

THE CORNELL CLUB

NEW YORK

Reception

Minimum of 15 Guests

Hors d'Oeuvre Menu Assortment | Butler Passed by Club Waiters

Sea

Miniature Crab Cake, Smoked Remoulade
Tuna Tartare Cone, Spicy Avocado Creme
Miso Glazed Salmon Sate
Caviar in a Crested Heirloom Potato, Crème Fraiche
Lobster and Corn Fritter, Basil Mayo
Spicy Salmon over Crispy Rice, Wasabi Mayo
Mahi Mahi Tacos, Chipotle Aioli

Land

Miniature Beef Wellington
Marinated Beef and Scallion Negimaki
Arancini Carbonara with Proscuitto and Peas
Skewered Chicken Teriyaki topped with Black Sesame Seeds
Rosemary Lamb Chop with Tapenade Crust (additional \$2 per person)
Filet Mignon, Bearnaise Reduction on Crispy Crouton
Foie Gras Mousse in Profiterole, Sauternes and Sour Cherry Jam
Pecan Crusted Chicken, Maple Dijon Sauce
Lamb Meatball with Harissa Yogurt Dip

Garden

Wild Mushroom Tart
Smoked Tomato Bisque, Marbled Rye Mini Grilled Cheese
Ricotta Mousse, San Marzano Tomato Jam, Pesto, Focaccia Crouton
Shiitake Mushroom and Leek Spring Roll, Soy Ginger Sauce
Herb Scented Panisse, Artichoke Tapenade
Fig and Goat Cheese Phyllo Star
"The Impossible"™ Meatball with San Marzano Tomato Sauce

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

Select 6 Hors d'Oeuvres for 2 Hours - **\$40.00 per person**

Please Let Your Planner Know in Advance of Guests with Severe Allergies or Dietary Restrictions. Some hors d'oeuvres can be altered to meet specific dietary needs.

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

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:

Za'atar Spiced Hummus, Skewered Olives, Baked Naan Chip **\$10.00 per person**

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

Buffet Displays:

Domestic, Upstate and Local Cheeses

Country Grapes, Quince and Winter Chutneys, Raw Honey, Salted Marcona Almonds

Rosemary Flatbreads, Crackers, Walnut Raisin Bread

\$16.00 per person

Club Charcuterie

Imported and Domestic Cured and Air Dried Charcuterie, Terrines and Pates,

Seasonal Accompaniments, Olives, Cornichons, Grissini, and Focaccia Crisps

\$16.00 per person

Harvest Market Table

Heirloom Carrots, Baby Radishes, Asparagus Spears, Red and Yellow Pear Tomatoes,

Cheese Straws, Sea Salt Chips, Herbed Flatbreads, Creamy Hemp Seed Dip,

Green Goddess Dip, Za'atar Hummus

\$14.00 per person

Roman Holiday Pasta Station- select 2 pastas

Baskets of Crostini and Breadsticks

Cavatelli with Oven Dried Tomatoes, Wilted Kale, Autumn Squash ~ **Garganelli** with Lamb Ragù ~

Wild Mushroom **Ravioli**, Truffle Cream Sauce ~ Fresh **Penne**, San Marzano Tomato Filets ~

Paccheri Short Rib, Sheeps Milk Ricotta ~ **Casarecce** Fra Diavolo, Rock Shrimp and Prosciutto ~

Orecchiette, Crumbled Sausage, Broccoli Rabe, White Beans

\$18.00 per person

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Reception Enhancements (continued)

Far East Station

Duck Bao Bun, Plum Sauce and Cucumbers

Chicken and Garlic Soup Dumplings, Soba Noodle Salad with Thai Peanut Sauce

\$18.00 per person

Lower East Side NY Deli Station

Mini Pastrami Sandwiches

Potato Knishes with Spicy Brown Mustard, Demitasse Tasting of Matzo Ball Soup

\$16.00 per person

Mediterranean Kebab Station

Skewers of: Select 2

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

Served with Naan Bread, Za'atar Spiced Hummus, Harissa Yogurt Dip, Spicy Tahini

\$18.00 per person

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

All Carving Stations Require a Carving Attendant Fee of \$100 per hour

Whole Roasted Turkey

Smoky Mustard, Cranberry Sauce, Jalapeno Cheddar Cornbread

\$16.00 per person

Thyme and Black Pepper Ribeye

Cabernet Reduction, Horseradish Mayo, Demi Baguette

\$24.00 per person

Kentucky Bourbon Glazed Bone-In Ham

Honey Mustard, Seasonal Jams, Country Biscuits

\$16.00 per person

Traditional Slow Roasted Pernil

Salsa Verde, Sweet Plantains

\$14.00 per person

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After Meal Suggestions

Dessert Displays and Stations are Presented for One Hour, and Based on a Minimum of 15 Guests

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

'Late Night in NYC' Dessert Station

Upstate NY Warm Apple Cobbler ~ Club Bread Pudding
Pear and Cranberry Cobbler ~ Traditional Banoffee
Mini Chocolate Mousse Cups ~ Assorted Petit Fours ~ Chocolate Torta (GF)
Mini Classic Ice Cream Sandwiches: Chocolate Chip Cookies and Vanilla Ice Cream
~Whipped Cream, Raspberry Coulis, Vanilla Bourbon Sauce~

Select Two at \$16.00 per person

Select Three at \$20.00 per person

Churros Bar

Fresh Baked Cinnamon Spiced Churros
Chocolate Sauce, Blackberry Chambord Sauce, Crème Anglaise

\$12.00 per person

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