

Cornerstone Catering and Banquets

Passed Hors D' oeuvres

Meat

Beef tenderloin, crostini, horseradish sauce, onion jam	\$3.00
Seared pork belly, compressed watermelon, pickled rind, ginger miso glaze	\$2.50
Braised short rib, sundried tomato, feta cheese, waffle cut potato chip	\$2.50
Lamb meatballs, stuffed with feta, tzatziki, pita	\$2.00
Duck pate, grilled baguette, sauternes jelly, pickled vegetables	\$2.00
Parma prosciutto, fig compote, buttermilk bleu cheese, ciabata	\$2.00
Smoked duck breast, sweet corn cake, pepadew salsa	\$2.50
Mini braised lamb, truffle, and potato pierogies	\$2.50
Reuben balls, corned beef, sauerkraut, swiss, rye, thousand island	\$2.00
Adobo marinated prime strip loin, chimichurri	\$2.50
Coriander citrus cured pork, jicama slaw, plantain	\$2.00
Pork terrine, onion mustardo canapé	\$3.00
Pancetta, basil pesto, caramelized onion, mozzarella, pizette	\$2.00
Lamb lollipop, jalapeno mint chutney	\$3.00
Bleu cheese stuffed bacon wrapped dates	\$2.00
House made sausage stuffed Castle Ventrano Olive	\$2.50
Chicken empanada, ahi crema	\$2.50
Duck confit taquito, smoked corn salsa	\$2.50
Chicken Marabella Skewer	\$2.00

Seafood

Lobster corn dogs, smoked paprika aioli	\$3.00
Salmon latke, potato cake, lox, chive crème fraiche	\$3.00
Basil seared tuna, cucumber, avocado mousse	\$2.00
Mini crab cake, micro greens, lemon aioli	\$3.00
Mini smoked salmon cheese cakes	\$3.00
Grilled shrimp, cheddar grits, caramelized onion	\$2.50
Seared scallop, orange marmalade, fresh mint	\$3.00
Ahi poke cake, seaweed salad, sweet ginger sauce	\$2.50
Shrimp shooters, grilled shrimp, gazpacho, avocado mousse	\$2.00
Ceviche tasting, chilis, (seasonal offering)	\$3.00
Mini Lobster, potato, cheddar pierogies	\$2.50
Jalapeno stuffed shrimp "popper"	\$3.00
Tuna tar tare, avocado, cucumber, chili oil, tortilla	\$3.00
Cured salmon, Benedictine, cucumber round	\$3.00
Coconut shrimp, pineapple, cream cheese	\$3.00
Shrimp LeJohn, horseradish stuffed shrimp wrapped in bacon	\$3.00
Bacon or Prosciutto wrapped Scallop, hoisin ginger sauce	\$3.00
Smoked Trout, endive, herb crema	\$3.00
Seared Scallop, orange marmalade, fresh mint	\$3.00
Smoked Salmon Tartare, chives, capers, crostini	\$3.00

Vegetarian

Creamed kale tarts	\$2.00
Wild mushroom bruschetta, warm goat cheese	\$2.00
Truffle mac n cheese cup cakes	\$2.00
Zucchini cakes, tomato, herb goat cheese	\$2.50
Wild mushroom streudel, truffle aioli	\$2.50
Mini potato, onion, and cheddar pierogies	\$2.00
Mini grilled cheese, green apple, caramelized onion, aged cheddar	\$2.50
Belgium endive, bleu cheese mousse, apples, walnuts	\$2.50
Vegetable roulade, beet pate, rosemary tuille	\$2.50
Grilled halloumi, onion marmalade, sesame crackers	\$2.50
Caramelized onion, bleu cheese, pizette	\$2.00
Caprese cups, basil phyllo, tomato, mozzarella	\$2.50
White bean, sundried tomato, basil, crostini	\$2.50
Arancini (various flavor options)	\$2.50
Grilled beets, goat cheese, arugula, walnut blood orange vinaigrette	\$2.50
Crimini mushroom, roasted cauliflower, edamame, parmesan foam	\$3.00
Deviled eggs, fresno chili "caviar" (smoked bacon)	\$2.00
Truffled Asparagus & Wild Mushroom Soup Shooter	\$2.50
Tomato & Goat Cheese Soup Shooter, mini grilled cheese breadstick	\$2.00
Ratatouille, edible basil spoon	\$2.50

Table Assortments

Cheese Tasting |\$5

Imported, Domestic, and house made Artisinal cheeses, marinated olives, fresh fruit preserves and compotes, crackers, and sliced baguette

Grilled Flatbreads |\$4

An assortment of vegetarian and protein based house grilled flatbreads

Mediterranean Table |\$4

Red pepper hummus, Baba ghanoush, Marinated olives, Cheeses, grilled vegetables, and grilled pita bread

Quesadilla Grille |\$4

Cheese, Chicken, and Brisket Quesadillas served on our Cast Iron Skillet top with Guacamole, Sour Cream, and Pico de Gallo

Sushi Table |\$8

Assorted nigiri, maki, and uramaki styles served with wasabi, soy, and pickled ginger

Thai lettuce wrap station |\$6

Bib lettuce, cashew chicken, Szechuan beef, marinated soba, assorted vegetables, and sauces

