The Atrium

Thanksgiving Day
Thursday, November 28, 2019

APPETIZERS

Domestic and Imported Cheese Board (GF, VEG)
Roasted Autumn Vegetables / Roasted Peppers / Acorn Squash
Zucchini / Sweet Vidalia Onions / Roasted Tomato Dressing (GF, NF, DF, V)
Mediterranean Couscous / Roasted Butternut Squash / Edamame Beans / Toasted Walnuts (DF, V)
Display of Poached Texas Gulf Shrimp / Cocktail Sauce / Horseradish (GF, NF, DF, VEG)

FALL HARVEST SALAD BAR

Baby Field Greens / Cherry Tomatoes / Olives / Cucumbers / Red Onion
Eggs / Cheddar Cheese / Edamame Beans / Corn / Peas / Carrots
Homemade Dressings (GF,NF, VEG)

SOUP

Butternut Squash Soup / Hudson Valley Apples (GF,NF, DF, V)

FRESHLY CARVED

Whole Roasted Turkey / Cranberry Compote / Pan Gravy (NF)
Oven Baked Beef Prime Rib / Horseradish Cream / Thyme Au Jus (NF)
Baked King Farm Raised Salmon on Cedar Plank (GF, NF, DF, V)

TRADITONAL THANKSGIVING FEAST

Traditional Corn Bread Stuffing (NF)
Buttermilk Mashed Potatoes (GF, NF, VEG)
Candied Sweet Potatoes / Diced Pineapple / Marshmallows (GF, NF, VEG)
Roasted Brussel Sprouts (GF, DF, V)
Wild and White Rice / Cranberries (NF, DF, V)

HUDSON VALLEY INSPIRED HOLIDAY DESSERTS

Deep Dish Pies / Tartlets / Pumpkin Cheese Cake / Pumpkin Pie
Petite Pastries / Warm Chocolate Bread Pudding and Fruit Cobbler / Fresh Fruit Salad

TRADITIONAL BRUNCH SELECTIONS

FEATURED AT THE 12:00 pm, 12:30 pm, 3:00 pm, 3:30 pm SEATING ONLY

NEW YORK LOX & BAGELS

Catskill Smokehouse Scottish Smoked Salmon / Traditional Garnitures (GF, NF, VEG)
Assorted Fresh Baked Bagels / Flavored Cream Cheese

OMELET & WAFFLE STATION

Create your own Masterpiece, Freshly Prepared by our Culinary Staff (GF,NF, VEG)
House made Buttermilk Waffle / Warm Syrup / Whipped Cream
Berry Compote (NF, VEG)
Double Smoked Crisp Bacon (GF, NF, DF)

DINNER BUFFET SELECTIONS

FEATURED AT THE 6:00 pm and 6:30 pm SEATING ONLY
Three Cheese Ravioli / Pesto and Olive Oil (VEG)
Penne Pasta / Pink Creamy Vodka Sauce (VEG, NF)
Crispy French Garlic Baguette (NF, VEG)

All inclusive price $ 68.50 per adult

CHILDREN'S CORNER

Fried Chicken Fingers / French Fries / Macaroni and Cheese
All inclusive price $32.00 per child (Age 4-10)

SEATING: 12:00 pm, 12:30 pm, 3:00 pm, 3:30 pm, 6:00 pm and 6:30 pm
Please call 914-935-6600 for Reservations.
Please contact our Catering Team at (914) 323-4491 to plan your next Holiday Party.
9.1.19