

Cornerstone Catering

MENU

Celebrating Every Occasion with

Great Food and Service

Convenient

Affordable

Customized

Your Place or Ours!

A Social Enterprise of Cornerstone Assistance Network

3500 Noble Avenue

Fort Worth, TX 76114

817-632-6000

www.canetwork.org



Cornerstone Catering Menu

Trays, Dips, and Appetizers

Trays

Priced per serving (Minimum of 20)

Fruit & Cheese Display: \$2.50

Fruit: \$1.25 Cheese: \$1.50 Veggie: \$1.00 Relish: \$1.00

Antipasto: \$1.00 Meat & Cheese: \$3.00

Sandwich/Wraps (Whole): \$5.00

Tea or Mini Sandwiches: \$1.25

Chicken Salad, Pimiento, Cucumber, Cheddar Biscuit w/Ham, Fruited Cream Cheese, Meat and Cheese

Dips w/ Chips or Crackers: \$1.50

Priced per serving (Minimum of 20)

COLD Options: Hummus, Spinach Artichoke, 9-Layer, Hawaiian Cheese Ball or Neiman Marcus w/ Cheddar, Bacon, Almonds

HOT Options: Queso (Yellow or White), Spinach Artichoke, Beef Queso, OR Spicy Buffalo

Sliders – Hot or Cold

Priced per serving (Minimum of 20)

Roll: \$2.50

Small: \$1.75

Mini: \$1.25

Brisket, Grilled Chicken, Ham & Swiss, Monte Cristo, Italian, OR Chicken Cordon Bleu

Deviled Eggs: \$.75

Priced per Serving (Minimum of 12)

Classic, Bacon-Cheddar, Guacamole, OR Pesto

Cornerstone Catering Menu

Trays, Dips, and Appetizers

Puff Pastries (2-3/Serving): \$1.50

Priced per serving (Minimum of 20/item)

Sundried Tomato/Pesto Pinwheels

Spinach and Cheese

Southwest Wonton

Spanakopita

Chicken Pesto

Cocktail Franks

Other Appetizers (2-3/Serving): \$1.50

Tortilla Pinwheels

Fried Chicken Bites

Cream Puffs

Stuffed Meatballs

Bacon-Wrapped Meatballs

Ramaki

Mini Quiche

Spinach Balls

Crab Cakes

Crostini

Corn Fritters

Fried Cheese Balls

Special Request

Call for Pricing (Minimum number will vary)

Egg Rolls

Baked Brie

Artichoke Cheesecake

Shrimp Cocktail

Empanadas

Mini Taquitos

Fondue w/ Dipping Items: \$3.00/person

Cheese

Marinara

BBQ

Chocolate

Contact Us:

Donna Anderson, Catering Coordinator: danderson@canetwork.org

Denice Crawford, Admin Assistant: 817-632-6010

Let us work with you to plan the perfect meal for your event!

Cornerstone Catering Menu

Breakfast

Eggs

Priced per serving

Scrambled (2) w/ Cheese: \$1.25 Boiled: \$.50

Breakfast Casserole (Sausage or Green Chili): \$2.75

Quiche (Lorraine, Ham and Cheese, Veggie): \$2.75

Breakfast Entrees: \$2.75

Priced per serving

Frittata (Ham, Spinach, Mushroom, Pepper, Cheese)

Crepes (Choice of Savory or Fruit-filled)

Waffles (Assortment of Fruit Toppings)

Pancakes (Buttermilk, Blueberry, or Banana)

Baked French Toast (With Peaches or Apples)

Oatmeal Bar (Assorted Fruit and Other Toppings)

Breakfast Sandwiches

Priced per serving

Hand Pies (Savory or Fruit): Small \$1.75 Large \$2.50

Croissant Sandwich: \$2.50

Biscuit Sandwich: \$1.75

Breakfast Burrito or Taco (Sausage, Bacon, or Green Chili): \$2.25

Biscuits and Gravy (2): \$1.75

Cornerstone Catering Menu

Breakfast

Breakfast Sides

Priced per serving

Bacon, Sausage or Ham: \$1.75

Fresh Fruit OR Hot Spiced Fruit: \$1.25

Hashbrown Potatoes: \$1.00

Oven-Roasted (Country, Herbal, or Bacon Cheddar): \$1.25

Maple-Bacon Sweet Potato Hash: \$1.25

Bagel (with Toppings): \$1.25

English Muffin (with Jam): \$1.00

Fresh Baked Goods

Priced per Piece

Cinnamon Roll: Small \$.75, Large \$1.25

Sausage Yeast Biscuit: \$.75 **Homemade Danish:** \$.85

Kolache (Sausage, Fruit, or Cream Cheese): \$.75

German Fruit Coffeecake: \$.75

Puff Pastry (Savory or Fruit): \$.75

Scone (Lemon-Blueberry or Orange-Cranberry): \$1.00

Muffin: Small \$.50, Large \$.95 **Turnover:** \$1.25

Assortment (Chosen to compliment your Breakfast Entrée): \$1.50

(Some items may have a minimum number to order)

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Cornerstone Catering Menu

Lunch

Box Lunches

Sandwich or Wrap with chips: \$6.50

With chips & cookie: \$7.00

With chips, side salad & cookie: \$8.00

Wraps:

Turkey & Bacon (Turkey, Bacon, Spinach, Tomato, with Ranch Dipping Sauce)

Chicken Caesar (Chicken, Romaine, Parmesan with Caesar Sauce)

Veggie (Variety of Veggies with Balsamic Italian Sauce)

Sandwich Meat Options:

Turkey, Ham, Chicken, Roast, Chicken Salad, Tuna Salad or Club

Bread Options: Wheat, White, Rye, Sourdough, Croissant or Sub

Cheese Options: Cheddar, Swiss, Monterey Jack, Jalapeno Jack, Provolone

Side Salads: Potato, Garden, Fruit, Pasta or Deviled Eggs

Premiere Salads – A Meal by Itself!

Individual: \$8.00

Large Bowl: \$6.00/person

Wine Country – Variety of greens, Grilled Chicken, Grapes, Cranberries, Pecans, Parmesan Cheese and Balsamic Italian Dressing

Chicken Caesar – Romaine, Grilled Chicken, Croutons, Parmesan Cheese and Caesar Dressing

Taco Salad – Chicken or Beef on Salad topped w/ Tomato, Cheese, Corn, Black Beans and Onion with sides of sour cream, salsa & tortilla chips

Chef Salad – Greens with Turkey, Ham, Boiled Egg, Cheeses, Cherry Tomatoes and Ranch Dressing

Greek Salad – Greens with Greek Chicken, Olives, Bell Peppers, Cucumbers, Red Onion, and Tomatoes topped with Feta and a side of Tzatziki Sauce.

Cornerstone Catering Menu

Lunch

Hot Lunches served with Garden Salad
\$8.00/person

Pastas:

- * Lasagna – Meat or Veggie
- * Chicken Alfredo
- * Chicken Tetrazzini
- * Baked Ziti – Beef or Sausage
- * Chicken Picatta
- * Cheese Tortellini

Baked Potato - Chopped Brisket, Butter, Sour Cream & Cheese

Quiche (Choice of Lorraine, Ham and Cheese, or Veggie)

Hawaiian Meatballs

Poppy Seed Chicken with Rice

Crab Cakes with Cajun Rice

Smoked Sausage with Roasted Potatoes

Applewood Grilled Ham with Sweet Potatoes

Texas Chili Bar with Fritos, Sour Cream, Cheese & Onion

Soup & Salad (Call for Seasonal Options)

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Cornerstone Catering Menu

Buffet Style Dinners

\$10.00/person

Choose 1 Entrée, Add a Potato or Rice, A Vegetable, and Bread

Additional veggies - \$1.00 per person

Dessert Additional – See Dessert List for Pricing

Minimum of 20 guests

Plated Meals, Paper Goods, and Beverages additional – Call for Pricing

Beef Entrees

Beef Burgundy

Brisket

Lasagna

Spaghetti

Meatloaf

Beef Enchiladas

Tacos

Pot Roast

Corned Beef &

Cabbage

Stroganoff

Hamburgers and

Hot Dogs

Baked Ziti

*Beef Tenderloin

*Chicken Fried Steak

*Prime Rib

*Call for pricing

Chicken Entrees

Chicken Tetrazzini

Chicken Parmesan

Honey Lemon Baked

Mesquite Grilled

Chicken Enchiladas

Poppy Seed Chicken

BBQ Chicken

Chicken Marsala

Fajitas

Pecan Crusted Breast

Cordon Bleu

Chicken Picatta

Chicken Florentine

Fried Chicken

Chicken Fried Chicken

If your favorite isn't

listed, just ask!

Pork Entrees

Honey Baked Ham

Smoked Sausage

Smothered

Pork Chops

Pulled Pork

Tamales

Pork Tenderloin

Seafood Entrees

Seafood Crepes

Fried Catfish

Salmon (dill sauce)

Crawfish Etoufee

Crab Cakes

Tilapia

Cornerstone Catering Menu

Side Dishes

Potatoes:

Baked
Mashed
Au Gratin
Sweet Potatoes

Rice:

Rice Pilaf
Wild Rice
Apricot Wild Rice
Spanish Rice

Other:

Risotto
Israeli Couscous

Vegetables and Beans:

Colorful Medley	Corn on the Cob
Green Beans	Cabbage
Glazed Carrots	Baked Beans
Squash Casserole	Black Beans
Baked Corn Pudding	(Seasonal items as available)

Breads:

Yeast Rolls
Herbal Yeast
Buttermilk Biscuits
Cheese Biscuits
Corn Bread

Salads:

Caesar Salad	Fruit Salad
Greek Pasta	Chicken Salad
Tuna Salad	Spinach Salad
Broccoli Salad	Cole Slaw
Pea Salad	Cornbread Salad
American or German Potato Salad	
Deviled Eggs	Waldorf (Apple)
Chicken Artichoke	Garden Spring Mix

Other Seasonal Offerings Available

Soups:

Chicken Wild Rice
Mushroom Corn Chowder
Broccoli Cheddar
Tomato Basil
Texas Chili
Tortilla
Potato Chowder
Minestrone

Ask about Soup/Salad Combo

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Themed Buffets

\$12.00/person

Additional veggies - \$1.00 per person

Dessert Additional – See Dessert List for Pricing

Minimum of 20 guests

Plated Meals, Paper Goods, and Beverages additional – Call for Pricing

Holiday Celebration

Roasted Turkey Smoked Ham
Cornbread Dressing w/ Gravy
Mashed Potatoes Sweet Potatoes
Green Beans Garden Salad
Cranberry Salad
Yeast Rolls

Mediterranean Feast

Greek Chicken with Tzatziki Sauce
Moroccan Rice
Israeli Couscous
Roasted Vegetables
Feta Salad
Hummus & Pita Breads

Mexican Fajitas

Chicken Fajitas
Beef Fajitas
Black Beans and Corn
Spanish Rice
Garden Salad
Cheese
Grilled Peppers and Onions
Sour Cream
Guacamole
Jalapenos
Salsa and Chips

Texas BBQ

Mesquite Brisket
Grilled Chicken
Smoked Sausage
Garden Salad
Cole Slaw
Potato Salad
Baked Beans
Rolls

Italian

Penne Spiral Tortellini
Marinara Pesto Alfredo
Chicken Italian Sausage
Beef Meatballs
Garden Salad
Garlic Toast
Roasted Vegetables
3 Cheeses
Olives
Peppers
and More!

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Desserts

Desserts are priced per serving (Minimum 20 each)

Listed Prices are for Desserts added to an existing Catering;

For Desserts only, please call for pricing.

Light Desserts: \$.50 per serving

Cakes/Cupcakes: Chocolate, Coconut, Strawberry, French Vanilla, Bundt

Cookies, Brownies, Bars

(Can be ordered as trays – call for pricing)

Pies: \$1.00 per serving

Chocolate Cream	Chocolate Chess	Lemon Chess
Coconut Cream	French Coconut	Fruit Pecan
Pumpkin	Key Lime	Buttermilk Empanadas
Turnovers	Fried or Hand Pies	

Cobblers/Other Desserts: \$1.00 per serving

Cobblers: Peach, Apple, Cherry, Blackberry

Other Desserts: Banana Pudding	Bread Pudding	Cannoli
Pumpkin Roll	English Trifle	

Fun Specialty Desserts:

These desserts are tailored to your event; please call for pricing.

Cheesecake/Cheesecake Bar Ice Cream Sundae Bar

Chocolate Fondue English High Tea

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