

(201)666-8688

Amanda@cateringatthecornerstone.com

CATERING MENU



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.

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Appetizer & Hors D'oeuvres Packages

Package one

\$15 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

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Deluxe Buffet

\$25.95 per adult / \$10.95 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

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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

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CATERING MENU

Sunday Brunch

\$24.95 per adult guest / \$8.95 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 Gravlox
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!**

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Sauté Stations

A combination of three sauté stations can create a beautiful event. Sautee stations can also be added to your brunch, pre-fixe, or deluxe buffet!

The Carving Station

\$16.00 per person

Comes with:

Roasted Turkey Ham Roast Beef

Also available (additional \$5.00 per person)

Prime Rib	Filet Mignon	Skirt Steak	NY Strip Steak
Sirloin Steak	Pork Loin	BBQ Ribs	Corned Beef

Create your own Pasta Station:

\$11.00 per person

Proteins available: chicken, shrimp, sausage

Penne, Rigatoni, or Linguini

Sauces: Marinara, Vodka, Alfredo

Vegetable additions: basil, sundried tomato, broccoli, arugula, spinach, broccoli rabe, red and green pepper mix, mushrooms, bacon

** Add Santa Margherita Pinot Grigio, Kendall Jackson Chardonnay, Simi Cabernet, Lync Pinot Noir, Cotes Du Rhone Syrah or Stella at an additional charge**

Asian Stir-Fry Station:

\$11.00 per person

Choice of White Rice or Lo Mein noodles

Proteins available: chicken, shrimp, steak

Sauces: Sesame-ginger soy, Teriyaki sauce

Vegetable additions: basil, cilantro, carrot, broccoli, scallions, red and green pepper mix, mushrooms, mandarin oranges, pineapple

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Fajita Fiesta Station

\$11.00 per person

(choice of either tacos or fajitas)

Fajitas:

Choice of one protein: chicken, angus beef, steak, or shrimp

Served with sautéed peppers and onions, flour tortillas, corn tortilla chips, Monterey and Cheddar cheese, sour cream, pico de gallo, guacamole, rice pilaf, and black beans.

Tacos:

Choice of one protein: pulled chicken, pulled pork, beef, steak, or shrimp

Served with flour tortilla, corn tortilla chips, Monterey and Cheddar cheese, sour cream, pico de gallo, guacamole, rice pilaf, and black beans

Includes:

Nachos Grande- corn tortilla chips smothered with melted cheddar, jalapenos, tomato, red onion, served with sour cream, salsa and guacamole. Choice of chili, beef or chicken.

** Add margaritas (frozen or rocks) available in strawberry, wild berry, mango flavors at an additional charge. Dare to be bold and rock our rooster!

Southern BBQ Station

\$15.00 per person

Choice of (2):

BBQ baby back ribs

Pulled pork or chicken

BBQ chicken breast

Chicken/Shrimp/Steak kebobs

Sides (choose 4):

French fries, waffle fries, sweet potato fries, mashed potato with gravy, onion rings, potato skins, mac & cheese, fried string beans, corn on the cob, or coleslaw

** Add Jack Daniels / Spiked Arnold Palmers/ Bulliet Bourbon/ Cornerstone Mojito/ Bud or Bud Light/ Titos on tap for additional charge**

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Artisan Pizza Station

\$7.00 per person

Choose 3 different pizza preparations
Choice of traditional or gluten free crust

The Roman (traditional pie)- Pizza sauce and mozzarella cheese.

The Chicken Parmesan- Breaded chicken cutlet, pizza sauce, and mozzarella cheese.

The Meat Lovers- Pepperoni, sausage, bacon, ham, pizza sauce and mozzarella cheese.

Arugula- Baby arugula, red onion, chopped tomato, fresh garlic, balsamic reduction, pizza sauce, and garnished with parmesan cheese

Garden Veggie- assorted fresh vegetables, tomato, mushroom, scallion, pizza sauce with mozzarella cheese.

Bruschetta- our traditional pie topped with our homemade bruschetta

Bacon Ranch- traditional pie with bacon, grilled chicken drizzled with ranch.

Buffalo Chicken- Grilled Chicken, mozzarella, buffalo sauce, drizzled with blue cheese dressing

Broccoli Rabe and Sausage- Italian sausage with sautéed broccoli rabe in garlic & olive oil over our traditional pie.

Philly Cheesesteak- prime rib, sautéed onions and peppers, cheddar cheese.

Penne Vodka- Penne Vodka over traditional pie

Spinach- sautéed spinach in garlic and olive oil, fresh mozzarella, pizza sauce

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Post Party Cures

\$12.00 per person

Choose 6:

Fried Calamari Fried String Beans Chicken Tenders Chicken Wings

Boneless Wings Fried Mac & Cheese Mozzarella Sticks Fries

Crazy Fries (Philly cheesesteak, cheese & gravy, chili-cheese, or pizza)

Add a build your own build your own Bloody Mary bar/ screw drivers/ mimosa/ bellini /breakfast shots for an additional charge

Gluten Free Options

\$22.00 per person

Grilled chicken topped with arugula, sundried tomato, red onion, balsamic reduction

Grilled Salmon served with sautéed garlic, spinach, and portobello mushroom

Filet Mignon served with garlic mashed potatoes and seasonal vegetables

Cajun Shrimp served with garlicky sautéed spinach, and broccoli rabe

* Menu alterations are available upon request. Please inform us of food allergies*

Ice Cream Sundae and Chocolate Fountain Station

\$8.00 per person

Your choice of chocolate or vanilla ice cream, cherries, and whipped cream.

Enjoy a delicious chocolate fountain with marshmallows, strawberries, graham crackers, cookies and pretzels.

Add a Cappuccino package for \$2.50 per person! Includes Cappuccinos, Lattes, Mochachinos, Hot Chocolate, Espresso.

Add Drambuie/ Disaronno/ Romana or Black Sambuca/ Grand Marnier for an additional charge

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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 **

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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)

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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)

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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!****