

THE CORNELL CLUB
NEW YORK

Lunch Buffet

The Geneva Buffet - \$65.00 per person

Minimum of 8 Guests

(Please Select Three)

Grilled Eggplant and Israeli Diced Tomato Salad

Tahini-Hummus Dressing in a Pita Pocket

Warm Caprese Panini

Mozzarella, Tomato, Arugula, Pesto on Focaccia Bread

Southwestern Shrimp Salad

Red Cabbage Slaw, Chipotle Mayo in a Flour Wrap

Oven Roasted Turkey Breast

Vine Ripe Tomato, Gruyere, and Lemon Basil Mayo on Sourdough Bread

Chicken Caesar Wrap

Sliced Grilled Chicken, Shredded Parmesan and Caesar Dressing

Grilled Marinated Chicken Breast

Spinach, Goat Cheese, Apricot Mustard on Brioche

Black Forest Ham

Granny Apple, Country Brie, and Honey Dijon on a Baguette

Sliced Roast Sirloin

Horseradish Mayo, Arugula, on a Ciabatta Roll

Please Select Three Side Salads:

Campanelle with Artichokes and Garden Pesto ~ Fattoush Salad, with Bulgar Wheat, Naan Croutons, Mint

Summer Picnic Potato Salad, Pommery Mustard ~ Mozzarella, Pear Tomatoes, Cucumber, Garden Basil

Quinoa, Roasted Corn, Lemon Olive Oil ~ Salad of Field Greens with Balsamic Vinaigrette

Coin Zucchini, Orzo, Shaved Goat Cheese

Lemon Bars, 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-

~Vegetable and Hummus Sandwich (Vegan) Available as Alternative~

Farro, Roasted Corn and Lemon Olive Oil Salad ~ 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 in advance of guest(s) with severe allergies or dietary restrictions.

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

Lunch Buffet Continued

The Utica Hot Lunch Buffet - \$75.00 per person

Minimum of 15 Guests

Please Select Three Side Salads

Poached Shrimp and Sugar Snap Peas ~ Miso-Lime Vinaigrette

Coin Zucchini and Orzo Salad ~ Shaved Goat Cheese

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

Caesar Salad ~ Baby Gem Wedges, Croutons and Drizzled Dressing

Quiona and Roasted Corn Salad ~ Lemon Olive Oil

Mozzarella, Tomato, Grilled Asparagus, Vinaigrette Dressing

Please Select Two Entrees ~ Served in Silver Chafing Dishes

Chicken Piccata

Lemon and White Wine

Marinated and Grilled Chicken Breast

Summer Apricot Glaze

French Cut Chicken Breast

Tarragon and Lemon

Penne alla Vodka

with Rock Shrimp, Peas and Proscuitto

Tri Colored Fusilli

Lemon Cream and Tarragon

Atlantic Salmon Medallions

Grain Mustard Beurre Blanc and Baby Spinach

Pan Seared Striped Bass

Heirloom Tomato Nicoise Relish

Assortment of Mini Petit Fours, Blueberry and Lavender Panna Cotta Shooters

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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