



Grand Ballroom at Cornerstone Commons

∞ Coral A-la-carte Package ∞

The purpose of this menu is to provide purchasers of other packages supplemental options to their wedding or non-wedding package. If this menu does not provide an option that you are looking to add to another package please let us know.

∞ Package Terms

This menu is available only as an addition to a buffet or appetizer package.
All prices are per person and subject to 6% Sales Tax and 18% Service Charge.
All quoted prices are subject to change without notice until a date is reserved and a contract is signed.

∞ Entree and Side Menu:

<u>Selection</u>	<u>Price/person</u>
Soup:	
Soup Replacing Salad for dinner packages	\$1.75
Soup in addition to Salad for dinner packages	\$2.80
Entrée:	
Penne with Marinara	\$2.00
Penne with Meatballs	\$3.05
Shells, Manicotti, Ravioli	\$3.25
Stuffed Pasta	\$2.85
Side:	
Additional Starch (Rice, Sweet Potato, etc.)	\$1.80
Additional Vegetable	\$1.40



Dessert Menu

<u>Selection</u>	<u>Price/person</u>
Assorted cookies	
Homestyle (Chocolate Chip, Oatmeal Raisin)	\$1.95
Premium	\$2.20
Pies:	
Fruit Pies (Apple, Peach, Blueberry, Cherry)	\$2.75
Premium Cream Pies (Coconut Cream, Lemon Meringue, Graham Cracker Cream)	\$3.70
Premium Fruit Pies (Caramel Apple, Peach Praline, Fruits of the Forest, Pecan).....	\$3.05
Cheesecake:	
New York Style Cheesecake with Fruit Sauce	\$3.70
Specialty Gourmet Pantry Cheesecakes (Brownie Swirl, Chocolate Caramel Pecan, White Chocolate Raspberry, etc.).....	\$4.35
Other:	
Assorted Specialty Cakes and Tortes (displayed).....	\$4.30
Chocolate Fondue with Fruits and Sweets for Dipping	\$4.00
Cream Cheese Pound Cake with Fresh Berries	\$3.20
Fruit Crisp (Apple, Peach, Apple-Cranberry, Blackberry).....	\$2.40
with Ice Cream.....	\$3.20
Hand-Rolled Pecan Ice Cream Ball with Toppings	\$3.20
Ice Cream with Toppings.....	\$2.40
Petite Individual Fruit & Custard Tarts.....	\$2.65
Premium Filled Sheetcake (undisplayed - cut and serve only)	\$2.00
Tiramisu.....	\$4.00

Appetizer Menu

<u>Selection</u>	<u>Price/person</u>
Antipasto Skewers	\$2.00
Bacon Wrapped Water Chestnuts	\$1.75
Bacon Wrapped Sea Scallops	\$3.00
Battered Asparagus Fries with Dipping Sauce	\$2.60
Beef & Duxelle en Croute	\$2.35
Brie with Raspberry and Almond in Phyllo	\$2.70

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∞ Appetizer Menu (Continued)

Cheese & Cracker Assortment with Pepperoni	\$2.00
Cheese Fondue Display with Dippers	\$3.00
Chevre, Walnut and Olive Tapenade on Crostini	\$2.00
Chilled Soup Shooters	\$2.30
Cocktail Meatballs - Swedish or Asian	\$1.70
Coconut Shrimp with Cocktail Sauce	\$2.70
Crab Rangoon	\$3.00
Crabcake Cosmos with Remoulade	\$3.00
Creamy Parmesan Artichoke Dip with Tortillas	\$2.00
Crispy Asparagus with Asiago Cheese in Phyllo	\$2.70
Dill Cheese Puffs	\$2.00
Fresh Fruit Bruschetta with Sugar Honey Baguette Crisps	\$2.75
Fresh Fruit Waterfall	\$2.00
Fresh Mozzarella, Basil, Tomato Caprese Skewers	\$2.40
Fresh Vegetable Crudites	\$1.65
Hot Shrimp Dip with Crackers	\$2.70
Italian Tri-Color Torte	\$2.60
Lobster Phyllo Rolls	\$3.00
Lobster Salad on Cucumber Crisps with Watercress	\$3.00
Mini Quiche Medley	\$1.35
Mushroom vol au vents	\$2.40
Parmesan Artichoke Hearts Stuffed with Soft Cheeses	\$2.60
Phyllo Tartlettes - Crab and Cream Cheese	\$2.00
Phyllo Tartlettes - Vegetable Ranch	\$2.00
Phyllo Tartlettes - Shrimp Cocktail	\$2.00
Proscuitto Wrapped Melon or Asparagus	\$3.00
Shrimp Cocktail Shooters	\$2.70
Shrimp Skewers in Compound Garlic Butter	\$2.75
Smoked Salmon and Dill Crepe Rolls	\$3.00
Spanakopeta Triangles	\$1.70
Spicy Bacon Wrapped Bread Sticks	\$1.75
Spring Rolls with Asian Dipping Sauce	\$2.00
Stuffed Mushroom Caps with a Medley of Fillings	\$2.00
Tomato Basil Bruschetta with Crostini Bread	\$1.70



Action Station Menu

Chef attended action stations can encompass an array of fine foods and unique concepts ranging from pasta to seafood and even dessert. Following is a list of concepts that can be **added to any buffet event or appetizer event:**

Pasta Station

Pastas with a variety of sauces and sauteed mix-in ingredients. Guests choose their pasta, sauce, and ingredients and watch as the chef incorporates them over a portable burner.

Pastas:

- Farfalle
- Ziti
- Penne
- Linguine
- Three Cheese Tortellini
- Specialty Stuffed Rigatonis
- Specialty Raviolis

Sauces:

- Basil Pesto
- Marinara
- Alfredo
- Garlic and Olive Oil
- Sundried Tomato and Basil Pesto
- Vodka
- Rose

Mix-in Ingredients:

- Chicken
- Tiger Shrimp
- Fresh Spinach
- Steamed Vegetables
- Fresh Mozzarella
- Fresh Herbs (Basil, etc.)
- Olives

\$6.25 per person (minimum of 50 people) for two pastas and two sauces with mix-in ingredients.

Martini Potato Station

Delicious mashed potato varieties served in martini glasses with a selection of savory toppings.

Potato varieties:

- Yukon Mashed
- Redskin Mashed
- Basil Pesto and Sweet Cream Mashed
- Cheddar and Sour Cream Mashed
- Sweet Potato Mashed

Toppers:

- Caramelized Onions, Chives, and Cheddar Cheese
- Parmesan Shavings, Truffle Oil, and Bacon Crumbles
- Fresh Herbs, Butter, and Sour Cream,
- Red Pepper Pesto
- Brown Sugar, Cinnamon, Coconut, Pecans, Caramel Sauce,
- Marshmallow Crème, Crushed Pineapple, Honey, Butter

\$5.00 per person (50 person minimum) for two potato varieties.



Interactive Salad Station

An organic and fresh selection of lettuces and mixed greens, vegetable toppings, homemade dressings and unique accents.

Greens:

- Romaine
- Spring Mix
- Iceberg Wedges
- Baby Spinach
- Boston Bibb
- Red Leaf

Accents:

- Pear Slices, Apple Slices, Feta Cheese
- Dried Cranberries, Crispy Wontons,
- Finger Shrimp, Mandarin Oranges,
- Bacon Crumbles, Herbed Croutons,
- Feta Cheese, Bleu Cheese, Shredded Cheddar, Parmesan Shavings, Pecans, Almond Slivers, Fresh Mushroom Slices, Red Onion Rings, Grape Tomatoes, Pepperoncini, Banana Pepper Rings, Cucumber Slices, Shredded Carrot and Cabbage, Sliced Strawberries, Blueberries

Dressings:

- Ranch
- Balsamic Vinaigrette
- Champagne Vinaigrette
- Parmesan Peppercorn
- Bleu Cheese
- Hot Bacon
- Lemon Poppyseed
- Thai Peanut
- Sesame Ginger

\$4.25 per person (50 person minimum). Seasonal availability of some items.

Seafood Station

Watch as our station attendants sauté fresh tiger shrimp with spinach and bacon for Shrimp Rockefeller, or enjoy a Shrimp Shooter from a shot glass. An ocean of variety is available for this station from Clam Chowder or Lobster Bisque, to Scallops Romano or Shrimp Scampi.

\$9.00 to \$15.00 per person based upon components selected. (50 person minimum)



Cheese Fondue Station

Savory and delicious fondue made of guyere cheese and white wine or cheddar and ale.

Dipper examples:

Steamed Asparagus Spears
Walnut Bread
Sliced Apples with Proscuitto

Baby Boiled Potatoes
Crusty Bread Selections
Steamed Cauliflower or Broccoli

\$4.00 per person (50 person minimum).

Chocolate Fondue Station

A decadent and delicious showcase of melted chocolate fondue with an array of scrumptious dippers. Our uniformed attendants can even raise the level of fun by dipping bananas or marshmallows in a vat of chocolate for guests and custom coating the items with a variety of candies and nuts.

Dipper examples:

Strawberries
Banana Slices
Mandarin Oranges
Pretzel Sticks

Brownie Bites
Pound Cake Bites
Marshmallows
Oreos

\$4.00 per person (50 person minimum).