

*The Atrium  
Sunday Brunch  
Winter 2010*

*Appetizers*

*Display of Seasonal Fruits and Berries and Gourmet Cheese  
Roasted New Potato Salad with Grilled Chicken, Scallions in a Smoky Bacon  
Dressing  
Cheese Tortellini, Broccoli Rabe, Marinated Olives, and Roasted Italian Sausage  
in a Light Creamy Gorgonzola Dressing  
Belgium Endive with Curried Chicken, Toasted Walnuts and New York State  
Apples  
Grilled Orchard Vegetable Display with Zucchini, Squash, Red Roasted Peppers  
in a Garlic Vinaigrette  
Assorted Antipasti Display and Imported Olive Bar  
Poached Texas Gulf Shrimp with Horseradish Cocktail Sauce with  
Fresh Lemons & Limes*

*From the Smoker*

*Smoked Norwegian Salmon, White Fish and Brook Trout  
served with Traditional Garnitures*

*Soup*

*Creamy Potato Leek*

*Healthy Corner*

*Deluxe Salad Bar with Summer Greens, Baby Lettuces and Assorted Dressings  
Traditional Caesar Salad with Rye Croutons and Grilled Breast of Chicken  
Vegetarian Antipasti Display*

*Carvery*

*Oven Roasted Beef Sirloin accompanied by Horseradish Sour Cream  
Whole Roasted Turkey, Cranberry Mandarin Compote and Giblet Gravy*

*Omelet and Waffle Station*

*Create your own Masterpiece  
Prepared fresh to order by our Culinary Staff  
Classic poached "Eggs Benedict" with Canadian Bacon and Sauce Hollandaise*

*Specialty Entrees*

*Seared Breast of Chicken topped with Oven Roasted Fall Vegetables  
Potato Crusted Atlantic Salmon with Sautéed Escarole in a Mustard Beurre  
Blanc*

*Rigatoni Bolognese with a Hearty All Beef Sauce and Parmesan Cheese  
Whipped Sweet Potatoes with Toasted Pecans  
Steamed Autumn Vegetables*

**The Classic Brunch**

*Baked New Potatoes  
Ricotta Cheese Blintzes  
Double Smoked Crisp Bacon  
Oven Roasted Country Sausage  
Fluffy Scrambled Eggs with Chives*

**Spectacular Dessert Buffet**

*A Collection of Chef's Specials, Homemade Breads, Deep Dish Pies  
Traditional European Cakes, Pumpkin Pie & Cheese Cake, Cookies, Brownies,  
Ice Cream Bar And Frozen Yogurt, Fresh Fruit, Fat Free and Sugar Free  
Delights*

*Enjoy a complimentary glass of Sparkling Wine or Mimosa.*

*Seatings: 11:15 am and 1:45 pm*

*Adults \$36.50 Per Person*

*Children (age 4-10) \$18.50*

*All Prices Exclude 15% Service Charge and 7.375 NYS Sales Tax,*

*Please see our Hostess for details on our upcoming holiday menus.*

*Please call 914-935-6600 for reservations.*

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