

THE CORNELL CLUB
NEW YORK

Reception

Hors d'Oeuvre Menu Assortment
Butler Passed by Club Waiters
Based on a Minimum Guarantee of 18 Guests

Sea

Miniature Crab Cake with Avocado Remoulade
Tuna Tartare Taco with Spicy Avocado Creme
Smoked Salmon, Herbed Cream Cheese, and Black Bread Napoleon
Bamboo Skewered Shrimp Scampi
Caviar in a Crested Heirloom Potato with Crème Fraiche
Lobster Beignet with Lemon Basil Aioli
Miniature Lobster Rolls with Tarragon Aioli (*market price supplement*)
Spicy Salmon over Crispy Rice with Wasabi Mayo

Land

Miniature Beef Wellington
Marinated Beef and Scallion Negamaki
Buttermilk Fried Chicken with Pink Peppercorn Sauce
Skewered Chicken Teriyaki with Black Sesame Seeds
Rosemary Lamb Chop with Spring Mint (*additional \$2 per person*)
Grilled Flat Iron Steak, Salsa Verde on Crispy Crouton
Foie Gras Mousse in Profiterole, Sauternes and Apricot Jam

Garden

Wild Mushroom Tart
Ricotta Mousse on Crostini with Tomato Jam
Watermelon and Feta Skewer with Backyard Mint
Miniature Vegetable Spring Roll with Soy Ginger Sauce
Positano Style Arancini with Peas and Lemon
Phyllo Wrapped Spring Asparagus Straws

Select Four Hors d'Oeuvres for One Hour - \$30.00 per person

Select Six Hors d'Oeuvres for Two Hours - \$40.00 per person

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

Reception Enhancements

Displays and Stations are Presented for Two Hours

*In Lieu of a Dinner Selection, a Minimum of three Station Selections are Recommended for an Evening Event
Stations and Displays are Based on a Minimum Guarantee of 18 Guests and Must be Selected for the Entire Party*

BUFFET STYLE DISPLAYS

Served in Individual Cups

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

Served in Individual Cups

Two Jumbo Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge **\$12.00**

BUFFET DISPLAYS

Artisanal Imported and Domestic Cheeses

Country Grapes, Quince and Seasonal Chutneys, Raw Honey, Salted Marcona Almonds
Rosemary Flatbreads, Crackers, Sliced French Baguettes **\$16.00**

'Union Square' Farmers Market Table

Heirloom Carrots and Celery Stalks, Baby Radishes, Asparagus Spears, Chilled Cucumber Slices,
Red and Yellow Pear Tomatoes, Cheese Straws, Taro and Beet Chips, Herbed Flatbreads
Creamy Hemp Seed Dip, Green Goddess Dip, Lemon Hummus
\$16.00 per person

Italian Riviera Station

Baskets of Crostini and Breadsticks
(Select Two Pastas ~ Served in Chafers)
Tri Color Fusilli, Lemon Cream and Tarragon ~ Wild Mushroom Risotto
Farfalle with Salmon and Dill Cream
Garganelli with Spring Lamb Ragu ~ Penne alla Vodka, Prosciutto, English Peas
\$16.00 per person

Montauk Clambake Station

Lobster Beignets, Lemon Aoili
Demitasse Tasting of New England Style Clam Chowder, Oyster Crackers
Summer Style Corn on the Cob
\$20.00 per person

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Kebab Station

(Select Two Skewers)

Skewers of: Marinated Shrimp ~ Lamb Kafti ~ Marinated Chicken ~ Zucchini and Eggplant

Served with Naan Bread, Lemon Hummus, Harissa Yogurt Dip, Spicy Tahini

\$18.00 per person

Summer in the South Barbecue Station

Chicken Lollipop Mini Drumettes

Pulled Pork Sliders on Potato Rolls

Cheddar Cornbread

\$18.00 per person

CARVING STATIONS

All Carving Stations Require a Carving Attendant \$100 per hour carver fee

Carving Displays Offered for One Hour

and are meant to accompany at least two other reception enhancement stations in lieu of dinner

Roast Leg of Spring Lamb

Hemp Seed Pesto and Rosemary Focaccia

\$18.00 per person

Marinated Sirloin Steak and Whole Portobello Mushrooms

Steak House Sauce and Basket of Parmesan Garlic Bread

\$22.00 per person

Honey Glazed Ham

Pineapple Chutney and Honey Country Biscuits

\$14.00 per person

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After Meal Suggestions

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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

Gourmet Miniature Dessert Display

Assorted French Macarons, Madeleines
Assorted Miniature Petit Fours:
Passion Fruit, Raspberry and White Chocolate, Espresso-Chocolate
\$16.00 per person

Summer Cobbler Bar

Selection of Two Warm Seasonal Berry or Fruit Cobblers
Whipped Cream, Raspberry Sauce, and Vanilla Bourbon Sauce
\$14.00 per person

Iced Tea and Lemon Flavored Picnic

Lemon Mascarpone Pound Cake Bites, Lemon Bars, Cups of Lemon Drop Sorbet
Lemon, Lavender, and Ginger Teas, Pitcher of Club Sweet (Iced) Tea
\$14.00 per person

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