

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 @ \$4 piece

Wagyu ball w tomato sugo & parmigiano cheese on polenta *gf*

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 parsley

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

Focaccia

Meat or Vegetarian	24 pieces	\$50
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salads

minimum 10 pieces per variety

Quinoa, pumpkin, raisin, green bean, spinach, house chutney, poached chicken breast	\$7 portion	
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gf

Panzanella :tuna, marinated capsicum, cucumber, onion & croutons	\$7 portion	
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Grilled chicken & Cabbage	\$7 portion	<i>gf</i>
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Mixed Greens - broccoli, snow pea, beans	\$5 portion	<i>gf/veg</i>
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Fresh Fruit Salad	\$5 portion	<i>gf</i>
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