



Cornerstone

ESTD  2022

2024-2025

ABOUT US

Founded in 2022, Cornerstone Catering and Events strives to provide high quality events on the York University Keele Campus. Through transparency, effective communication, prudent management and a commitment to planning, Cornerstone has become an exceptional benefit to the York University Campus community and beyond.

Through hiring practices geared towards providing active opportunities for student leaders to grow within the food service industry, Cornerstone Catering exemplifies its commitment to the student experience. With a state-of-the-art Convention Space located in the Second Student Centre, Cornerstone Catering is geared towards providing every client with an exceptional event-goer experience.

With more than 400 events happening on an annual basis, our catering team is happy to help in the planning and execution of your event. Offering both set and a la carte catering services, we are confident in finding a perfect fit for your event.



Seasonal Fruit Platter

Have a Question?



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DIETARY ICONS



VEGETARIAN



VEGAN



HALAL

• BREAKFAST BUFFETS •

Minimum of 15 guests. Prices listed are per guest. Prices are subject to change without notice.

CORNERSTONE BREAKFAST BUFFET 15.00

Assorted Muffins

Croissants

Assorted Breakfast Pastries and Mini Danishes

Served with Butter and Preserves

Individual Yogurts (Assorted Flavours)

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or


Selection of Fairtrade Teas

CLASSIC BREAKFAST BUFFET 21.00

Choose 1:

Crispy Bacon (2 per person)

Breakfast Turkey Sausage (1 per person)

Vegan (please inquire) 

Includes:

Roasted Mushrooms, Charred Tomatoes and Spinach

Choose 1:

Cinnamon French Toast

Buttermilk Pancakes

Served with Syrup, Butter and Preserves

Includes:

Simple Scrambled Eggs

Herbed Homefries

Rosemary & Thyme

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or


Selection of Fairtrade Teas

CORNERSTONE FRY-UP 24.00

Choose 1:

Crispy Bacon (2 per person)

Breakfast Turkey Sausage (1 per person)

Vegan Options Available 

Includes:

Roasted Mushrooms, Charred Tomatoes and Spinach

Maple Baked Beans

Choose 1:

Cinnamon French Toast

Belgian Waffles

Buttermilk Pancakes

Served with Syrup, Butter and Preserves

Includes:

Baked Frittata (Peppers, Onions and Tomatoes with Fresh Herbs)

Herbed Homefries

Rosemary & Thyme

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or

Selection of Fairtrade Teas

CORNERSTONE BOXED BREAKFAST 26.00

Choose 1:

1) Breakfast Burrito

Scrambled eggs, peppers, onions, refried beans, mixed cheese, cilantro and spicy chipotle mayo

2) Breakfast Sandwich

Eggs, cheddar cheese and chipotle mayo

Choose Your Protein:

Bacon

Beef Sausage

Roasted Mushrooms

Includes:

Juice (Apple, Orange or Fruit Punch)

Your choice of:

2 Mini Pastries

Whole Fruit (Seasonal)

Yogurt

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☞ BREAKFAST WRAPS AND SANDWICHES ☜

Minimum of 15 guests. Prices listed are per guest.

BREAKFAST BURRITO BUNDLE

19.00

\$175 required for live station

Includes:

Breakfast Burritos

Includes scrambled western omelette (peppers, onions, fresh cilantro), refried beans, mixed cheese and spicy chipotle mayo

Add bacon for 3.75

Add turkey sausage for 3.75

Scrambled Western Omelette

Includes:

Corn & Bean Salad

Corn, beans, tomatoes, red & green onions, cilantro and fresh lime juice

Herbed Homefries

Rosemary and Thyme

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or

Selection of Fairtrade Teas

OMELLETE STATION

16.00

\$175 required for live station

Made to order

Toppings:

Shredded Mixed Cheese

Diced Turkey

Fresh Spinach

Red and Green Peppers

Onions

Cremini Mushrooms

Diced Tomatoes

Side of Salsa Verde

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or

Selection of Fairtrade Teas

BREAKFAST CROISSANT SANDWICHES 21.00

Includes:

Croissant Sandwiches

(Choose between Ham or Turkey)

Includes scrambled western omelette (peppers, onions), fresh sliced tomatoes, lettuce, swiss cheese and aioli

Includes:

Seasonal Sliced fruit

Herbed Homefries

Rosemary and Thyme

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or

Selection of Fairtrade Teas



Croissant Sandwich

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€ BREAKFAST WRAPS AND SANDWICHES 3

Minimum of 15 guests. Prices listed are per guest.

BELGIAN WAFFLE BAR

22.50

2 pieces per person

Warm Belgian Waffles

Add 2 pieces of Buttermilk or Nashville fried chicken for 5.00

Toppings:

Fresh chantilly cream
Seasonal fresh fruits
Syrups and preserves
Chocolate chips
Cinnamon and Powdered Sugar

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or
Selection of Fairtrade Teas

BAGEL PLATTER COMBO

24.00

Includes:

Assorted Multi-grain, Sesame and Plain Bagels, smoked salmon, sliced cucumbers, classic and a choice of flavoured cream cheeses, sliced red onions, capers, lemon wedges

Cream cheese flavours:

*Lemon & dill
Herb & garlic
Brown sugar
Mixed Berry*

Includes:

Individual Yogurts
Arugula Salad
Shaved onions and radishes with a citrus vinaigrette

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or
Selection of Fairtrade Teas

Belgian Waffles



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☞ BREAK BUNDLES ☞

Minimum of 15 guests. Prices listed are per guest.

COOKIE BUNDLE

6.00

Includes: (2 pieces per person)

Assorted Cookies

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or Selection of Fairtrade Teas

ORCHARD BOUNTY BUNDLE

9.00

Includes:

Freshly packed berries, grapes, and assorted melons.

Served with a brown sugar and honey yogurt dip.

BITEBLISS BUNDLE

15.00

Includes:

Bitesized cheddar cheese, assorted charcuterie, crackers, with grapes, pickles, seeds, dried fruit, and a touch of honey.

GARDEN FRESH BUNDLE

15.00

Includes:

Cherry tomatoes, heirloom carrot sticks, cucumber sticks and broccoli florets.

Choose 1:

Green goddess hummus
Ranch
Traditional hummus

CAKE SQUARES BUNDLE

6.00

Includes: (2 pieces per person)

Assorted Cake Square

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or Selection of Fairtrade Teas

MUFFIN BUNDLE

6.00

Includes: (2 pieces per person)

Assorted Muffins

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or Selection of Fairtrade Teas

MINI PASTRIES BUNDLE

6.50

Includes: (2 pieces per person)

Assorted Mini Pastries

Your choice of:

Fairtrade Coffee (Decaf Upon Request) or Selection of Fairtrade Teas

SMART FOOD BUNDLE

15.00

Includes:

Specially selected MadeGood granola bars
Individual Trail Mix
Seasonal Whole Fruit
Assorted Yogurts

7.50 À LA CARTE ITEMS

Greek Yogurt Parfait 5.75

Individual Yogurts 2.50


Mixed Fruit Salad Platter 4.75

Individual Whole Fruit (Seasonally Available) 3.00

Assorted Muffins 3.00

Assorted Mini Pastries (2 per person) 3.25

Assorted Cookies (2 per person) 2.75

Vegan  or Gluten Free Cookies (Sweets from the Earth) 7.00

Assorted Cakes Squares 4.50

Assorted Mini Muffins 3.00

MadeGood Granola Bars 3.50

Assorted Trail Mix 4.50

Packaged Hummus and Crackers 5.50

Hardbite Assorted Vegetable Chips 4.75



Assorted Mini Pastries

RECEPTION & EVENTS

CANAPES & HORS D'OEUVRES

| | | | |
|---|------|---|------|
| Shrimp on Cucumber Medallions <i>Poached whole shrimp on herbed cream cheese atop fresh sliced cucumbers</i> | 4.50 | Mushroom Tartlette ♻️ <i>Mushroom duxelle with goat cheese and caramelized onions, served in a tart shell</i> | 4.00 |
| Gruyere Crostini ♻️ <i>Shave gruyere cheese with caramelized onions and preserved fruits served atop toast crostini</i> | 4.00 | Beef Sliders 🍷 <i>Beef burger sliders with swiss cheese, pickles, onions, lettuce, burger sauce on a buttered brioche bun</i> | 7.50 |
| Antipasto Skewers <i>Marinated olives, artichokes, and bocconcini skewered with cured meats and tomatoes (contains pork)</i> | 5.50 | Nashville Chicken Sliders 🍷 <i>Nashville hot chicken, swiss cheese, pickles, onions, mayo, atop a buttered brioche bun</i> | 7.00 |
| Mini Spanakopita ♻️ <i>Spinach and feta wrapped in phyllo dough</i> | 4.25 | Mini Grilled Cheese ♻️ <i>Mini grilled cheese on toasted brioche served with Cornerstone homemade ketchup</i> | 4.75 |
| Devilled Eggs ♻️ <i>Hard boiled eggs with harissa spice, relish and fresh herbs</i> | 3.75 | Honey Garlic Chicken Skewers 🍷 <i>Grilled honey garlic chicken skewers</i> | 4.50 |
| Smoked Salmon Crostini <i>Smoked salmon with herbed cream cheese, served on toasted crostini</i> | 4.75 | Arancini ♻️ <i>Golden brown rice balls filled with mozzarella cheese served with a rosé sauce</i> | 4.75 |
| Chicken Tinga Bites <i>Braised chicken with roasted salsa and cheese, served in a tart shell</i> | 4.75 | Vegetarian Springrolls (2 piece) ♻️ <i>Vegetarian springrolls with sweet chili sauce</i> | 4.50 |
| Caprese Bites ♻️ <i>Marinated bocconcini and cherry tomatoes, served with fresh basil and a balsamic reduction</i> | 4.50 | Samosa ♻️ <i>Fried pastry stuffed with potatoes, spices and vegetables</i> | 4.50 |
| Cuban Sliders <i>Toasted Slider bun with your choice of ham or halal turkey served with swiss cheese, pickles and mustard</i> | 7.00 | Steamed Dumpling <i>Pork dumplings served with a soy ginger sauce</i> | 4.75 |
| Mini Chicken Baos 🍷 <i>Korean inspired fried chicken, tossed in hot and honey glaze served in a steamed bao with coleslaw</i> | 6.75 | | |
| Roast Beef Canape <i>Roast beef with roasted red peppers and dijon mustard, served on house made crostini</i> | 4.75 | | |
| Fried Mac 'n' Cheese Bites <i>Breaded and fried mac 'n' cheese balls, served with spicy ketchup</i> | 4.00 | | |
| Endive Bites ♻️ <i>Fresh endives with herbed goat cheese, seasonal jam, preserved fruits and seeds</i> | 4.50 | | |
| Stuffed Shishito Peppers ♻️ <i>Shishito peppers roasted with pimento cream cheese and herbs</i> | 4.50 | | |
| Korean Fried Cauliflower ♻️ <i>Cauliflower florets lightly battered and fried, tossed in a sweet and spicy glaze</i> | 4.25 | | |

Canapes Spread



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SHAREABLE PLATTERS

Minimum of 15 guests.

Vegetables and Dip Platter

Seasonal fresh garden vegetables served with classic garlic hummus and ranch dip

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Seasonal Fruit Platter

Selection of seasonal sliced fruit

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Cheese Board Platter

Variety of local & hard cheeses, nuts and dried fruits

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Cured Meat Platter

A variety of cured meats (contains pork) served with pickles and toasted baguette

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Seasonal Grilled & Marinated Vegetables Platter

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Crispy Crackers and Dip Platter

Crackers and toasted baguette with your choice of dip

Small: 10-15 people

Medium: 15-25 people

Large: 25-35 people

Choice of Dips:

Hummus

Classic hummus with garlic, chickpeas, lemon juice and olive oil

Sour Cream and Onion Dip

Sour cream with blended caramelized onions and fresh green onions

White Bean

Garlic, fresh herbs and paprika oil

Green Goddess Hummus

Fresh parsley, garlic, tangy lemon and tajin

Roasted Eggplant Dip

Cumin scented and olive oil

5.00

FLATBREAD PLATTERS

Mediterranean Garden Flatbread

Whipped ricotta with cherry tomatoes, arugula, pickled red onions, crumbled feta, and a drizzle of balsamic reduction

8.00

Pepperoni Flatbread

Spicy beef pepperoni, fresh tomato sauce and mozzarella, drizzled with hot honey sauce

5.00

8.00

Fiesta Flatbread

Diced tomatoes, corn, pickled red onions on a bed of refried beans with vegan mozzarella cheese, a dash of Tajin spice, and vegan cilantro and lime crema

8.00

Small: 10-15 people

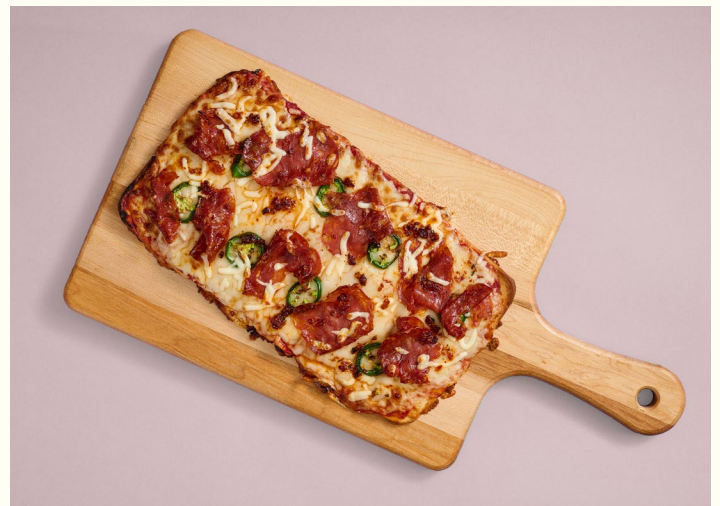
Medium: 15-25 people

Large: 25-35 people

6.25

5.00

5.00



Flatbread

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BOXED LUNCHES

27.00

Create your own custom packed boxed lunch. Includes your choice of sandwich, salad, snack, and dessert. Each box is individually packed.


Choose a sandwich:

Roast Beef 

Creamy coleslaw, provolone cheese, horseradish, sliced peppers and a mustard aioli

Smoked Salmon


With herbed cream cheese, dill, capers, sliced red onion, thinly sliced cucumbers and mixed greens

Smoked Turkey 

Smoked turkey, honey mustard, mixed greens, sliced tomatoes and aioli

Egg Salad Wrap

Aioli, parsley, red onion and mixed greens

Sweet Chili Banh Mi Wrap 

Fresh sliced peppers, cucumbers, and lightly pickled carrots & daikon, and sweet chili tofu, mixed greens and green goddess hummus

Chicken Salad Wrap 

Roasted chicken, green apples, onions, dried cranberries, mixed greens, and parsley


Choose a salad:

Garden Vegetable 

Mixed greens, cherry tomatoes, rainbow carrot ribbons and cucumber tossed in a apple cider vinaigrette

Caesar

Romaine lettuce, parmesan and chickpeas tossed in a caesar salad dressing

Quinoa 

Marinated chick peas, red onion, peppers, parsley, cucumber, mint, diced tomatoes and cranberries tossed in a sumac vinaigrette

Choose a dessert:

Cookies (2 per person)

Made Good Granola Bar

Choose a snack:

Individual Yogurts

Seasonal Whole Fruit

Boxed Lunch (Chicken Salad Wrap)



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LUNCH À LA CARTE

Minimum of 15 guests. Prices listed are per guest. Prices are subject to change.

SANDWICH AND WRAPS PLATTER

Selection of sandwiches and wraps cut in half.

| | |
|--|-------|
| Roast Beef Sandwich 🍷 | 14.25 |
| <i>Creamy coleslaw, mozzarella cheese, horseradish, pepper and mustard aioli</i> | |
| Chicken Salad Wrap 🍷 | 14.25 |
| <i>Roasted Chicken, green apples, dried cranberries, mixed greens and parsley</i> | |
| Grilled Vegetable Wrap 🌱 | 13.25 |
| <i>Grilled and marinated vegetables with balsamic vinaigrette, hummus and mixed greens</i> | |
| Tuna Salad | 13.25 |
| <i>Aioli, celery, red and green onions</i> | |
| Ham and Cheese | 14.25 |
| <i>Shaved ham, honey mustard, mozzarella and mixed greens</i> | |
| Falafel Wrap 🌱 | 13.00 |
| <i>Falafel, tahini & garlic dressing, mixed greens, tomatoes and cucumber</i> | |

SEASONALLY INSPIRED VEGAN SOUPS

| | |
|---|------|
| Carrot and Ginger Soup | 5.00 |
| <i>Corriander and cumin scented pureed carrot soup with ginger and coconut milk</i> | |
| Potato & Leek Soup | 5.00 |
| <i>Pureed potato and leeks scented with rosemary and thyme</i> | |
| Spiced Butternut Squash Soup | 5.00 |
| <i>Roasted butternut squash with autumn spices, sage and rosemary</i> | |
| Curried Lentil Soup | 5.00 |
| <i>Lightly spiced with tomatoes, shallots, ginger and garlic</i> | |
| Three Sisters Soup | 5.00 |
| <i>Beans, squash and corn in a vibrant vegetable broth</i> | |



Carrot Soup

🍏 SALADS 🍏

Minimum of 15 guests. Price listed per guest.



- Garden Vegetable**  5.00
Mixed greens, cherry tomatoes, heirloom carrot ribbons, cucumber with apple cider vinaigrette
- Caesar** 5.00
Romaine lettuce, parmesan, crispy citrus chickpeas and caesar salad dressing
- Potato Salad** 5.00
Aoli, red and green onion, parsley and smoked paprika. Creamy or vinegar base available.
- Garden Pasta Salad** 5.00
Broccoli, cherry tomatoes, black olives, red onion, peppers, edamame, herbed olive oil and parsley
- Quinoa**  5.75
Marinated chickpeas, red onion, peppers, parsley, cucumber, mint, diced tomatoes, dried cranberries and sumac vinaigrette
- Corn & Bean Salad**  5.50
Corn, beans, tomatoes, red & green onions, cilantro and fresh lime juice
- Kachumber Salad**  5.00
Cucumber, tomato, onion, radish, cilantro, mint, salt & pepper lemon vinaigrette, tossed with cumin and chili powder
- Villager Salad** 5.00
Olives, red and green peppers, cucumbers, red onions, tomatoes, olive oil and lemon juice with fresh oregano and feta on the side

Corn and bean Salad Kachumber Salad

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LUNCH AND DINNER BUFFETS


Minimum of 20 guests. Price listed per guest. Prices are subject to change.

Each buffet comes with your choice of cookies, mini cakes, or churros (chocolate or caramel).



HOMESTYLE CHILI DINNER BUFFET 25.00

Choose a protein:

- Chicken 
- Shrimp
- Pork
- Beef 

Sides included:

- Potato Salad
Aoili, red and green onion, parsley and smoked ptaprika
- Corn and Bean Salad
Corn, beans, tomatoes, red & green onions, cilantro and fresh lime juice
- Dinner Rolls
- Sour Cream and Onion
- Mixed Cheese

JERK CHICKEN DINNER BUFFET 27.00

Choose a protein:

- Pork or Chicken 
- Marinated in spices*

Sides included:

- Rice and Peas
- Coleslaw
(Creamy or Vinaigrette)
- Dinner Rolls
- Braised Collards and Cabbage

BUTTER CHICKEN BUFFET 26.50

Choose a protein:

- Butter Chicken
Marinated chicken in a tomato and cream sauce
- Paneer Butter Masala 

Sides included:

- Basmati Rice
Scented with cinnamon, star anise and bay leaf
- Cauliflower, Carrot, Baby Potato Sabzi
Roasted vegetables with aromatic spices
- Kachumber Salad
Cucumber, tomato, onion, radish, cilantro, mint, salt & pepper lemon vinaigrette, tossed with cumin and chili powder
- Grilled Naan Flatbread

Jerk Chicken

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LUNCH AND DINNER BUFFETS

Minimum of 20 guests. Price listed per guest.

Each buffet comes with your choice of cookies, mini cakes, or churros (chocolate or caramel).

TACO BUFFET

26.50

Choose a protein:

Seasoned Ground Beef

Cumin and coriander scented seasoned ground beef

BBQ Chopped Chicken

Marinated & grilled in mild spices

Seasoned Tofu 

Cumin and coriander scented tofu

Sides included:

Arroz Rojo

Tomato rice with onion, cilantro, onion and vegetable broth

Corn & Bean Salad

Corn, beans, tomatoes, red and green onions, cilantro and fresh lime juice

Coleslaw (Creamy or Vinaigrette)

Coleslaw with cabbage, carrots, red and green onions and parsley

Refried beans

Salsa

Sour Cream

Guacamole

Corn Tortillas (2 per person)

Shredded Cheese

STIR FRY DINNER BUFFET

26.00

Choose a protein:

Beef 

Chicken 

Pork

Shrimp

Carrots, peppers, broccoli, mushrooms and snow peas with a vibrant tamari sauce and topped with sesame seeds

Sides included:

Garden Vegetable Salad

Mixed greens, cherry tomatoes, heirloom carrot ribbons, cucumber with apple cider vinaigrette

Sautéed Seasonal Vegetables

Sautéed with ginger and garlic

Classic White Rice



Taco Buffet

LUNCH AND DINNER BUFFETS

Minimum of 20 guests. Price listed per guest.

Each buffet comes with your choice of cookies, mini cakes, or churros (chocolate or caramel).



Souvlaki Dinner Buffet

SOUVLAKI DINNER BUFFET

25.00

Choose a protein:

Pork or Chicken 

Cubed and marinated in aromatic herbs

Choose a side:

Lemon Braised Potatoes

Lemon Rice Pilaf

Sides included:

Villager Salad

Olives, red and green peppers, cucumbers, red onions, tomatoes, olive oil and lemon juice with fresh oregano and feta on the side

Grilled Pita Bread

Tzatziki

Choose a dessert:

Cookies

Mini Cakes


Churros

(Choice of Chocolate or Caramel)

PASTA BUFFETS

24.00

Choose a pasta:

Baked Bowtie Chicken Alfredo 

Classic creamy alfredo with crispy panko garlic bread crumb

Baked Penne with Hearty Ragout 

Chunky tomato sauce with eggplant, zucchini, roasted onions and garlic, peppers, and topped with basil and olive oil

Baked Penne with Beef Bolognese 

Slow cooked tomato sauce with beef and aromatics, baked with crispy panko garlic bread crumbs

Choose a salad:

Garden Vegetable

Caesar

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa

Corn & Bean Salad

Kachumber Salad

Villager Salad

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LUNCH AND DINNER BUFFETS

Minimum of 20 guests. Price listed per guest.

Each buffet comes with your choice of cookies, mini cakes, or churros (chocolate or caramel).

CHICKEN BBQ BUFFET

27.00

Choose a protein:

Citrus Marinated Grilled Chicken Breast with Chimichurri
Lettuce, sliced tomato, sliced cheese, pickles, ketchup, mustard, relish, mayo, potato roll or hot dog bun

Choose 2 salads:

| | |
|--------------------|-----------------|
| Garden Vegetable | Caesar |
| Coleslaw | Potato Salad |
| Garden Pasta Salad | Quinoa |
| Corn & Bean Salad | Kachumber Salad |
| Villager Salad | |

Choose a side:

Charred & Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, eggplant, cherry tomatoes, mushrooms with an herb and balsamic marinade

Baked Potato

Sour cream & chives

BBQ BUFFET

26.00

Choose a protein:

Beef Hot Dog 🌭 or Beef Hamburger 🍔

Vegan Options Available 🌱

Lettuce, sliced onions, sliced tomato, sliced cheese, pickles, ketchup, mustard, relish, mayo, potato roll or hot dog bun

Choose 2 salads:

| | |
|--------------------|-----------------|
| Garden Vegetable | Caesar |
| Coleslaw | Potato Salad |
| Garden Pasta Salad | Quinoa |
| Corn & Bean Salad | Kachumber Salad |
| Villager Salad | |

Choose a side:

Charred & Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, eggplant, cherry tomatoes, mushrooms with an herb and balsamic marinade

Baked Potato

Sour cream & chives



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Customized Dinner Buffet

LUNCH AND DINNER BUFFETS

Minimum of 20 guests. Price listed per guest. Prices are subject to change.
Each buffet comes with your choice of cookies, mini cakes, or churros (chocolate or caramel).

CUSTOMIZE YOUR DINNER 36.00

Choose a protein:

- Piri-Piri Roasted Chicken (Medium Spiced) 🍴
- Baked Salmon with Fresh Herbs and Citrus Vinaigrette
- Slow Roasted Beef with Drippings and Horseradish Crema 🍴
- Vegetarian Mains Available Upon request

Choose a salad:

- | | |
|---------------------|-----------------|
| Garden Vegetable | Caesar |
| Coleslaw | Potato Salad |
| Garden Pasta Salad | Quinoa |
| Corn and Bean Salad | Kachumber Salad |
| Villager Salad | |

Choose two sides:

(Dinner rolls/bread included with butter)

- Grilled Seasonal Vegetable Medley
- Mashed Potatoes and Gravy
- Lightly Spiced Pilau Rice 🌱
- Roasted Potatoes with Rosemary, Sage & Thyme
- Baked Penne Pasta with Tomato Sauce, Charred Cherry Tomatoes, Fresh Basil and Olive Oil
- Creamed and Buttered Bowtie Pasta with Roasted Garlic and Crispy Crumb Topping



Customized Dinner Buffet

We offer fully customizable plated meal options for all events. Pricing is based on the nature of the event, as well as the menu selections. We offer gluten free options, halal options, dairy free options and kosher meals are available upon request. All prices are subject to applicable taxes and service fees. Prices include premium quality biodegradable/compostable products.

DESSERTS AND BEVERAGES

Minimum of 15 guests.

DESSERTS

| | |
|--|------|
| Cookies | 2.75 |
| Mini Pastries | 3.25 |
| Vegan  or Gluten Free Cookies <i>(Sweets from the Earth)</i> | 7.00 |
| Mini Cakes | 4.50 |
| Fruit Platter | 4.75 |
| Cake Slices <i>Chocolate, Red Velvet or Dulce de Leche</i> | 8.00 |
| Butter Tarts | 5.00 |
| Churros (2 pieces per person) <i>Choice of Chocolate or Caramel</i> | 5.00 |
| Assorted Mini Macarons | 5.50 |
| Ice Cream Bars | 4.75 |
| Mixed Nuts/Trail Mix | 4.50 |
| Brownies | 5.00 |
| Sheet Cake and Custom Sweet Tables | |

BEVERAGES

| | |
|---|------|
| Assorted Fruit Juices <i>(Apple, Orange and Fruit Punch)</i> | 3.50 |
| Fairtrade Coffee <i>(decaffe upon request)</i> | 3.75 |
| Assorted Fairtrade Herbal Teas | 3.75 |
| Hot Chocolate | 3.00 |
| Assorted Soft Drinks (355ml) | 3.50 |
| Tetra Flow Water (500ml) | 5.25 |

CORNERSTONE MOCKTAILS 8.00

Ask us about our seasonally inspired homemade mocktails



Bar Service

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THINGS TO CONSIDER



- Disposable fees may apply
- Linen charges may apply
- Chicken and beef are Halal
- Minimum order 15 people
- Spacing restrictions may apply
- Gluten & Dairy Free options available
- Kosher meals available upon request

TABLECLOTHS, CHINA, CUTLERY AND GLASSWARE*

| | |
|-----------------------|-------|
| Linen white 90" × 90" | 10.00 |
| Linen black 90" × 90" | 12.00 |
| Napkin | 1.00 |
| China | 1.00 |
| Glassware | 1.00 |
| Cutlery | 1.00 |