

# Cornerstone Catering

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<u>Party Platters</u>	Medium serves 15-25	Large serves 25-40	M/L
Sunburst Fruit Platter Pineapple, melon, grapes, strawberry, kiwi			\$55/75
Veggies & Dip Broccoli, bell pepper, cauliflower, carrots, celery, radish, cucumber, ranch			35/50
Cocktail Sandwiches Roast beef, ham & turkey on white rolls; wheat or dill rolls additional charge			60/100
Mini Chicken Walnut Salad Croissants			65/108
Mini Turkey Focaccia Sandwiches Sun-dried-tomato-turkey on tomato-herb focaccia			65/108
Wisconsin Cheese & Sausage Colby, brick & cheddar; summer sausage & salami; includes crackers on side			45/55
Party Cheese Tray Cheddar, pepper-jack, brick, Monterey jack, Colby & swiss; crackers on side			55/75
Wisconsin Artisan Cheese Sampler Cheeses by Sartori, Carr Valley, Grande, Hook's; assorted crackers			85/115
Deluxe Dip Combo Choose creamy spinach & artichoke OR Mediterranean olive With crostini, crackers & crunchy veggies			45/60
Deli Meat Tray Roast beef, sun-dried-tomato-turkey, ham, pastrami Add fresh rolls from Sally's: \$6/dozen small, \$12/dozen large			55/85
Tex-Mex Platter House-made Guacamole, Pico de Gallo, sour cream, cheddar & jack, Grilled Andouille sausage slices (wow, yum!); with bag(s) of tortilla chips			60/100
Smoked Salmon head-on, whole; 5-7# average; with lemon slices *4-day notice			95
Smoked Rainbow Trout Rushing Waters, head-on, 8-10 oz *4-day notice			20

## Small Bites (per dozen)

Meatballs	traditional cocktail, spicy chipotle or hawaiian	10
Stuffed Mushrooms	sausage-asiago OR creamy-herb	15
Mini Reubens	open-face rye with pastrami, swiss, sauerkraut, 1000 island	19
Mini Lamb Flatbreads	with spinach, red pepper & feta cheese	19
Rumaki	bacon-wrapped water chestnuts with teriyaki sauce	10
Crostini Bites		17
	*tomato, asiago, basil pesto	
	*mushroom & rosemary-asiago	
	*Andouille sausage, caramelized onion & jack cheese	
	*BBQ chicken, bacon & cheddar cheese	
	*curry chicken salad w/ mango chutney (served cold)	
	*Mediterranean olive spread on sprouted-grain	
Coconut Shrimp	with west-indies marmalade	21
Cocktail Shrimp	poached shrimp with cocktail sauce & lemon	20
Ginger-Soy Shrimp	with an Asian-style glaze	20
Chicken Skewers	w/ Thai Peanut Sauce, bbq or buffalo sauce	20
Chicken Wings & Drummies	buffalo or bbq	12
Mini Crab Cakes	w/ chipotle mayo	19
Deviled Eggs	traditional or chipotle; add bacon \$1.50/dozen	9
Smoked Salmon on Rye	requires 4-day notice	21
Spanakopita	with cucumber-yogurt dipping sauce	16

## Dips

		pt/qt
Goat-Cheese & Red Pepper	with pita chips/crackers	18/35
Mediterranean Olive	with pita chips/crackers	18/35
Spinach & Artichoke	with crostini/crackers	17/33
Housemade Guacamole	with tortilla chips	19/37
Pico de Gallo	with tortilla chips	16/31

## Hot Sandwich Meats & Rolls

Hot Baked Ham w/ juice	6.50/lb
Roast Beef w/ au jus	9.00/lb
Roast Turkey w/ broth *requires 4-day advance notice	8.00/lb
BBQ Pork w/ caramelized onions on side	9.00/lb
Spice-rubbed Pork Roast	8.50/lb
Fresh Rolls from Sally's *2-day advance notice	large 6.50/dz small 3.50/dz

## Salads & Sides

### Potato Salads:

traditional yellow	4.00/lb
creamy red potato herb	4.75/lb
red potato bruschetta vinaigrette	5.75/lb

### Pasta & Vegetable Salads:

Veggie-lover's Pasta Salad	6.00/lb
Mediterranean Bowtie	6.50/lb
Greek Pasta w/ feta & olives	6.75/lb
Broccoli-Cauliflower-Ranch	7.00/lb
Traditional Coleslaw	3.50/lb
Oriental Slaw	6.00/lb
Black Bean & Corn Fiesta Salad	6.75/lb

Homestyle Baked Beans	6.00/lb
Mexican Black Beans	5.75/lb
Fresh Fruit Salad *melon, pineapple, oranges, grapes	6.75/lb
Chicken Walnut Salad	8.00/lb
Curry Chicken Salad *with a side of mango chutney	9.00/lb
Lemon Cream Dressing	4.00/pt
Maple Cream Dressing *made with pure maple syrup	5.00/pt
Zinfandel-spiced Cranberries *our specialty! Delicious!	8.50/lb

## Dinner Entrees & Sides

*\*per-person price includes entrée, 2 sides of your choice and focaccia bread*

*\*see add-on prices for green salads and coffee service*

*\*see add-on prices for including a second entrée and/or additional sides*

*\*price is for pick-up or drop-off; delivery fee may apply*

*\*On-site catering and service include additional catering fee and gratuity to be determined based on your particular event details*

### Entrees (choose 1: price includes 2 sides & dinner rolls)

Chicken Piccata - with capers & lemon-butter sauce	11
Chicken & Mushrooms - with marsala cream Sauce	11
Chicken Artichoke - with spinach & alfredo cream sauce	11
Roast Turkey Dinner - with stuffing & gravy	13
Pork Loin - with cranberry-balsamic sauce	14
Caribbean Pork Loin - with island spices and pineapple	14
Baked Ham Slices - with pineapple chunks	13
Hawaiian Meatballs - with bell pepper & pineapple	12
Sausage Lasagna – with marinara & ricotta	12
Vegetarian Lasagna - with white cream sauce	11
Pasta Italiano - with sausage, marinara, spinach & mozzarella	12
Butternut Squash Ravioli - vegetarian	14
Butternut Squash Ravioli - with chicken	15
Poached Salmon - with mustard-dill butter sauce	16
Curry-seared Salmon -	16
Beef Tenderloin - with au jus & horseradish cream sauce	23
New York Strip Steak - with caramelized onions	24

## Sides

New Potatoes - in herb butter

Garlic Mashed Potatoes

Baked Potatoes - with sour cream & butter

Roasted Garlic Potatoes

Roasted Spiced Autumn Potatoes - with sweet potatoes & onions (delicious!)

Brown & Wild Rice

Rice Pilaf

Roasted Carrots - with dill

Green Beans - with lemon butter

Roasted Brussels Sprouts - with garlic & olive oil

Roasted Asparagus – with garlic and sea salt (\$1 extra add-on)

## Add-ons

Mixed Greens Salad – cucumber, tomato, croutons & 2 dressings 3.00

Apple-Cranberry Salad – with our fabulous maple cream dressing 3.50

Additional side from above side list 1.75

Coffee Service – cups, creamers & sugar 1.75

Add second Entrée from above Entrée list prices vary