CATERING MENUS

FAMILY STYLE + BUFFET

Served Family Style for groups of 20-50 • Served Buffet Style for groups of 51-200
Add 1 hour Passed Canapés +$20 • Vegetarian or Vegan Options on request • Includes coffee and teas

The Rondout Menu

Optional Add-on +$5/person:
Rondout Rolls, Old Bay butter

$45/person

First Course

Served Family Style

Simple Salad

Main Course

Select (2) Entrées:

Chicken Piccata or Marsala
Lemon & Herb Roasted Salmon
or Catch of the Day

Mushroom Lasagna
Penne a la Vodka
Seared Hanger Steak +$10/person

Select (2) Accompaniment:

Asparagus or Green Beans
Mashed or Roasted Red Potatoes

Dessert

Plated Individually:

New York Cheesecake
with Mixed Berries

The Hudson Menu

$55/person

First Course

Served Family Style

Rondout Rolls, Old Bay butter

Choice of Caesar, Chopped Wedge,
or Simple Salad

Choice of Smoked Chicken Wings,
Fried Calamari, or Spinach Dip

Main Course

Select (2) Entrées:

Chicken Piccata or Marsala
Lemon & Herb Roasted Salmon
or Catch of the Day

Mushroom Lasagna
BBQ Baby Back Ribs
Seared Hanger Steak +$10/person

Select (1) Vegetable:

Asparagus or Green Beans

Select (1) Pasta or Potato:

Penne a la Vodka
Penne Pomodoro
Mac and Cheese
Roasted Red Potatoes
Mashed Potatoes

Dessert

Plated Individually:

New York Cheesecake
with Mixed Berries

The Steamship Buffet

$65/person

First Course

Served Family Style

Rondout Rolls, Old Bay butter

Choice of Caesar, Chopped Wedge,
or Simple Salad

Choice of Smoked Chicken Wings,
Fried Calamari, or Spinach Dip

Main Course

Select (3) Entrées:

Chicken Piccata or Marsala
Lemon & Herb Roasted Salmon
or Catch of the Day

Mushroom Lasagna
BBQ Baby Back Ribs
Seared Hanger Steak

Select (1) Vegetable:

Asparagus or Green Beans

Select (1) Pasta or Potato:

Penne a la Vodka
Penne Pomodoro
Mac and Cheese
Roasted Red Potatoes
Mashed Potatoes

Dessert

Plated Individually:

New York Cheesecake
with Mixed Berries

Chocolate Decadence

SOFT DRINK PACKAGE

$6/person

Assorted Soda
Assorted Juices
Still + Sparkling Water

PLATED DINNERS

Bluestone Menu

For Groups of 20 – 50 people
Includes Coffee & Teas

$69/person

To Start

For the table:

Rondout Rolls, Old Bay butter

First Course

For the table:

Caesar Salad
Crispy Calamari

Second Course

Guests may select from:

Mushroom Lasagna
Chicken Piccata
Spicy Pork Rigatoni
Hanger Steak Frites

Third Course

For the table:

New York Cheesecake
Chocolate Decadence

BAR PACKAGE

Beer, Wine, & Soda • 2.5 Hours
$32/person
$8 additional hour a person

Premium Package • 2.5 Hours
$45/person
$10 additional hour a person

Luxury Open Bar • 3 Hours
$62/person
Includes 3 Signature Cocktails

Run A Tab
Based on consumption

Tax & Gratuity is not included in prices above. 8% Sales Tax, 20% Gratuity, and 5% Admin fee will be added to all final bills.

COCKTAIL-STYLE RECEPTIONS

PASSED CANAPES

$32/person

All canapes based on a period of (2) hour for (4) canapes – minimum 25 guests
Each additional canape +$5/person • Additional hour +20/person
**Premium Canapés +$4/person

Land

Wagyu Beef Franks in a Blanket
Smoked Chicken Wings,
Root Beer BBQ Sauce, Buttermilk Ranch
Beef Tartare Crostini
Lemongrass Chicken Dumplings
Dumpling Daughter Pork & Chive Dumplings
Wagyu Beef Potsticker
Satay Chicken Skewers
Steak Skewer, Parsley Pesto
Lamb Kebab, Tzatziki**
BBQ Baby Back Ribs**
Thai Beef Lettuce Cup
Chorizo Empanada
Peking Duck Spring Rolls, Sweet Chili Sauce
Classic Cheeseburger Sliders
Fried Chicken Slider

Sea

Tuna Tartare, Avocado Smash, Wonton Crisps
Lobster Roll, Brioche Bun, Lemon Aioli**
Smoked Trout Dip, Paprika Buttered Ritz
Crab Cakes, Tartar Sauce**
Shrimp Skewers
Jumbo Shrimp Cocktail**
Bacon-Wrapped Scallops**
Shrimp Siu Mai
Spicy Tuna on Crispy Rice

Garden

Avocado Smash Tostada
Ricotta & Tomato Crostini
Crudité Cups, Hummus or Buttermilk Ranch
Steamed Vegetable Dumpling, Sweet Chili Garlic
Shiitake Leek Spring Rolls
Black Truffle Mac & Cheese Tartlets
Impossible Slider
Spanakopita, Tzatziki
White Truffle Potato Croquettes
Brie Raspberry Phyllo Stars
Mini Pizza Bagels
Asparagus Arancini

Sweets

French Macarons
Cannoli
Cookies and Brownies
Cheesecake Bites

ADD-ON DISPLAYS

All displays based on a period of (2) hours – minimum of 25 guests

RAW BARS

Petite Raw Bar
$45/person

East Coast Oysters
Peel-&-Eat Shrimp
Mignonette, Cocktail Sauce

Grand Raw Bar
$65/person

East Coast Oysters
Jumbo Shrimp Cocktail
Long Island Clams
Tuna Tartare
Mignonette, Cocktail Sauce

HARVEST TABLE

$28/person

Assorted Crackers
Seasonal Vegetable Crudités
Hummus, Tzatziki
Olives & Pickles, Mustard
Prosciutto, Brie
Seasonal Fruit and Honeycomb Garnish

DELUXE GRAZING TABLE

$38/person

Warm Pita Bread, Crostini, Crackers
Seasonal Vegetable Crudités
Hummus, Tzatziki, Baba Ghanoush
Tomato Cucumber Salad
Olives & Pickles, Mustard
Prosciutto, Soppressata, Spanish Chorizo
Brie, Aged Cheddar, Gorgonzola
Seasonal Fruit and Honeycomb Garnish

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ADD-ON STATIONS

All stations based on a period of (2) hours – minimum of 25 guests

I LOVE NEW YORK

$22/person

Reuben Slider on Rye

Pigs in a Blanket, Honey Mustard

Pretzel Nuggets, Beer Cheese Dip

SLIDER STATION

$22/person

Choice of (2) Sliders:

Pulled Pork
Cabbage Slaw, Potato Roll

Classic Burger
Cheddar, Lettuce, Tomato, Pickle, Dijonnaise, Potato Roll

Fried Chicken
Shredded Iceberg Lettuce, Pickle, Buttermilk Ranch

Veggie Slider
Cheddar, Lettuce, Tomato, Pickle, Dijonnaise, Potato Roll

Optional Add-On • +$6/person
French Fry Cones, Garlic Aioli

PASTA & CEASAR SALAD

$18/person

Ceasar Salad

Optional Protein Add-On:
Roasted Chicken +$5/person
Grilled Shrimp +$8/person
Steak +$10/person

Penne a la Vodka or Penne Pomodoro

Spicy Pork Rigatoni

Garlic Bread, Red Pepper Flakes, Grated Parmesan

CARVING STATION

All stations based on a period of (2) hours • Minimum of 25 guests

Duroc Heritage Pork Tenderloin
$25/person
Roasted Potatoes

Scottish Salmon
$30/person
Grilled Seasonal Vegetables, Dill Crème Fraiche

Angus Prime Rib
$35/person
Pomme Puree, Au Jus, Horseradish Creme Fraiche

Angus Beef Tenderloin
$40/person
Truffle Pomme Puree, Au Jus

CHEF'S PETITE SWEETS

$25/person

French Macarons

Mini Cheesecakes

Brownies & Cookies

Cannolis

SUNDAE BAR

$18/person

Jane's Killer Chocolate Ice Cream

Jane's Vanilla Ice Cream

Chef's Selection of Seasonal Ice Cream or Sorbet

Whipped Cream, Chocolate Sauce, Berry Compote

Candied Walnuts, Sprinkles, Chocolate Pearls

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THE CORNELL
RESTAURANT + BAR

BREAKFAST, BRUNCH, AND LUNCH

Breakfast buffet based on a period of (2) hours – minimum 25 guests

CONTINENTAL BREAKFAST

$32/person

Sliced Tropical Fruits

Assortment of Breakfast Pastries:
Mini Croissants, Mini Chocolate Croissants, Assorted Danishes, Assorted Muffins

Greek Yogurt Parfaits, Granola + Mixed Berries

Assorted Mini Bagels

Cultured Butter + Variety of Jams

Orange, Grapefruit + Cranberry Juice

Drip Coffee + Assortment of Teas

Still + Sparkling Water

BRUNCH BUFFET

Includes Coffee + Teas

$38/person

Sliced Tropical Fruits

Assortment of Breakfast Pastries:
Mini Croissants, Mini Chocolate Croissants, Assorted Danishes, Assorted Muffins

Soft Scrambled Eggs

Breakfast Potatoes

Smoked Bacon

Mixed Green Salad with Crudites

Penne Vodka

Chicken Piccata

Mini Chef's Sweets

Optional Beverage Package • **$4/person**
Orange, Grapefruit + Cranberry Juice

GRAND BRUNCH

Brunch buffet based on a period of (2) hours – Minimum 25 guests

Includes coffee and teas

$45/person

Sliced Tropical Fruits

Assortment of Breakfast Pastries:
Mini Croissants, Mini Chocolate Croissants, Assorted Danishes, Assorted Muffins

Greek Yogurt Parfaits, Granola + Mixed Berries

Assorted Mini Bagels

Cultured Butter + Variety of Jams

Avocado Toast, Radish, Multigrain Sourdough

Soft Scrambled Eggs

Breakfast Potatoes

Smoked Bacon
Optional: Chicken Sausage, Turkey Bacon & Vegan Sausage
(supplement fee of $5/person for each additional)

Optional Beverage Package • **$6/person**
Orange, Grapefruit + Cranberry Juice
Still + Sparkling Water
Sodas

MIMOSA BAR & BUBBLY BAR $28/person

Bloody Mary Mix
Tomato Juice, Wheatly Vodka & Milagro Blanco Tequila

Variety of Olives
Worcestershire, Tabasco, Horseradish

Sparkling Wine

Variety of Juices

EXPRESS LUNCH $28/person

Plated Lunch · Includes coffee and teas and ice tea

Pre-Select From:
Chicken Caesar Salad, French Dip with Cornell Tallow Fries, Fish & Chips

Cheesecake

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