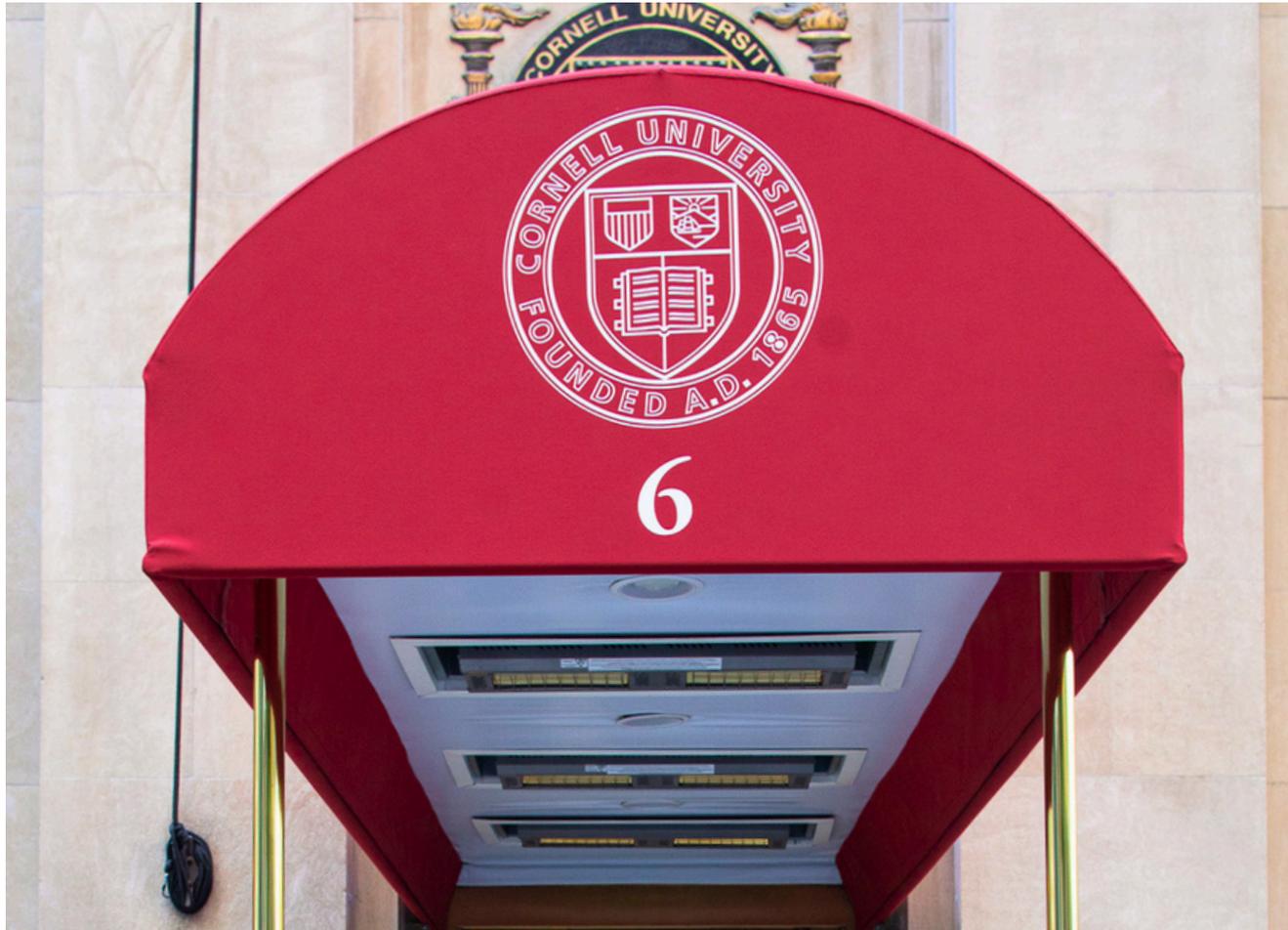


THE CORNELL CLUB
NEW YORK



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

Or 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, Cannelini 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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THE CORNELL CLUB
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...

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Individual Meals can be Accommodated in Advance

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

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
NEW YORK

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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