DARTCOR HOSPITALITY



400 ATLANTIC CAFE CATERING MENU

FALL + WINTER 2025

OUR PHILOSOPHY

Dartcor's philosophy on catering is simple: procure the freshest, local seasonal ingredients in the market, have our talented culinary team prepare incredibly delicious food in our state-of-the-art commissary and serve our food with warm hospitality.

DETAILS

Inclusive with all selections are biodegradable eco-friendly plates, cups and cutlery.

China Service details (Additional cost per person):

- All food served and presented on China / Glass / Ceramic / Wood Platters
- Service ware to include all appropriately sized plates, glassware and flatware.

Service & Transportation Fee for single drop off delivery and a second fee will be applied if a pick-up is needed for any materials such as China. Includes delivery of all items ordered, elegantly presented in the space you desire for you and your guests to enjoy.

DARTCOR CATERING MENU 2025

- 48 Hour Notice for Catering Events
- All after hour events will incur staffing charges.

CONTACT US

You may contact your on-site manager directly to coordinate your next event at the following email address:
400atlantic@dartcor.com

BREAKFAST OFFERINGS

MORNING BREAKFAST **$15.00 per person**
An elegant assortment of mini bagels, croissants, danish, and scones.
Served with whipped butter, fresh preserves, and cream cheese.

HOT BREAKFAST SANDWICHES **$10.95 per person**

- Applewood Smoked Bacon, Cage Free Fried Eggs, White Cheddar, Brioche
- Chicken Apple Sausage, Scrambled Egg, Swiss, Wrap
- Cage Free Fried Eggs, White Cheddar, Brioche
- Mediterranean Egg White Wrap, Spinach, Tomato, Green Onion & Feta Cheese

INDIVIDUAL FRUIT WITH BERRIES (PER PERSON) **$5.95 each**

GREEK YOGURT PARFAIT (WITH FRESH BERRIES AND GRANOLA) **$5.95 each**

HARD BOILED EGGS (2 PER PERSON) **$4.95 each**

AVOCADO TOAST BAR **$11.95 per person**
MINI TOAST ROUNDS – MULITGRAIN & SOURDOUGH

TOPPINGS:

Mashed Avocado	Bacon Bits
Goat Cheese	Marinated Tomato
Roasted Red Peppers	Sliced Strawberries
Watermelon Radish	Toasted Pumpkin Seeds
Balsamic Glaze	Everything Bagel Seasoning
Pomegranate Glaze	

BEVERAGES

COFFEE SERVICE **$4.95 per person**
Coffee, Decaffeinated Coffee, Tea and Hot Water

WATER **$2.95 per person**

COLD BEVERAGES **$3.50 per person**
Assorted Seltzer, Coke, House Made Iced Tea, Water

ASSORTED ICED TEA **$3.50 per person**

ORANGE JUICE **$3.95 per person**

CRANBERRY JUICE **$3.95 per person**

LEMONADE **$3.95 per person**

ICED TEA **$3.95 per person**

LUNCH OFFERINGS

EXECUTIVE SANDWICH PACKAGE **$22.95 per person**

Selection of Three Sandwiches, which change based on availability and seasonality.
Includes House Salad, Chips, Cookies, Assorted Soda and Water Service.

DARTCOR CLASSIC LUNCH PACKAGE **$16.95 per person**

A Selection of Three Sandwiches, Chips

SANDWICH OPTIONS

- Rotisserie Chicken Salad Wrap, Little Leaf Farms Baby Greens, Beefsteak Tomato, Wheat Wrap
- Classic Tuna Salad Wrap with Lemon, Crisp Romaine, Beefsteak Tomato, Plain Wrap
- Slow Roasted Tomato Caprese with Fresh Mozzarella, Pesto, Baby Arugula, Balsamic, Rosemary Focaccia (V)
- Honey Roasted Turkey, White Cheddar, Brussel Sprout & Bacon Slaw, Fig Jam, Hero
- Roasted Turkey, Brie, Shaved Honey Crisp Apple, Rocket, Honey Mustard, French Baguette
- Roasted Chicken, Fresh Mozzarella, Rapini, Roasted Tomato, Focaccia
- Chicken Milanaise, Rocket, Ricotta Salata, Pesto, Aged Balsamic, Semolina Hero
- Piri Piri Chicken, Smoked Chili Cheddar Cheese, Avocado Smash, Little Leaf Farms, Cuban Bread
- Pulled Buffalo Chicken Wrap, Sliced Cucumber, Julienne Carrots, Tomato, Crisp Romaine, Buffalo Ranch, Plain Wrap
- House Roast Beef, White Cheddar, Sweet Horseradish Pickles & Caramelized Onion Aioli,
- Maple Sugar Ham, Vermont White Cheddar, Fennel & Apple Slaw, Honey Dijon, French Baguette
- ABLT, Avocado, Applewood Smoked Bacon, Beefsteak Tomato, Baby Lettuces, Herb Aioli, Sourdough Bread
- Chili Crunch Salmon Wrap, Sliced Cucumber, Julienne Carrot, Baby Lettuces, Soy Yuzu Aioli, Spinach Wrap
- Tandoori Spiced Cauliflower, Raita, Cilantro Chutney, Baby Spinach, Pita Bread (V)
- Roasted Squash Agrodolce, Whipped Goat Cheese, Baby Spinach, Cranberry Mustardo, Ciabatta Hero (V)
- Falafel Wrap, Feta, Crisp Romaine, Chopped Tomato, Feta Cheese, Tahini Green Goddess , Wheat Wrap (V)

LUNCH OFFERINGS

CLASSIC SALADS **$5.25 per person**

A variety of seasonal salads are served Family Style.

WINTER FARRO SALAD (V)
Farro, Winter Squash, Goat Cheese, Candied Walnuts, Tart Cherries, Sherry Vinaigrette

BRUSSEL SPROUTS CRUNCH SALAD (V/GF)
Pumpkin Seeds, Radish, Green Apple, Cheddar Crisps, Pomegranate

FALL KALE SALAD (GF)
Honey Crisp Apples, Prosciutto di Parma, Parmigiano Reggiano, Balsamic

HOUSE SALAD
Cherry Tomatoes, Shredded Carrot, Cucumber, Shaved Radish, Sherry Shallot Vinaigrette

GREEK ORZO SALAD
Marinated Tomato, Olives, Feta, Fresh Herbs, Charred Lemon Vinaigrette

CLASSIC POTATO SALAD

ROOM TEMPERATURE BUFFET

FALL + WINTER SELECTIONS **$30.00 per person**

Choose 2 Main Dishes, Served with Two Chefs Choice Seasonal Salads

CHICKEN MILANESE
Arugula, Marinated Tomato, Shaved Parmesan, Balsamic

BLACK GARLIC MARINATED HANGER STEAK (GF)
Sliced Grilled Black Garlic Hanger Steak, Watercress Greens, Green Apple Citrus Slaw

SWEET & SPICY ROASTED SALMON (GF)
Heirloom Baby Carrots, Brussel Sprout Leaves, Grapefruit Relish

LEMON & HERB GRILLED SHRIMP
Grilled Lemon & Herb Shrimp, Quinoa Tabouleh, Marinated Tomato & Cucumber, Black Olives, Labneh (Greek Yogurt) & Harissa Chili Paste

TOASTED QUINOA & FETA PILAF STUFFED PORTOBELLO MUSHROOMS (V)
Toasted Quinoa & Feta Stuffed Portobellos, Labneh (Greek Yogurt) & Zhoug (Zesty Herb Blend)

KOGINUT SQUASH (Vegan/GF)
Tuscan Kale, Tart Cherries, Hazelnut, Agrodolce

HOT BUFFET

All Include Canned Soda and Bottled Water

ITALIAN BUFFET **$33.95 per person**

- Choice of Chicken Marsala or Chicken Scallopini with Meyer Lemon Caper Sauce
- Baked Eggplant Rollatini
- Pasta Vodka
- Lemon & Garlic Broccolini with Charred Baby Peppers
- Caesar Salad
- Dinner Rolls, Butter

HAPPY HOUR BUFFET **$33.95 per person**

- Wagyu Beef & White Cheddar Sliders w. Smokey Ketchup & Dill Pickles
- Choice of Nashville Hot Chicken Sliders w. Green Goddess Slaw or Eggplant Parmesan Sliders
- Crispy Smashed Baby Potatoes
- Spinach & Artichoke Dip w. Tortilla Chips
- Chopped Wedge Salad w. Tomato, Bacon, Green Onion, & Creamy Parmesan Dressing

CORE BOARDS

MEZZE BOARD **$10.95 per person**

Hummus, Baba Ghanoush, Za'atar Chickpeas, Marinated Olives, Marinated Mushrooms, Pita Bread

CHEESE & CHARCUTERIE BOARD **$15.95 per person**

Cured Meats, Local & International Cheeses, Marinated Olives, Cornichons, Grain Mustard, Dried & Fresh Fruit, Local Honey, Cracker & Crostini Assortment

ANTIPASTI BOARD **$17.95 per person**

Thinly Shaved Prosciutto, Marinated Mozzarella, Heirloom Tomato, Roasted Seasonal Vegetables, Olives, House Made Giardiniera, Aged Balsamic, Rosemary Crostini & Breadsticks

TAPAS BOARD **$21.95 per person**

Manchego, Serrano Ham, Quince Paste, Tomato Bread, Marinated Olives, Paella Bites, White Truffle Potato Croquettes, Cauliflower Fritter, Salmon Roe, Lemon Crème Fraiche, Beef Pinchos, Salsa Verde

SNACKS

MINI DONUT ASSORTMENT **$5.95 per person**

ASSORTED FRENCH MACAROONS **$6.95 per person**

LEMON BARS & COCONUT MAGIC BARS **$4.95 per person**

COOKIES & BROWNIES **$3.95 per person**

WARM PRETZEL BITES **$6.00 per person**