



Grand Ballroom at Cornerstone Commons

✧ Emerald Wedding Reception Package ✧

- ◆ Meal served either buffet style or family style by *Jody's Pantry Catering*
- ◆ Use of the Diamond and Pearl Room for a maximum of six hours
- ◆ Complete placement of all tables and cushioned chairs, bridal table, and dance floor in the location of your choice
- ◆ White floor length linens with white 90" square linen overlays on all guest tables and white or colored linen napkins.
- ◆ White or black skirting or floor length linens on all other tables
- ◆ White chair covers on bridal party chairs
- ◆ Silverware, china, and water glasses at place settings
- ◆ Champagne glasses for bridal party
- ◆ Fresh flower centerpieces by *Bortmas The Butler Florist* for all guest tables chosen from our Emerald Selections
- ◆ Portable bar with ice in the location of your choice stocked with plastic cups and paper napkins
- ◆ Four appetizers with Premium Plastic ware
- ◆ Elegant Wedding Cake chosen from our Emerald Selections with up to two flavors displayed on decorated cake table
- ◆ Pre-boxed anniversary tier (providing wedding is at least 100 guests)
- ◆ Cake cut and served on Premium Plastic ware
- ◆ Traying and replenishing of your cookies
- ◆ Under lighting of bridal table, if desired

✧ Package Pricing

Saturdays or Holidays: \$50.00 per person
20% Discount for all other days

✧ Package Terms

Package prices are per person and subject to 6% Sales Tax and 18% Service Charge.

A non-refundable deposit of \$500 is due to secure your date, additional \$1,000 due six months before event, and remaining balance is due two weeks before event date. A \$500 security deposit is required two weeks in advance.

Minimum 80 people for package pricing.

All quoted prices are subject to change without notice until a date is reserved and a contract is signed.

201 South Main Street, Butler, PA 16001 | Telephone: 724-431-0007 | E-mail: info@cornerstoneballroom.com
www.cornerstoneballroom.com



Menu Selections

Spring Mix or Garden Salad (served tableside)

Roll with butter (served tableside)

Appetizers (choice of 4)

- ◇ Vegetable Crudités with Dips
- ◇ Cheese and Cracker Selection
- ◇ Fresh Fruit (seasonal availability)
- ◇ Tomato Bruschetta with Crostini
- ◇ Fresh Melon Bruschetta with Sweet Honey Cinnamon Baguette Crisps (seasonal availability)
- ◇ Cool Spinach Dip with Pita and Pumpernickel
- ◇ Vegetable Phyllo Tartlets
- ◇ Goat Cheese Stuffed Cherry Tomatoes
- ◇ Tomato, Basil, & Fresh Mozzarella Caprese Skewers
- ◇ Shrimp Cocktail Shooters
- ◇ Bacon Wrapped Water Chestnuts
- ◇ Stuffed Mushroom Caps (Sausage, Spinach and Feta, Parmesan, Crab, or Sundried Tomato and Gorgonzola)
- ◇ Spanakopeta Triangles
- ◇ Hot Creamy Artichoke Dip with Tortillas and Pita Chips
- ◇ Miniature Quiche Assortment in Phyllo
- ◇ Chicken Dijon in Puff Pastry
- ◇ Feta and Sundried Tomato in Phyllo
- ◇ Roasted Vegetable Tarts
- ◇ Spinach, Pepperoni and Asiago Tart
- ◇ Asparagus with Asiago in Phyllo
- ◇ Stuffed New Potato with Bacon
- ◇ Soup Shots (Tomato Basil, Wild Mushroom Bisque, Butternut Squash, or Sweet Corn Chowder)



Entrée selections (choose two)

Pork or Ham

- ◇ Orange Glazed Pork Tenderloin Medallions
- ◇ Stuffed Pork Loin (choose from Apple Raisin, Apple Cranberry or Sausage Red Pepper)
- ◇ Carved Ham with Pineapple Glaze (Carved at Station)
- ◇ Wine and Garlic Braised Pork Loin (Carved at Station)
- ◇ Dijon Roasted Pork Loin

Beef

- ◇ Black Pepper and Mustard Braised Short Ribs
- ◇ BBQ Braised Short Ribs
- ◇ Apple Cider and Bourbon Braised Short Ribs
- ◇ Carved Flagship of Beef with Au Jus (Carved at Station)
- ◇ Yankee Style Eye of Round
- ◇ Montreal Seasoned Beef Medallions (Sirloin)

Fish

- ◇ Basil Pesto Cod Filet
- ◇ Parmesan Crusted Tilapia Filet
- ◇ Lemon Pepper Cod Filet
- ◇ White Wine Broiled Cod Filet with Romano Sauce
- ◇ Bruschetta Tilapia Filet

Pasta

- ◇ Pasta Primavera Alfredo
- ◇ Manicotti in Marinara
- ◇ Three Cheese Stuffed Shells in Marinara
- ◇ Ziti A la Vodka
- ◇ Penne with Meatballs in Marinara
- ◇ Tri-color Tortellini with Petite Shrimp Alfredo

Poultry

- ◇ Teriyaki Chicken with Roasted Pineapple
- ◇ Stuffed Breast of Chicken (Home-style stuffing or Apple Cranberry Stuffing)
- ◇ Chicken Florentine
- ◇ Apricot Chicken
- ◇ Chicken Milanese with White Wine Sauce
- ◇ Chicken Cacciatore (Mushrooms, Garlic, Tri-color Pepper, Onion, Baked in Marinara and Wine.)
- ◇ Marsala Chicken with Wild Mushrooms
- ◇ Mediterranean Chicken (Artichoke, Sundried Tomato, Olives and Feta Oven Roasted)
- ◇ Apple Cider Brined Oven Roasted Breast of Turkey (Carved at Station)
- ◇ Roasted Breast of Turkey with Savory Home-style Dressing



Side dish selections (choose two)

Rice

- ◇ Wild Rice Medley
- ◇ Rice Pilaf

Potatoes

- ◇ Redskin Mashed Potatoes
- ◇ Garlic Mashed Yukon Potatoes
- ◇ Herbed Red Bliss New Potatoes
- ◇ Cheddar Mashed Potatoes
- ◇ Potato Gratine
- ◇ Mashed Sweet Potatoes with Streusel Crumble
- ◇ Rosemary and Garlic Roasted Red Potatoes
- ◇ Brown Sugar & Cinnamon Mashed Sweet Potatoes

Vegetables

- ◇ Green & Wax Bean Medley
- ◇ Green Beans Almondine
- ◇ Home-style Green Bean Casserole
- ◇ Green Beans with Hot Bacon
- ◇ Steamed Vegetable Blend
- ◇ Italian Blend Vegetables
- ◇ Candied Carrots
- ◇ Peaches & Cream Corn
- ◇ Herbed Asparagus Spears

Beverages

Coffee with mugs available along with Iced Tea at Beverage Station
Water in Plastic Pitchers on Guest Tables