

CORNERSTONE

Catering & Private Event Packages

Dining Options

Buffet or Family Style, Dinner

Standard Menu: \$45 per person | Premium Menu: \$65 per person

Includes:

- 1x Salad Option
- 1x First Course Option
- 3x Main Course Options
- 2x Vegetable & Side Options

3-Course Prefix Menu, Plated

Standard Menu: \$55 per person | Premium Menu: \$75 per person

Includes:

- 1x Salad Option
- 2x First Course Options
- 3x Main Course Choices
- 2x Vegetable & Side Options
 - Served family style

Beverage Options

3 hours

- **Beer and Wine** \$25 per person
 - Includes: Pinot Grigio, Chardonnay, Montepulciano, Pinot Noir assorted bottled or canned beers, non-alcoholic beverages
- **Standard Open Bar:** \$40 per person
 - Includes: Well liquor, Beer and Wine package
- **Premium Open Bar:** \$55 per person
 - Includes: Full bar (including premium liquors), Beer and Wine package

Event Add-Ons

- 1 Hour Passed Snack & Apps: \$5 per menu item, per person
- Pizza Station: \$10 per person, per hour
- Dessert: \$10 per menu item, per person
 - Cake cutting fee: \$5 per person
- Extra Bartender: \$30 per hour, per bartender



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2026 Standard Menu

Buffet: \$45/pp | Pre-Fixe: \$55

Salad Options

Caesar – little gem, croutons, sarvecchio parm

Simple Greens – olive oil, vinegar, herbs

First Course Options

Deviled Eggs – crispy shallots, phil's hot sauce

Fried Rice Balls – carnaroli Risotto, Vinny's mozzarella

Seasonal Soup – with garnish

Smoked Trout Dip – lemon, herbs, dark bread crostini

Vinny's Burrata – kumquat marmalade, grilled bread

Main Course Options

Shrimp Polenta – tomato, scallion, shellfish broth

Chicken Parmesan – tomato sauce, Vinny's Mozzarella

Chicken Marsala – mushrooms

Braised Short Rib – garleek, house-made sauces

Manicotti – fresh pasta, ricotta, tomato

Rigatoni Vodka – local vodka, tomato, mascaporne

Vegetables & Sides

Shoestring Fries – ketchup and ranch

Sauteed Broccoli Rabe – garlic, chili flake, anchovy

Creamed Spinach – parmesan gratin

Buttery Mashed Potatoes – fried garlic, flaky salt

Roasted Carrots – salsa verde

2026 Premium Menu



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All standard menu options plus the below

Buffet: \$65/pp | Pre-Fixe: \$75

Salad Options

Wedge – iceberg, blue cheese, bacon, campari tomatoes

Kale/Arugula/Chicory - ricotta salata, pickled fennel, citrus

First Course Options

Grilled Lamb Skewers – spiced lemon honey

Meatballs – tomato sauce, fried rosemary

Calamari – tomato sauce

Chilled Seafood Salad

Main Course Options

Grilled Swordfish – roasted tomato, olives

Chicken Picatta – capers, lemon, butter

Prime Rib – onion rings, au jus, horseradish

Hand-Made Cavatelli – broccoli rabe, sweet italian sausage, ricotta

Vegetables & Sides

Loaded Salt-Baked Potato – sour cream, cheddar, bacon, scallions

Hen Of The Woods Mushrooms – fried thyme

Crispy Polenta – cacio e pepe

Glazed Onions – roasted chicken stock, port wine, balsamic

Braised Red Cabbage – cranberries, bacon, red wine



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Additions Menu

Dessert Options

Brown Butter Chocolate Chip Cookies

Tiramisu

Warm Chocolate Cake

Ice Cream Sundae

Cinnamon Bread Pudding

Pizza Station

Seasonal options

Passed Snacks & Apps Options

Salmon Cakes

Burger Sliders

Venison Ricotta Meatball Slider

Twice Fried Wings

Polenta Fries

Lamb Skewers

Black Dirt Onion Ring

Fried Rice Balls

Marinated & Grilled Shrimp

Deviled Eggs

Shrimp Cocktail

Smoked Trout Crostini

Vinny's Burrata Crostini

Shoestring Fries

Private Event Information



CORNERSTONE

We have multiple rooms available to fit any and all kinds of events:

- 2nd floor large banquet room: 100 person capacity
- 2nd floor private dining room: 40 person capacity
- Entire second floor reservation: 140 person capacity
- Main dining room: 95 person capacity
 - Minimum spend dependent on day and time
- Full restaurant buyout
 - Minimum spend dependent on day and time

Each package is for a 3-hour event with option to add more time.

Every package includes soft drinks, coffee.

Menu accompaniments dependent on seasonality and availability.

Events are confirmed when the contract is signed by both parties and the agreed deposit is made.

If you have any questions about menu offerings, room availability, or what is included in each package please don't hesitate to reach out to our management team at any time:

Joe Moir – jmoir@cornerstonepawling.com

Thank you for considering Cornerstone for your event. We look forward to hosting you!

- The Cornerstone team

