



Event Space

The Private Party Room

This completely private space is tastefully decorated. With its soaring tin ceilings, wood accents, and vintage ceiling fans, this room is always a hit! You can create a specialized atmosphere for your event.

Accommodates 50-55 people for a buffet, and 60-70 for a seated function.

The Blues Room

This room is great for viewing a variety of sporting events, displaying a presentation, or turning into a dance floor. The charming brick archway which opens up to the bar area, allows for a variety of options. Accommodates 50-55 people for a buffet and for 55-65 a seated function.

For larger events, the combination of the private party room and blues room have endless possibilities!

The Cathedral

Street-scene murals, indicative of any European village, adorn this room, which is accented by cathedral ceilings. Engulfed by balconies overlooking the downstairs bar, it also boasts a small balcony perfect for a head table. Capacity varies depending on the layout of your function.

The Speak-Easy Bar

Walking down the marble staircase transports you to days gone by! The large rich wood and brass bar offers a wonderful view of the balconies above. A 2 story brick fireplace helps make this the best space for a cocktail party.

Appetizer & Hors D'oeuvres Packages

Package one

\$16 per person for 1 hour

Plated Appetizers (choose two):

Spinach Dip
Buffalo Chicken Dip
Boneless or Chicken Wings (buffalo, spicy, teriyaki, BBQ, Daytona)
Fried Calamari
Nachos Grande
Hummus with vegetables & pita

Passed hors d'oeuvres (choose five):

Teriyaki Dumplings
Potato Skins
Bruschetta
Beef or chicken Skewers
Chicken Tenders
Mozzarella Sticks
Franks in a Blanket
Stuffed mushrooms

Package Two

\$18 per person for 1 hour

Choose nine (2 plated, 7 passed):

Chicken or beef Kabobs
Scallops in Bacon
Coconut Shrimp
Mini Crab Cakes
Chicken Quesadilla
Shrimp Spring Rolls
Potato Puffs
Spanakopita
Fried mac & cheese
Mini Rubeen sandwiches
Mini Philly cheesesteak

Deluxe Buffet

\$26.95 per adult / \$12.95 per child (minimum 30 adult)

Includes one pasta, one chicken, and one beef or fish selection

Includes garden salad, rice pilaf, vegetable medley, unlimited soda, juice, and coffee.

Pasta

Baked Ziti

Penne Pomodoro

Penne Vodka

Rigatoni Bolognese

Pasta Primavera

Pasta in a wild mushroom cream sauce

Chicken

Chicken Parmigiana, Francaise, Marsala, or Piccata

Chicken Sorrentino- eggplant, tomatoes, and mozzarella with a sherry wine sauce

Chicken Scarparello- sausage, potatoes, mushrooms, garlic rosemary wine sauce

Chicken Rustica- sausage, potatoes, peppers, with a garlic white wine sauce

Meat

Beef Medallions with mushroom sauce over buttered noodles

Beef Teriyaki with Asian vegetables

Wild Mushroom Beef with a cognac cream sauce served over buttered noodles

Braised Pepper Steak with pepper mélange, onions and steamed rice

Herb Crusted Pork Loin over buttered noodles

Seafood

Baked Tilapia Oreganato

Broiled Red Snapper Oreganato

Flounder Francaise

Premium Selections (\$5.00 additional per person)

Veal Marsala, Piccata, or Parmigiana

Breaded Pork Chop or Pork Schnitzel

Sliced Sirloin

Broiled Salmon Filet

Stuffed shrimp with crabmeat

Shrimp Scampi or Parmigiana

Pasta Rustica – sausage, potatoes, peppers, with a garlic white wine sauce

Cornerstone Rigatoni- sausage, broccoli rabe, garlic & olive oil, parmesan

Pre-Fixe Four Course Dinner Menu

\$34.95 per guest (Minimum of 15 guests)

Pasta

Penne Vodka
Pasta Pomodoro
Rigatoni Bolognese
Pasta Rustica – broccoli, sausage, cannellini beans, garlic & olive oil

Salad

Garden salad, balsamic vinaigrette
Caesar Salad
Fresh Mozzarella, tomato, basil, balsamic reduction

Chicken

Chicken & Shrimp spinach, sundried tomatoes, white wine & lemon sauce
Chicken Sorrentino, eggplant, tomatoes, & mozzarella, sherry wine sauce
Chicken Francaise, Marsala, Piccata, or Parmigiana

Meat

Open Sliced Steak with sautéed mushrooms, onion rings and french fries
N.Y. Sirloin Steak with potatoes and vegetables
Grilled Pork Chop with potatoes and vegetables
Pork Chop Murphy, hot peppers, mushrooms, and potatoes
Pork Chop Rustica – sausage, potatoes, peppers, with a garlic white wine sauce

Seafood

Broiled Salmon Filet
Shrimp Scampi, Francaise, or Parmigiana
Baked Tilapia Oreganato
Broiled Snapper Filet
Crabmeat Stuffed Tilapia
Crabmeat Stuffed Salmon

Dessert

Apple crumb/ carrot cake / rice pudding / chocolate pudding / chocolate/
mousse/ chocolate or vanilla ice cream

(201)666-8688

CATERING MENU

Sunday Brunch

\$27.95 per adult guest / \$13.95 per child (10 years and under)

Buffet:

Belgian Waffles with warm fruit toppings
French Toast
Eggs Benedict
Scrambled Eggs
Breakfast Sausage
Bacon
Breakfast Potatoes
Chefs Selection of Chicken
Chefs Selection of Pasta
Rice Pilaf
Fresh Vegetable Medley
Tossed Garden Green Salad
Fresh Mozzarella & Tomato Salad
Homemade Salmon lox
Assorted Bagels & Cream Cheese
Croissants

Attended Stations

Create your own omelet
Carving station (turkey/ ham/ roast beef)
Pancakes

Dessert

Assorted cakes / brownies / chocolate pudding / rice pudding mini
Danish / mini donuts / jello / fresh fruit platter

Chocolate Fondue Fountain of melted chocolate cascading over three tiers. Served with strawberries, marshmallows, pretzels, graham crackers & vanilla wafers for dipping fondue style.

Beverages

Mimosas, Bellinis, champagne, coffee, tea, juice and soda

****SATURDAY BRUNCHES AVAILABLE!**

RESERVE TODAY!**

Beverage Packages

Three-hour duration

Beer and Wine

Domestic Draft Beer and a selection of our house wine \$19.00
Extra hours \$9.50 per hour/person

Basic Open Bar

“Well” liquor, domestic draft beer, house wine \$30.00
Extra hours \$15.00 per hour/person

The Cornerstone Select

“Call” liquor, choice of draft beer, house wine \$38.00
Extra hours \$19.00 per hour/person

The Cornerstone Premium

“Premium” liquor, choice of draft or bottled beer, house wine \$45.00
Extra hours \$22.50 per hour/person

Champagne Toast

House Champagne \$3 per person
Frexinet – Cordon Negro Brut \$5 per person
Korbel Brut \$6 per person

** AVAILABLE UPON ARRIVAL **

Party Trays to Go

(Take out only!)

Half tray 7-10 people

Full tray 15-20 people

Salads

House \$40.00

Caesar \$45.00

Fresh mozzarella, tomato, basil \$65.00

Appetizers

Chicken tenders \$65.00 (½ tray) \$130.00(full tray)

Boneless Wings \$65.00(½ tray) \$130.00(full tray)

Chicken Wings \$65.00(½ tray) \$130.00(full tray)

25 Sliders, choice of: burger, cheeseburger, buffalo chicken, prime rib, chicken parm, pulled pork, Rubeen, or honey mustard chicken \$60.00

Sweet potato, waffle, or French fries \$40.00 (½ tray) \$80.00(full tray)

Fried Calamari \$70.00 (½ tray) \$140.00(full tray)

Nachos Grande \$45.00(½ tray) \$90.00(full tray)

Fried Mac & Cheese \$48.00(½ tray) \$96.00(full tray)

Mozzarella Sticks \$65.00(½ tray) \$130.00(full tray)

Quesadilla \$55.00(½ tray) \$110.00(full tray)

Spinach Dip \$60.00(½ tray) \$120.00(full tray)

Entrees

Chicken Parmigiana \$45.00(half tray) \$90.00(full tray)

Chicken Francaise \$60.00(half tray) \$120.00(full tray)

Chicken Piccata \$60.00(half tray) \$120.00(full tray)

Chicken Marsala \$60.00(half tray) \$120.00(full tray)

Chicken Sorrentino \$60.00(half tray) \$120.00(full tray)

Fajita Chicken or Beef \$60.00(½ tray) \$120.00(full tray)

Braised Pepper Steak \$45.00(½ tray) \$90.00(full tray)

Beef Burgundy with noodles \$45.00(½ tray) \$90.00(full tray)

Baby Back Ribs \$50.00(½ tray) \$100.00(full tray)

Pulled Pork or Pulled Chicken \$50.00(½ tray) \$100.00(full tray)

Sausage & Peppers \$45.00(½ tray) \$90.00(full tray)

Atlantic Salmon \$160.00(full tray)

Shrimp Scampi over linguini \$75.00(½ tray) \$150.00(full tray)

Mussels over linguini \$60.00(½ tray) \$120.00(full tray)

CATERING MENU

Pasta

Penne ala Vodka \$50.00(½ tray) \$100.00(full tray)
Penne Pomodoro \$50.00(½ tray) \$100.00(full tray)
Rigatoni Rustica – \$55.00(½ tray) \$110.00(full tray)
Penne Primavera \$55.00(½ tray) \$110.00(full tray)
Penne Bolognese \$60.00(½ tray) \$120.00(full tray)
Cornerstone Rigatoni \$70.00(½ tray) \$140.00(full tray)
Penne with garlic and olive oil \$40.00(½ tray) \$80.00(full tray)
Baked Ziti \$50.00(½ tray) \$100.00(full tray)

Sides

Seasoned rice \$45.00(½ tray) \$90.00(full tray)
Seasonal vegetables \$45.00(½ tray) \$90.00(full tray)
Onion rings \$45.00(½ tray) \$90.00(full tray)
Garlic mashed potato \$45.00(½ tray) \$90.00(full tray)
Sautéed spinach \$45.00(½ tray) \$90.00(full tray)
Grilled portobello mushroom \$45.00(½ tray) \$90.00(full tray)
Cheese Fries with gravy \$50.00(½ tray) \$100.00(full tray)
Philly cheesesteak fries \$55.00(½ tray) \$110.00(full tray)
Chili-cheese fries \$60.00(½ tray) \$120.00(full tray)
Pizza fries \$55.00(½ tray) \$110.00(full tray)

DIRECTIONS

From the Garden State Parkway North

Exit 168- Right at end of ramp onto Washington Ave. At 4th traffic light (about 4 miles) turn left onto Broadway. The Cornerstone Restaurant is on the right about ¼ mile past the second light. (Right after the Gulf Station - You can make a right onto Washington and then make a left into our rear parking lot)

From the Garden State Parkway South

Exit 166-Turn right onto Highland Ave. & make 1st right onto Linwood Ave. Then 2nd left onto Pascack Rd. At the 4th traffic light, turn right onto Hillsdale Ave. At the 2nd traffic light, turn right onto Broadway. The Cornerstone Restaurant is on the left at the next corner. (Across from the train station & bus stop parking lot)

From Kinderkamack Road South (503 Rockland Co)

After Entering New Jersey, proceed to the 5th traffic light and turn right onto Hillsdale Ave. Go to the 1st traffic light and turn left onto Broadway. The Cornerstone Restaurant is on the left at the next corner. (Across from the train station & bus stop parking lot)

From Kinderkamack Rd North (From Hackensack, River Edge, Oradell & Emerson)

Follow Kinderkamack Rd through the center of Westwood (Past Firemen's Park: there will be a Chrome Fireman on your right). At the next traffic light turn left onto Hillsdale Ave. At the 1st traffic light, turn left onto Broadway. The Cornerstone Restaurant is on the left at the next corner. (Across from the train station & bus stop parking lot)

From Route 4 West (NYC, Englewood, Hackensack)

Take Rt 4 West to Rt 17 North. Proceed on Rt 17 North for 1 1/2 miles and enter the Garden State Parkway North Exit 168- Right at end of ramp onto Washington Ave. At 4th traffic light (about 4 miles) turn left onto Broadway. The Cornerstone Restaurant is on the right about ¼ mile past the second light. (Right after the Gulf Station)

****ADDITIONAL PARKING ACROSS THE STREET IN
KINGS PARKING LOT!****