

# THE CORNELL CLUB

N E W Y O R K

## Reception

### *Hors d'Oeuvre Menu Assortment*

#### *Butler Passed by Club Waiters*

*Menu Based on a Minimum Guarantee of 15 Guests*

#### **Sea**

Miniature Crabcake with Avocado Remoulade  
Tuna Tartare with Soy and Ginger in a Black Sesame Cone  
Smoked Salmon, Herbed Cream Cheese, and Black Bread Napoleon  
Bamboo Skewered Shrimp Scampi  
Caviar in a Crested Heirloom Potato with Crème Fraiche  
Lobster Cobbler  
Marinated Swordfish and Zucchini Kebab  
Miniature Lobster Rolls with Tarragon Aoili  
Scallop au Poivre Lollipop

#### **Land**

Miniature Beef Wellington  
Beef and Scallion Negamaki  
Skewered Chicken Teriyaki with Black Sesame Seeds  
Rosemary Lamb Chop with Fresh Mint and Hemp Seed Pesto (Additional \$2 per person)  
Steakhouse Bite of Filet Mignon and Horseradish Mayo on Crispy Crouton  
Foie Gras Mousse in Profiterole  
Buttermilk Fried Chicken with Pink Peppercorn Honey

#### **Garden**

Wild Mushroom Tart  
Fresh Mozzarella, Pesto, and Sun-Dried Tomato on Toasted Baguette  
Demitasse of White Gazpacho Soup with Roasted Grapes  
Spring Asparagus Straws  
Watermelon Cube, Feta and Backyard Mint  
Vegetable Spring Roll with Soy Ginger Sauce

Select 4 Hors d'Oeuvres for 1 Hour      **\$24.00 per person**  
Select 6 Hors d'Oeuvres for 2 Hours      **\$32.00 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 and Based on a One Hour Reception  
In Lieu of a Dinner Selection, A Minimum of Three Stations are Recommended for an Evening Event*

### Buffet Style Displays

#### Fresh Vegetable Crudit , Toasted Naan, and Marinated Olives

Creamy Blue Cheese Dip **\$8.00 per person**

Moroccan Hummus **\$10.00 per person**

Both Dips **\$14.00 per person**

#### Artisanal Cheese Display

Grapes and Quince, Crackers and Sliced Baguettes

**\$10.00 per person**

#### Baked Brie Wheel

Caramelized Walnuts and Honey served with Raspberry Sauce

**\$100.00/brie round** (Serves up to 20 people)

#### Jumbo Chilled Shrimp Cocktail

Gulf Shrimp Served with Cocktail Sauce and Lemon Wedges

**100 pieces for \$375.00**

#### Tuscan Antipasto Platter

Cured and Air-Dried Meats

Chefs Assortment of Seasonal Accompaniments, Cured Olives, and Caponata

Breadsticks and Tuscan Toast Points

**\$14.00 per person**

#### Pasta Station

Parmesan Cheese and Red Pepper Flakes, Garlic Bread, and Crostini Sticks

*(Select Two Pastas)*

Wild Mushroom Ravioli with a Truffle Infused Cream Sauce

Cavatelli with Oven Dried Tomatoes, Wilted Spinach, and Portobello Mushrooms

Fresh Penne with San Marzano Tomato Filets

Garganelli with Spring Lamb Ragù

Farfalle with Smoked Salmon, Asparagus Tips, and Dill Alfredo Sauce

**\$14.00 per person**

#### Montauk Clambake Station

Lobster and Corn Fritters with Basil Mayo

Dayboat Cod Fish and Chips, New England Clam Chowder

Lemon Wedges, Tartar Sauce, and Oyster Crackers

**\$16.00 per person**

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**Gluten Free Pasta Available Upon Request**

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## Reception Enhancements Continued

*Displays and Stations are Presented and Based on a One Hour Reception  
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### **Chinatown Food Cart**

Edamame Dumplings and Soy Sauce Dip  
Roast Pork Lo Mein, Mini Chinese Egg Rolls, and Chicken Teriyaki with Sesame Seeds  
Chopsticks and Fortune Cookies  
**\$18.00 per person**

### **Street Taco Bar**

Lime Infused Mahi Mahi and Marinated Chicken  
Mexican Rice and Black Beans  
Soft Flour Tortillas, Fresh Guacamole, Pico de Gallo, and Chipotle Mayonnaise  
Fresh Sliced Limes and Tabasco Sauce  
**\$18.00 per person**

### **Lower East Side NY Deli Station**

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

### **Sushi Station**

Assorted Nigiri: Tuna, Salmon, and Yellowtail  
Maki Rolls: Spicy Tuna, California, Spicy Salmon, Tuna, Avocado  
Served with Wasabi, Soy Sauce, Pickled Ginger, and Chopsticks  
*Based on a Minimum Guarantee of 50ppl*  
**Sushi Chef and Station Décor \$250.00**  
**\$26.00 per person**

## **CARVING STATIONS**

**All Carving Stations Require a Carving Attendant \$100 per hour carver fee**  
*Displays and Stations Presented and Offered for One Hour*

### **Tenderloin of Beef**

Horseradish Mayonnaise and Merlot Sauce  
Miniature Rolls  
**\$18.00 per person**

### **Roast Leg of Spring Lamb**

Hemp Seed Pesto and Au Jus Sauce  
Mini Rosemary Focaccia  
**\$12.00 per person**

### **Marinated Flank Steak and Whole Portobello Mushrooms**

Steak House Sauce and Basket of Parmesan Garlic Bread  
**\$14.00 per person**

### **Honey Glazed Ham**

Pineapple Chutney and Country Buttermilk Biscuits  
**\$10.00 per person**

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## After Meal Suggestions

### **Cordials Cart**

House Port, Cognac, Grand Marnier, Frangelico, Bailey's Irish Cream  
Sambuca, Miniature Chocolate Cups

*Set Up Fee \$100.00 per Hour*

**\$12.00/glass**

### **Café e Te Bar**

Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas  
Iced Coffee (on Request), Hazelnut and French Vanilla Syrups  
Whipped Cream, Rock Sugar, Chocolate Shavings, Cinnamon Sticks

**\$10.00 per person**

### **Gourmet Miniature Dessert Display**

Assorted Macarons

Presentation of Assorted Miniature Petit Fours:

Passion Fruit, Raspberry and White Chocolate, Espresso-Chocolate

**\$16.00 per person**

### **Cobbler Bar**

Selection of Two Warm Summer Berry Cobblers  
Whipped Cream, Raspberry Sauce, and Vanilla Bourbon Sauce

**\$14.00 per person**

### **Lemon Delight Dessert Display**

Lemon Mascarpone Pound Cake, Lemon Bars, Lemon Drop Sorbet

**\$8.00 per person**

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