr>
<th>Starches/vegetables</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron Basmati Rice</td>
<td></td>
</tr>
<tr>
<td>Dill Basmati Rice</td>
<td></td>
</tr>
<tr>
<td>Roasted Baby Red Potatoes</td>
<td></td>
</tr>
<tr>
<td>Oven Roasted Potatoes</td>
<td></td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Curried Potatoes</td>
<td></td>
</tr>
<tr>
<td>Steamed Baby Carrots &amp; Green Beans</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td></td>
</tr>
<tr>
<td>Peppers, Squash, Zucchini</td>
<td></td>
</tr>
<tr>
<td>Green Beans Almondine</td>
<td></td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td></td>
</tr>
</tbody>
</table>

### 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 Starch(es) or Vegetable(s)*

## Entrees

<table>
<thead>
<tr>
<th>Choice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire Roasted Top Sirloin</td>
</tr>
<tr>
<td>Fire Roasted Boneless Chicken</td>
</tr>
<tr>
<td>Fire Roasted Salmon</td>
</tr>
<tr>
<td>Fire Roasted Lamb</td>
</tr>
<tr>
<td>Sautéed Walleye</td>
</tr>
<tr>
<td>Atlas Chicken</td>
</tr>
<tr>
<td>Fire Roasted Beef Tenderloin – Add $5</td>
</tr>
<tr>
<td>Fire Roasted Chilean Seabass – Add $5</td>
</tr>
</tbody>
</table>

## Pasta Entrees

<table>
<thead>
<tr>
<th>Choice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Marinara</td>
</tr>
<tr>
<td>Chicken Alfredo</td>
</tr>
<tr>
<td>Chicken with Pesto Cream Sauce</td>
</tr>
</tbody>
</table>

## Accompaniments

<table>
<thead>
<tr>
<th>Choice 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron Basmati Rice</td>
</tr>
<tr>
<td>Dill Basmati Rice</td>
</tr>
<tr>
<td>Brown Rice &amp; Quinoa</td>
</tr>
<tr>
<td>Atlas Three Cheese Potatoes</td>
</tr>
<tr>
<td>Roasted Baby Red Potatoes</td>
</tr>
<tr>
<td>Oven Roasted Potatoes</td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>Curried Potatoes</td>
</tr>
<tr>
<td>Steamed Baby Carrots &amp; Green Beans</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
</tr>
<tr>
<td><em>Peppers, Squash, Zucchini</em></td>
</tr>
<tr>
<td>Green Beans Almondine</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
</tr>
</tbody>
</table>

## Salad

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

## Dessert & Coffee Station

Add $9  
Assorted Atlas Desserts  
Regular and Decaffeinated Coffee  
Hot Tea
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 ml $8
J Rogét, Brut $24
Lunetta, Prosecco $30
Saint-Hilaire, Brut $30
J Sparkling $80

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
  Pinot 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+
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

AUDIO VISUAL EQUIPMENT
AV For You
952-200-6417 | avforyou.com

RENTAL
Midway Party Rental
612-333-3044 | midwaypartyrental.com

HOTELS
The Hotel Minneapolis
612-340-2000 | thehotelminneapolis.com

Linen Effects
612-355-2500 | lineneffects.com

Crowne Plaza
612-338-2288 | msp-northstar.crowneplaza.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

Photo Booth
The Traveling Photo Booth
612-605-9203 | thetravelingphotobooth.com

Wedding Cakes/Chocolate Fountains
Buttercream
651-642-9400 | buttercream.info

Chocolate Cascade Heaven
952-496-0558 | chocolatecascadeheaven.com

Wedding Planning
Simply Elegant Bridal Consulting
612-803-1764 | simplyelegantbridalconsulting.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

Photo Booth
The Traveling Photo Booth
612-605-9203 | thetravelingphotobooth.com

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