

# THE CORNELL CLUB

N E W Y O R K

## Plated Dinner

When selecting a plated dinner, please select one appetizer and one dessert.  
Your main course selection will determine the price per person.  
A choice of two main course selections will be priced at the higher selection,  
plus an \$8.00 /pp surcharge.

### APPETIZERS

**Roasted Duck and Autumn Apples Julienne**

Frisée and Boston Lettuce  
Candied Pecans and Banyuls Vinaigrette

**Baby Gem Caesar Salad**

Grilled Focaccia Croutons and Parmesan Tuile

**Arugula, Pear, Crumbled Blue Cheese Salad**

Caramelized Walnuts in a Champagne Vinaigrette

**Cauliflower Flan**

Tomato Jam and Basil Oil

**Butternut Squash Bisque**

Lentil Caviar, Smoked Bleu Cheese, Candied Pecans

**Wild Mushroom Ravioli**

Truffle Infused Cream Sauce and Crispy Leeks

### MAIN COURSE

**Ora King Salmon Fillet**

Grain Mustard Beurre Blanc, Sautéed Spinach (\$68)

**Pan Roasted Bronzino**

Broken Mushroom Truffle Vinaigrette, Basmati Rice Pilaf (\$68)

**Grilled Swordfish Provençale**

Warm Heirloom Tomato and Olive Sauce (\$68)

**King Mushrooms (V, VEG, GF)**

Hazelnut Gremolata (\$65)

Fall 2021

**Parmesan Crusted Chicken Breast**

Olive Oil Mashed Potatoes and Rainbow Chard (\$68)

**French Cut Stuffed Chicken Breast**

Spinach and Goat Cheese, Bercy Sauce, Roasted Fingerling Potatoes (\$68)

**Roasted Breast of Long Island Duck**

Maple Scented Whipped Potatoes, Braised Red Cabbage, Cranberry Reduction (\$70)

**Boneless Braised Short Ribs**

Cabernet Gravy and Whipped Yukon Gold Potatoes (\$70)

**Dry Aged Angus Strip Steak**

Traditional Steak House Sauce, Stuffed Baked Potato, Creamed Spinach (\$74)

**Grilled Filet Mignon**

Gratin Potatoes and Asparagus (\$74)

**DESSERTS**

**Warm Apple Cobbler**

Crumbled Granola and Vanilla Bean Ice Cream

**Pecan Tart**

Jack Daniels Sauce and Bourbon Scented Whipped Cream

**Chef Rizzo's Tiramisu**

Espresso, Mascarpone, Cocoa Powder

**NY Style Cheesecake**

Blackberry Chambord Sauce

**Chocolate Mousse Parfait**

Double Fudge Brownie and Macerated Berries

Illy Regular and Decaffeinated Coffee Harney & Sons Fine Teas are Offered and Poured Tableside

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**Additional Course Served Before the Entrée or with Dessert:**

**Hudson Valley Artisanal Cheeses**

Chef's Selection of Four Assorted Cheeses with Seedless Grapes, Quince, Honey, and Fig Jam

**\$12 per person**

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# Utica Dinner Buffet

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*Minimum Guarantee of 18 Guests*

**Artisan Dinner Rolls**  
**Field Greens with Balsamic Vinaigrette**

*(Select One Salad)*

**Caesar Salad** Grana Croutons and Parmigiano-Reggiano

**Roasted Beet Salad** Crumbled Goat Cheese and Arugula

**Tuscan Kale Salad** Croutons, Raisins, Farmhouse Cheddar, and White Balsamic Vinaigrette

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*(Please Select Two Entrees - Served in Silver Chafing Dishes)*

**French Cut Stuffed Chicken Breast** Spinach and Goat Cheese, Bercy Sauce

**Chicken Breast Calvados** Brandy, Autumn Apples, and Natural Au Jus

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

**Grilled Swordfish** Heirloom Tomato and Olive Sauce

**Boneless Braised Short Ribs** Cabernet Sauce

**Wild Mushroom Ravioli** Truffle Cream Sauce

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**Chef's Selection of Seasonal Accompaniments**

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Chocolate Mousse ~ Miniature Petit Fours ~ Assorted Fruit Salad  
Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas

Full Dinner Buffet with Two Entrees Selected - **\$85.00 per person**  
Full Dinner Buffet with Three Entrees Selected - **\$95.00 per person**

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

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