

Cornelia

Catering Menu

Please submit your catering request at least two weeks before your event date.

Breakfast à la carte

Assorted Breakfast Pastries

\$42/dozen

Fresh Fruit Bowl

\$35; Serves 10-12

Yogurt with Granola and Seasonal Fruit

\$38; Serves 10-12

Bagels with Assorted Spreads

\$42/dozen

Egg and Cheese Frittata

\$35/half pan

\$60/full pan

French Toast Bake

\$32/half pan

\$55/full pan

Bacon or Breakfast Sausage

\$40/half pan

\$75/full pan

Lunch à la carte

Deli Tray

\$75; serves 10-12

Assorted meats and cheeses, lettuce, tomato, onion, pickles, assorted spreads, and assorted breads. Served with chips.

Sandwich Tray

\$110; serves 10-12

An assortment of our seasonal sandwiches served with chips.

The Caesar

\$48; Serves 10-12

Chopped romaine, baby kale, classic Caesar dressing, shaved parmesan, sourdough croutons, lemon, and white anchovies.

Roasted Beet Grain Salad

\$52; Serves 10-12

Roasted beets, feta cheese, fresh mint, arugula, pistachios, pickled red onion, quinoa, and lemon dill vinaigrette.

Soup

\$80/gallon; serves 16

Soup du jour

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

September 2024

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Displays

Minimum 10 people per selection

Charcuterie Display

\$7.50/per person

Artisan meats and cheeses paired with seasonal accoutrements. Served with crackers and pita chips.

Artisan Cheese Display

\$9/per person

An assortment of regional and imported cheeses served with seasonal accoutrements. Served with crackers and pita chips.

Mezze Display

\$6/per person

Seasonal hummus, romesco, goat cheese spread, olives, pickled vegetables, and fresh vegetables. Served with pita chips.

Crudité Display

\$4/per person

An assortment of fresh vegetables served with seasonal hummus and caramelized onion dip.

Fresh Fruit Display

\$5/per person

An assortment of fresh fruit served with vanilla bean yogurt.

Hors d'Oeuvres

Minimum 15 people per selection

Edamame hummus on a cucumber coin with sesame

\$2.50/per person

Crab cake-stuffed mushrooms with Cajun remoulade

\$4.50/per person

Brie and fig phyllo cups

\$3.50/per person

Beets and whipped feta on a pita cracker with pistachio

\$2.50/per person

Lavender-poached shrimp with cranberry cocktail sauce

\$5/per person

Moroccan braised lamb on a polenta bite

\$6/per person

Roast beef, horseradish cream, and pickled red onion on a crostini

\$5.50/per person

Seared scallop and pork belly bite with maple mustard

\$8/per person

N/A Beverages

Spindrift Seltzer \$4

Seasonal offerings

Red Jacket Juice \$5

Seasonal offerings

Natalie's Juice \$5

Seasonal offerings

Harvey & Sons Tea \$5.44

Seasonal offerings

Pilot Kombucha \$4.89

Seasonal offerings

Fiz Soda \$3

Cola, Diet Cola, Orange, Ginger Ale, Birch Beer

Carafe of Coffee or Tea \$24

Serves 10; served with variety of milks and sugars

Our wine list is available upon request. All bar items are charged by consumption.

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Wines

Sparkling

Prosecco \$12 / \$48
La Gioiosa
Veneto, Italy

Chardonnay, Aligoté \$10 / \$40
Veuve Ambal
Brut Blanc de Blancs,
Burgundy, France

Pinot Noir \$12 / \$48
Veuve Ambal
Crémant de Bourgogne
Brut Rosé, Burgundy, France

Rosé

Cinsault \$12 / \$48
Château Routas
Coteaux Varois en Provence,
France 2022

Zweigelt \$10 / \$40
Landhaus Mayer
Weinland, Austria

Carménère \$11
Archer Roose
Coteaux d'Aix-en-Provence,
France (8.45 oz can)

Blend \$11 / \$44
Domaine Du Tariquet
Rosé De Pressée, Côtes de
Gascogne, France

White

Pinot Grigio \$13 / \$52
J. Hofstätter
Südtirol Alto Adige, Italy

Chardonnay \$15 / \$60
Moniker
Mendocino, California 2021

Alvarinho \$12 / \$48
Floral de Melgaço
Vinho Verde, Portugal 2022

Sauvignon Blanc \$14 / \$56
Jean-Marc Brocard
Sauvignon Saint-Bris
France 2021

Red

Pinot Noir \$12 / \$48
Haute Vallée Louis Max
Bourgogne, France

Gamay \$13 / \$52
Stephane Aviron
Beaujolais Villages,
Burgundy, France 2020

Bordeaux \$15 / \$62
Cru Monplaisir
Bordeaux Supérieur Gonet-
Médeville, France 2020

**Cabernet Sauvignon,
Merlot** \$25 / \$100
Château Haut-Bailly II
Pessac-Léognan, France

Beers

Jack's Abby \$8
Blood Orange Wheat
16 oz., 4%

Sixpoint Brewery \$7
The Crisp Pils
12 oz., 5.4%

Big Ditch Brewing \$6
Hayburner
12 oz., 7.2%

Thin Man Brewery \$8
Minkey Boodle
16 oz., 7%

Collective Arts \$8
Ransack the Universe
16 oz., 6.8%

Downeast Guava \$7
Passionfruit Cider
12 oz., 5%

Athletic Brewing \$6
**(Non-Alcoholic)
Upside Down Golden Ale**
12 oz., less than 0.5%

Nutrl Vodka Seltzer \$6
Assorted Flavors
12 oz., 4.5%