

CORNERSTONE PICK UP & DROP OFF CATERING

CALL 412.408.3420 OR EMAIL

CORNERSTONEPGH@GMAIL.COM TO PLACE ORDERS. WE
ASK FOR AT LEAST 24 HOURS ADVANCE NOTICE FOR
ORDERS.

ALL ITEMS ARE FULLY COOKED AND CAN BE PICKED UP
HOT OR READY TO REHEAT WITH INSTRUCTIONS.

ALL AVAILABLE IN HALF OR FULL PANS.
FEED APPROXIMATELY 8-10 (half) and 18-20 (full)

-MAINS-

Amish Chicken	\$90/\$180
MARSALA: WILD MUSHROOMS, SHALLOTS PAN ROASTED: WHOLE GRAIN MUSTARD JUS MARABELLA: CAPERS, OLIVES, PRUNES SALTIMBOCCA: PROSCIUTTO, SAGE STUFFED: HERB RICOTTA, POMODORO, MOZZARELLA MEDITERRANEAN: WHITE WINE, ARTICHOKE, TOMATOES MILANESE: BREADED, ARUGULA, LEMON, PARMESAN	
Pork Tenderloin	\$120/\$240
-CAPERS, OLIVES, PRUNES -PEACH BBQ SAUCE -SOY, GINGER, GARLIC	
Brisket	\$140/\$280
HOUSE MADE, COCA-COLA, CARROTS & ONIONS	
Short Ribs	\$190/\$380
BRAISED, NATURAL JUS	
Sliced Filet Mignon	\$mkt price
HORSERADISH SAUCE, BLEU CHEESE SAUCE, ROLLS	
Faroe Island Salmon	\$140/\$280
GRILLED OR PAN SEARED CRANBERRY MUSTARD SAUCE OR LEMON TARRAGON SAUCE	
Crab Cake	\$mkt price
GLUTEN FREE, REMOULADE	

-SANDWICHES-

Pesto Chicken	\$45/\$90
OVEN DRIED TOMATOES, ARUGULA, PESTO AIOLI, CIABATTA	
Chicken & Bacon	\$50/\$100
BACON, CARAMELIZED ONIONS, WHITE CHEDDAR, GARLIC AIOLI	
Prime Rib	\$50/\$100
RARE BEEF, CARAMELIZED ONION, GRUYÈRE, HORSERADISH SAUCE, CIABATTA	

Pulled Pork	\$45/\$90
BBQ, COLESLAW, MINI ROLL	

-PASTAS-

Penne	\$40/\$80
TOMATO-BASIL CREAM, ASPARAGUS	
Farfalle	\$40/\$80
BASIL PESTO, PEAS, PIGNOLI NUTS	
Campanelle	\$50/\$100
HOT SAUSAGE, RAPINI, GARBANZO BEANS	
Gemelli	\$40/\$80
SUNDRIED TOMATOES, SPINACH, PINE NUTS	
Mac & Cheese	\$45/\$90
CORNERSTONE: PANCETTA, PEAS & LEEKS, MASCARPONE CLASSIC: BLEND OF 3 CHEESES	
Baked Rigatoni	\$45/\$90
LAMB RAGU, MOZZARELLA	
Lasagna	\$45/\$90
CHEESE, MEAT OR VEGGIE	

-SALADS-

Cornerstone Salad \$40/\$80
MIXED GREENS, PICKLED ONIONS, WALNUTS, CRANBERRIES,
BLEU CHEESE CRUMBLES

Farro Salad \$50/\$100
BABY KALE, FARRO, BUTTERNUT SQUASH, BRUSSELS SPROUTS,
CHERRIES, ALMONDS

Caesar \$40/\$80
ROMAINE, CAPERS, TOMATOES, CROUTONS, ANCHOVIES

Beet Salad \$50/\$80
SPINACH & ARUGULA, ROASTED BEETS, APPLES, FENNEL,
GOAT CHEESE, PISTACHIO

Chop Salad \$50/\$80
SEASONAL PREPARATIONS

-BRUNCH ITEMS-

Egg Casserole \$40/\$80
-PANCETTA, ONION, GRUYÉRE
-SPINACH, SQUASH, FETA
-ZUCCHINI, MUSHROOM, GOAT CHEESE

French Toast \$40/\$80
BRIOCHE, POWDERED SUGAR, MAPLE SYRUP

Smoked Salmon Platter \$130/\$260
CREAM CHEESE, CAPERS, ONIONS, BAGELS

Seasonal Fruit \$30/\$60

ASK ABOUT OUR ADDITIONAL BRUNCH OFFERINGS!

-SIDES & VEGGIES-

Risotto \$40/\$70
-ARBORIO RICE, SEASONAL VEGGIES, PARMESAN
-PEARL BARLEY, WILD MUSHROOM, LEEKS

Greens & Beans \$30/\$60
WHITE BEANS, KALE, GARLIC

Haricot Vert \$35/\$70
SHALLOTS, TOASTED ALMONDS

Brussels Sprouts \$40/\$80
BACON LARDONS, HONEY-CHILI GLAZE

Fingerling Potatoes \$40/\$80
ROASTED, TRI-COLOR POTATOES, THYME

Cauliflower \$35/\$65
GARLIC, LEMON, PIGNOLI NUTS, BREADCRUMBS

Broccoli & Mushrooms \$40/\$80

Succotash \$40/\$80
EDAMAME, CORN, TOMATOES, BACON LARDONS

Grilled Vegetables \$35/\$70
SEASONAL OFFERINGS

-QUARTS OF SOUP-

-Truffle Asparagus Mushroom
-Tomato Goat Cheese Bisque
-Chicken, White Bean & Kale
-Butternut Squash Bisque

-Wedding
-Chicken & Farro
-Chicken ChiliAsparagus
-Crab & Corn Chowder