

CORNERSTONE & CO

catering menu 2017

brunchy

Croissant

minimum 10 pieces any variety @ \$10

Caprese; mozzarella, tomato & basil

Egg, Istra Bacon & house chutney

Smoked Salmon, feta, dill, spanish onion & cucumber

small bites

minimum 20 piece @ \$3 piece

Saffron rice & mozzarella arancini balls

veg

Prosciutto Melone: prosciutto di Parma wrapped rockmelon

gf

Okonomiaki baby fritter, sweet mayonnaise, smoked salmon

Caprese; mozzarella, tomato & basil

gf / veg

Eggplant Parmigiana

gf / veg

Pasta filled w mushroom pate topped with semi sun dried tomato

veg

Handmade pickled tomato

gf / veg

Edamame

gf / veg

Escabeche sweet & sour sauce w onion, carrot & saffron

gf

Smoked Salmon Crepe w dijon mustard & italian parseley

Devilled Eggs: boiled egg, red capsicum & caper pepperonata cream

gf/veg

sliders	3 per serve	\$12	minimum 12 pieces any variety
panini		\$10	minimum 12 pieces

Karage Chicken Burger w coleslaw, pickled cucumber, honey mustard & tartare sauce

Smoked Salmon, feta, red onion, cucumber & dill

Vegetarian Burger; haloumi, fresh tomato, pickled cucumber, marscarpone

Pulled pork burger w fresh vegetable mix

Prosciutto Panini w provolone cheese, semi sun dried tomato & mayonaise

salads	\$5 portion	minimum 10 pieces per variety
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Quinoa, pumpkin, raisin, green bean, spinach, house
chutney, poached chicken breast

gf/veg

Panzanella :tuna, marinated
capsicum, cucumber, onion & croutons

Mixed Greens - broccoli, snow pea, beans

gf/veg

Grilled chicken & Cabbage

gf

Fresh Fruit Salad

gf

hot dish

Wagyu ball w tomato sugo & parmigiano cheese on polenta	<i>gf</i>	<i>minimum 40 portions @ \$4</i>
Vegetable japanese Curry on rice	<i>veg</i>	<i>minimum 20 portions @ \$5</i>
Slow cooked lamb shoulder w tomato, spanish onion, parsely & parmigiano cheese gratin		<i>minimum 20 portions @ \$9</i>
Wagyu Lasagne		<i>minimum 16 portions @ \$5</i>

sweet bites

All \$2 per portion Min 10 portions per item

Choc Brownies

Choc / Caramel Slice

Bliss Balls *gf*

Banana Loaf *gf*

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\$50 per platter

Prosciutto, smoked ham, smoked salmon, marinated olives, mozzarella, manchego cheese,
tofu pate, edemame, grisini served w a variety of fresh & dried fruit

Any item off our café menu available for catering