

# 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.

June 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: (a) roast beef with gorgonzola horseradish, arugula, and caramelized onions; (b) turkey with bacon, arugula, tomato, and red pepper aioli; (c) chicken Caesar salad; or (d) Green Machine Wrap with roasted zucchini, fresh spinach, whipped ricotta, bean sprouts, white beans, and walnut pesto on a spinach wrap. (VG).

## 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

(Substitute tofu upon request)

## 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

Choose from: Chocolate Chip, Sugar, Peanut Butter, Oatmeal. Assorted trays require a minimum of four dozen.

### *Bars*

\$30/dozen

Choose from: Brownies, Blondies, Rice Krispy Treats. Assorted trays require a minimum of four dozen.

### *Cupcakes*

\$30/dozen

Choose from: Chocolate, Vanilla, Funfetti.

### *Celebration Cakes*

\* See ordering form.

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## Wines

### *Sparkling*

**Prosecco** \$13 / \$39  
La Gioiosa  
Veneto, Italy

**Ciel de Perles** \$13 / \$39  
Domaine des Pierrettes  
Loire Valley, France

### *Rosé*

**Cinsault** \$15 / \$45  
Château Routas  
Provence, France

**Malbec Rosé** \$13 / \$39  
Familia Vicente Pearce  
Mendoza, Argentina

### *Red*

**Pinot Noir** \$13 / \$39  
Haute Vallée Louis Max  
Bourgogne, France

**Malbec** \$13 / \$39  
Familia Vicente Pearce  
Azcuénaga Vineyard  
Mendoza, Argentina

**Cabernet Sauvignon** \$16 / \$48  
Klinker Brick Winery  
Lodi, California

**Gamay** \$14 / \$42  
Domaine Du Tracot  
Beaujolais, France 2023

### *White*

**Pinot Grigio** \$13 / \$39  
Cantina Lavis  
Trentino-Alto Adige, Italy

**Chardonnay** \$15 / \$45  
Domaine Laurent Chardigny  
Bourgogne, France 2023

**Vinho Verde** \$13 / \$39  
Foral Alvarinho  
Megalço, Portugal

**Sauvignon Blanc** \$13 / \$39  
La Coeur de la Reine  
Loire Valley, France

**Riesling** \$14 / \$42  
Mia Lou Roter Hirt-Gebhardt  
Rheingau, Germany

## Beers & Seltzers

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

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

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

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

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

**Narragansett** \$8  
**Del's Shandy**  
16 oz. 4.7%

**Nutrl Vodka Seltzer** \$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

**Harney & 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](mailto:cornelia@buffaloakg.org).