

# *The Statler Hotel*

 Hospitality Leadership Through Learning

*& J. Willard Marriott Executive Education Center*

## *BANQUET MENUS*

# The Statler Hotel

Hospitality Leadership Through Learning

& J. Willard Marriott Executive Education Center

## Banquet Menus

### General Information

#### Function Arrangements

Banquet menus, room set-ups and other details pertaining to your event should be arranged with your Event Planning Manager at least three weeks prior to your event. Our Event Planning Managers will work with you in selecting the proper menu items and room arrangements to ensure a successful event.

#### Function Rooms

Function rooms are assigned according to the anticipated number of guests. If the number of guests fluctuates, it may become necessary to reassign function space accordingly.

#### Guarantees

The exact number of persons in attendance must be given to our Catering Office by noon, three working days prior to the date of the function. This number is not subject to reduction; however, the hotel will be prepared to serve 5% above the guaranteed number. If no guarantee is received, the number of guests indicated on the Banquet Event Order (your original estimate) will be considered as such. You will be charged for the guarantee or the number attending, whichever is greater.

#### Food and Beverage Service

No food and/or beverages of any kind may be brought into the hotel. Please use the enclosed banquet menus for your function planning. The Statler Hotel holds a license granted by the Alcoholic Beverage Commission of New York State and is held responsible for complying with its regulations. Therefore, neither patrons, nor their invited guests, will be allowed to bring alcoholic beverages into the hotel. Food and beverages prepared by and/or supplied by the hotel are not allowed to be taken off property by the host or invited guests. Please select one meal to serve all of your guests.

Should you decide to select more than one entrée, the following guidelines will apply:

- Exact counts of each entrée selected will apply for all meals served including vegetarian or special dietary meals and should be provided three days in advance.
- A \$2.00 per person charge will be applied to the listed price of each entrée. Client is responsible for providing method of determining who gets which entrée (i.e., nametags, place cards, colored tickets).

#### Audio Visual

The Statler Hotel has an extensive in-house audio/visual department. We own our equipment and have a full staff of technicians to assist you.

#### Service Charges and Taxes

A service charge of 18% will be added to all food and beverage prices. All food, beverage and service charges quoted are subject to an 8% New York State and Tompkins County Tax, if applicable.

#### Billing

Each function is to be prepaid unless prior arrangements have been made. A deposit of \$1000.00 is required to secure space.

#### Displays, Decorations, and Personal Property

Our experienced Catering/Conference Services staff welcomes the opportunity to assist you with recommendations for entertainment, florists, ice carvings, specialty linens, wedding/occasion cakes, etc. If you have made arrangements with outside vendors, The Statler Hotel must be advised of vendor's name, phone number, set-up and delivery requirements. All displays and/or decorations proposed by the patrons will be subject to the approval of the hotel. Any property of the patron and/or the patron's guests brought on the premises will be at the sole risk of the patron. The Statler Hotel will not be liable for any loss or damage to any such property for any reason.

#### Ballroom Minimum

The ballroom requires a minimum of 125 guests guaranteed. If less than 125 guests are guaranteed, a room rental will be assessed.

#### Shipping and Receiving

Packages for meetings may be delivered to The Statler Hotel three working days prior to your meeting date. All materials are to be shipped to: Conference Services Department, The Statler Hotel, 130 Statler Drive, Ithaca, NY 14853-6901. Label the outside of the boxes with your organization's name, date of event, and function room being used. You are responsible for return shipping of all your packages. In the event multiple packages are received, you will be responsible for room rental of a storage room.

# The Statler Hotel

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## *Continental Breakfast Buffet*

### *Comstock Hall*

~Chilled Juice~

Choice of Two Juices

Orange, Grapefruit, Apple, Tomato, or Cranberry

Cut Melon, Pineapple, Oranges, and Seasonal Berries

House-Baked Breakfast Breads, Muffins, and Pastries

Butter and Fruit Preserves

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

### *Hoy Field*

~Chilled Juice~

Choice of Two Juices

Orange, Grapefruit, Apple, Tomato, or Cranberry

Cut Melon, Pineapple, Oranges, and Seasonal Berries

House-Baked Bran and Fruit Muffins

Butter and Fruit Preserves

Ithaca Bakery Bagels

Regular and Light Cream Cheese

Granola and Assorted Dry Cereals

Whole and Skim Milk

Assorted Low Fat Individual Yogurts

Dried Fruit, Chopped Nuts, and Granola

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

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## *Breakfast Buffet*

(Minimum of 25 People Required)

### Day Hall

~Chilled Juice~

Choice of Two Juices

Orange, Grapefruit, Apple, Tomato, or Cranberry

Cut Melon, Pineapple, Oranges, and Seasonal Berries

House-Baked Breakfast Breads, Muffins, Pastries, and Ithaca Bakery Bagels

Butter, Fruit Preserves, Regular and Light Cream Cheese

Country Fresh Scrambled Eggs

Roasted Link Sausage and Crisp Bacon

Hash Brown Potatoes

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

### Kennedy Hall

~Chilled Juice~

Choice of Two Juices

Orange, Grapefruit, Apple, Tomato, or Cranberry

Cut Melon, Pineapple, Oranges, and Seasonal Berries

House-Baked Breakfast Breads, Muffins, Pastries, and Ithaca Bakery Bagels

Butter, Fruit Preserves, Regular and Light Cream Cheese

Assorted Low Fat Individual Yogurts

Granola

Steel-Cut Oatmeal

Chopped Nuts, Dried Fruit, Brown Sugar, 2% Milk, and Butter

Vegetable Quiche

Roasted Potatoes

Roasted Link Sausage and Crisp Bacon

Buttermilk Pancakes Dusted with Cinnamon Sugar

Warm New York Maple Syrup and Whipped Butter

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Brunch Buffet*

(Minimum of 25 People Required)

### *Sibley Hall*

~Chilled Juice~

Choice of Two Juices

Orange, Grapefruit, Apple, Tomato, or Cranberry

Cut Melon, Pineapple, Oranges, and Seasonal Berries with Lemon Yogurt

House-Baked Breakfast Breads, Muffins, Pastries, and Ithaca Bakery Bagels  
Butter, Fruit Preserves, Regular and Light Cream Cheese

Granola and Assorted Breakfast Cereals with Whole and Skim Milk

Sliced Smoked Salmon, Tomato, Red Onion, Capers, and Chopped Egg  
Whipped Cream Cheese

Baked Herb Frittata

Spinach, Mushroom, and Cheddar Strudel

Home-Style Fried Potatoes with Peppers and Onions

Roasted Link Sausage and Crisp Bacon

Cardamom Scented French Toast

Warm New York Maple Syrup and Whipped Butter

### *Carving Board*

Choice of Two

(Carving Fee Applies Per 100 People)

Smoked Ham

Roasted Turkey Breast

Roast Top Sirloin of Beef

Served with Honey Mustard, Herb Mayonnaise, and Whipped Horseradish Sauce

Sliced Silver Dollar Rolls

Sweet Endings

Chef's Selection of Petite Finger Pastries and Sweets

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Plated Breakfast*

### *Choice of One*

Country Fresh Scrambled Eggs

Hash Brown Potatoes

Choice of Roasted Link Sausage or Crisp Bacon

Ham, Cheddar Cheese, and Roasted Red Pepper Omelet

Hash Brown Potatoes

Choice of Roasted Link Sausage or Crisp Bacon

Cardamom Scented French Toast

Warm New York Maple Syrup and Poached Pear

Choice of Roasted Link Sausage or Crisp Bacon

Caprese Frittata with Mozzarella Cheese, Tomato, and Basil

Hash Brown Potatoes

Choice of Roasted Link Sausage or Crisp Bacon

### *Plated Breakfast Includes:*

House-Baked Breakfast Breads, Muffins, and Pastries

Butter and Fruit Preserves

~Chilled Juice~

Choice of One Juice Included with Breakfast

Orange, Grapefruit, Apple, Tomato, or Cranberry

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

### *~Enhancements~*

Seasonal Fruit Sampler

Seasonal Berries with Whipped New York Cream

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## *Plated Lunch*

### ~First Course~

Choice of One

Statler Soup

Chef's Creation Featuring Seasonal Ingredients

Torn Romaine and Spinach

Shaved Fennel, Candied Walnuts, Gorgonzola Cheese  
Caramelized Shallot Dressing

Bibb Lettuce

Kalamata Olives, Goat Cheese, and Shaved Beets  
Dijon Vinaigrette

Jumble of Seasonal Fruit

Mango Coulis and Accent of Mint Leaves

Caprese Salad

with Fresh Mozzarella, Tomatoes, and Basil  
Aged Balsamic Vinegar and Extra Virgin Olive Oil

Tossed Garden Greens

Julienne of Carrot, Red Cabbage, Alfalfa Sprouts, and Chopped Walnuts  
Herb Vinaigrette

Traditional Caesar Salad

House-Made Croutons and Slivered Parmesan  
House-Made Caesar Dressing

Ithaca Bakery Rolls with Butter Included in First Course

### ~Plated Entree~

(Choice of two entrées will add \$2.00 to the price of the entrée)

Counts of each entrée are due to the Catering Office three (3) days in advance of the function.

### ~Main Course~

Choice of One

Basil Crusted Atlantic Salmon  
Fresh Dill and Pommery Mustard Sauce

Grilled Herb and Garlic Marinated  
Breast of Chicken Piccata

Open Face Sliced Sirloin Sandwich  
Crusted Bread with Beef Au Jus

Cornell Chicken  
Professor Baker's Famous Marinade  
Five Herb Sun-Dried Tomato Wine Sauce

Grilled Chicken Salad in Spinach Wrap  
Green Grapes and Almonds

Housemade Vegetable and Herb Cheese Strudel  
Roasted Red Pepper Sauce

Seared Whitefish  
Chardonnay Sauce and Chopped Artichokes

Chicken Breast  
Stuffed with Spinach and Sun-Dried Tomatoes  
Roasted Red Pepper Sauce

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## *Plated Lunch*

### ~Main Course~

Choice of One  
(Continued)

Braised Pork Loin  
Dried Seneca Cherry Compote

Entrée Salad - (Choice of Protein)  
Field Greens, Tomatoes, Shredded Carrots and Red Cabbage  
Lemon Pepper Dressing

Choice of One  
Medallions of Grilled Chicken

or

Trio of Seared Shrimp

or

Marinated Tofu, Roasted Vegetables, and Feta

Plated lunches include Chef's selection of starch and vegetables.  
Please provide place cards for each guest showing the entrée selected.

### ~Plated Desserts~

Choice of One

Tiramisu  
Mocha Caramel Sauce

Chocolate Decadence Cake  
Cherry Sauce

Cornell Apple and Frangipane Tart  
Cinnamon Cream

Creamy Cheesecake  
Blueberry Sauce

Jumble of Fresh Melon, Berries, and Walnuts  
Coconut Wafer

Lemon Tart with Drizzle of Rich Chocolate

Carrot Walnut Cake  
Cream Cheese Icing

### ~Table Desserts~

Selection of Finger Pastries and Sweets  
Two (2) Pieces Per Person

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Upson Hall*

(Minimum of 25 People Required)

#### *~Salad Bar~*

Boston Lettuce and Torn Greens  
Grape Tomatoes, Onions, Cucumbers, Black Olives, Herb Croutons, Chopped Nuts, Raisins, and Rice Noodles  
Italian Herb Dressing and French Dressing  
Focaccia, Ithaca Bakery Rolls, and Butter

#### *~Composed Salads~*

Tomato and Cucumber Salad  
Artichoke Salad  
Seasonal Fruit Salad

#### *~Sandwich Bar~*

Top Round of Beef  
Smoked Turkey Breast  
Roasted Vegetables  
Sliced Muenster, American, and Swiss Cheese  
Lettuce, Tomato, and Onion  
Dijon Mustard and Mayonnaise  
Wraps and Rolls

#### *~Hot Entrées~*

Hearty Wild Mushroom and Pepper Ragoût  
Chicken Broccolini  
Lemon Madeira Jus  
Grilled Zucchini  
Steamed Brown Rice

#### *~Dessert~*

Poached Pear and Almond Tart  
Whipped Cream

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Kimball Hall*

(Minimum of 25 People Required)

#### *~Salad Bar~*

Mixed Garden Greens  
Garbanzo Beans, Chopped Celery, Carrots, Black Olives, Onions, Grape Tomatoes  
Pepperoncini, Sunflower Seeds, Sprouts, Corn, and Grapes

Creamy Ranch Dressing and Red Wine Vinaigrette

Ithaca Bakery Rolls and Butter

#### *~Composed Salads~*

Asparagus with Miso Dressing

Soy Bean, Corn, and Black Bean Salad

Tossed Cantaloupe and Honeydew

Green Beans Tossed with Olive Oil and Lemon

#### *~Sandwich Bar~*

Baba Ghanoush

Turkey Breast

Sliced Pastrami

Sliced Monterey Jack, American, and Swiss Cheese

Lettuce, Tomato, and Onion

Whole Grain Mustard and Mayonnaise

Kaiser Rolls and Sliced Breads

#### *~Hot Entrées~*

Thai Beef with Orange Zest

Grilled Vegetables and Teriyaki Marinated Tofu

White Sticky Rice with Soy Sauce

#### *~Dessert~*

Rich Chocolate Mousse in Chocolate Cups

Topped with Mandarin Oranges

Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Bailey Hall*

(Minimum of 25 People Required)

#### *~Salad Bar~*

Garden Greens  
Tomatoes, Bell Peppers, Radishes, Celery, and Onions  
Creamy Ranch Dressing and Herb Vinaigrette  
Ithaca Bakery Rolls, Country Biscuits, and Butter

#### *~Soup~*

Vegetarian Chili with a Variety of Toppings  
Sweet Peppers, Black Olives, Sour Cream, Shredded Cheddar Cheese, Salsa, and Tortilla Chips

#### *~Composed Salads~*

Poblano Pepper Potato Salad  
Three Bean Salad  
Cole Slaw

#### *~Hot Entrée~*

Marinated Tofu and Broccoli Bake  
  
Buffalo-Spiced Chicken Filets  
Blue Cheese Dipping Sauce  
Celery and Carrot Sticks  
  
Cattleman's BBQ Beef Brisket  
Kaiser Rolls

#### *~Dessert~*

Pecan Pie Triangles  
Lemon Bars

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Uris Hall*

(Minimum of 25 People Required)

#### *~Salad~*

Field Greens Salad  
Tomatoes and Tortilla Crisps  
Creamy Ranch Dressing and Balsamic Vinaigrette  
Ithaca Bakery Rolls and Butter

#### *~Composed Salads~*

Roasted Mushroom and Five Onion Salad with Cilantro  
Seared Zucchini and Yellow Squash Salad  
Jicama Citrus Salad

#### *~Hot Entrée~*

Steak Fajitas with Grilled Peppers and Onions  
Shredded Pepper Jack Cheese, Pico de Gallo, Sour Cream, Guacamole  
Shredded Lettuce, Tomatoes, and Scallions  
Warm Flour Tortillas  
Vegetarian Tamale Pie  
Chicken Enchiladas with Melted Cheddar Cheese  
Spanish Style Rice

#### *~Dessert~*

Vanilla Flan with Warm Sopaipillas  
Drizzled with Honey

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Olin Library*

(Minimum of 25 People Required)

#### *~Salad~*

Field Greens  
Grape Tomatoes, Fresh Bell Peppers, Cucumbers, and Focaccia Croutons  
Creamy Ranch Dressing and Balsamic Vinaigrette  
Ithaca Bakery Rolls and Butter

#### *~Composed Salads~*

Chilled Display of Grilled Eggplant, Zucchini, Yellow Squash, Carrot  
Roasted Peppers and Asparagus Spears (Seasonal)  
Herb Aioli Sauce

Chilled Penne Pasta with Bay Shrimp  
House-Cured Olives, Capers, and Poached Artichoke Hearts  
Lemon Vinaigrette

#### *~Hot Entrée~*

Medallions of Marinated Chicken Breast  
Spinach and Sun-Dried Tomatoes with White Wine and Tarragon Sauce

Pan Seared Salmon  
Lemon Dill Butter

Roasted Harvest Potatoes with Sage  
Flash Sauté of Seasonal Vegetables

#### *~Dessert~*

Lemon Tart  
Chocolate Raspberry Brownie Squares

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Goldwin Smith Hall*

(Minimum of 25 People Required)

#### *~Antipasto Bar~*

Prosciutto, Soppressata, Cappocola, and Hummus  
Provolone Cheese and Shaved Romano Cheese  
Marinated Olives and Grilled Vegetables  
Focaccia, Pita Chips, Ithaca Bakery Rolls, and Butter

#### *~Composed Salad~*

Braised Fennel and Citrus Salad  
Herb Aioli Sauce  
Caprese Salad  
Fresh Mozzarella, Tomatoes, and Basil  
with Aged Balsamic Vinegar and Extra Virgin Olive Oil

#### *~Hot Entrée~*

Spinach, Egg, and Tomato Cheese Tortellini  
Toasted Garlic and Sun-Dried Tomato Cream Sauce  
Fire Roasted Hanger Steak  
Peperonata Sauce and Gremolata  
Chicken Vesuvio  
Peas, Potatoes, and Sweet Onions

#### *~Dessert~*

Tiramisu Squares  
Amaretto Cookies

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Stocking Hall*

(Minimum of 25 People Required)

#### *~Salad~*

Garden Greens

Cucumbers, Grape Tomatoes, Onions, Carrots, and Croutons  
Creamy Ranch Dressing and Balsamic Vinaigrette

#### *~Composed Salads~*

Grilled Chicken Salad

Green Grapes and Almonds

Sweet and Spicy Dressing

Julienne of Chilled Marinated Vegetables

Couscous, Pine Nut, and Currant Salad

Seasonal Fruit Salad

Potato Salad

Herb Vinaigrette

#### *~Sandwich Bar~*

Turkey Breast

Tuna Salad

Hummus

Sliced Cheddar, Provolone, and Swiss Cheese

Lettuce, Tomatoes, Onions, and Dill Pickles

Dijon Mustard and Mayonnaise

Kaiser Rolls, Whole Wheat and Rye Bread Slices

Potato Chips and Pretzel Twists

#### *~Dessert~*

Chef's Cookie Sampling

Chocolate Brownie Squares

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Luncheon Buffets*

### *Snee Hall*

(Minimum of 25 People Required)

Miso Soup  
Snow Peas and Shiitake Mushrooms

Baby Greens  
Asian Dressing

Cellophane Noodle Salad

Wakame and Seaweed Salads

Seasonal Fruit Salad

Assortment of Maki Sushi

Jumbo Lump Crab Rolls

Tuna Maki Rolls

Cucumber Avocado Rolls

Salmon Maki Rolls

Steamed Shrimp Dumplings

Sesame Soy Sauce

Grilled Chicken Stir-Fry with Shiitake and Snow Peas

Thai Beef Stir-Fry with Broccoli

Baby Bok Choy with Tofu

Traditional Sticky Rice with Soy Sauce

Tapioca Pudding with Toasted Almonds

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Hors d'oeuvres*

### Cornell Selections

(Orders Must Be in Increments of 50 Pieces)

#### Cold Selections

Belgian Endive with Gorgonzola and Walnuts	Profiteroles Stuffed with Shrimp Salad
Chicken Salad on Cucumber	Smoked Chicken Canapé with Papaya
Petite Cheddar Biscuits Topped with Ham Salad	Mushroom Terrine with Yellow Tomato Relish
Classic Dolmades	Fresh Vegetable Chutney in Pastry Barquette
Ratatouille and Artichoke Crostini	

#### Hot Selections

Artichoke Parmesan Fritters	Boneless Buffalo Wings with Blue Cheese Dip
Assorted Mini Quiche	Spanakopita
Wild Mushroom Ragoût in Phyllo Pouch	Roasted Vegetable Quesadilla
Skewer of Grilled Thai Chicken with Sesame Dipping Sauce	Vegetable Pot Stickers Teriyaki Glaze
Leek and Chèvre Tartlet	Jalapeño Poppers
Smoked Chicken Quesadillas	BBQ Beef on Polenta
Chicken Filets with BBQ Dipping Sauce	Shrimp Pot Stickers with Hoisin Sauce
Macaroni and Cheese Fritters with Salsa	Baked Mushroom Caps Stuffed with Boursin Cheese

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## *Hors d'oeuvres*

### *Statler Selections*

(Orders Must Be in Increments of 50 Pieces)

### *Cold Selections*

Jumbo Lump Crab California Rolls  
with Ginger Soy Dipping Sauce

Peppered Beef Medallions  
with Onion Relish on Herb Crust

Lobster Salad on Cucumber  
Accented with Caviar

Roasted Corn and Tuna Salad  
on Belgian Endive

Duck Confit  
Caramelized Shallot and Apricot Preserves

Smoked Salmon and Curry Crème Fraîche  
on Papa Dam

Tomato, Mozzarella, and Basil Canapé

Prosciutto Wrapped Melon

Vegetable Relish on Jicama Round

### *Hot Selections*

Herb Crusted New Zealand Lamb Chop  
Mint Relish

Pork Shao Mai  
Soy-Scallion Sauce

Coconut Shrimp  
Mango Sweet and Sour Dipping Sauce

Cucumber, Carrot, Tofu, and Mint Spring Roll  
Thai Chili Sauce

Petite Crab Cake with Garlic Aioli

Scallops Wrapped in Bacon

Skewers of Beef Teriyaki

Skewers of Grilled Shrimp Scampi

Duck Egg Roll with Orange-Ginger Chutney

Artichoke Tarts with Asiago Cheese

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## *Hors d'oeuvres*

### *Presentations*

Each Presentation Serves 50 Portions  
(3 Ounces Per Portion)

Antipasto Display of Prosciutto, Pepperoni, Genoa Salami, Cappocola, and Soppressata,  
Provolone Cheese and Mozzarella Cheese  
Grilled Marinated Vegetables  
Focaccia and Bread Sticks

Display of Cut Fresh Seasonal Fruit  
Melon, Cantaloupe, Pineapple, Orange, and Berries

Display of Imported and Domestic Cheeses  
Accented with Fresh Fruit and Assorted Crackers

Roasted Red Pepper Hummus, Baba Ghanoush, and Cucumber-Dill Dip  
Crispy Pita Chips and Tortilla Chips

Baked Brie en Croûte  
Topped with Toasted Nuts and Dried Fruit Confit  
French Baguette and Crackers

Array of Cut Garden Vegetables  
Ranch Dip and Roasted Red Pepper Dip

Display of Marinated Grilled Vegetables  
Aged Balsamic Vinegar and Herb Aioli

Bruschetta Samplings with a Trio of Toppings  
Chopped Tomato and Basil, Roasted Eggplant Relish, and Black Olive Tapenade  
Herb Crostini and Crackers

Warm Spinach and Artichoke Dip with Parmesan Cheese  
Pita Chips and Whole Grain Chips

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## *Hors d'oeuvres*

### *Presentations*

#### Deluxe Nuts and Fruit

Natural Roasted Almonds, Pecan Halves, Peanuts, Hazelnuts, and Soy Nuts  
Dried Apricots, Cranberries, and Dates

#### Chocolate Fondue Fountain

Strawberries, Melon, Pineapple, Banana,  
Marshmallows, Pretzel Sticks, Graham Crackers, and Sugar Cookie Logs  
(Minimum of 50 People Required)  
(Additional Charge for Fountain Rental)

#### Sweet Samplings

Miniature Desserts and Cookies

Chocolate Dipped Strawberries

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## *Hors d'oeuvres and Buffet Stations*

Peking Style Duck  
Slow Roasted Duck Breast  
Served Traditional Beijing Style with Hoisin Sauce, Scallions, and Thin Pancakes

Housemade Savory Cheese Spreads Station  
Roasted Sun-Dried Tomato, Spinach and Ham, and Shrimp and Dill Cheese Spreads  
Assorted Water Crackers, Sliced Baguette, Celery and Carrot Sticks

Canapé Cones  
Petite Hand Held Pastry Cones  
Choice of One Filling  
Smoked Salmon Tartare, Thai Chicken, Artichoke Confit

Sushi  
Assorted Nigiri and Maki Rolls  
with Pickled Ginger, Wasabi, and Soy Sauce

Cornell Raw Bar  
Chilled Large Shrimp  
Petite Crab Claws  
Freshly Shucked Oysters  
Clams on the Half Shell  
Classic Cocktail Sauce, Lemon Wedges, and Rémooulade Sauce

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## *Hors d'oeuvres and Buffet Stations*

(Carving Fee Applies Per 100 People)

Whipped Potato Bar

Trio of Whipped Potatoes: New York Red Jacket, Yukon Gold, and Peruvian Purple

Accompanied with

Sour Cream, Garlic Butter, Olive Oil, Parmesan Cheese, Cheddar Cheese

Gorgonzola Cheese, Bacon, Chives, Caramelized Onions, and Broccoli

(50 Person Minimum)

Whipped Potato Bar Enhancement

Caviar

Sage Roasted Turkey Breast

Cranberry-Orange Chutney and Sweet Onion Mayonnaise

Assorted Silver Dollar Rolls

(Serves 50)

Rosemary Roasted Rack of Lamb

Juniper Berry Merlot Sauce and Apricot Mint Relish

Assorted Silver Dollar Rolls

(Serves 50)

Roast Top Sirloin of Beef

Creamy Horseradish Sauce and Whole Grain Mustard

Assorted Silver Dollar Rolls

(Serves 50)

Country Smoked Ham

Grilled Pineapple Bourbon Chutney and Whole Grain Mustard

Assorted Silver Dollar Rolls

(Serves 50)

Beef Tenderloin

Whole Grain Mustard and Chipotle Mayonnaise

Assorted Silver Dollar Rolls

(Serves 25)

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

# The Statler Hotel

Hospitality Leadership Through Learning

& J. Willard Marriott Executive Education Center

## *Plated Dinner*

### ~First Course~

Choice of One

Statler Soup

Chef's Creation Featuring Seasonal Ingredients

Hearts of Romaine

Parmesan Toast and Roasted Cherry Tomatoes

Creamy Roasted Garlic Dressing

Baby Spinach Leaves

Port Poached Pear, Spicy Pecans, and Gorgonzola Cheese

Caramelized Shallot Vinaigrette

Butter Lettuce

Julienne Sweet Peppers and Goat Cheese Crostini

Black Mission Fig Vinaigrette

Field Greens

Mandarin Oranges, Dried Cranberries, and Toasted Almonds

Asian Pear Dressing

Wild Mushroom and Asparagus Salad

Garden Greens and Shaved Parmesan

Balsamic Vinaigrette

### ~Enhancements~

If you would like to enhance your three course menu, we offer the following options at an additional charge:

Herb Crusted Scallop  
with Parsley Olive Oil, Tomato,  
and Shaved Fennel Salad

Maryland Jumbo Lump Crab Cake  
Wilted Spinach  
New York Tarragon Butter Sauce

Ahi Tuna with Candied Ginger and  
Soba Noodle Salad  
Sesame Sake and Wasabi Oil

Peppercorn Crusted Carpaccio of Beef Tenderloin  
Micro Greens, Stone Ground Mustard  
Mayonnaise

Classic Shrimp Cocktail  
Four Chilled Shrimp in Stemmed Glass  
Classic Cocktail Sauce

Ithaca Bakery Rolls with Butter

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# The Statler Hotel

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## ~Plated Entree~

(Choice of two entrées will add \$2.00 to the price of the entrée.)

Counts of each entrée are due to the Catering Office three (3) days in advance of the function.

## ~Main Course~

Choice of One

Roasted Sea Bass  
Shallot, Leek and Wild Mushroom Fricassee

Seared Atlantic Salmon  
Dusted with Corn Meal and Pinot Noir Syrup

Roasted Breast of Chicken  
Lemon Caper Sauce

Filet Mignon  
Cabernet Demi-Glace

Grilled Breast of Chicken Stuffed with Spinach,  
Mushrooms, Sun-Dried Tomatoes  
Roasted Red Pepper Sauce

Roasted Rack of Lamb Marinated with  
Rosemary and Juniper Berries  
Dried Cherry Sauce

Peppercorn Crusted New York Strip Steak  
Port Bordelaise

Ginger-Garlic Marinated Tofu on Stir-Fry  
of Shiitake Mushrooms and Vegetables

Plated dinners include Chef's selection of starch and vegetables.  
Please provide place cards for each guest showing the entrée selected.

## ~Plated Entrée Duets~

Trio of Seared Citrus Shrimp and Grilled Petit Filet Mignon  
with Wild Mushrooms

Grilled Chicken Breast and Lump Crab Cake  
with Roasted Pepper Coulis

Herb Crusted Sea Bass and Seared Petit Filet Mignon  
with Pommery Mustard Sauce

Seared Chicken Breast and Filet of Salmon  
with Blood Orange Beurre Blanc and Leek Sauce

Char-Broiled Beef Steak and Sweet and Sour Chicken Breast  
with Teriyaki Sauce

Grilled Strip Steak and Roasted Vegetable Strudel  
Chimichurri Sauce

Plated dinners include Chef's selection of starch and vegetables.

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# The Statler Hotel

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## ~Plated Desserts~

Choice of One

Banana Praline Terrine

Banana Mousse

Dark Chocolate Sauce

Tuile Cup Filled with Rich Chocolate Mousse

Raspberry Coulis

Diced Tropical Fruit

with Fresh Mint and Mango Sauce

New York Cheesecake

Ginger Snap Crust

Berry Compote

Tiramisu

Mocha Caramel Sauce

Frozen Grand Marnier Soufflé

Flourless Chocolate Cake

Crème Anglaise and Chocolate Sauce

Cornell Apple Galette

Cinnamon Whipped Cream

## ~Table Desserts~

Chocolate Truffle Platter and Petit Finger Pastries

Three (3) Pieces Per Person

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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# The Statler Hotel

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## *Dinner Buffets*

### *Hollister Hall*

(Minimum of 25 People Required)

Mixed Baby Greens  
Artichokes, Goat Cheese, Grape Tomatoes, and Sweet Red Onion  
Red Grape Vinaigrette

Potato Salad  
Roasted Peppers, Dried Apricots, Fennel, and Crème Fraîche

Roasted Root Vegetable Salad  
Thyme Vinaigrette

Roasted Breast of Chicken  
Tarragon White Butter Sauce

Eggplant Parmigiana

Boursin Macaroni and Cheese

Saffron Cauliflower with Caramelized Shallots  
Pistachios and Golden Raisins

Ithaca Bakery Dinner Rolls and Butter

Strawberry Shortcake

Chocolate Ganache Torte

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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# The Statler Hotel

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## *Dinner Buffets*

### *Bartels Hall*

(Minimum of 25 People Required)

Field Greens and Romaine Lettuce  
Pepper Rings, Sliced Cucumbers, Mushrooms, Grape Tomatoes, and Shaved Parmesan  
Creamy Herb Ranch Dressing and Balsamic Vinaigrette  
New York Apple and Carrot Slaw  
Chilled Penne with Sun-Dried Tomato, Fresh Basil, Roasted Pine Nuts, and Romano Cheese  
Roasted Garlic and Extra Virgin Olive Oil  
Peppercorn Crusted Sirloin of Beef  
Natural Juices and Horseradish Cream  
Pan Roasted Atlantic Salmon  
Soy-Citrus Vinaigrette  
Rice Croquettes  
Smoked Tomato Sauce and Shredded Parmesan  
Herb Roasted New Potatoes and Pearl Onions  
Sautéed Vegetables with Chive Butter  
Ithaca Bakery Dinner Rolls and Butter  
New York Cheesecake  
Blueberry Compote  
Chocolate Silk Pie with Whipped Cream  
Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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## *Dinner Buffets*

### *Ives Hall*

(Minimum of 25 People Required)

Garden Fresh Greens

Shaved Fennel, Red Onion, Sliced Cucumber, and Crumbled Goat Cheese  
Citrus Vinaigrette and Blue Cheese Dressing

Domestic Artisan Cheeses

Seasonal Fruit Display

Chilled Display of Grilled Eggplant, Zucchini, Yellow Squash, and Roasted Peppers  
Asparagus Spears (Seasonal), Marinated Olives, and Portobello Mushrooms  
Balsamic Lemon Vinaigrette

Sliced Top Sirloin of Beef  
Madeira Wine Sauce

Pan Seared Mahi Mahi  
Ragoût of Slow Poached Artichokes, Oranges, and Niçoise Olives

Roasted Breast of Bistro Chicken  
Tarragon-Apple Cider Sauce

Spinach, Sweet Pepper, and Pine Nut Quiche

Pan-Roasted Seasonal Vegetables with Fine Herbs

Buttery Garlic Smashed Potatoes

Ithaca Bakery Dinner Rolls and Butter

Apple Pear Frangipane Tart

Chocolate Swirl Cheesecake  
Chocolate Sauce

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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# The Statler Hotel

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## *Dinner Buffets*

### *Sage Hall*

(Minimum of 25 People Required)

Prosciutto, Soppressata, Cappocola, and Provolone  
Marinated Olives and Hummus  
Crusty Bread Slices

Caprese Salad

Fresh Mozzarella, Tomatoes, Arugula, Romaine, and Basil  
Aged Balsamic Vinegar and Extra Virgin Olive Oil

Shrimp and Penne Pasta Salad

Artichokes, Kalamata Olives, Capers, Cherry Tomatoes, and Oregano

Display of Grilled Eggplant, Zucchini, Yellow Squash,  
Roasted Peppers and Red Onions  
Red Wine Shallot Vinaigrette

Spinach and Cheese Ravioli

Tomato Sauce Touched with Cream

Roasted Sirloin Strip

Forest Mushroom Sauce

Country Roasted Chicken

Lemon-Rosemary Glaze

Pan-Seared Salmon

Chianti Poached Shallots

Polenta Cakes

Cured Tomatoes and Ricotta

Oven-Roasted Broccoli, Cauliflower and Cherry Tomatoes

Ithaca Bakery Dinner Rolls and Butter

Chocolate Cannoli

Tiramisu

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

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# The Statler Hotel

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## *Dinner Buffets*

### *Morrill Hall*

(Minimum of 25 People Required)

Mesclun Greens

Pepper Rings, Sliced Cucumbers, Mushrooms, and Grape Tomatoes  
Melon and Mint Dressing and Peppercorn Ranch Dressing

Seasonal Fruit Salad

Tomato-Cilantro Salsa  
Blue Corn Chips

Grated Carrot and Sweet Currant Salad

Black Bean and Corn Salad with Cilantro

Jicama Salad with Shrimp and Scallops  
Lime Vinaigrette

Grilled Marinated Chicken Breast

Braised Fennel

Hearts of Palm and Kalamata Olives

Mahi Mahi

Roasted Pepper Sauce

Herb Red Jacket Potatoes

Sauté of Seasonal Vegetables

Ithaca Bakery Dinner Rolls and Butter

Warm Fruit Cobbler with Whipped Cream

Chocolate Mousse in Chocolate Cups

Freshly Brewed Dark Roast Coffee, Decaffeinated Coffee, and Harney International Teas

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

# The Statler Hotel

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## *Host Sponsored Bars*

(We Recommend One (1) Bar for Every 60-70 Guests.)

Guaranteed minimum beverage sales of \$200.00 is required per each Host Bar. If \$200.00 in beverage sales is not achieved per Host Bar, the difference will be charged as miscellaneous beverage, subject to service charge and sales tax.

### Premium Brands

Absolut Vodka, Tanqueray Gin, Johnny Walker Black, Canadian Club Whiskey, Jack Daniels' Bourbon, Myer's Rum, Cuervo Gold Tequila, Kahlua, Baileys, Triple Sec, Peach Schnapps, Amaretto

### Standard Brands

Smirnoff Vodka, Gordon's Gin, White Horse Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Bacardi Light Rum, Pepe Lopez Tequila, Triple Sec, Peach Schnapps, Amaretto, Coffee Liquor

### Premium Beer

Heineken, Sam Adams, Amstel Light, Ithaca Nut Brown

Specialty or Micro-Brewed Beers are available on request.

Contact your Catering or Convention Services Manager for more information.

### Standard Beer

Budweiser, Coors Light, Michelob Light, and Beck Haake

### Premium Wines

#### White

Kendall Jackson, Chardonnay

#### Red

Benziger, Cabernet Sauvignon

### Standard Wines

#### White

Banfi, Placido, Pinot Grigio

#### Red

Concha y Toro, Merlot

### Cordials

Cordials may be added to the Bar. Please arrange with your Catering Manager if desired.

Amaretto, Grand Marnier, Drambuie, Kahlua, Sambuca, Bailey's Irish Cream, Remy Martin V.S.O.P.

### Punch

Champagne

Fruit

### Non-Alcoholic Beverages

Soft Drinks

Bottled Water

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

# The Statler Hotel

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## Cash Bar

(We Recommend One (1) Bar for Every 125 Guests.)

Guaranteed minimum beverage sales of \$200.00 is required per each Cash Bar. If \$200.00 in beverage sales is not achieved per Cash Bar, the difference will be charged as miscellaneous beverage, subject to service charge and sales tax.

### Premium Brands

Absolut Vodka, Tanqueray Gin, Johnny Walker Black, Canadian Club Whiskey, Jack Daniels' Bourbon, Myer's Rum, Cuervo Gold Tequila, Kahlua, Baileys, Triple Sec, Peach Schnapps, Amaretto

### Standard Brands

Smirnoff Vodka, Gordon's Gin, White Horse Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Bacardi Light Rum, Pepe Lopez Tequila, Triple Sec, Peach Schnapps, Amaretto, Coffee Liqueur

### Premium Beer

Heineken, Sam Adams, Amstel Light, Ithaca Nut Brown

Specialty or Micro-Brewed Beers are available on request.

Contact your Catering or Convention Services Manager for more information.

### Standard Beer

Budweiser, Coors Light, Michelob Light, and Beck Haake

### Premium Wines

#### White

Kendall Jackson, Chardonnay

#### Red

Benziger, Cabernet Sauvignon

### Standard Wines

#### White

Banfi, Placido, Pinot Grigio

#### Red

Concha y Toro, Merlot

### Cordials

Cordials may be added to the Bar. Please arrange with your Catering Manager if desired.

Amaretto di Saronno, Grand Marnier, Drambuie, Kahlua, Sambuca, Bailey's Irish Cream, Remy Martin V.S.O.P.

### Non-Alcoholic Beverages

Soft Drinks

Bottled Water

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

# The Statler Hotel

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## *Bar Packages*

*(Unlimited Per Person Beverage Service for Functions Requiring Guarantees.)*

### *Host Sponsored Premium Brands*

Absolut Vodka, Tanqueray Gin, Johnny Walker Black, Canadian Club Whiskey, Jack Daniels' Bourbon,  
Myer's Rum, Cuervo Gold Tequila, Kahlua, Baileys, Triple Sec, Peach Schnapps, Amaretto

Heineken, Sam Adams, Amstel Light, Ithaca Nut Brown

Kendall Jackson, Chardonnay

Benziger, Cabernet Sauvignon

### *Host Sponsored Standard Brands*

Smirnoff Vodka, Gordon's Gin, White Horse Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon,  
Bacardi Light Rum, Pepe Lopez Tequila, Triple Sec, Peach Schnapps, Amaretto, Coffee Liquor

Budweiser, Coors Lite, Michelob Lite, and Beck Haake

Banfi, Placido, Pinot Grigio

Concha y Toro, Merlot

### *Host Sponsored Beer, Wine, and Soda Bar*

Beer

Budweiser, Coors Light, Michelob Light, and Beck Haake

White Wine

Banfi, Placido, Pinot Grigio

Red Wine

Concha y Toro, Merlot

Assorted Sodas and Bottled Water

All prices are subject to an 18% Service Charge and an 8% New York State Sales Tax, if applicable.

## *Banquet Wine List*

### *White*

#### *Sparkling*

- 104 Veuve Clicquot, Yellow Label, Reims
- 112 Banfi, Brut, Tuscany
- 116 Dr. Konstantin Frank, Brut, Finger Lakes
- 608 Banfi, Rosa Regale, Brachetto d'Acqui, Piedmont

#### *Pinot Grigio*

- 206 Banfi, San Angelo, Tuscany
- 208 Banfi, Le Rime, Pinot Grigio/Chardonnay, Tuscany
- 366 Banfi, Placido, Veneto

#### *Sauvignon Blanc & Torrontés*

- 224 Brancott, Reserve, Marlborough
- 227 Trivento, Torrontés, Argentina
- 232 Ravines, Finger Lakes

#### *Riesling & Gewürztraminer*

- 246 Treleaven, Semi-Dry, Finger Lakes
- 244 Hermann Wiemer, Dry, Finger Lakes
- 289 Red Newt Cellars, Gewürztraminer, Finger Lakes

#### *Chardonnay*

- 268 Sonoma Cutrer, Russian River Valley, Sonoma
- 273 Natura, Emiliana (Organic), Casablanca Valley
- 274 Daniel Gehrs, Unoaked, Santa Barbara
- 270 Banfi, Fontanelle, Montalcino
- 276 Standing Stone, Reserve, Finger Lakes
- 278 Dr. Konstantin Frank, Barrel Fermented, Finger Lakes

#### *Blush*

- 370 Round Hill, White Zinfandel, California

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## *Banquet Wine List*

### *Red*

#### *Sangiovese*

- 416 Banfi, Rosso di Montalcino, Tuscany
- 426 Cecchi, Morellino di Scansano Riserva, Tuscany
- 428 Banfi, Chianti Classico Riserva, Tuscany
- 430 Banfi, Centine, Tuscany

#### *Cabernet Sauvignon*

- 452 Stag's Leap, Napa Valley
- 460 Beringer, Knights Valley
- 461 Red Newt Cellars, Cabernet Franc, Finger Lakes
- 475 Concha y Toro, Casillero del Diablo, Chile

#### *Merlot*

- 368 Concha y Toro, Xplorador, Central Valley
- 502 Ferrari Carano, Sonoma
- 506 Concha y Toro, Marques di Casa Concha, Rapel Valley
- 512 Dr. Konstantin Frank, Finger Lakes
- 514 Hope Estate, Australia

#### *Pinot Noir*

- 532 Willamette Valley, Willamette Valley
- 534 Hermann Wiemer, Finger Lakes

#### *Shiraz*

- 546 Cline, Cool Climate, California
- 553 Boxhead, South Australia

#### *Zinfandel*

- 568 Seghesio, Sonoma
- 570 A Mano, Primitivo, Puglia

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