

Cornell Catering Holiday Menu

Receptions

Beebe Lake Holiday Reception

Asiago Cheese & Broccoli Tartlets
Grilled Vegetables Cornucopia w/ Green Chili Salsa
Pecan Chicken Satay w/ Thai Peanut Sauce
Traditional Holiday Petits Fours
Pumpkin Cheese Cake
Egg Nog or Spiced Apple Cider
Starbucks Coffee

14.50 per person

Cayuga Lake Holiday Reception

Fruit Tray w/ Yogurt Dip
Assorted Tea Sandwiches
Sweet & Sour Meat Balls
Open Faced Tenderloin Canapes w/ Merlot Butter
Blue Crab Lorenzo
Waldorf Salad Bouchee
Spanikopita
Carved Pork Loin w/ Apple Chutney & Silver Dollar Rolls
Pumpkin Cheesecake
Raspberry Mousse Filled Mini Chocolate Cups
Spiked Jell-O Martinis

21.75 per person

**Seneca Lake
Holiday Dinner Reception**

Baked Brie Encroute w/ a Cranberry & Orange Chutney

Baby Portabella Mushrooms
Stuffed w/ Italian Sausage & Fontina Cheese

Beef Pad Thai w/ Sweet Chili Sauce

Tiger Shrimp Cocktail w/ Tequila Sauce

Tapas Bar w/ Assorted Dips & Toasted Pita Bread

Carved Turkey w/ Candied Pecan Dijonaise

Silver Dollar Rolls

Traditional Holiday Petit Fours

Warm Mini Bread Puddings

Egg Nog Cheesecake

23.75 per person

Buffets

Ithaca Holiday Lunch Buffet

Mixed Green Salad w/ Balsamic Vinaigrette & Buttermilk Ranch

Penne Pasta w/ Roasted Vegetables & a Pumpkin Seed Alfredo

Herb Wild Rice

Cranberry Stuffed Chicken Breast w/ Roasted Garlic Sauce

Herb Dressing w/ Turkey Gravy

Three Bean Casserole w/ Onion Ring Tangles

Rolls & Butter

Eggnog Cheesecake
w/ Rum Caramel Sauce

11.50 per person

Fall Creek Holiday Buffet

Smoked Chicken Quesadilla
w/ Green Chili Salsa

Assorted Panini Sandwiches:

Cuban w/ Chipotle Chili Aioli

Smoked Turkey on Raisin Bread w/ Cranberry Mayo & Boursin

Holiday Vegetable Wreath w/ Leek Dip

Holiday Cookies

13.50 per person

**Around the World
Holiday Dinner Buffet**

Asian Station

Assorted Sushi Display
Street Dumplings w/ Chili Sauce
Thai Chicken Spring Rolls
w/ Asian Dipping Sauce

Italian Station

Antipasto (Includes Grilled Vegetables,
Cured Meats, Cheeses, & Olives)
Eggplant Rollatini
Pumpkin Ravioli w/ Walnut Cream Sauce

Carving Station

Horseradish Crusted Prime Rib
& Red Wine A Jus accompanied w/
Silver Dollar Rolls

Dessert Station

Mini Cannolis
Chocolate Dipped Strawberries
Holiday Assorted Petits Fours

27.50 per person

**Cornell
Holiday Dinner Buffet**

Imported Cheese Tray w/ Fruit & Crackers

Mini Quiche

Coconut Shrimp w/ Mango Chutney

Thai Chicken Spring Rolls w/ Hoisin Sauce

Boursin Stuffed Cherry Tomatoes

Mixed Green Salad w/ Tomatoes, Cucumbers,
Dried Fruit & Choice of Two Dressings

Pumpkin Bisque

Giovanni Tender Breast of Chicken
Stuffed w/ Dried Fruit & Finished w/ a Natural A Jus

Wild Mushroom Dusted Atlantic Salmon
w/ a Preserve Lemon Butter Sauce

Three Bean Casserole

Cracked Pepper Mashed Potatoes

Assorted Miniature Cakes

Assorted Holiday Cookies

35.00 per person

Plated Dinners

Buttermilk Falls Holiday Dinner

Appetizers

Oysters Purcell on the Half Shell
Topped w/ Caramelized Leeks,
Apple Smoked Bacon & Sweet Vermouth Cream

Pan Seared Duck Breast on Brioche French Toast
w/ Cranberry Chutney

Thai Vegetable Salad in a Crispy Wonton
w/ Wasabi Creme Fraiche

Salad

Baby Mixed Green Salad
w/ Dried Apples, Cranberries, Candied Walnuts
& Maple Dressing

Entrée

Pan Seared Bistro Chicken Breast
Accompanied w/ Butternut Squash Risotto
& Lavender Honey Glazed Baby Vegetables
Finished w/ a Calvados Morel Mushroom Sauce

Dessert

Rum Pumpkin Cheese Cake
w / a Cinnamon Anglaise

38.50 per person

**Cascadilla
Holiday Dinner**

Appetizers

N.Y Cheese Display

Red Wine Infused Risotto Cakes
w/ Fennel & Asian Pear Slaw

Mini Cucumber Stuffed Gazpacho Garnished
w/ a Baby Shrimp

1st Course

Lobster & Mango Spring Roll w/ Petite Herb Salad
Fennel Pollen & Tomalley Vinaigrette

2nd Course

Charred Fillet Mignon on a Bed of Five Spice Sweet Potato Mousseline
w/ Sautéed Pencil Asparagus, Wild Mushroom Flan
& Finished w/ a Huckleberry Sauce

3rd course

Triple Cream Brie w/ a Maple Walnut Caramel

Finale

Godiva Chocolate Tart
w/ White Chocolate Chantilly Cream

55.00 per person

Pick-Up and Delivery Special Holiday Menu

Holiday Office Cookie Drop

Traditional Holiday Petits Fours
Assorted Holiday Cookies
White Chocolate Covered Pretzels
Egg Nog or Spiced Apple Cider
Starbucks Coffee

4.95 per person

Employee / Faculty Holiday Dinner “To Go”

For Pick-Up Service Only

Mixed Green Salad
w/ Cucumbers, Tomatoes & Shredded Carrots
Balsamic Vinaigrette & Buttermilk Ranch Dressing

Whole Turkey w/ Cranberry & Orange Relish
or

Brown Sugar & Coca Cola Glazed Spiral Ham
w/ Honey Mustard

Roasted Garlic Mashed Potatoes w/ Brown Gravy

Green Bean Casserole

Sweet Roll & Butter

Your Choice of Dessert:

Homemade Apple Pie
Southern Pecan Pie
Pumpkin Cheesecake

250.00

serves 10 people

Beverages

Individual Sodas	<i>1.25 each</i>
Individual Bottled Juice	<i>1.75 each</i>
Individual Cornell Bottled Water	<i>1.75 each</i>
Godiva Hot Chocolate	<i>2.85 each</i>
Minute Maid (Apple Juice, Cranberry)	<i>9.75 per gallon (serves 12)</i>
Organic Juice	<i>Market Price</i>
Cornell Dairy Orange Juice	<i>12.95 per gallon (serves 12)</i>
Starbuck's Coffee (Regular and Decaf)	<i>19.25 per gallon (serves 16)</i>
Homemade Lemonade	<i>9.50 per gallon (serves 12)</i>
Lipton Iced Tea	<i>9.50 gallon (serves 12)</i>
Fruit Punch	<i>9.50 gallon (serves 12)</i>
Organic Milk	<i>Market Price (serves 16)</i>
2% Milk	<i>8.50 gallon (serves 16)</i>
Hot Cider (Seasonal)	<i>12.75 gallon (serves 16)</i>
Cornell Dairy Egg Nog (Seasonal)	<i>12.50 gallon (serves 12)</i>
Tazo International Tea	<i>Market Price</i>

WINE & SPIRITS

Please contact us for our bar menu and prices:
(607) 255-5555 or catering@cornell.edu.

All large-scale student events serving alcoholic beverages will require ID checkers and bracelets at an additional charge.