

THE CORNELL CLUB

N E W Y O R K

The Willard Straight Brunch

On Buffet:

Mixed Mesclun Green Salad

With Tomatoes, Cucumbers, Radish Sprouts, and Club Made Vinaigrette Dressing

Assorted Domestic and Imported Cheese Display with Assorted Berries

Basket of Crackers and Fresh French Bread

Basket of Bran Muffins, Corn Muffins, Blueberry Muffins, and Berry Scones

Basket of Assorted Sliced Mini Bagels

Cream Cheese and Scallion Cream Cheese

Butter, Assorted Jams and Fruit Preserves

Cold Poached Salmon Display with Garnish

Or

Club Smoked Salmon with Capers, Diced Bermuda Onions, and Sliced Tomatoes

Omelet Station*

To include: Diced Tomatoes, Spinach, Mushrooms, Onions, and Peppers

Cheddar and Swiss Cheeses

Breakfast Potatoes with Red Bell Peppers and Onions

Hardwood Smoked Bacon

Or

Turkey Sausage

Carving Station*

Whole Roasted Turkey

With Cranberry Sauce and Gourmet Dijon Mustard

Freshly Sliced Fruit Platter of Cantaloupe, Melons, Pineapple, and Strawberries

Assorted Cookies, Brownies, Blondies, and Lemon Bars

Beverage Station:

Assorted Sodas, Mineral and Sparkling Waters

Orange and Grapefruit Juices

Coffee, Decaffeinated Coffee and International Tea Service

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\$80.00 per person

8.875% Tax and 18% Gratuity Additional

*Chef Attendant Fee of \$75.00 per hour

Based on a Two and a Half Hour Event

THE CORNELL CLUB

N E W Y O R K

The Clock Tower Brunch

In Chafers:

Scrambled Eggs with Chives and Fresh Herbs

Breakfast Potatoes with Red Bell Peppers and Onions

Hardwood Smoked Bacon

Or

Turkey Sausage

On Buffet:

Club Smoked Salmon

Capers, Diced Bermuda Onions and Sliced Tomatoes

Basket of Bran Muffins, Corn Muffins, Blueberry Muffins and Berry Scones

Basket of Assorted Sliced Mini Bagels

Cream Cheese and Scallion Cream Cheese
Butter, Assorted Jams, and Fruit Preserves

Assorted Sliced Fruit Display and Seasonal Berries

On Beverage Station:

Assorted Sodas, Mineral and Sparkling Waters

Orange and Grapefruit Juices

Coffee, Decaffeinated Coffee and International Tea Service

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\$55.00 per person

8.875% Tax and 18% Gratuity Additional

Based on a Two and a Half Hour Event