



# Grand Ballroom at Cornerstone Commons

## ✧ Platinum Wedding Reception Package ✧

- ◆ Meal served either sit down or family style by *Jody's Pantry Catering*
- ◆ Fresh flower centerpieces by *Bertmas The Butler Florist* for all guest tables chosen from our Platinum Selections along with five coordinated fresh flower arrangements on the Diamond Room window sills
- ◆ Use of the Diamond and Pearl Room for a maximum of six hours
- ◆ Use of the Turquoise Room for bridal party
- ◆ Complete placement of all tables and cushioned chairs, bridal table, and portable dance floor
- ◆ White floor length linens on all tables with choice of white or colored 90 inch square linen overlays and white or colored linen napkins
- ◆ White or black skirting or floor length linens on bridal, appetizer, gift, and cookie tables
- ◆ White chair covers with colored sash on all chairs
- ◆ Silverware, china, and water glasses at place settings along with Black, Silver or Gold Charger Plates
- ◆ Champagne and wine glasses for all guests
- ◆ Portable bar stocked with ice, selection of soda, plastic cups and paper napkins
- ◆ Five elegantly hand butlered and displayed appetizers with China Plates
- ◆ Elegant Wedding Cake with unlimited flavors chosen from our Platinum Selections displayed on a decorated cake table. Includes meeting with cake decorator to customize cake.
- ◆ Pre-boxed anniversary tier (providing wedding is at least 100 guests)
- ◆ Cake cut and served on china plates at guest tables with edible monogram on the plate
- ◆ Under lighting or table top lighting of bridal table, if desired
- ◆ Premium cookies provided, displayed and replenished (4-6 cookies per guest)

### ✧ Package Pricing

Saturdays or Holidays: \$67.00 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.

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Menu Selections

Spring Mix or Garden Salads (served at table)

Roll medley and butter (served at table)

Appetizers (choice of 5)

- ◇ Fresh Vegetable Crudités with Dip
- ◇ Bacon Wrapped Water Chestnuts (Barbecue or Sesame Ginger)
- ◇ Caponata Puff
- ◇ Cheese and Cracker Selection
- ◇ London Broil Panetini with Herb Mayo on Crostini
- ◇ Fresh Fruit Waterfall (seasonal availability)
- ◇ Spanakopeta Triangles
- ◇ Tomato Caprese, Mozzarella, Basil Skewers
- ◇ Hot Creamy Artichoke Dip with Tortillas
- ◇ Tomato Bruschetta with Crostini
- ◇ Stuffed Fresh Mozzarella Pinwheel
- ◇ Shrimp Cocktail Shooters
- ◇ Hot Shrimp Dip with Crackers
- ◇ Antipasto Skewers
- ◇ Fresh Melon Bruschetta with Sweet Honey Cinnamon Baguette Crisps (seasonal availability)
- ◇ Artichoke and Parmesan Purse
- ◇ Vegetable Phyllo Tartlets
- ◇ Cool Spinach Dip with Pita and Pumpernickel
- ◇ Crab/Cream Cheese Phyllo Tartlets
- ◇ Vegetable Phyllo Tartlets
- ◇ Miniature Quiche Assortment in Phyllo
- ◇ Crabcake Cosmos with Remoulade
- ◇ Chicken Dijon in Puff Pastry
- ◇ Stuffed Mushroom Cap Medley (Spinach/Feta, Parmesan, Crabmeat)
- ◇ Feta and Sundried Tomato in Phyllo
- ◇ Roasted Vegetable Tarts
- ◇ Shrimp Skewers in Compound Garlic & Butter
- ◇ Spinach Pepperoni and Asiago Tart
- ◇ Soup Shots (Tomato Basil, Wild Mushroom Bisque, Butternut Squash, or Sweet Corn Chowder)
- ◇ Fig and Caramelized Onion Puff
- ◇ Asparagus with Asiago in Phyllo
- ◇ Spinach Pesto Flatbread
- ◇ Prosciutto Wrapped Peaches and Mint
- ◇ Mini Soup Boule (French Onion or Lobster Bisque)
- ◇ Prosciutto Wrapped Melon or Asparagus

Note that some of the appetizers will be hand butlered.



Entrée selections (choose two)

Pork or Ham

- ◇ Rack of Pork A La' Broche
- ◇ Sausage, Spinach and Pepper Stuffed Pork Loin with Dijonaise Sauce
- ◇ Slow Roasted Pork Tenderloin with Pears and Sage
- ◇ Dijon Roasted Pork Loin
- ◇ Stuffed Pork Loin (Cherry Apple Stuffing with Cherry Demi Glaze)
- ◇ Frenched Rack of Pork with Flame Roasted Fuji Apples

Fish

- ◇ Mustard Crusted Perch Filet
- ◇ Parmesan Crusted Tilapia Filet
- ◇ Toscano Tilapia with Feta, Olives and Artichokes
- ◇ Orange Glazed Orange Roughy
- ◇ Florentine Spinach Crusted Salmon Filet
- ◇ Shrimp Scampi Ravioli in Lemon Caper Butter
- ◇ Spicy Asian Shrimp Skewers
- ◇ Sea Scallops Romano
- ◇ Shrimp Fra Diavolo
- ◇ Almond Crusted Shrimp Danielle
- ◇ Maryland Style Crabcake with Remoulade
- ◇ Honey Lemon Aquanor Salmon Filet
- ◇ Poached Salmon with Dill Sauce
- ◇ Asian Fusion Shrimp Skewers
- ◇ Parmesan Crusted Cod Filet

Poultry

- ◇ Teriyaki Chicken with Roasted Pineapple
- ◇ Stuffed Breast of Chicken (*Homestyle stuffing or Apple Cranberry Stuffing*)
- ◇ Chicken Florentine
- ◇ Chicken Milanese with White Wine Sauce
- ◇ Chicken Cacciatore (*Mushrooms, Garlic, Tricolor Pepper, Onion Baked in Marinara and Wine.*)
- ◇ Marsala Chicken with Wild Mushrooms
- ◇ Apricot Chicken

Beef

- ◇ Filet Mignon with Balsamic Reduction (\*market price prevails)
- ◇ Slow Roasted Pepper Crusted Prime Rib with Au Jus (\*market price prevails)
- ◇ Medallions of Beef with Creamy Mushroom Gorgonzola
- ◇ Ginger Plum Braised Short Ribs
- ◇ Apple Cider and Bourbon Braised Short Ribs
- ◇ Rosemary Beef Kabobs with Yogurt Dipping Sauce

Pasta

- ◇ Ricotta Gnocchi with Wild Mushrooms, Braised Spinach and Asiago Cheese
- ◇ Butternut Square Ravioli with Brown Butter, Sage and Hazelnut
- ◇ Artichoke Stuffed Rigatoni in a Sun-dried Tomato Pesto with Feta Crumbles and Black Olives
- ◇ Wild Mushroom Ravioli with Basil Pine Nut Sauce
- ◇ Penne with Pancetta, Caramelized Onions A La' Vodka
- ◇ Farfalle with Sundried Tomato, Olive, Fresh Spinach, and Pappardelle with Seafood Cream Sauce

- ◇ Apple Cider Brined Oven Roasted Breast of Turkey (*Carved at Station*)
- ◇ Mediterranean Chicken (*Artichoke, Sundried Tomato, Olives and Feta Oven Roasted*)
- ◇ Roasted Breast of Turkey with Savory Homestyle Dressing
- ◇ Chicken Italiano (*Stuffed with Prosciutto, Provolone and Savory Stuffing in a Tomato Mushroom Cream Sauce*)

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**Poultry (continued)**

- ◇ Chicken Scallopini (*Lightly Breaded Chicken Breast with Mushrooms, Tri-color Pepper and Capers in a Lemon Butter Sauce*)
- ◇ Herb Crusted Rock Cornish Game Hens

- ◇ Breast of Chicken Stuffed with Apples, Cranberries, and Apricot
- ◇ Roulade of Chicken Stuffed w/Spinach, Sun Dried Tomato and Artichoke
- ◇ Garlic and Citrus Roasted Petite Hen

**Lamb**

- ◇ New Zealand Rack Lamb Chops Roasted with Mint Basil Pesto

**Side dish selections (choose two)**

**Rice**

- ◇ Wild Rice Medley
- ◇ Rice Pilaf

**Potatoes**

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

- ◇ Brown Sugar & Cinnamon Mashed Sweet Potatoes
- ◇ Mashed Orange Marmalade Sweet Potatoes
- ◇ Basil Pesto Whipped Potatoes with Sweet Cream
- ◇ Roasted Baby Bakers with Black Pepper, Garlic & Olive Oil

**Vegetables**

- ◇ Green & Wax Bean Medley
- ◇ Green Beans Almondine
- ◇ Homestyle Green Bean Casserole
- ◇ Green Beans with Hot Bacon
- ◇ Steamed Vegetable Blend
- ◇ Italian Blend Vegetables
- ◇ Candied Carrots

- ◇ Baby Carrots Glazed with Honey and Dill
- ◇ Herbed Asparagus Spears
- ◇ Steamed Broccoli Crowns
- ◇ Haricot Verts with Red Pepper Strips
- ◇ Fiesta Corn with Peppers and Onions
- ◇ Peaches & Cream Corn

**Beverages**

Coffee and Iced Tea Served at Beverage Station  
Water in Sterling Silver Pitchers at Guest Tables