

# Cornelia

## Catering Menu

Please submit your catering request at least one month 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.

*Garden Salad*  
\$42; Serves 10-12  
Mixed greens, cherry tomatoes, red onion, cucumbers, and choice of dressing: lemon vinaigrette, red pepper za'atar, or green goddess.

*Sheet Pizza*  
\$35; Choose from:  
Choose from three cheese, cheese and pepperoni, chicken with spinach and feta, or roasted vegetable.

*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. A gratuity of 20% is added to all catering orders.

March 2025

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## Displays

*Minimum ten 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, house-made ricotta, olives, pickled vegetables, and fresh vegetables. Served with pita chips.

### *Crudit  Display*

\$4/person

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

### *Fresh Fruit Display*

\$5/person

An assortment of fresh fruit.

## Hors d'Oeuvres

*Minimum 2 dozen per selection*

### *Gorgonzola-stuffed dates with honey drizzle*

\$34/dozen

### *Mini crab cakes with Cajun remoulade*

\$58/dozen

### *Goat cheese, roasted carrots, and hot honey phyllo cups*

\$32/dozen

### *Butternut squash and ricotta on a crostini with pepitas*

\$32/dozen

### *Cold-poached shrimp with cranberry cocktail sauce*

\$42/dozen

### *Pork belly bites with maple mustard*

\$42/dozen

## Desserts

### *Cookies*

\$20/dozen

Assorted trays require a minimum of four dozen. Choose from: chocolate chip, sugar, peanut butter, oatmeal.

### *Bars*

\$30/dozen

Assorted trays require a minimum of four dozen. Choose from: brownies, blondies, cereal bars (rotating selection).

### *Cupcakes*

\$30/dozen

Choose from: chocolate, vanilla, funfetti.

### *Celebration Cakes*

\* See ordering form.

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## Wines

### *Sparkling*

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

**Prosecco Rosé** \$12 / \$36  
Fratelli Cosmo  
Extra Dry Rosé, Veneto,  
Italy

### *Rosé*

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

**Malbec Rosé** \$12 / \$36  
Familia Vicente Pearce  
Mendoza, Argentina

### *Red*

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

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

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

### *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

## Beers & Seltzers

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

**Wayland Brewing** \$8  
**Seasonal**  
Ask server for selection

**Keuka Brewing Company** \$8  
**Pumpkin Cream Ale**  
16 oz 6.3%

**Allagash** \$6  
**White Belgium Style**  
**Wheat beer**  
12 oz 5.2%

**Thin Man Brewery** \$8  
**Minky Boodle Fruited Sour**  
16 oz 7%

**Blackbird Cider Works** \$7  
**Maple Honey Cluster**  
12 oz 6.5%

**Nutrl Vodka Selzer** \$7  
**Assorted Flavors**  
12 oz 4.5 %

N/A Beverages  
*\*Charged on consumption*

**Spindrift Seltzer** \$4  
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

**Athletic Brewing** \$6  
Upside Dawn Golden Ale  
12 oz less than .05%

**Carafe of Coffee or Tea** \$24  
Serves 10; served with  
variety of milks and sugars