

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.

Sept 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) fall chickpea salad 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.

Crudit  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

Fig, brie, and honey Phyllo Cups

\$32/dozen

Roasted Beets and Ricotta on a Pita with Sunflower Seeds

\$32/dozen

Cold-Poached Shrimp with Cranberry 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   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

Cornelia

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 Brussels 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 Lous 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

Down East Cider Seasonal \$8
12 oz., 5.2%

Ommegang Abbey Ale \$7
12 oz., 8.2%

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

Kronenbourg 1664 Blanc \$6
11.2 oz., 5%

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

Best Day Brewing (N/A) \$6
Assorted Flavors
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.