

*The Atrium*  
*Saturday Night Dinner Dance*  
*Winter 2010*

*Appetizers*

*Sliced Asian Cured Graved Lox with Peppercorn and Dill*  
*Served with Sweet Honey and Wasabi Mayonnaise*  
*Crisp Seared Sesame Crusted Tuna with Teriyaki Dipping Sauce*  
*Three Cheese Tortellini, Sun-dried Tomatoes, Calamata Olives in a Pesto*  
*Dressing*  
*Mediterranean Chickpeas Salad with Radishes, Artichokes and Broccoli Florets*  
*Seared Blackened Spiced Sea Scallops*  
*Fresh Mozzarella and Grilled Vegetables "Cabrese" with Roasted Red Onions*  
*In a Balsamic Vinaigrette*  
*Tastes of International Gourmet Cheeses*

*Soups*

*New England Clam Chowder with Oyster Crackers*  
*French Onion Soup Baked with Gruyere Cheese Crouton*

*Healthy Corner*

*A Salad Buffet with a variety of Organic Produce, Imported Cheese,*  
*Marinated Vegetables and Assorted Lettuces*

*Cooked to Order*

*Wild Mushroom Ravioli in Truffle Butter Sauce*  
*Garlic Bread and Grated Parmesan*

*Carving Station*

*Oven Roasted Beef Tenderloin, Green Peppercorn Sauce, Horseradish Sour Cream  
Chestnut Honey Roasted Turkey Breast with Cranberry Jelly and House made Gravy*

*Pasta Station*

*Sautéed to Order Pasta Dishes  
Prepared by our Culinary Staff right in Front of you*

*Specialty Entrees*

*Braised Beef Short Ribs with Burgundy Sauce and Root Vegetables  
Seared Pork Scaloppini with Prosciutto di Parma over a Smoky Three Bean Stew*

*Potato Crusted Chilean Sea Bass in a Citrus Beurre Blanc  
Teriyaki Glazed Atlantic Salmon with Bok Choy and Sake Beurre Blanc  
Hunter Style Chicken Breast with Mushrooms and Spinach in a Port Cherry Sauce*

*Stuffed Ricotta Cheese Manicotti with Roasted Plum Tomato Sauce  
Seafood Ragout with Scallops, Mussels, Gulf Shrimp in a Newburgh Sauce  
Whipped Buttermilk Potatoes  
Saffron Basmati Rice Pilaf  
Glazed Carrots and Broccoli Florets*

*Spectacular Dessert Buffet*

*A Sumptuous Array of Tortes, Deep Dish Pies, Berries, Cheesecakes,  
Semi-Sweet Belgian Chocolate Fountain  
Fresh Fruit Compotes, Miniature Pastries and Specialties of the Day*

*Adults \$39.50 Per Person*

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

*All Prices Exclude 15% Service Charge and 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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