



Friday, May 25, 2012

**SALAD**

**Heirloom Tomatoes and Mozzarella**  
Finger Lakes Mixed Greens, Torn Basil, White Balsamic Vinaigrette

---

**ENTRÉE**

**Free Range Chicken Braciole**  
Taleggio, Capers, Spinach, Artichokes, Chardonnay Beurre Blanc

**Black Angus Beef Filet**  
Gorgonzola Fondue, Truffle Demi

**Colorado Lamb Loin**  
Cherry Glaze, Mint Gremolata

**Bay of Fundi Salmon**  
Citrus Fennel Slaw, Pomegranate Gastrique

**Ratatouille**  
Local Spring Vegetables, Smoked Tomato Broth, Thyme Oil, Pea Tendril

---

**DESSERT**

**Chocolate Tart**  
Orange Chocolate Tart, Salted Caramel, Pistachio Tuile

**Trio of Crème Brûlée**  
Rich Espresso, Vanilla Bean, Dark Chocolate

\$54 Adult

Tax and gratuity not included

12 years and under will be presented with a special menu



Saturday, May 26, 2012

ANTIPASTI

Olives, Caponata, Italian Meats and Cheeses, White Bean Dip,  
House-Made Tuscan Bread, Ciabatta Chips  
Rosemary Garlic Butter

SALAD

Heirloom Tomatoes and Mozzarella  
Finger Lakes Mixed Greens, Torn Basil, White Balsamic Vinaigrette

PASTA

Lobster and Chanterelle Gnocchi  
English Sweet Peas Cream and Smoked Pimenton Oil

SORBET

Gin and Tonic Sorbet

ENTRÉE

Free Range Chicken Braciolo  
Taleggio, Capers, Spinach, Artichokes, Chardonnay Beurre Blanc

Black Angus Beef Filet  
Gorgonzola Fondue, Truffle Demi

Colorado Lamb Loin  
Cherry Glaze, Mint Gremolata

Bay of Fundi Salmon  
Citrus Fennel Slaw, Pomegranate Gastrique

Ratatouille  
Local Spring Vegetables, Smoked Tomato Broth, Thyme Oil, Pea Tendril

DESSERT

Chocolate Tart  
Orange Chocolate Tart, Salted Caramel, Pistachio Tuile

Trio of Crème Brûlée  
Rich Espresso, Vanilla Bean, Dark Chocolate

\$81 Adult

Tax and gratuity not included  
12 years and under will be presented with a special menu



Sunday, May 27, 2012

ANTIPASTI

Olives, Caponata, Italian Meats and Cheeses, White Bean Dip,  
House-Made Tuscan Bread, Ciabatta Chips  
Rosemary Garlic Butter

SALAD

Heirloom Tomatoes and Mozzarella  
Finger Lakes Mixed Greens, Torn Basil, White Balsamic Vinaigrette

PASTA

Lobster and Chanterelle Gnocchi  
English Sweet Peas Cream and Smoked Pimenton Oil

SORBET

Gin and Tonic Sorbet

ENTRÉE

Free Range Chicken Braciolo  
Taleggio, Capers, Spinach, Artichokes, Chardonnay Beurre Blanc

Black Angus Beef Filet  
Gorgonzola Fondue, Truffle Demi

Colorado Lamb Loin  
Cherry Glaze, Mint Gremolata

Bay of Fundi Salmon  
Citrus Fennel Slaw, Pomegranate Gastrique

Ratatouille  
Local Spring Vegetables, Smoked Tomato Broth, Thyme Oil, Pea Tendril

DESSERT

Chocolate Tart  
Orange Chocolate Tart, Salted Caramel, Pistachio Tuile

Trio of Crème Brûlée  
Rich Espresso, Vanilla Bean, Dark Chocolate

\$81 Adult

Tax and gratuity not included  
12 years and under will be presented with a special menu



Cornell University  
The Statler Hotel

# Saturday, May 26, 2012

## Gala Buffet in The Carrier Ballroom

### SALAD STATION

Tender Hearts of Romaine, Baby Spinach, Arugula,  
Feta Cheese, Parmesan Cheese, Garlic Truffle Croutons,  
Cucumbers, Peppers, Red Onions, Cherry Tomatoes, Garbanzo Beans,  
Toasted Sunflower Seeds, Chopped Nuts, Garlic Chips, Pickled Onions,  
Basil-Honey Vinaigrette, Pink Peppercorn Ranch, Asian Pear Dressing

### COMPOSED SALADS

Melange of Melon, Pickled Shallots, Elderflower Emulsion  
Quinoa, Wheat Berry, Bulgur, Ginger Endive Berry Slaw  
Roasted Beets and Pears, Goat Cheese, Caramelized Walnuts, Citrus Vinaigrette

### CARVING STATION

Local Cornell Beef Prime Rib  
Horseradish Cream  
Rosemary Demi

Roasted Autumn Farm Pork Loin  
Apple Cherry Chutney

Cedar Plank Salmon  
Teriyaki-Orange Ginger Glaze  
Pineapple Cilantro Salsa

### SEAFOOD DISPLAY

Jumbo Shrimp  
Spicy Mike's Cocktail Sauce

Smoked Salmon  
Smoked Trout  
Cajun Scallops

Crab and Citrus Salad  
Fennel Fronds  
Pink Peppercorn Vinaigrette

### ENTRÉES

Chicken Bracirole  
Chardonnay Beurre Blanc

Lentil, Black Bean and Corn Cake  
Jalapeño Mango Chutney

Cavatelli Pasta, Broccoli Rabe,  
Oven-Dried Tomatoes, Basil

Deep Roasted Cauliflower, Shallots, Pistachios,  
Crispy Capers

Oven-Roasted Fingerling Potatoes

### DESSERT

#### Grand Buffet

Tarts, Crisps, Macaroons, Crème Brûlées, Chocolates

\$65 Adult

Tax and gratuity not included



Cornell University  
The Statler Hotel

Sunday, May 27, 2012

# Commencement Buffet in The Carrier Ballroom

## SALAD STATION

Tender Hearts of Romaine, Baby Spinach, Arugula,  
Feta Cheese, Parmesan Cheese, Garlic Truffle Croutons,  
Cucumbers, Peppers, Red Onions, Cherry Tomatoes, Garbanzo Beans,  
Toasted Sunflower Seeds, Chopped Nuts, Garlic Chips, Pickled Onions,  
Basil-Honey Vinaigrette, Pink Peppercorn Ranch, Asian Pear Dressing

## COMPOSED SALADS

Melange of Melon, Pickled Shallots, Elderflower Emulsion  
Quinoa, Wheat Berry, Bulgur, Ginger Endive Berry Slaw  
Roasted Beets and Pears, Goat Cheese, Caramelized Walnuts, Citrus Vinaigrette

## CARVING STATION

Local Cornell Beef Prime Rib with Horseradish Cream, Rosemary Demi  
Cedar Plank Salmon, Teriyaki and Orange Ginger Glaze, Pineapple Cilantro Salsa  
Roasted Autumn Farm Pork Loin, Apple Cherry Chutney

## SEAFOOD DISPLAY

Jumbo Shrimp, Spicy Mike's Cocktail Sauce  
Smoked Salmon, Smoked Trout, Cajun Scallops  
Crab and Citrus Salad, Fennel Fronds, Pink Peppercorn Vinaigrette

## ENTRÉES

Chicken Bracirole, Chardonnay Beurre Blanc  
Lentil, Black Bean and Corn Cake, Jalapeño Mango Chutney  
Oven-Roasted Fingerling Potatoes  
Cavatelli Pasta, Broccoli Rabe, Oven-Dried Tomatoes, Basil  
Deep Roasted Cauliflower, Shallots, Pistachios, Crispy Capers

## DESSERT

### Grand Buffet

Tarts, Crisps, Macaroons, Crème Brûlées, Chocolates

\$65 Adult

Tax and gratuity not included



Cornell University  
The Statler Hotel

# Sunday, May 27, 2012

## Regent Lounge Luncheon Buffet

Roasted Poblano and Corn Chowder

Assortment of International Cheese  
Italian Salumè, Olives, Balsamic, Extra Virgin Olive Oil

Vegetable Crudit  with Dips

Mixed Greens, Romaine Lettuce, Arugula  
Assorted Dressings

Turkey, Sugar-Cured Ham, Roast Sirloin of Beef  
Lettuce, Tomatoes, Onion  
Cheddar, Brie, Blue Cheese, Provolone  
Sandwich Rolls

Potato Salad  
Caramelized Onions, Fennel, Dried Apricots, Cr me Fra che

Chicken Salad  
Green Grapes and Almonds

Pickles, Dirty Chips

Fresh Baked Cookies  
Tiramisu

\$19 Adult  
Tax and gratuity not included