

# *Eat, Drink, and Be Merry*

*At The Cornell Club—New York  
Holiday 2019*

## *Reception Packages:*

*\*Two Hour Package \$75.00 per person*

Open Bar | Spiced Egg Nog | Two Hours of Six Hors d'Oeuvres Passed | Crudit  Wreath | Warm Baked Brie Wheel

*\*Three Hour Package \$90.00 per person*

Open Bar | Spiced Egg Nog | Two Hours of Six Hors d'Oeuvres Passed | Crudit  Wreath | Warm Baked Brie Wheel

## *Hors d'Oeuvre Selections: (Please Select Six)*

- \* Shrimp Tempura, Soy Sauce
- \* Wild Mushroom Tart
- \* Skewered Chicken Teriyaki
- \* Beef & Scallion Negimaki
- \* Herb Scented Panisse, Tomato Marmalade
- \* Foie Gras Mousse in Profiterole
- \* Tuna Tartare, Wasabi Mayo, Sesame Cone
- \* Smoked Salmon, Herbed Goat Cheese & Black Bread Napoleon
- \* Potato Latke, Caviar, Applesauce, Cr me Fraiche
- \* Miniature Crab Cake with Avocado Remoulade
- \* Fresh Mozzarella, Pesto & Sun-Dried Tomato on Toasted Baguette
- \* Filet Mignon with Horseradish Cream on Herb Crouton

## *Reception Stations:*

**Stations Based on a Minimum of 20 People**

**\*Stations Based on a 2 hour Presentation\***

### *Shrimp Cocktail*

Served over Ice Display ~ Horseradish Cocktail Sauce and Lemon Wedges

**\$375.00 per 100 pieces**

### *Pasta Station Trio with Garlic Bread*

Penne with San Marzano Tomato Filets

Mushroom Ravioli in White Truffle Sauce

Farfalle Pasta with Smoked Salmon in a Dill Cream

**\$16.00 per person**

### *Mediterranean Mezzo*

Moroccan Hummus, White Bean Dip, Marinated Olive Display, and Club Baked Naan Chips

**\$12.00 per person**

### *Chilled Seafood Display*

Oysters, Littleneck Clams, Crab Claws, Lemon Wedges, and Horseradish Sauce

**\$25.00 per person**

### *Chinatown Station*

Edamame Dumplings, Roast Pork Lo Mein,

Mini Chinese Egg Rolls, Fortune Cookies, and Chopsticks

**\$16.00 per person**

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## *Carving Stations (\$100 Per Hour Carver Fee)*

Tenderloin of Beef with Horseradish Mayo, Merlot Reduction

**\$18.00 per person**

Pastry Wrapped Salmon Coulibiach, Dijon Sauce

**\$16.00 per person**

## *Gourmet Dessert Display*

*(Choice of Three)*

Cinnamon Spiced Churros

Dark Rum Bread Pudding

Linzer Tarts and Gingerbread Cookies

Traditional Pecan Pie

Chocolate Mousse

Warm Apple and Crumbled Granola Cobbler

Includes: Illy Dark Roast Coffee Service, Herbal Teas, Assorted Milks, Cinnamon Sticks, Rock Sugar Swizzle Sticks

**\$22.00 per person**

## *Holiday Beverages:*

*Open Bar including*

*Premium Liquors, Selected Wines, Beers, Assorted Soda/Juices*

Two Hours

**\$38.00 per person**

Three Hours

**\$45.00 per person**

Four Hours

**\$50.00 per person**

*Selected Wines, Beers, Assorted Soda/Juices*

Two Hours

**\$28.00 per person**

Three Hours

**\$35.00 per person**

Four Hours

**\$40.00 per person**

*Bar Enhancements*

Chilled Prosecco served with Pomegranate Seeds

**\$40.00/bottle**

Rum Spiced Egg Nog

**\$56.00/gallon**

## *Please Inquire about our Additional Reception Stations*

*including Sushi Stations, Carving Stations, Antipasto Platters*

*\*All Themed Reception Stations Include Buffet Décor and Holiday Decorations*



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