

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, black garlic Caesar dressing, shaved parmesan, and sourdough croutons.

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

Sheet Pizza

\$35; Choose from:

Four Cheese

Cheese and Pepperoni

Chicken with Spinach and Feta

Roasted Vegetable

Cookie Tray

\$15/dozen

Choose from candy chip or chocolate chip

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

November 2024

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Displays

Minimum 10 people per selection

Charcuterie Display

\$7.50/person

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

Artisan Cheese Display

\$9/person

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

Mezze Display

\$6/person

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

Crudités Display

\$4/person

An assortment of fresh vegetables served with seasonal hummus and green goddess dip.

Fresh Fruit Display

\$5/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/person

Crab cake-stuffed mushrooms with Cajun remoulade

\$4.50/person

Brie and fig phyllo cups

\$3.50/person

Beets and whipped feta on a pita cracker with pistachio

\$2.50/person

Cold-poached shrimp with cranberry cocktail sauce

\$5/person

Moroccan braised lamb on a polenta bite

\$6/person

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

\$5.50/person

Seared scallop and pork belly bite with maple mustard

\$8/person

N/A Beverages

**Charged on consumption*

Spindrift Seltzer \$3

Seasonal offerings

Red Jacket Juice \$4.50

Seasonal offerings

Harvey & Sons Tea \$4.50

Seasonal offerings

Fiz Soda \$4.50

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

Carafe of Coffee or Tea \$24

Serves 10; served with variety of milks and sugars

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Wines

Sparkling

Prosecco \$12 / \$36
La Gioiosa
Veneto, Italy

Pinot Noir \$12 / \$36
Veuve Ambal
Brut Rosé, Burgundy, France

Rosé

Cinsault \$12 / \$48
Château Routas
Provence, France

White

Pinot Grigio \$12 / \$36
Cantina Lavis
Trentino-Alto Adige, Italy

Chardonnay \$14 / \$42
Moniker
Mendocino, California 2021

Riesling \$12 / \$36
J. Hofstätter -
Weingut Dr. Fischer
Mosel, Germany

Vinho Verde \$12 / \$36
Foral Alvarinho
Megalço, Portugal

Sauvignon Blanc \$12 / \$36
La Coeur de la Reine
Loire Valley, France

Red

Pinot Noir \$12 / \$36
Haute Vallée Louis Max
Bourgogne, France

Gamay \$13 / \$39
Beaujolais Villages
Burgundy, France

Malbec \$12 / \$36
Familia Vicente Pearce
Azcuénaga Vineyard
Mendoza, Argentina

Cabernet Sauvignon \$15 / \$45
Klinker Brick Winery
Lodi, California

Beers & Seltzers

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 IPA
12 oz., 7.2%

Prison City Brewing \$10
Mass Riot IPA
16 oz., 6.8%

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

Downeast Cider House \$7
Original Blend
Craft Cider
12 oz., 5.1%

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

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