

THE CORNELL CLUB

N E W Y O R K

Reception

Hors d'Oeuvre Menu Assortment

Butler Passed by Club Waiters

Based on a Minimum Guarantee of 15 Guests

Sea

Miniature Crab Cake, Smoked Remoulade
Tuna Tartare Cone, Spicy Avocado Creme
Bamboo Skewered Shrimp Scampi
Caviar in a Crested Heirloom Potato with Crème Fraiche
Lobster and Corn Fritters, Basil Mayo
Spicy Salmon over Crispy Rice, Wasabi Mayo
Mahi Mahi Tacos, Chipotle Aioli

Land

Miniature Beef Wellington
Marinated Beef and Scallion Negimaki
Arancini Carbonara
Skewered Chicken Teriyaki topped with Black Sesame Seeds
Rosemary Lamb Chop with Tapenade Crust (*additional \$2 per person*)
Filet Mignon, Bearnaise Reduction on Crispy Crouton
Foie Gras Mousse in Profiterole
Coconut Crusted Chicken, Apricot Chili Sauce
'NYC Arthur Avenue' Pork Meatball, San Marzano Dipping Sauce

Garden

Wild Mushroom Tart
Smoked Tomato Bisque, Grilled Cheese
Ricotta Mousse, San Marzano Tomato Jam
Demitasse of Cauliflower Veloute, Popcorn Dust
Miniature Vegetable Spring Roll, Soy Ginger Sauce
Herb Scented Panisse, Artichoke Tapenade
Glazed Heirloom Baby Beet, Chevre, Pumpernickel Streusel

Select 4 Hors d'Oeuvres for 1 Hour	\$30.00 per person
Select 6 Hors d'Oeuvres for 2 Hours	\$40.00 per person

Please Let Your Planner Know of Guests with Severe Allergies
Prices are Subject to 8.875% Sales Tax and 18% Service Charge

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Reception Enhancements

Displays and Stations are Presented for Two Hours

*In Lieu of a Dinner Selection, a Minimum of 4 Station Selections are Recommended for an Evening Event
Stations and Displays are Based on a Minimum Guarantee of 15 Guests*

Buffet Style Displays

Served in Individual Cups:

Za'atar Spiced Hummus, Olive Tapenade, Baked Naan Chips **\$10.00**

Two Jumbo Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge **\$14.00**

Buffet Displays

Artisanal Imported and Domestic Cheeses

Country Grapes, Quince and Winter Chutneys, Raw Honey, Salted Marcona Almonds
Rosemary Flatbreads, Crackers, Walnut Raisin Bread

\$16.00 per person

'Union Square' Farmers Market Table

Heirloom Carrots and Celery Stalks, Baby Radishes, Asparagus Spears, Chilled Cucumber Slices,
Red and Yellow Pear Tomatoes, Cheese Straws, Sea Salt Club Chips, Herbed Flatbreads
Creamy Hemp Seed Dip, Green Goddess Dip, Za'atar Hummus

\$16.00 per person

Roman Holiday Pasta Station

Baskets of Crostini and Breadsticks
(Select Two Pastas)

Cavatelli with Oven Dried Tomatoes, Wilted Kale, Autumn Squash ~ Garganelli with Lamb Ragu
Wild Mushroom Ravioli, Truffle Cream Sauce ~ Fresh Penne, San Marzano Tomato Filets
Paccheri, Shredded Short Rib, Red Wine Sauce ~ Casarecce in a Fra Diavolo Sauce
Orecchiette, Crumbled Sausage, Broccoli Rabe, White Beans

\$16.00 per person

Izakaya Station

Pork Tonkatsu Bites, Japanese BBQ Sauce
Pan Seared Chicken Gyoza, Yuzu Dipping Sauce
Chilled Soba Noodles with Vegetables and Toasted Sesame Seed Oil

\$18.00 per person

Lower East Side NY Deli Station

Mini Pastrami Sandwiches
Potato Knishes with Spicy Brown Mustard, Demitasse Tasting of Matzo Ball Soup
\$16.00 per person

Reception Enhancements (continued)

Displays and Stations are Presented for Two Hours

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Mediterranean Kebab Station

Skewers of: (Select Two)

Grilled Shrimp ~~ Lamb Kafti ~~ Marinated Chicken

Served with Naan Bread, Za'atar Spiced Hummus, Harissa Yogurt Dip, Spicy Tahini

\$18.00 per person

CARVING STATIONS

All Carving Stations Require a Carving Attendant Fee of \$100 per hour

Whole Roasted Turkey

Smoky Mustard, Cranberry Sauce, Jalapeno Cheddar Cornbread

\$16.00 per person

Thyme and Black Pepper Ribeye

Cabernet Reduction, Horseradish Mayo, Demi Baguette

\$24.00 per person

Smoked North Country Bone-In Ham

Honey Mustard, Jams, Country Biscuits

\$14.00 per person

Traditional Slow Roasted Pernil

Salsa Verde, Sweet Plantains

\$14.00 per person

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After Meal Suggestions

*Dessert Displays and Stations are Presented for One Hour
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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
\$14.00 per person

Club Dessert Station

(Select Two)

Upstate NY Apple Cobbler ~ Club Bread Pudding ~
Pear and Cranberry Cobbler ~ Traditional Toffee Banoffee
Served with Whipped Cream, Raspberry Coulis, Vanilla Bourbon Sauce
\$16.00 per person

Churros Bar

Cinnamon Spiced Churros
Chocolate Sauce, Blackberry Chambord Sauce, Crème Anglaise
\$10.00 per person

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