

# THE CORNELL CLUB

N E W Y O R K

## Lunch Buffet

**The Geneva Buffet \$65.00 per person**  
**Minimum of 8 Guests**

*Please Select Three:*

**Grilled Eggplant and Israeli Salad**

Tomatoes and Cucumbers, Aleppo Spiced Tahini Dressing in a Pita Pocket

**Traditional Tuna Salad**

Tomato Slice, Bibb Lettuce on Flaky Jumbo Croissant

**Southwestern Shrimp Salad**

Red Cabbage Slaw, Chipotle Mayo in Flour Wrap

**Oven Roasted Turkey Breast**

Heirloom Tomato, 5-Spoke Cheddar, Lemon Basil Mayo on Sourdough

**Chicken Caesar Wrap**

Sliced Grilled Chicken, Soft Croutons, Shredded Parmesan and Caesar Dressing

**Grilled Blackened Chicken Breast**

Pepper Jack Cheese, Green Papaya Slaw, Lime Crema on Buttered Brioche

**NY Style Pastrami**

Muenster Cheese, Smoked Mustard on Marble Rye

**Black Forest Ham**

Camembert, Fig Jam on Country Baguette

**Black Pepper Ribeye**

Shallot Marmalade, Watercress on Ciabatta Roll

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*Please Select Three Side Salads:*

Baby Kale, Pumpkin Seeds, Ricotta Salata ~ Quinoa, Roasted Squash, Pumpkin Oil

Campanelle, Artichokes and Pesto ~ Heirloom Couscous, Pistachios and Craisins

Lo Mein Noodles, Sesame Vinaigrette ~ Smoked Bacon German Potato Salad

Farro, Roasted Vegetables, Cider Vinaigrette ~ Roasted Beets, Arugula, Crumbled Goat Cheese

Field Greens, Club Balsamic Vinaigrette

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

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

**The Club NYC Deli Box Lunch \$50.00 per person**

-Select One Sandwich From List Above-

~Grilled Eggplant Sandwich (vegan) Available as Alternative~

Farro, Roasted Vegetables, Cider Vinaigrette ~ Seasonal Whole Fruit ~ Chocolate Chip Cookie

Packed To-Go- with Utensils and Napkin

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

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

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

# THE CORNELL CLUB

N E W Y O R K

## Lunch Buffet - Continued

**The Utica Hot Lunch Buffet \$75.00 per person**  
**Minimum of 15 Guests**

**Artisan Luncheon Rolls and Butter**

*Please Select Three Side Salads*

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

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

**Salad of Field Greens** ~ Balsamic Vinaigrette, Tomatoes, Cucumbers

**Caesar Salad and Parmesan Croutons** ~ Baby Gem Wedges and Drizzled Dressing

**Farro Salad** ~ Roasted Vegetables, Apple Cider Vinaigrette

**Campanelle Pasta Salad** ~ Artichokes and Pesto

*Please Select Two Entrees ~ Served in Silver Chafing Dishes*

**Chicken Breast Calvados**

Brandy and Autumn Apples

**Spinach and Goat Cheese Stuffed Chicken Breast**

Herb Goat Cheese, Bercy Sauce

**Ricotta Cavatelli**

Wilted Kale, Autumn Squash, Sage Brown Butter

**Wild Mushroom Ravioli**

Truffle Cream Sauce with Crispy Leeks

**Hidden Fjord Salmon**

Warm Mustard Vinaigrette and Lacinto Kale

**Pan Roasted Halibut**

Saffron Brodo, Romesco Breadcrumbs

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**Chef's Choice of Seasonal Accompaniments**

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Assortment of Mini Petit Fours, Demitasse of Chocolate Mousse

Seasonal Mixed Fruit and Berry Salad

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

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