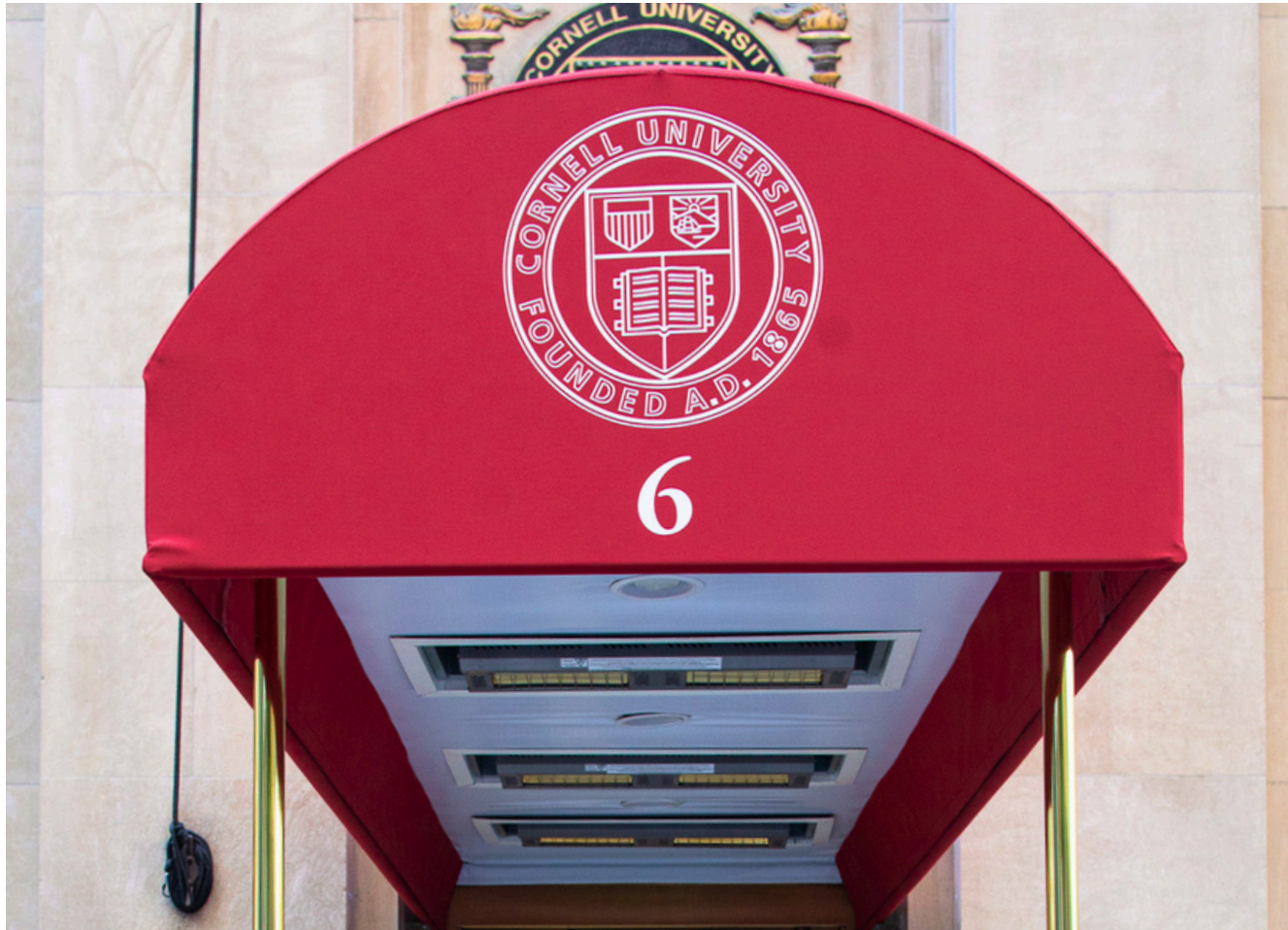


THE CORNELL CLUB  
NEW YORK



Welcome to The Cornell Club-New York  
Private Dining Menus

Spring/Summer 2025

# THE CORNELL CLUB

NEW YORK

## Available Rooms



### Beebe Lake

Capacity up to 20 people



### Cascadilla Room

Capacity up to 20 people



### Fall Creek

Capacity up to 60 people



### Ivy Room

Capacity up to 109 people



### A.D. White Room

Capacity up to 60 people

**All Private Events are subject to a room rental fee in addition to a food and beverage minimum per person.**

For a personalized quote, please contact our Private Events department at

[D.Salera@cornellclubnyc.com](mailto:D.Salera@cornellclubnyc.com)

Or [A.Minick@cornellclubnyc.com](mailto:A.Minick@cornellclubnyc.com)



THE CORNELL CLUB  
NEW YORK

# The Geneva Buffet

\$68.00 per person | Minimum of 8 Guests

## Please Select Three

### **Grilled Vegetable Wrap (Vegan)**

Eggplant and Zucchini, Hummus Spread in Flour Wrap

### **Traditional Tuna Salad**

Tomato Slice, Bibb Lettuce on Flaky Jumbo Croissant

### **Warm Caprese Panini (Vegetarian)**

Mozzarella, Sliced Tomato, Arugula, Pesto on Focaccia Bread

### **Oven Roasted Turkey Breast**

Heirloom Tomato, Gruyere, Lemon Basil Mayo on Sourdough

### **Chicken Caesar Wrap**

Sliced Grilled Chicken, Shredded Parmesan and Caesar Dressing

### **NY Style Pastrami**

Muenster Cheese, Smoked Mustard on Marble Rye

### **Black Forest Ham**

Camembert, Fig Jam on Country Baguette

### **Roasted Ribeye**

Horseradish Mayo, Arugula, on Ciabatta Roll

## Dessert

Brownies, Blondies, Chocolate Chip and Oatmeal Cookies,  
Seasonal Fruit Salad

illy Regular and Decaffeinated Coffee,

Harney & Sons Fine Teas, Assorted Soft Drinks, Iced Tea

## Please Select Three Side Salads

Summer Picnic Potato Salad

Mozzarella, Cherry Tomatoes, Basil

Asian Cucumber and Toasted Sesame Oil Salad

Campanelle, Artichokes and Garden Pesto

Zucchini and Squash, Tri-colored Orzo, Shaved Goat Cheese

Fattoush Salad, Bulgar Wheat, Naan Croutons and Mint

Quinoa Salad, Roasted Corn, Lemon Olive Oil

Field Greens and White Balsamic Vinaigrette

## The Club Deli Box Lunch:

### **-Select One Sandwich From List-**

~Grilled Eggplant Sandwich (**V**) Available as Alternative~

**Quinoa, Roasted Corn, Lemon Olive Oil**

~ Piece of Seasonal Whole Fruit ~ Oatmeal Cookie ~

Packed To-Go with Utensils and Napkins

**\$55 per person**

**Please Let Your Planner Know of Guests with Severe Allergies**

**If a Guest Requires a Gluten Free Sandwich Roll, Please Let Us Know in Advance**

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

# The Utica Hot Lunch Buffet

\$78.00 per person | Minimum of 18 Guests

## Luncheon Rolls and Butter

## Entrée Selections ~ (select 2 entrees)

*-Served in Silver Chafing Dishes*

### Chicken Piccata

Lemon and White Wine

### Marinated and Grilled Chicken Breast

Summer Apricot Glaze

### Penne alla Vodka

Peas and Prosciutto

### Orecchiette Pasta (Vegetarian)

with Broccoli Rabe, Cannellini Beans, Toasted Breadcrumbs

### Hidden Fjord Salmon

White Wine Mustard Beurre Blanc

### Pan Seared Striped Bass

Heirloom Tomato and Nicoise Sauce

## Chef's Choice of Seasonal Accompaniments

illy Regular and Decaffeinated Coffee,  
Harney & Sons Fine Teas, Assorted Soft Drinks, Iced Tea

## Please Select Three Side Salads

### Zucchini and Orzo Salad

Shaved Goat Cheese

### Poached Shrimp and Sugar Snap Peas

Miso-Lime Vinaigrette

### Salad of Field Greens (Vegan, GF, DF)

Balsamic Vinaigrette, Heirloom Tomatoes, Cucumbers

### Baby Gem Caesar Salad

Parmesan Croutons and Drizzled Dressing

### Tomato and Mozzarella Platter

Fresh Basil

### Quinoa Salad (Vegan, GF, DF)

Roasted Corn and Lemon Olive Oil

## Dessert

Assortment of Mini Petit Fours, Blueberry and

Lavendar Panna Cotta

Seasonal Mixed Fruit and Berry Salad

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NEW YORK

# Plated Lunch

**Your main course selection will determine your per person dinner price.**

**Please preselect (1) Appetizer, (1) Entree, (1) Dessert for your group,  
two main courses offered will be charged at the higher priced entrée plus an \$5.00 per person surcharge.**

## APPETIZERS

### Baby Gem Caesar Salad

Rustic Croutons, Shredded Parmesan

### Farmers Market Greens

Grape Tomatoes, Shaved Carrots, Balsamic Vinaigrette,  
Crispy Goat Cheese

### Chilled Gazpacho (V, GF, DF)

Diced Avocado

### Summer Garden Vegetable Terrine (V, GF)

Aged Balsamic

### Crab Cake

Avocado Mousse, Micro Greens

### Summer Melon and Proscuitto di Parma

Burrata and Drizzled Honey

### Tuscan Kale Salad

Focaccia Croutons, Golden Raisins, Farmhouse Cheddar,  
Marcona Almonds, White Balsamic Dressing

## MAIN COURSE

### Pan Roasted Branzino

Herb Emulsion, Spring Artichokes, Polenta - **\$70.00**

### Hidden Fjord Salmon Fillet

White Wine Mustard Beurre Blanc, Baby Spinach - **\$70.00**

### Grilled Swordfish Steak

Warm Tomato and Olive Sauce, Broccoli Rabe - **\$70.00**

### Apricot Glazed French Cut Chicken Breast

Green Beans Almondine, Sweet Potato Dauphinoise - **\$70.00**

*CONTINUED...*

**Please Let Your Planner Know in Advance if a Guest has a  
Severe Allergy or Dietary Restriction**

**Individual Meals can be Accommodated in Advance**

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# THE CORNELL CLUB

N E W Y O R K

## MAIN COURSE - CONTINUED

### Chicken Francese

White Wine, Meyer Lemon and Capers,  
English Pea Risotto- **\$70.00**

### Pork Chop Milanese

Baby Arugula and Burrata, Confit Cherry Tomatoes,  
Walnut Pesto - **\$75.00**

### Marinated and Grilled Flat Iron Steak

Rosemary Roasted Fingerling Potatoes,  
Creamed Spinach - **\$72.00**

### Roasted Beef Tenderloin

Truffled Mashed Potatoes,  
Grilled Asparagus - **\$82.00**

### Crispy Lions Mane Mushrooms (V, GF, DF, Nut Free)

Kimchee Fried Rice, Gojuchang Glaze - **\$70.00**

#### Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

## DESSERT

### Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

### Peach and Berry Cobbler

Crumbled Granola Graham Crust, Vanilla Bean Ice Cream

### I ♥ NY Cheesecake

Raspberry Coulis

### Strawberry Shortcake

Creme Chantilly and Strawberry Rhubarb Compote

### Key Lime Tart

Mango Aloha Sauce and Vanilla Scenterd Tuille

### Italian Affogato

Illy Espresso Shot, Vanilla Gelato, Cantucci

### illy Regular and Decaffeinated Coffee

### Harney & Sons Fine Teas

Offered and Poured Tableside

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# THE CORNELL CLUB

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## Breaks

Available 10:30am-4:00pm

### The Beebe Lake Break

Assorted Soft Drinks and Iced Tea,  
illy Regular and Decaffeinated Coffee,  
Harney & Sons Fine Teas, Sweeteners, Assorted Milks  
**\$12.00 per person**

### Central Park Summer Picnic Break

Strawberry Shortcake Parfaits, Madeleines, Bags of Kettle Chips,  
Iced Coffee, Coffee, Iced Tea and Assorted Sodas  
**\$18.00 per person**

### The Midtown Meeting Break

Club Cookie Selection, Seasonal Whole Fruit Basket,  
Artisanal Cheeses, Crackers and Sliced Baguettes,  
Crudite Cups with Hummus  
illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,  
Assorted Soft Drinks Club Fresh Brewed Iced Tea, Betty Buzz™  
Sparkling Lemon|Lime and Ginger Beer  
**\$35.00 per person**

### At the Ballpark Break

Warm Pretzel Bites, Mini Hot dogs in Puff Pastry, Spicy Mustards  
Fountain Coke and Diet Coke, Betty Buzz Ginger Beer  
**\$20.00 per person**

#### Break Add On:

#### Club Lemonade Stand

Club made with Fresh Lemons  
Lavender Simple Syrup, and Lemon Tea Cookies  
**\$10.00 per person**

### Spa and Wellness Refresh Break

Carrots and Celery Sticks, Lemon Hummus, Granola Bar Selection,  
Seasonal Whole Fruit Basket, Herbal Tea Selection,  
Club Green Iced Tea  
**\$14.00 per person**

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