



*The Atrium*  
**Thanksgiving Buffet**  
 Thursday, November 27, 2008

Appetizers

*Display of Assorted Melons, Pineapple and Domestic Cheeses*  
*Display of Roasted Autumn Vegetables with Red Peppers, Acorn Squash ,  
 Zucchini and Vidalia Onions in Smoked Tomato Dressing*  
*Grilled Salmon displayed on Candied Lemons with Honey Lavender Mustard*  
*Grilled Portobello Mushrooms with Fresh Asparagus, Arugula & Hudson Valley Goat Cheese*  
*Tri Color Fusilli Pasta with Ratatouille Vegetables in Pesto Dressing*  
*Fresh Mozzarella Cheese with Pesto, Grilled Artichokes and Plum Tomatoes*  
*Poached Texas Gulf Shrimp with Horseradish Cocktail Sauce*  
*Horseradish, Lemons and Limes*

From the Smoker

*Nova Scotia Smoked Salmon and White Fish with Traditional Garnitures*

Complete Omelet and Waffle Station

*Create your own Masterpiece, freshly prepared by our Culinary Staff*  
*Classic Poached "Eggs Benedict" with Canadian Bacon and Sauce Hollandaise*

Healthy Corner

*Grilled Chicken Caesar Salad with Rye Croutons*  
*Baby Field Greens with Cherry Tomatoes, Olives, Cucumbers, Red Onion, Croutons, Eggs  
 and Choice of Homemade Dressing,*  
*Olive Bar*

Soups

*Toasted Barley and Beef*  
*Sweet Potato Bisque with Roasted Butternut Squash*

Carvery

*Roasted Vermont Turkey with Cranberry Compote and Pan Gravy*  
*Roasted Chipotle Spiced Beef with Horseradish Cream and Au Jus*  
*Baked Smoked Virginia Ham with Sweet Maple Mustard*

Main Course Selections

*Seared Breast of Chicken with Pearl Onions and Wild Mushroom Sauce*  
*Potato Crusted Atlantic Salmon with Sautéed Spinach and Root Vegetables  
 in Dijon Mustard Sauce*  
*Penne A La Vodka in Pink Tomato Cream Sauce*  
*Grilled Swordfish with Sun-dried Tomatoes, Calamata Olives and a Saffron Veloute*  
*Penne Pasta with a Hearty Beef Bolognese Sauce*  
*Traditional Bread Stuffing*  
*Buttermilk Mashed Potatoes*  
*Candied Sweet Potatoes with Diced Pineapple*  
*Steamed Green Beans, Glazed Carrots and Butter*  
*Saffron Rice Pilaf with Sunflower Seeds*

Spectacular Dessert Buffet

*A Scrumptious Array of Tortes, Deep Dish Pies, Berries, Pumpkin Cheesecake,  
 Pumpkin Pie, Mincemeat Pie, Compotes of Fresh Fruits*



\$48.25 Per Adult

Special Children's Buffet

*Chicken Fingers, French Fries and Macaroni and Cheese*  
 \$19.95 Per Child (Age 4-10)

*All prices exclude 17% Service Charge and 7.375% NYS Sales Tax*

*Seatings: 12:00, 12:30, 3:00, 3:30, 6:00 and 6:30 pm*

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

