

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

Breakfast Sheet Pizza

\$35/Add Bacon or Sausage +\$3

Eggs, cheese, bell peppers, and onion.

French Toast Bake

\$32/half pan; \$55/full-pan

Bacon or Breakfast Sausage

\$40/half pan; \$75/full-pan

Sandwiches, Salads, and Soup 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.

Baby Red Potato Salad

\$48; Serves 10-12

Caprese Pasta Salad

\$45; Serves 10-12

Buttermilk Coleslaw

\$42; Serves 10-12

Garden Salad

\$42; Serves 10-12

Mixed greens, cherry tomatoes, red onion, cucumbers, and choice of dressing. Lemon Dill vinaigrette, Caesar, Miso Ginger, and Bacon Fat Vinaigrette.

Sliced Cold Marinated

Chicken Breast

\$60; Serves 10-12

Soup

\$80/gallon; serves 16

Choose from Tomato Basil, Broccoli Cheddar, Chili, or Chef's Choice.

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.

April 2026

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Box Lunches

Minimum of 10 people

Kid's Box Lunch

\$16/person

Comes with chips, apple, bottled water, and condiments. Choice of PB&J, turkey and cheese, or ham and cheese.

Adult Box Lunch

\$22/person

Comes with chips, apple, and bottled water. Choice of: Roast Beef with gorgonzola horseradish, arugula, and caramelized onions. Turkey with bacon, arugula, tomato, and red pepper aioli. Chicken Caesar Salad Chickpea Salad Wrap with carrots, celery, red onion, and arugula (V).

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

Crudité Display

\$4/person

An assortment of fresh vegetables served with seasonal hummus.

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

Roasted beets and ricotta on a pita with sunflower seeds

\$32/dozen

Cold-poached shrimp with strawberry cocktail sauce

\$38/dozen

Roast beef, horseradish cream, and caramelized onion on a crostini

\$42/dozen

Pork belly bites with maple mustard

\$42/dozen

Warm Dips and Appetizers à la carte

Spinach Artichoke Dip

\$35; Serves 15

Elote Dip

\$35; Serves 15

Cocktail Meatballs

\$25/half-pan; \$48/full pan

Choose from Loganberry, beef on weck, or miso-glazed.

Apple Cider-Glazed Tofu Burnt Ends

\$28/half-pan; \$54/full pan

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Buffet Entrées à la carte

Sheet Pizzas

\$35

Choose from three cheese, cheese and pepperoni, chicken with spinach and feta, or roasted vegetable.

BBQ Pulled Pork or Chicken

\$75/half-pan; \$148/full pan

Served with rolls.

Hot Roast Beef

\$75/half-pan; \$148/full pan

Served with kaiser rolls, weck rolls, and horseradish.

Sliced Flank Steak with Chimichurri

\$90/half-pan; \$178/full pan

Boursin-Stuffed Airline Chicken

Breast with Buerre Blanc

\$115/half-pan (12 pieces)

\$220/full pan (24 pieces)

Steak au Poive

\$150/half-pan (12 pieces)

\$295/full pan (24 pieces)

Buffet Hot Sides à la carte

Warm Rolls and Butter

\$2/Each

Herb Roasted Red Potatoes

\$50/ half-pan; \$95/full pan

Pesto Risotto

\$50/half-pan; \$95/full pan

Jasmine Rice

\$40/half-pan; \$78/full pan

Mashed Potatoes

\$50/half-pan; \$95/full pan

Mixed Roasted Vegetables

\$40/half-pan; \$78/full pan

Garlic Green Beans

\$40/half-pan; \$78/full pan

Roasted Brussel Sprouts

\$40/half-pan; \$78/full pan

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, Rice Krispy Treats.

Cupcakes

\$30/dozen

Choose from: Chocolate, Vanilla, Funfetti.

Celebration Cakes

* See ordering form.

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Wines

Sparkling

Prosecco \$13 / \$37
La Gioiosa
Veneto, Italy

Prosecco Rosé \$13 / \$37
Fratelli Cosmo
Extra Dry Rosé, Veneto,
Italy

Rosé

Cinsault \$13 / \$49
Château Routas
Provence, France

Malbec Rosé \$13 / \$37
Familia Vicente Pearce
Mendoza, Argentina

Red

Pinot Noir \$13 / \$37
Haute Vallée Louis Max
Bourgogne, France

Malbec \$13 / \$37
Familia Vicente Pearce
Azcuénaga Vineyard
Mendoza, Argentina

Cabernet Sauvignon \$16 / \$46
Klinker Brick Winery
Lodi, California

White

Pinot Grigio \$13 / \$37
Cantina Lavis
Trentino-Alto Adige, Italy

Chardonnay \$15 / \$43
Moniker
Mendocino, California 2021

Vinho Verde \$13 / \$37
Foral Alvarinho
Megalço, Portugal

Sauvignon Blanc \$13 / \$37
La Coeur de la Reine
Loire Valley, France

Beers & Seltzers

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

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

**Cider Creek Black-Eyed
Peach** \$8
12 oz., 6.9%

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

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

Abita Strawberry Lager \$7
12 oz., 4.2%

**Nutrl Vodka Seltzer
Assorted Flavors** \$7
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 (N/A) \$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

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Additional Services

- Catering orders include staff for setup, break down, and clean up. Events requiring waitstaff, hors d'oeuvre passing, bartending, or action food stations will incur a fee of \$25/hour per staff member. Your catering sales associate will help determine how much staff is needed for your event.
- \$100 for an exclusive area set-up in the corner of the Ralph C. Wilson, Jr. Town Square: includes up to 6 bistro tables, 6 house linens, sectioned-off area, plateware, house linen napkins, and silverware.
- Add bistro tables with house linens: *\$5 each*
- Add six-foot rectangular tables with house linens: *\$8 each*
- Add house linen napkins: *\$1 each*
- Upgrade to custom tablecloths: *\$7 each*
- Upgrade to custom linen napkins: *\$2 each*

Additional Catering Details

- Catering orders incur 20% automatic gratuity
- Orders are subject to sales tax. Tax exemption is available for eligible organizations and must be provided prior to the event.
- Payment is preferred on day of event via check, card, or cash.
- All stations and buffets may be presented for a maximum of two hours. Food and beverages may not be removed from the premises following a catering event due to New York Health Code regulations concerning proper storage and temperatures of food.
- Allergy and dietary restrictions are accommodated when possible. Catering food and beverages, as well as products we purchase, are prepared in a kitchen where nuts, dairy, and common allergens are present, and cross contamination is possible.
- Outside food from other vendors or suppliers cannot be served or maintained by our staff.
- For questions, please e-mail cornelia@buffaloakg.org.