



The Atrium Restaurant
Saturday Night Dinner Dance Menu

Appetizers

Carved Asian Cured Graved Lox with Peppercorn and Dill served with Sweet Honey and Wasabi Mayonnaise
Grilled Vegetable Display with Mozzarella, Eggplant, Zucchini and Roasted Peppers Adorned in a Balsamic Dressing
Delicate Cheese filled Tortellini Draped with Sun dried Tomatoes, Calamata Olives and Pesto Dressing
Stimulating Chilled Oysters and Clams on the half shell served with Tantalizing Cocktail Sauce
Crisp Seared Sesame Crusted Yellow Fin Tuna with Teriyaki Dipping Sauce

Healthy Corner

A Salad Buffet with assorted Lettuces and Dressings and Marinated Vegetables
Traditional Caesar Salad with Rye Croutons and Lemon Pepper Grilled Chicken

Soups

Lobster Bisque with Brandy
Vegetable Minestrone with Succulent Tomatoes and Fresh Basil

Potato Martinis

Whipped Idaho Potatoes with Buttermilk
Creamy Sweet Potato Puree
Mashed Peruvian Purple Potatoes
Made for you in a Martini Glass with your favorite Toppings

Carving Station

Oven Roast Beef Tenderloin with Green Peppercorn Sauce and Horseradish Sour Cream
Whole Roasted Free Range Turkey with Cranberry Relish and Gravy

Venetian Station

Prepared by our Culinary Staff right in front of you
Three Cheese Ravioli with Sun dried Tomato Sauce
Porcini Mushroom Ravioli in a Garlic and Truffle Oil
Accompanied by Garlic Bread, Fresh Pecorino Romano Cheese

Specialty Entrees

Oriental spiced Jumbo Shrimp with Stir Fried Vegetables
Teriyaki Glazed Atlantic Salmon Fillet with Baby Bok Choy
Roasted French Breast of Chicken Seduced by Wild Mushroom, Madeira Sauce, Pearl Onions
Ricotta Cheese stuffed Manicotti with roasted Plum Tomato Sauce
Potato Crusted Chilean Sea Bass, Baby Spinach and Bok Choy in an Alluring Sake Beurre Blanc
Steamed Green Beans and Honey glazed Carrots
White and Wild Rice with Walnuts, Cranberries and Sautéed Apples
Oven Roasted Mini Yukon Gold Potatoes with Fresh Rosemary and Garlic Butter
Broccoli Florets with toasted Pine Nuts and Grape Tomatoes

Desserts

A Sumptuous Array of Tortes, Deep Dish Pies, Berries, Cheesecakes, Fresh Fruit Compotes,
Miniature Pastries, Low Fat, Sugar Free Selections and Pastry Chef Specialties of the Day

\$39.50 Per Person
Children (age 4-10) \$18.50

All Prices Exclude 15% Service Charge & 7.375% NYS Sales Tax. Please Call (914) 935-6600 for reservations.