

Class of 1955

Moakley House 213 Warren Road Ithaca, NY

5:00pm Reception 6:00 – 8:00pm Dinner Buffet

Reception Appetizers

Finger Lakes and Imported Cheeses and Chutney

First Course

Harvest Garden

Heritage greens, grape tomatoes, english cucumber, matchstick carrots, sliced onions, and pepitas. Includes parmesan peppercorn and balsamic vinaigrette dressings. (VG, GF)

Second Course

Includes Rolls & Butter, Marinated Grilled Vegetables, and Herb-Roasted Fingerling Potatoes

Braised Beef Short Ribs - with red wine demi-glace (GF)
Seared Risotto Cakes – flavorful risotto cake, on fire-roasted tomatoes, capers, olives, and spices (VN, GF)
Maple & Soy-Glazed Atlantic Salmon – with sesame seeds and green onion (GF)

Dessert Bar

NY-Style Cheesecake – with fresh berry sauce (VG)

Coffee and tea included
Gratuity included, cash bar available during reception and dinner

Children's Menu (ages 12 and under)
(each child entrée listed includes rolls & butter)
Chicken Tenders
Cornell Dairy Macaroni and Cheese (VG)