



Class of 1985

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)