



Sunday Brunch

Summer

Appetizers

*Display of Summer Melons, Ripe Pineapples and Berries
Poached Atlantic Salmon served with Boston Lettuce, Broccoli Florets,
Organic Extra Virgin Olive Oil and Roasted Fennel
Summer Tomatoes and Fresh Mozzarella "Caprese"
Cheese Tortellini, Summer Arugula, Marinated Olives, Sun-dried Tomatoes
and Roasted Peppers in a Light Creamy Gorgonzola Dressing
Grilled Summer Vegetable Display of Portobello Mushrooms, Zucchini,
Squash, Red Peppers and Eggplant in a Basil Vinaigrette
Assorted Antipasti Display & Imported Marinated Olives*

From the Smoker

*Smoked Norwegian Salmon, Cedar Wood Smoked Brook Trout
and Traditional Garnitures*

Raw Bar

*Poached Texas Gulf Shrimp with Horseradish Cocktail Sauce,
Fresh Lemons and Limes*

Soup

New England Clam Chowder with Oyster Crackers

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, Grilled Vegetables and Hummus
with Assorted Chips*

Carvery

*Oven Roasted Beef Prime Rib accompanied by Horseradish Sour Cream, Au Jus
Baked Breast of Turkey, Cranberry - Mandarin Compote and 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 over Bok Choy in a Sesame Teriyaki Sauce
Market Fresh Seafood Paella with Saffron Rice, Mussels, Shrimp and Chicken
Grilled Atlantic Swordfish Steaks with Roasted Red Pepper Coulis
Rigatoni Bolognese with a Hearty All Beef Sauce and Parmesan Cheese
Array of Steamed Garden Vegetables*

The Classic Brunch

*Baked Yukon Gold Potatoes with Fresh Rosemary
Baked Hudson Valley Apple Crepes with Fresh Berries
Double smoked Crisp Bacon
Oven Roasted Country Sausage
Fluffy Scrambled Eggs*

Spectacular Dessert Buffet

*A Collection of Chef's Specials, Miniature Pastries, Deep Dish Pies,
Traditional European Cakes, Tortes, Cookies, Brownies, Ice Cream Bar,
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 Per Child

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

Please call (914) 935-6600 for Reservations.

Please notify us of any food allergies.