



RECEPTION

ATELIER BALLROOM'S AWARD-WINNING CULINARY TEAM CRAFTS YOUR CULINARY DREAMS INTO AN EXQUISITE REALITY LEAVING GUESTS WITH LIFETIME MEMORIES.

SEASONAL INGREDIENTS AND CUTTING-EDGE OFFERINGS METICULOUSLY TAILORED BY OUR EXPERIENCED CHEF TO YOUR UNIQUE TASTES CREATES A MENU THAT IS UNIQUELY YOU.

OUR TALENTED TEAM WILL GUIDE YOUR GUESTS ON AN UNFORGETTABLE TASTING JOURNEY ALL WHILE TOASTING YOUR EFFORTLESSLY ELEGANT EVENT WITH THE TIMELESS VIEWS OF THE MANHATTAN SKYLINE ACROSS THE ICONIC HUDSON RIVER.

To receive a proposal please select your menu items so we may quote your event. Our team would love to assist in menu planning if any guidance is needed. All pricing is based on guest count and event details.

THE Atelier BALLROOM

RECEPTION

HOR D'OEUVRES PASSED BUTLER STYLE

(Please Select Eight)



COLD

Tuna Tartare, Avocado, Ponzu, Cilantro

Mini Shrimp Cocktail Cups

Beef Tenderloin Crostini's, Caramelized Onion, Blue Cheese

Melon & Prosciutto Di Parma

Roasted Beets and Yogurt Cucumber Cups

Any Sushi Cut Roll



HOT

Mini Crab Cakes with Chipotle Tartar Sauce

Lobster Mac & Cheese Bites

Chicken Skewers, Tzatziki Sauce

Mushroom, Caramelized Onion, Gruyere Tartlets

Baked Brie w/ Apple Chutney/ Phyllo cup

Bacon Truffle Mini Grilled Cheese Bites

Vegetable Spring Rolls

THE Atelier BALLROOM

STATIONS

(All inclusive)



ANTIPASTA STATION

Parmigiana Reggiano · French Creamy Brie · Wisconsin Blue Cheese w/ Chutney · Aged Manchego · Drunken Goat Cheese · Vermont Cheddar · Rosemary & Olive Oil Asiago Cheese

Prosciutto Di Parma · Soppresata · Capicola · Mortadella and Genoa Salami Garnished with an assortment of Artisanal Breads, Dried Fruits, Artichoke Hearts, Olive Bar, Roasted Peppers, Mixed Nuts
(subject to change)



GOURMET VEGETABLE PRESENTATION

Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette
Garden Fresh Vegetables Crudité Country Style Baskets with Dipping Sauces



FRESH FRUIT

Beautifully Carved Seasonal Selections
Overflowing with Fresh Fruits



PASTA STATION

(Please Select Two)

Penne Vodka Sauce with Peas and Prosciutto (optional)
Lobster Ravioli in a Brandy Cream Sauce
Fusilli Carbonara
Wild Mushroom Ravioli in a White Truffle Cream Sauce
Orecchiette with Broccoli with Short Ribs Bolognese

THE Atelier BALLROOM

1st COURSE

(Please Select One)

BEET & GOAT CHEESE SALAD

Roasted Beets, Montrachet Goat Cheese, Mesclun Greens, Champagne Vinaigrette

BELGIAN ENDIVE SALAD

Toasted Walnuts, Roquefort, Walnut Vinaigrette

WILD BABY ARUGULA SALAD

Hearts of Palm, Fennel, Avocado, Balsamic Vinaigrette

CAPRESE SALAD TOWER

Fresh Mozzarella, Mint, Pesto Vinaigrette

LOCAL BABY GREENS

Cherry Tomatoes, Cucumber, House Vinaigrette

CLASSIC CAESAR SALAD

Garlic Crostini, Parmesan Crisp

ENTRÉE

(Please Select Two)

GRASS FED FILLET MIGNON

Garlic, Spinach, Herb Butter, Atelier Sauce

WILD ATLANTIC SALMON

Braised Fennel, Confit Tomato, Wild Mushrooms, Muscatel Beurre Blanc

GRILLED BRONZINO

Roasted Corn, Swiss Chard, Chimichurri

BRAISED BEEF SHORT RIBS

Creamy Parmesan Polenta, Caramelized Baby Carrots, Bordeaux Reduction

PRESSED YOUNG CHICKEN

Pressed Young Chicken with Roasted Cauliflower Puree, Braised Leeks,
Wild Mushrooms, Pomegranate Jus

Vegetarian Options:

Linguini, cream of mushrooms, parmesan cheese, broccoli rabe, aromatics
Roasted Cauliflower, caramelized Shallots, pine nuts, oregano
Vegetables lasagna, tomato confit, roasted garlic, mozzarella, shiso greens

THE Atelier BALLROOM

DESSERT

(All inclusive)

CHEF'S SIGNATURE SELECTION DESSERT PLATE

A Full Selection of After Dinner Cordials and Liqueurs,
International Coffee, Espresso, Cappuccino, Decaffeinated Coffee
and a Selection of Herbal Teas

BEVERAGE PACKAGE

(All inclusive)

Premium 5 Hour Open Bar for NightTime Weddings

Premium 4 Hour Open Bar for Day Time Weddings

Complimentary Champagne Toast

Table Wine During 1st & Entrée Course

Soft Drinks, Teas, Coffee

Premium Bar includes:

Grey Goose, Ketel One, Bacardi, Bombay Sapphire, Makers Mark,
Jack Daniels, Johnnie Walker Black, Patron Silver, Dewar's Scotch
(excludes shots and all Single Malt Scotch)

ENHANCEMENTS STATIONS

(Optional)

ICED RAW BAR

Seaweed Salad, Cocktail Sauce, Hot Sauce, Horseradish,
Lemon Wedges & Oyster Crackers Market's

Freshest Shellfish:

Shrimp, Clams, West & East Coast Oysters,
Snow Crab Claws, Smoked Mussels with Lemon Vinaigrette

THE Atelier BALLROOM

ENHANCEMENTS STATIONS

(Optional)

ATELIER CARVING STATION

Oven Roasted Prime Rib,
served with Horseradish Sauce & Whole Grain Mustard

Oven Roasted Brown Sugar Herb Turkey,
Pan Gravy Chipotle Cranberry Sauce

Oven Roasted Salt Crusted Beef Roast,
served with Horseradish Sauce & Whole Grain Mustard
Oven Roasted Leg of Lamb with Minted Yogurt Sauce



SLIDER BAR

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard

Fillings (Includes 3):

Sirloin Beef Sliders • Slow Cooked Pulled Pork • Veggie Sliders
Ketchup & mustard on side



MAC-N-CHEESE STATION

Martini Glasses with your choice: Four Cheese or Classic Cheese

Includes the following as toppings:

Applewood Smoked Bacon • Cheddar Cheese • Chives • Onion Bits • Chopped Scallions
Sautéed Mushrooms • Caramelized Peppers



FRESH MOZZARELLA BAR

3 Hand Selected Mozzarella Varieties • Marinated Olives • Roasted Bell Peppers • Flatbreads
Grilled Seasonal Vegetables • Puff Pastry Twists • Artisanal Mustard • Truffle Honey

THE Atelier BALLROOM

ENHANCEMENTS STATIONS

(Optional)

FRENCH FRY STATION

Includes 2 Fry Selection:

Atelier's Signature Seasoned Fries · Sweet Potato Fries · Steak Fries · Curly Fries

Accompaniments:

Ketchup · Garlic Aioli · Bacon Bits · Parmesan · Black Truffle Purée



PREMIUM SUSHI STATION

Includes choice of 4 different rolls

Presented with Soy Sauce, Pickled Ginger, Wasabi & Chopsticks.

Selections:

California Roll · Spicy Tuna Roll · Yellowtail Roll · Cucumber Roll
Shrimp Tempura · Tuna Nigiri · Salmon Nigiri · Alaska · Philadelphia



TACO STATION

Hard Shell Flour & Corn Street Taco Size Tortillas, Sour Cream, Salsa & Fresh Cut Limes

Includes 3 proteins:

Slow Cooked Pulled Pork · Grilled Flank Steak,
Mesquite Shredded Chicken · Grilled Mahi Mahi · Braised Short Ribs

Includes 5 toppings:

Shredded White Cheddar · Pickled Red Onions
Finely Chopped Romaine Lettuce · Grilled Bell Peppers · Sauteed Mushrooms
Tomatillo Salsa · Scallions · Grilled Corn



GOURMET COOKIES

Cookie Flavors Include:

Chocolate Chip · M&M Chocolate Chip · White Chocolate Chip Macadamian Nut
Black Velvet · Oatmeal Raisin · Sugar Cookies · Oreo · Snickerdoodle
Peanut Butter Chocolate Chip