

THE CORNELL CLUB

N E W Y O R K

Lunch at The Cornell Club

The NYC Deli Buffet Lunch \$55.00 per person

Minimum Guarantee of 8 Guests

(Select two sandwiches)

Grilled Vegetable Wrap

Autumn Vegetables and Hummus Spread

TLT

Grilled Tofu, Vine Ripe Sliced Tomato, Crisp Lettuce, Lemon Basil Mayo on Seven Grain Bread

Oven Roasted Turkey Breast

Vine Ripe Sliced Tomato, Gruyere, Lemon Basil Mayo on Seven Grain Bread

Grilled Marinated Chicken Breast

Spinach, Goat Cheese, Honey Mustard on Onion Brioche

Black Forest Ham

Granny Apple, Country Brie, Honey Dijon on Baguette

Sliced Roast Sirloin

Horseradish Mayo on Ciabatta Roll

Mesclun Greens Salad, Tomatoes, Cucumbers and House Vinaigrette

Campanelle Pasta Salad, Artichokes, and Pesto

Mixed Berry and Fruit Cups, Chocolate Chip and Oatmeal Cookies

Coffee, Decaf, Tea, Spring Waters, and Assorted Soft Drinks

BOX LUNCHES

Minimum of 8 people

*Individually packed in lunch boxes and set on buffet table,
OR served plated on club china to be consumed in the event room*

Select one box lunch type per event to be available for your group

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### **The Club Deli Box Lunch**    \$48.00 per person

**Oven Roasted Turkey Breast**

With Vine Ripe Sliced Tomato, Gruyere, Lemon Basil Mayo on Seven Grain Bread

Farro, Roasted Corn and Lemon Olive Oil, Piece of Seasonal Whole Fruit, Chocolate Chip Cookie

Spring Water and Assorted Soft Drinks

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## **The NYC Steakhouse Boxed Lunch \$60.00 per person**

### **Sliced Roast Sirloin**

With Horseradish Mayo on Ciabatta Roll

Baby Gem Lettuce tossed with Club Caesar Dressing, Shrimp Cocktail Cup, Club Potato Chips, Brownie  
Spring Water and Assorted Soft Drinks

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## **The Madison Avenue Picnic Boxed Lunch \$56.00 per person**

### **Poached Salmon Filet**

Tuscan Kale Salad with Marcona Almonds and Grilled Bread Croutons, Marble Potato Salad  
Oatmeal Raisin Cookie, NY State Apple, Vine Grapes and Cheese Assortment  
Spring Water and Assorted Soft Drinks

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## **The Italian Riviera Boxed Lunch \$52.00 per person**

### **Caprese Panini**

with Mozzarella, Tomato, Arugula and Balsamic Vinegar on a Rosemary Focaccia

Campanelle Pasta Salad with Artichokes and Pesto, Italian Biscotti Cookie, Vine Grapes and Cheese Wedges  
Spring Water and Assorted Soft Drinks

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## **The First Avenue Boxed Lunch \$52.00 per person**

### **Mediterranean Spiced Falafel**

Indian Harvest Whole Grains, Quinoa and Lentils,  
Red Cabbage and Crisp Romaine, Heirloom Carrots, Sweet Potatoes, Hummus,  
Lemon-Ginger Dressing, Z'atar Spiced Naan, Fig Cookie  
Spring Water and Assorted Soft Drinks

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## **Plated Lunch**

### **Three Courses ~ Price is based on Entrée Selected**

**Served with Luncheon Rolls and Butter**

**APPETIZER**

**(select one)**

*Prices are Subject to 8.875% Sales Tax and 18% Service Charge*

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N E W Y O R K

**Baby Gem Caesar Salad** Grilled Bread Croutons and Parmesan Tuille

**Mesclun Greens Salad** Heirloom Tomatoes, Cucumbers and Radish Sprouts, House Vinaigrette

## **Vegetable Minestrone Soup**

**Tuscan Kale Salad** Focaccia Croutons, Farmhouse Cheddar, Golden Raisins, Marcona Almonds, White Balsamic Dressing

**Wild Mushroom Ravioli** Truffle Cream Sauce and Crispy Leeks

## **MAIN COURSE (select one)**

*Served with Chef's Selection of Seasonal Accompaniments*

**Ora King Salmon** Grain Mustard Beurre Blanc, Sautéed Baby Spinach (\$56)

**Grilled Swordfish Provençale** Warm Heirloom Tomato and Olive Sauce (\$58)

**Pan Seared Cauliflower Steak (V, Veg, GF)** Glazed Carrots and Braised Holland Leeks (\$56)

**Chicken Marsala** Truffled Wild Mushroom Risotto, Broccolini (\$56)

**Boneless Braised Short Ribs** Yukon Gold Potatoes (\$64)

**Parmesan Crusted Chicken Breast** Olive Oil Mashed Potatoes, Rainbow Chard (\$56)

**New York Strip Steak** Glazed Carrots, Broccolini (\$68)

## **DESSERT (select one)**

**Cookie Sampler** Chocolate Chip, Oatmeal, Big Red Cookie

**Chef Rizzo's Tiramisu** Espresso, Mascarpone, Cocoa Powder

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**Warm Apple Cobbler** Graham Cracker Crust and Vanilla Bean Ice Cream

**Chocolate Mousse Parfait** Double Fudge Brownie, Macerated Raspberries

**Coffee and Tea Service**

Illy Regular and Decaffeinated Coffee and Harney & Sons Fine Teas

**The Utica Hot Lunch Buffet \$70.00 per person**

*Minimum Guarantee of 18 Guests*

*Waiter Attended and Served*

**Artisan Luncheon Rolls and Butter**

**Salad of Field Greens, tomatoes and cucumbers with Balsamic Vinaigrette**

*Please Select Two Side Salads*

**Autumn Roasted Vegetable Platter** Sautéed Eggplant, Charred Cauliflower,  
Oven Roasted Tomatoes, Artichoke Mustard Dip

**Tuscan Kale Salad** Croutons, Golden Raisins, Farmhouse Cheddar, White Balsamic Dressing

**Cauliflower Salad** Lentils, Medjool Dates, Marcona Almonds, Charred Radicchio

**Farro Salad** Roasted Vegetables and Apple Cider Vinaigrette

*Select Two Entrees ~ Served in Silver Chafing Dishes*

**Chicken Breast Calvados** Brandy and Autumn Apples

**Spinach and Herbed Goat Cheese Stuffed Chicken Breast** Bercy Sauce

**Campanelle Pasta** Zucchini and Crushed Tomatoes

**Wild Mushroom Ravioli** Truffle Cream Sauce with Crispy Leeks

**Ora King Salmon** Grain Mustard Beurre Blanc and Baby Spinach

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Chef's Choice of Seasonal Vegetables and Accompaniments

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Blondies, Brownies, and Lemon Bars ~ Seasonal Mixed Fruit and Berry Salad Cups  
Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas, Assorted Soft Drinks, and Iced Tea

*Please let your planner know in advance of guest(s) with allergies or dietary restrictions.  
With advance notice, individual meals can be accommodated.*

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