

# THE Atelier BALLROOM

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

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COCKTAIL RECEPTION

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HOR D'OEUVRES PASSED BUTLER STYLE

*(Please Select Eight)*



COLD

Potato Pancake, Smoked Salmon Mousse, Dill  
Tuna Tartare and Endive on Citrus Soy  
Mini Shrimp Cocktail Cups  
Beef Tenderloin Crostini's, Horseradish Cream, Garlicky Aioli  
Smoked Salmon Mousseline on Brioche, Wasabi Dust  
Melon & Prosciutto Di Parma  
Roasted Beets and Yogurt Cucumber Cups  
Any Sushi Cut Roll



HOT

Mini Crab Cakes with Wasabi Tartar Sauce  
Lobster Mac N Cheese Bites  
Bacon Wrapped Dates  
Moroccan Chicken Kofta Skewers  
Mushroom, Caramelized Onion, Gruyere Tartlets  
Brie w/ Apple Chutney  
Bacon Truffle Mini Grilled Cheese Bites  
Vegetable Spring Rolls  
Lamb Meatball Pops with Roasted Pepper Feta Dip

# THE Atelier BALLROOM

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## STATIONS

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*(Please Select Eight)*



### 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



### GOURMET VEGETABLE PRESENTATION

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



### FRESH FRUIT

Beautifully Carved Seasonal Selections Overflowing with Fresh Fruits



### SUSHI AND SASHIMI BAR

Beautifully Displayed Sushi or Sashimi  
Accompanied by Chopsticks, Ginger, Soy Sauce, Wasabi and Assorted Hand Rolls



### PASTA STATION

*(Please Select Two)*

Penne a la Pink Vodka Sauce with Peas and Prosciutto  
Lobster Ravioli in a Brandy Cream Sauce  
Bowtie Carbonara  
Wild Mushroom Ravioli in a White Truffle Cream Sauce  
Orecchiette with Broccoli Rabe and Luganica Sausage  
Short Ribs of Beef Ravioli in a Veal Demi Glaze  
Gemelli Bolognese

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## 1st COURSE

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*(Please Select One)*

### BEEF & 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 Croutons, Parmesan Crisp

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## ENTRÉE

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*(Please Select Two)*

### GRASS FED FILLET MIGNON

Garlic, Spinach, Roasted Shallots, Herb Butter, Atelier Sauce

### WILD ATLANTIC SALMON

Braised Baby Fennel, Confit Tomato, Hom Shimeji Mushrooms, Moscatel Beurre Blanc

### GRILLED BRONZINO

Roasted Cauliflower Puree, Braised leeks, Wild Mushrooms, Beurre Blanc

### BRAISED BEEF SHORT RIBS

Creamy Parmesan Polenta, Caramelized Baby Carrots, Bordeaux Reduction

### POUSSIN

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



*Vegetarian Selection Available Upon Request*

# THE Atelier BALLROOM

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## DESSERT

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*(all inclusive)*

ELEGANT CUSTOM TIERED WEDDING CAKE

### 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

*(or)*

\*Atelier Ballroom Extravagant Viennese Display  
Chocolate Fountains  
Haagen Dazs and Ben & Jerry's Ice Cream  
Gelato Stations  
Bananas Foster and Much, Much More...

\*Additional Charge

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## BEVERAGE PACKAGE

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*(all inclusive)*

Premium 5 Hour Open Bar for Night Time Weddings  
Premium 4 Hour Open Bar for Day Time Weddings  
Complimentary Atelier Specialty Cocktail During Cocktail Hour  
Complimentary Champagne Toast  
Table Wine During 1st & Entrée Course  
Soft Drinks, Teas, Coffee

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## ENHANCEMENTS STATIONS

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*(optional)*

### ESPRESSO BAR

Espresso Based Coffees Prepared by our Barista & Served with Assorted Biscotti, Sugars, Cream, Cinnamon Sticks, Swizzle Sticks

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## ENHANCEMENTS STATIONS

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*(optional)*

### ICED RAW BAR

Beautifully displayed on a bed of Crushed Ice, Garnished with 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



### OLD SCHOOL 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 Rack of Lamb with Minted Yogurt Sauce



### GOURMET RISOTTO BAR

Freshly Made Traditional Risotto with Gourmet Toppings for guests to mix in.  
*Includes 3 Toppings:* Sautéed Wild Mushrooms · Shaved Asparagus, Caramelized Onions · Grilled Bell Peppers · Roasted Broccoli · Goat Cheese Green Peas · Roquefort Cheese · Parmesan Cheese · Sun Dried Tomatoes



### GUACAMOLE STATION

Delight your guests with Guacamole prepared to order!  
Your Guacamole attendant will combine favorite ingredients to make a truly custom experience: Fresh Avocado · Roma Tomatoes · Finely Chopped Onions, Jalapeno & Fresh Lime Juice. Served with Pico de Gallo & House Made Tortilla Chips



### SLIDER BAR

Brioche Slider Buns, Butter Lettuce Cups, Ketchup & Mustard  
*Fillings (includes 3):* Sirloin Beef Sliders · Slow Cooked Pulled Pork · Turkey Sliders  
Veggie Sliders · Vegan Sliders  
*Toppings (includes 5):* Sliced Heirloom Tomatoes · Sautéed Wild Mushrooms  
Crispy Bacon · Gorgonzola Crumbles · American Cheese Slices  
Chipotle Aioli · Cornichons · Ranch Dressing · Tangy BBQ Sauce

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## ENHANCEMENTS STATIONS

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*(optional)*

### FLAME ROASTED KEBAB STATION

- Balsamic Roasted Brussels Sprouts with Parmesan
- Grilled Corn on the Cob with Chipotle Aioli, Seasonal Vegetable Kebab with Chimichurri
- Grilled Cilantro Lime Shrimp with Roasted Poblano Sauce
  - Mango Glazed Chili Shrimp Kebab
  - Salmon Kebab with Yogurt Dill Sauce
  - Teriyaki Chicken & Pineapple Kebab
- Chorizo & Pepper Kebab with Tomatillo Sauce
  - Bacon Bourbon BBQ Chicken Kebab
- Bacon-wrapped Asparagus Kebabs topped with Shaved Parmesan & Balsamic Reduction
- Grilled Squash & Prosciutto Kebab with Fresh Mint Dressing



### SAVORY WAFFLE STATION

A crispy and fluffy Buttermilk Waffle prepared to perfection!

*Choice of 3*

- Grilled Shrimp with Butternut Squash & Crispy Shallots
- Fried Chicken with Atelier's Famous Candied Bacon
  - Drizzled with Warm Buttered Maple Syrup
  - Beef Tenderloin over Horseradish
  - Yukon Gold Mashed Potatoes
- BBQ Pulled Pork with Grilled Mushrooms
- Parmesan Cheese & Topped with a Spicy Asian Slaw
- Roasted Duck, Truffle Shoestring Fries
  - Whiskey Chipotle Sauce
- Grilled Seasonal Vegetables with Sliced Portobello Mushrooms
  - Topped with Burrata Cheese



### BAKED POTATO BAR REINVENTED

Heirloom Potatoes with Specialty Butters & Gourmet Salt Selections.

*Includes 3 Butters:* Salted Honey · Gorgonzola Chive · Maple Bacon · Lemon · Pistachio  
Shiitake Tarragon

*Includes 2 Salts:* Pink Himalayan Salt · Bacon Parmesan · Sriracha · Garlic Rosemary

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## ENHANCEMENTS STATIONS

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*(optional)*

### FRESH MOZZARELLA BAR

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



### PARISIAN CREPE BAR

*Includes 4 Fillings*

*Savory:* Bacon • Sautéed Mushrooms • Brie • Scallions • Italian Sausage • Parmesan • Smoked Salmon  
*Sweet:* Strawberries • Vanilla Bean • Whipped Cream • Nutella Banana • Powdered Sugar • Blueberries



### FRENCH FRY STATION

*Includes 2 Fry Selection:*

Atelier's Signature Seasoned Fries • Sweet Potato Fries  
Steak Fries • Curly Fries  
*Accompaniments:* Ketchup • Garlic Aioli • Gravy • Bacon Bits • Shredd



### 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



### LITTLE SAIGON STATION

Steamed Edamame with Kosher Salt • Sichuan Cucumber Salad Cups  
Fresh Pork & Shrimp Spring Rolls with Peanut Sauce  
Chinese Chicken Salad in Wonton Tacos & Udon Noodle  
Bok Choy Salad in Mini Take-out Boxes



### 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



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## ENHANCEMENTS STATIONS

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*(optional)*

### PASTA STATION

Uniformed Chef will cook-to-order

Penne Pasta & Smoked Chicken Ravioli Your Selection of 2 sauce & 2 Toppings:

*Assorted Sauces:* Roasted Marinara · Pesto Cream · Olive Oil and Parmesan · Tomato Basil · a la Vodka

*Assorted Toppings:* Baby Shrimp · Diced Chicken · Chopped Tomatoes · Sun Dried Tomatoes  
Black Olives · Crushed Red Peppers · Fresh Basil · Garlic & Parmesan



### TACO STATION

Includes Warm 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 · Sautéed Mushrooms  
Tomatillo Salsa · Scallions · Grilled Corn



### DESSERT SHOOTERS

#### DESSERT SHOOTER TRIO

Dark Chocolate Caramel Budino, Vanilla Bean Panna Cotta with Fresh Berries & Meyer Lemon Custard with Fresh Whipped Cream

#### SOUTHERN BANANA PUDDING

Vanilla Custard, Bananas, Vanilla Wafers & Whipped Cream

#### STRAWBERRY SHORTCAKE

Vanilla Bean Cake, Strawberries, Pastry Cream & Vanilla Bean Whipped Cream



### GOURMET COOKIES & MILK STATION

Get your hand caught in the cookie jar of your choice while enjoying a cold jar of milk.

Choice of 3 Kinds of freshly baked cookies displayed. Ice cold milk will be available in a milk dispenser for guests.

*Cookie Flavors Include:*

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