

# THE CORNELL CLUB

N E W Y O R K

## Reception

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*All Evening Reception Items and Packages are Based on a Minimum Guarantee of 18 Guests*

***Butler Passed by Club Waiters or Served in Individual Reception Boxes***

*To the extent local guidelines permit at the time of your event, and based on host preference,*

*The Club may offer passed reception items to standing or seated guests,  
set up buffets in the room, or may present hors d'oeuvres in reception boxes.*

*Please inquire with your Club planner to discuss preferred service details.*

### **Sea**

Miniature Crab Cake with Avocado Remoulade

Tuna Tartare with Soy and Ginger in a Black Sesame Cone

Smoked Salmon, Herbed Cream Cheese, and Black Bread Napoleon

Bamboo Skewered Shrimp Scampi

Caviar in a Crested Heirloom Potato with Crème Fraiche

Lobster Cobbler

### **Land**

Miniature Beef Wellington

Beef and Scallion Negamaki

Skewered Chicken Teriyaki with Black Sesame Seeds

Rosemary Lamb Chop with Hemp Seed Pesto (Additional \$2 per person)

Steakhouse Bite of Filet Mignon and Horseradish Mayo on Crispy Crouton

Foie Gras Mousse in Profiterole

### **Garden**

Wild Mushroom Tart

Fresh Mozzarella, Pesto, and Sun-Dried Tomato on Toasted Baguette

Herb Scented Panisse with Tomato Marmalade

Vegetable Spring Roll with Soy Ginger Sauce

Select 4 Hors d'Oeuvres for One Hour **\$24.00 per person**

Select 6 Hors d'Oeuvres for Two Hours **\$32.00 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.*

## **Reception Enhancements**

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*Displays and Stations are Presented and Based on a One Hour Reception  
In Lieu of a Dinner Selection, A Minimum of Four Stations are Recommended for an Evening Event  
Reception Items will be presented on a Buffet and Staffed by a Club Waiter*

**Crudit  Cups of Carrots and Celery, Sliced Peppers and Asparagus Sticks  
With Creamy Blue Cheese Dip \$10.00 per person**

**Toasted Naan, Marinated Olives  
with Moroccan Hummus \$10.00 per person**

**Chilled Shrimp Cocktail Cups  
Gulf Shrimp Served with Cocktail Sauce and Lemon Slice  
\$10.00 per Cup**

**Club Harvest Selection**  
Artisanal Cheeses, Selected Charcuterie,  
Italian Peppers, Marinated Olives, Country Grapes, Raw Almonds  
Breadsticks, Cheese Straws  
**\$22.00 per person**

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## Reception Enhancements Continued

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*Displays and Stations are Presented and Based on a One Hour Reception  
In Lieu of a Dinner Selection, a Minimum of Four Stations are Recommended for an Evening Event*

**Stations May Require an Attendant and Station fee. Please Inquire with Your Club Planner**

### **Pasta Station**

Parmesan Cheese, Red Pepper Flakes, Garlic Bread, and Crostini Sticks  
*(Select Two Pastas)*

Wild Mushroom Ravioli with a Truffle Infused Cream Sauce  
Cavatelli with Oven Dried Tomatoes, Wilted Spinach, and Portobello Mushrooms  
Fresh Penne with San Marzano Tomato Filets  
Garganelli with Lamb Ragu  
Farfalle with Smoked Salmon, Asparagus Tips, and Dill Alfredo Sauce  
**\$20.00 per person**

### **Chinatown Food Cart**

Edamame Dumplings, Roast Pork Lo Mein, Mini Chinese Egg Rolls  
Soy Sauce, Fortune Cookies, Chopsticks  
**\$20.00 per person**

### **Lower East Side NY Deli Station**

Potato Knishes with Spicy Brown Mustard  
Mini Pastrami Sandwiches, Demitasse Tasting of Matzo Ball Soup  
**\$20.00 per person**

### **CARVING STATIONS**

**Tenderloin of Beef** Horseradish Mayonnaise and Merlot Demi-Glace, Miniature Rolls  
**\$24.00 per person**

**Roast Turkey Breast** Dijon Mustard and Cranberry Sauce and Miniature Rolls  
**\$16.00 per person**

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

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## After Meal Suggestions

*Menu Based on a Minimum Guarantee of 18 Guests*

### **Cordials Cart**

House Port, Cognac, Grand Marnier, Frangelico, Bailey's Irish Cream  
Sambuca, Miniature Chocolate Cups  
*Set Up Fee \$100.00 per Hour*

**Priced per cordial**

### **Café e Te Bar**

Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas  
Hazelnut and French Vanilla Syrups  
Whipped Cream, Rock Sugar, Chocolate Shavings, Cinnamon Sticks  
**\$12.00 per person**

### **Gourmet Miniature Dessert Display**

Assorted French Macarons  
Assorted Miniature Petit Fours:  
Passion Fruit, Raspberry and White Chocolate, Espresso-Chocolate  
**\$16.00 per person**

### **Cobbler Bar**

Selection of Two Warm Seasonal Cobblers  
Whipped Cream, Raspberry Sauce, and Vanilla Bourbon Sauce  
**\$16.00 per person**

### **Assorted Donuts**

Cinnamon Spice, Apple Cider, Chocolate Glazed  
Apple Compote and Caramel Sauce  
**\$16.00 per person**

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