



The Atrium
Saturday Night Dinner Dance
Seafood Buffet 2009

Appetizers

International Gourmet Cheeses with Lavender Honey
Three Cheese Tortellini with Low Fat Dressing, Grilled Chicken and Summer Arugula
Tomatoes and Celengine Mozzarella tossed lightly in Pesto Sauce served with
Toasted Pine Nuts and Fresh Basil
Seared Yellow Fin Tuna Display with Teriyaki Dipping Sauce
and Spiced Seaweed Salad
Grilled Jumbo Asparagus with Norwegian Smoked Salmon over Garden fresh Boston
Lettuce and an Orange Vinaigrette
Jumbo Sea Scallops with Toasted Corn Salad with Tomato Salsa

Raw Bar

Blue Point Oysters and Little Neck Clams
Displayed on the half shell with Cocktail Sauce and Lemon Wedges

Soups

Chilled Gazpacho
New England Clam Chowder

Healthy Corner

Assorted Baby Lettuces with an Array of fresh Vegetables, Marinated toppings,
Croutons, Shredded Cheese, Dressings and Vinaigrettes

Cooked to Order

Lobster Ravioli in a Seafood Broth
Steamed Little Neck Clams with Drawn Butter and Lemons

Carving Station

Oven Roasted Sirloin of Beef with Green Peppercorn Sauce and Sauce Hollandaise
Fresh Roasted Ham with Cherry Sauce and Horseradish

Boiled Maine Lobster

Whole Steamed Maine Lobster with Drawn Butter and Fresh Lemon
(one per person)

Specialty Entrees

Poached Atlantic Salmon Fillet with Edamame Beans and Soy - Ginger Glaze
Grilled Breast of Chicken with Sun dried Tomatoes and Calamata Olives
Prince Edward Island Mussels "Fra Diavolo" in Spicy Marinara Sauce
Oven Baked Day Boat Cod with Summer Ratatouille
Sautéed Soft Shell Crabs with Remoulade Sauce
Baked Eggplant Parmesan with Roma Tomato Sauce and Mozzarella
Penne Pasta with Broccoli Rabe, Smoked Chicken, Artichokes, Olives and Mushrooms
Boiled Mini Yukon Gold Potatoes with Italian Parsley
Steamed Garden Green Beans and Honey Glazed Carrots
Wild and White Rice Pilaf

Spectacular Dessert Buffet

A Sumptuous Array of Tortes, Deep Dish Pies, Miniature Pastries, Cheesecakes,
Fresh Fruit Compotes, Dipped Strawberries, Hot Bread Pudding,
Fruit Cobbler, Semi- Sweet Belgian Chocolate Fountain, Fat Free and
Sugar Free Delights including Pastry Chefs Specials of the Day



Please notify us of any food allergies.

Adults \$49.95 Per Person

Children (age 4-10) \$22.50

All Prices Exclude 15% Service Charge and NYS Sales Tax.

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