# $\frac{\text { The Cornell Club }}{\text { Ne }}$ <br> <br> Utica Dinner Buffet 

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Minimum Guarantee of 15 Guests

## Artisan Dinner Rolls and Butter

Salad of Field Greens with Balsamic Vinaigrette
(Please Select Two)
Baby Gem Caesar Wedges Grilled Croutons and Drizzled Caesar
Farm Stand Roasted Vegetable Platter Green Goddess Dip
Summer Melon and Prosciutto di Parma
Quinoa and Roasted Corn Salad with Lemon Olive Oil
(Select Entrées, Served in Silver Chafing Dishes)
Marinated and Grilled Chicken Breast Summer Apricot Glaze Chicken Piccata Lemon and White Wine
Atlantic Salmon Dijon Mustard Beurre Blanc and Baby Spinach
Swordfish Medallions Warm Nicoise Olive Sauce and Wilted Arugula Veal Marsala with Chanterelles and Morels
Garganelli Pasta with Spring Lamb Ragu
Tri Colored Fusilli with Lemon Cream and Tarragon

## Chef's Choice of Seasonal Accompaniments

Miniature Petit Four Assortment ~ Chocolate Mousse Shooters~ Miniature Fruit Skewers with Honey
illy Regular and Decaffeinated Coffee, Harney \& Sons Fine Teas

Full Dinner Buffet with 2 Entrées Selected - $\$ 85.00$ per person
Full Dinner Buffet with 3 Entrées Selected - $\$ 95.00$ per person

