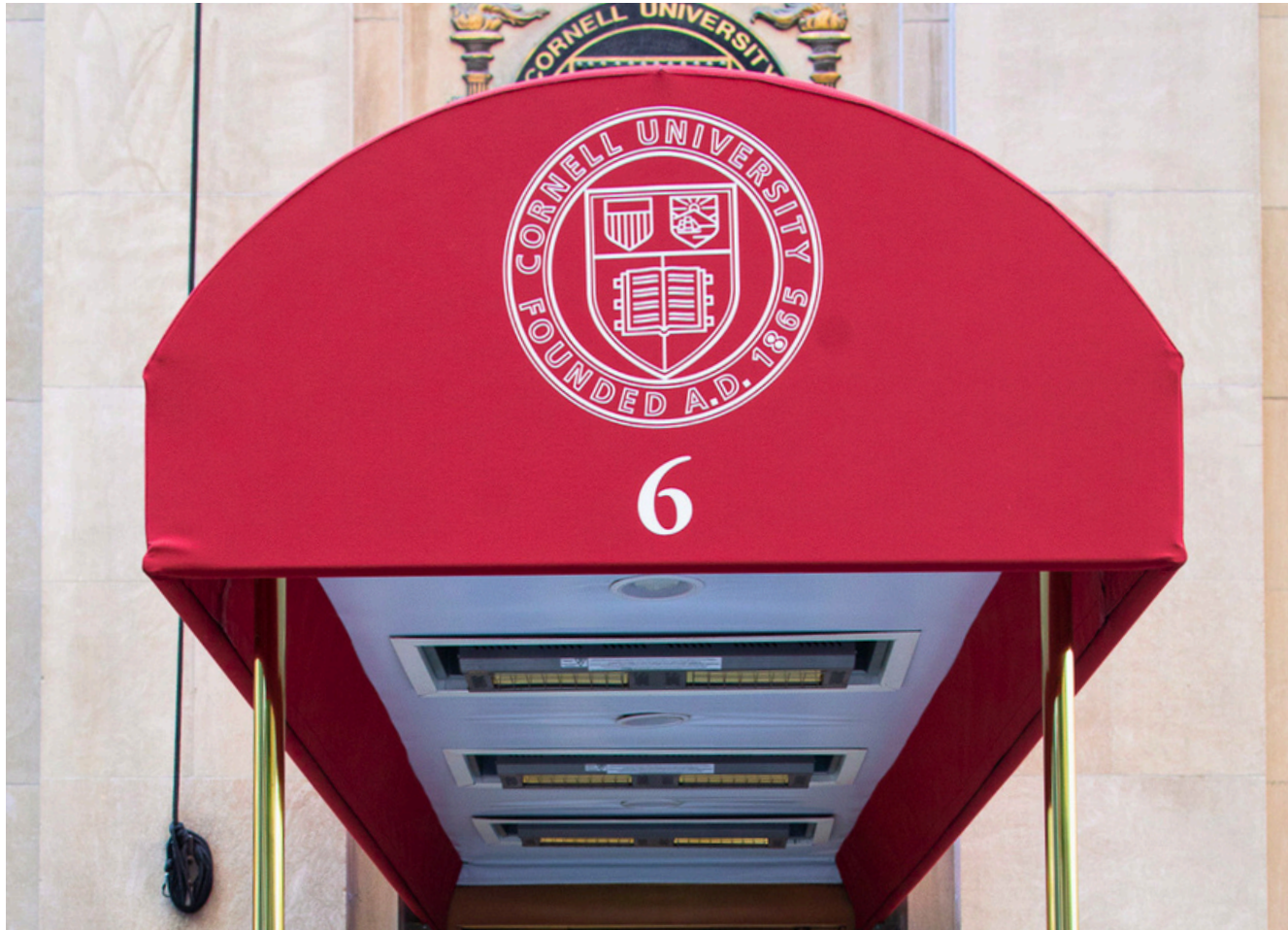


THE CORNELL CLUB
NEW YORK



Welcome to The Cornell Club-New York
Private Dining Menus

Spring/Summer 2025

THE CORNELL CLUB

NEW YORK

Available Rooms



Beebe Lake

Capacity up to 20 people



Cascadilla Room

Capacity up to 20 people



Fall Creek

Capacity up to 60 people



Ivy Room

Capacity up to 109 people



A.D. White Room

Capacity up to 60 people

All Private Events are subject to a room rental fee in addition to a food and beverage minimum per person.

For a personalized quote, please contact our Private Events department at

D.Salera@cornellclubnyc.com

Or A.Minick@cornellclubnyc.com

Utica Dinner Buffet

Minimum of 18 Guests

Dinner Rolls and Butter

Entrée Selections ~ (select 2 or 3 entrees)

Served in Silver Chafers:

Lemon and Rosemary French Cut Chicken Breast

Garden Herbs

Chicken Picata

Lemon and White Wine

Hidden Fjord Salmon

Whole Grain Mustard and White Wine Beurre Blanc

Pan Seared Striped Bass

Warm Tomato and Nicoise Olive Sauce

Medallions of Veal Marsala

Morels and Chanterelles, Marsala Wine Sauce

Garganelli Pasta

Spring Lamb Ragù

Pan Seared Cauliflower Steaks (V, DF, GF)

Chef's Choice of Seasonal Accompaniments

illy Regular and Decaffeinated Coffee,
Harney & Sons Fine Teas

Please Select Three Side Salads

Salad of Field Greens (V, GF, DF)

Tomatoes, Cucumbers, Balsamic Vinaigrette

Baby Gem Caesar Wedges

Croutons, Shredded Parmesan

Zucchini and Summer Squash

Orzo and Lemon Olive Oil

Tomato and Mozzarella Platter

Marinated, Grilled and Chilled Asparagus

Shrimp and Sugar Snap Peas

Miso-Lime Vinaigrette

Dessert

Assortment of Mini Petit Fours

Blueberry and Lavendar Panna Cotta

Seasonal Mixed Fruit and Berry Salad

Dinner Buffet with 2 Entrées Selected - \$90.00 per person

Dinner Buffet with 3 Entrées Selected - \$95.00 per person

Please Let Your Planner Know of Guests with Severe Allergies

Individual Meals can be Accommodated in Advance

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

Plated Dinner

Your main course selection will determine your per person dinner price.

**Please preselect (1) Appetizer, (1) Entree, (1) Dessert for your group,
two main courses offered will be charged at the higher priced entrée plus an \$8.00 per person surcharge.**

APPETIZERS

Grilled Baby Gem Lettuce and Caesar Dressing

Garlic Croutons, Parmesan Tuille

Arugula, Riesling Poached Peaches,

Point Reyes Blue Cheese Salad

Caramelized Walnuts and Champagne Vinaigrette

Tuna Tartare

Avocado Mousse, Wonton Chips

Prawns and Orzo Risotto

Grilled Gulf Prawns, Toasted Orzo, Lemon Essence, Herb Oil

Crab Cake

Jalapeño Creamed Corn, Smoked Onion Remoulade

Chilled Gazpacho (V, GF, DF)

Diced Avocado

Lobster Bisque

Sherry and Brandy

MAIN COURSE

Hidden Fjord Salmon Fillet

Whole Grain Mustard Beurre Blanc, Baby Spinach - **\$78.00**

Pan Seared Striped Bass

Heirloom Tomato and Nicoise Olive Sauce, Broccoli Rabe - **\$78.00**

Potato Crusted Halibut

Tri Colored Cauliflower and English Pea Puree - **\$78.00**

Chicken Marsala

Morels and Chanterelles, Truffle Risotto, Broccolini - **\$78.00**

Lemon and Rosemary French Cut Chicken Breast

Orzo Pilaf with Spring Vegetables, Asparagus, Sherry Jus - **\$78.00**

CONTINUED...

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

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

THE CORNELL CLUB

N E W Y O R K

Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

MAIN COURSE - CONTINUED

Veal Chop Milanese

Arugula, Confit Cherry Tomatoes, Lemon Zest,
Walnut Pesto - **\$90.00**

Dry Aged New York Sirloin

Steak House Sauce, Baked Potato, Creamed Spinach - **\$90.00**

Roasted Rack of Spring Lamb

Lemon Roasted Potatoes, Dandelion Greens - **\$85.00**

Pan Seared Filet Mignon

Gratin Potatoes and Pencil Asparagus - **\$90.00**

Pan Seared Cauliflower Steak (V, GF, DF)

Parsnip Puree, Baby Carrots, - **\$75.00**

Crispy Lions Mane Mushrooms (V, GF, DF, Nut Free)

Kimchee Fried Rice, Gojuchang Glaze - **\$75.00**

Optional Fourth Course: Plated or Family Style

Hudson Valley Artisanal Cheeses

Cheeses, Champagne Grapes and Quince

\$12.00 per person

DESSERT

Warm Peach and Berry Cobbler

Crumbled Granola Graham Crust, Vanilla Bean Ice Cream

Earl Grey Crème Brulee

Shortbread Tea Cookie

Limoncello Tiramisu

Mascarpone, Lemon Zest

Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

I ♥ NY Cheesecake

Raspberry Coulis

Mixed Berry Tart

Honey Scented Whipped Cream

illy Regular and Decaffeinated Coffee

Harney & Sons Fine Teas

Offered and Poured Tableside

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

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

THE CORNELL CLUB

N E W Y O R K

Reception

Hors D'Oeuvre Menu Assortment | Butler Passed by Club Waiters | Minimum of 15 Guests

Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

Sea

Miniature Crab Cake, Smoked Remoulade

Tuna Tartare Cone, Spicy Avocado Creme

Miso Glazed Salmon Sate **(GF)**

Shrimp Scampi, Lemon White Wine Marinade **(GF)**

Lobster and Corn Fritter, Basil Mayo

Spicy Salmon over Crispy Rice, Wasabi Mayo **(GF)**

Mahi Mahi Tacos, Chipotle Aioli

Land

Miniature Beef Wellington

Marinated Beef and Scallion Negimaki, Tamari **(GF)**

Buttermilk Fried Chicken, Pink Peppercorn Sauce

Skewered Chicken Teriyaki, Black Sesame Seeds

Rosemary Lamb Chop with Tapenade Crust **(GF)** (addl. \$2 per person)

Filet Mignon, Horseradish Mayo on Crispy Crouton

Foie Gras Mousse in Profiterole, Sauternes and Sour Cherry Jam

Lamb Meatball with Harissa Yogurt Dip

Garden (Vegetarian Selections)

Wild Mushroom Tart

Ricotta Mousse, Tomato Jam, Garden Pesto, Focaccia Crouton

Shiitake Mushroom and Leek Spring Roll, Soy Ginger Sauce

Herb Scented Panisse, Artichoke Tapenade **(V, DF, GF, Nut free)**

Phyllo Wrapped Asparagus

"The Impossible"™ Meatball, San Marzano Tomato Sauce **(V, GF, DF)**

Watermelon and Feta Skewer, Backyard Mint **(GF)**

Select 4 Hors D'Oeuvres for 1 Hour - \$30.00 per person

Select 6 Hors D'Oeuvres for 2 Hours - \$45.00 per person

**Please Let Your Planner Know of Guests with Severe Allergies
Some hors d'oeuvres noted for dietary restrictive purposes**

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

THE CORNELL CLUB
NEW YORK

Reception Enhancements

In Lieu of a Dinner Selection, a Minimum of Four Station Selections are Recommended for an Evening Event.

Displays and Stations are Presented for Two Hours.

All Stations and Reception Packages are based on a minimum of 15 guests.

Buffet Style Displays:

Served in Individual Cups:

Whipped Hummus, Skewered Pistachio Falafel, Baked Naan Chip (V)

\$10.00 per person

Two Jumbo Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge

\$12.00 per person

Domestic, Upstate and Local Cheeses

Country Grapes, Quince and Chutneys, Honeycomb,

Salted Marcona Almonds, Rosemary Flatbreads, Crackers,

Walnut Raisin Bread

\$16.00 per person

Mediterranean Kebab Station- select two skewers

Grilled Shrimp ~ Grilled Lamb ~ Marinated Chicken ~ Lion's Mane Sate (V)

Served with Naan Bread, Za'atar Spiced Hummus,

Harissa Yogurt Dip, Spicy Tahini

\$20.00 per person

Montauk Clambake Station

Mini Lobster Rolls, Fried Cod Fish & Chips with Lemon, Tartar Sauce

Local Summer Corn on the Cob

\$28.00 per person

Italian Riviera Pasta Station- select two pastas

Garganelli with Spring Lamb Ragu ~ Wild Mushroom **Ravioli**, Truffle Cream Sauce ~ Fresh **Penne**, Tomato Filets, Garden Basil (V) ~**Farfalle** with Salmon, Dill and Lemon Cream, ~ **Paccheri** with Vodka Sauce, Prosciutto and Peas ~ Served with Baskets of Crostini and Breadstick

\$20.00 per person

Gluten Free pasta available

Union Square Market Table (vegetarian)

Heirloom Carrots and Celery Stalks, Baby Radishes, Asparagus Spears, Garden Red and Yellow Pear Tomatoes, Cucumber Slices, Pretzel Sticks, Taro and Beet Chips, Herbed Flatbreads,

Creamy Hemp Seed Dip, Green Goddess Dip, Romesco Sauce

\$16.00 per person

Club Charcuterie

Imported and Domestic Cured and Air Dried Charcuterie,

Terrines and Pates, Olives, Cornichons, Grissini Focaccia Crisps

\$16.00 per person

Summer in the South Barbecue Station

Chicken Lollipop Mini Drumettes,

Pulled Pork Sliders on Mini Potato Rolls, Hush Puppies

\$18.00 per person

Reception Enhancements *(continued)*

Carving Stations: *Based on a Minimum of 25 Guests*

All Carving Stations Require a Carving Attendant Fee of \$100 per hour, and can only be selected when accompanying additional reception selections and stations.

Roast Leg of Lamb

Hemp Seed Pesto, Rosemary Focaccia

\$16.00 per person

Traditional Slow Roasted Pernil

Salsa Verde, Sweet Plantains

\$18.00 per person

New York Style Pastrami

Marble Rye and Pumpernickel, Golden Mustards

\$14.00 per person

Catskill Smoked Salmon and Dill & Vodka Cured Gravlax

Lemon Tarragon Creme Fraiche, Blinis

\$18.00 per person

Marinated Sirloin Steak and Portabello Mushroom

Steak house sauce, Parmesan Garlic Bread

\$22.00 per person

After Meal Suggestions *Based on a Minimum of 25 Guests*

Dessert Displays and Stations are Presented for One Hour

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

\$16.00 per person

Summer Cobbler Bar

Duo of Seasonal Fruit and Berry Cobblers

Whipped Cream, Raspberry Sauce, Vanilla Bourbon Sauce

\$16.00 per person

Iced Tea and Lemon Picnic Dessert Station

Lemon Mascarpone Pound Cake, Lemon Bars, Lemon Drop Sorbet
Club Iced Tea, Iced Green Tea

\$18.00 per person

Assorted Petit Four Display

Passion Fruit and Mango ~ Raspberry and White Chocolate ~
Espresso and Chocolate

\$16.00 per person