



Sunday Brunch Winter 2019

Appetizers

Oven Roasted Acorn Squash / Baked Golden Beets (GF, NF, DF, V)
Iceberg Lettuce Wedge / Blue Cheese Dressing / Smoked Bacon / Toasted Walnuts (GF, VEG)
Marinated Kale / Garlic / Extra Virgin Olive Oil / Butternut Squash / Cranberries (GF, NF, DF, V)
Cured & Imported Charcuterie (GF, DF)
Cheese Board / Grapes / Crackers (GF, NF, VEG)
Poached Texas Gulf Shrimp Display (GF, NF, DF, VEG)

From the Smoker

Catskill Artisan Smokehouse Norwegian Style Salmon (GF, NF, DF, VEG)
Capers / Chopped Onions / Egg
Bakery Fresh New York Bagels / Flavored Cream Cheese

Soup

Butternut Squash Soup (GF, NF, DF, V)

Healthy Corner

Deluxe Salad Bar with Summer Greens / Baby Lettuces / Homemade Dressings
Hearts of Romaine / Rye Croutons / House made Caesar Dressing / Reggiano Cheese

Carvery

Oven Baked Beef Prime Rib / Peppercorn Sauce / Horseradish
Whole Roasted Turkey / Classic Corn Bread Stuffing
Cranberry Sauce / Home made Pan Gravy

Chefs Omelet Station

Fresh Eggs / Egg Whites / Omelets / Seasonal & Traditional Ingredients

Specialty Entrees

Long Island Striped Bass / Ratatouille Vegetables / Basil Pesto
Maple Syrup Glazed Carrots / Brussels Sprout Medley (GF, NF, DF, V)
Penne Pasta / Turkey Bolognese (NF, DF)
"Seafood Paella" (GF, NF)
Calamari / Chicken / Mussels / Gulf Shrimp / Chorizo Sausage / Olives / Saffron Rice

The Classic Brunch

Poached "Eggs Benedict" / Cured Canadian Ham / Hollandaise Sauce
Buttermilk Whipped Potatoes
Ricotta Cheese Blintzes
Smoked Crisp Bacon
Oven Roasted Country Sausage
Buttermilk Waffles / Warm Syrup / Berry Compote (NF, VEG)

Pastry Chef's Dessert Buffet

Chef Selection Seasonal Sweets & Desserts
Warm Fruit Cobbler / Cookies / Brownies
Ice Cream Bar / Fresh Fruit Salad

Seating: 11:30 am

Please notify us of any food allergies.

GF - Gluten Free / NF - Nut Free / DF - Dairy Free / V - Vegan / VEG - Vegetarian

All inclusive Price \$45 Per Adult

All inclusive Price \$18.00 Per Child (Age 4-10)

A 20% service charge is added to the final bill for the administration of this event.
It will be retained by the hotel as an administrative fee, not purported to be a gratuity, and will not
be distributed as gratuities to the employees whom provide service to the guest.

7.375% NYS Sales Tax.

Please call 914-935-6600 for Reservations.

Please contact our Catering Team at (914) 323-4491 to plan your next Event.