

THE CORNELL CLUB

NEW YORK

Lunch Buffet

The Geneva Buffet \$54.00 per person

Salad of Field Greens with Balsamic Vinaigrette

Please Select Three:

Roasted Vegetables and Hummus

Spinach and Oven Dried Tomato in Flour Wrap

Traditional Tuna Salad

Tomato Slice and Lettuce on Flaky Jumbo Croissant

Vegetarian Bánh Mì

Marinated Tofu, Pickled Vegetables, and Sriracha Mayo on Crusty Baguette

Oven Roasted Turkey Breast

Vine Ripe Tomato, Gruyere, and Lemon Basil Mayo on Seven Grain Bread

Sliced Grilled Chicken

Shredded Parmesan and Caesar Dressing in a Flour Wrap

Grilled Marinated Chicken Breast

Spinach, Goat Cheese, Honey Mustard on Onion Brioche

Black Forest Ham

Granny Apple, Country Brie, and Honey Dijon on Baguette

Sliced Roast Sirloin

Horseradish Mayo on Ciabatta Roll

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Please Select Two Side Salads from the List Below

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Brownies, Blondies, Lemon Squares, and Seasonal Fruit Salad

Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas, Assorted Soft Drinks and Iced Tea

The Ithaca Deli Buffet \$52.00 per person

Field Greens with Balsamic Vinaigrette

Sliced Artisan Breads and Club Rolls

Please Select Three:

Grilled Vegetable Platter Tuna Salad

Oven Roasted Turkey Black Forest Ham Grilled Tarragon Chicken Breast

Apple and Walnut Chicken Salad Roast Sirloin

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Select Two Side Salads from the List Below

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Horseradish Mayo ~ Honey Dijon

Deli Cheese Platter, Sliced Tomatoes, Onions, Lettuce, and Pickles

Brownies, Blondies, Basket of Whole Fruit to Include Apples, Oranges, and Bananas

Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas, Assorted Soft Drinks, and Iced Tea

Side Salads for Geneva and Ithaca Buffets:

Tuscan Kale, Croutons, and White Balsamic Dressing

Campanelle with Roasted Tomatoes and Pesto

Lo Mein Noodles with Sesame Vinaigrette

Farro, Roasted Corn, Lemon Olive Oil

Fattoush Salad, Bulgar Wheat, Naan Croutons, Mint

Heirloom Tomato and Cherry Mozzarella Salad

Marble Potatoes and Pommery Mustard Vinaigrette

Coin Zucchini, Orzo, Shaved Goat Cheese

If a Guest Requires a Gluten Free Roll or Bread, please let us know so we can accommodate

Please Let Your Planner Know of Guests with Severe Allergies

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

THE CORNELL CLUB

N E W Y O R K

Lunch Buffet - Continued

The Utica Hot Lunch Buffet \$62.00 per person

Minimum Guarantee of 15 Guests

Artisan Luncheon Rolls and Butter
Salad of Field Greens with Balsamic Vinaigrette

Please Select Two Side Salads

Poached Shrimp and Sugar Snap Peas

Miso-Lime Vinaigrette

Farro Salad

Roasted Corn and Lemon Olive Oil

Heirloom Tomato and Cherry Mozzarella

Backyard Basil Ribbons

Summer Corn and Crab Chowder

Please Select Two Entrees ~ Served in Silver Chafing Dishes

Chicken Piccata

Lemon and White Wine

Marinated and Grilled Chicken Breast

Summer Apricot Glaze

Campanelle Pasta

Garden Zucchini and Crushed Tomatoes

Wild Mushroom Ravioli

Truffle Cream Sauce with Crispy Leeks

Atlantic Salmon

Mustard Beurre Blanc and Baby Spinach

Miso Glazed Cod

Gingered Bok Choy

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**Chef's Choice of Seasonal Accompaniments**

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Assortment of Mini Petit Fours, Blondies, Brownies, and Lemon Bars

Seasonal Mixed Fruit and Berry Salad

Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas, Assorted Soft Drinks, and Iced Tea

A Change of Pace...

Please Inquire for Menus and Pricing (Minimum of 15 Guests)

New York Ball Park Lunch
Paleo and Plant Based Power Lunch
Southwestern Style Lunch Buffet

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