



Cornerstone

ESTD



2022

Catering & Events
Menu

ABOUT US

Founded in 2019, Cornerstone catering events strives to provide a high quality events programing on the York University Keele campus. Through transparency, effective communication, prudent management and a commitment to planning, our operations have become an exceptional benefit to the York University campus community and beyond. With more than 400 events happening on an annual basis, our catering team is happy to help in the planning and execution of your event. Offering both set and a la carte catering services, we are confident in finding a perfect fit for your event.



LEANNE MARTINEAU
Catering and Events Manager

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BREAKFAST

Prices listed are per guest. Minimum of 15 guests.

CONTINENTAL

14.00

CHOOSE:

Greek Yogurt Parfait

Mixed berries, honey and granola

Coconut Yogurt Parfait

Diced mango, maple, sweet and salty coconut and sunflower seed crumble

Individual Whole Fruit

INCLUDES:

Sweet or Savoury Scones

Both with butter and preserves

Assorted Mini Pastries

Both with butter and preserves

Fairtrade Coffee & Fairtrade Tea Selections

CORNERSTONE BREAKFAST

17.00

CHOOSE (1):

Crispy Bacon

Breakfast Turkey Sausage

CHOOSE (1):

Cinnamon French Toast

Buttermilk Pancakes

Both with syrup and butter

INCLUDES:

Roasted Mushrooms and Charred
Cherry Tomatoes

Simple Scrambled Eggs

Herbed Homefries

Rosemary and Thyme Homefries

Fairtrade Coffee & Fairtrade Tea Selections

BREAKFAST À LA CARTE

Greek Yogurt Parfaits

5.00

Mixed Fruit Salad Platter

5.00

Individual Whole Fruit (Seasonal Availability)

2.00

Muffins (Assorted Flavours)

2.00

Sweet or Savoury Scones

4.00

Assorted Mini Pastries

3.00

Assorted Cookies

2.00

Vegan or Gluten Free Cookies
(Sweets from the Earth)

Please Inquire

Individual Yogurts

2.25

Assorted Cakes Squares

3.50

BREAKFAST À LA CARTE BEVERAGES

Assorted Fruit Juices (Apple, Orange, Fruit Punch)

2.50

Fairtrade Coffee

3.00

Assorted Fairtrade Teas

3.00

Hot Cocoa

3.00

Assorted Canned Sodas

2.00

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RECEPTION & EVENTS

Prices listed are per guest. Minimum order of 2 dozen.

PLATTERS *Minimum Order: 2 Dozen*

Fresh Vegetable Crudite Platter 2.75

Garden vegetables with hummus and ranch.

Small 10-15 people
Medium 15-25 people
Large 25-35 people

Fresh Fruit Platter 3.50

Selection of seasonal sliced fruit.

Small 10-15 people
Medium 15-25 people
Large 25-35 people

Cheese Platter 6.00

Variety of local & hard cheeses, nuts and dried fruit.

Small 10-15 people
Medium 15-25 people
Large 25-35 people

Charcuterie Platter 5.00

A variety of cured meats served with pickles and breads.

Small 10-15 people
Medium 15-25 people
Large 25-35 people



Charcuterie Platter

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RECEPTION & EVENTS

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HORS D'OEUVRES & CANAPES

COLD

PRICE PER PERSON

Smoked Salmon Crostini 3.50

Smoked salmon, capers, green onion cream cheese and dill.

Shaved Ham and Gouda Crostini 3.00

Local ontario gouda and apricot jam.

Cherry Tomato and Bocconcini Skewers 3.00

Cherry tomatoes, bocconcini cheese, basil and balsamic glaze.

Shrimp Cocktail Skewers 3.50

Lightly poached shrimp, served with a smokey aromatic romesco sauce.

Mushroom Kimbap 3.50

Nori wrapped rice with mushroom duxelle, sesame oil and green onions.

HOT

PRICE PER PERSON

Grilled Cheese 3.50

Grilled cheese on brioche & cornerstone ketchup.

Grilled Chicken Satays 3.50

Served with peanut sauce.

Arancini 3.50

Rice balls stuffed with mozzarella cheese and served with rosé sauce and balsamic reduction.

Vegetarian Springrolls 3.00

Vegetarian springrolls with sweet chili sauce.

Samosas 3.00

Crispy savoury pastry filled with spiced potatoes and vegetables. Served with tamarind sauce.

Grilled and Marinated Vegetables 3.00

Small 10-15 people

Medium 15-25 people

Large 25-35 people

Crackers, Breads, & Dip 2.00

Assorted Crackers, Artisan Breads and Your Choice Of Dip

Small 10-15 people

Medium 15-25 people

Large 25-35 people

CHOICE OF DIPS

Hummus

Classic hummus with garlic, chickpeas, lemon juice and olive oil.

Edamame & Kale

Edamame and kale with garlic and lemon juice.

White Bean

White beans with fresh herbs and olive oil.

Roasted Red Pepper

Roasted red peppers with sunflower seeds and olive oil.

Roasted Eggplant

Roasted eggplants with cumin and olive oil.

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COFFEE BREAK BUNDLES

Prices listed are per guest. Minimum order of 15.

Cookie Bundle 5.00

*Assorted cookies (2/person).
Fairtrade coffee and fairtrade tea selections.*

Mini Pastries Bundle 5.50

*Assorted mini pastries (2/person).
Fairtrade coffee and fairtrade tea selections.*

Cakes Squares Bundle 5.50

*Assorted cake squares (2/person).
Fairtrade coffee and fairtrade tea selections.*



Mini Pastries Bundle

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BOXED LUNCHES

Choose an item and create your own custom packed boxed lunch.

Includes your choice of: *Sandwich, salad, snack and drink.*

Each boxed lunch is individually packed.

Minimum order is 15 for each item.

PRICE PER PERSON

22.00

CHOOSE A SANDWICH:

Roast Beef

Aioli, provolone cheese, pickles, mixed greens and grilled onions.

Smoked Salmon

With herbed cream cheese, dill, capers, sliced red onion, thinly sliced cucumbers and mixed greens.

Pesto Chicken

Roasted peppers & onions, smoked mozzarella & sundried tomato spread, and mixed greens.

Roasted Zucchini and Mushroom Sandwich (Vegan)

Roasted zucchini with mushroom and garlic, lemon chickpea aioli & mint chimichurri, and mixed greens.

Chicken Salad Wrap

Roasted chicken, green apples, onions, dried cranberries, mixed greens and parsley.

Egg Salad Wrap

Roasted garlic aioli, parsley, red onion and mixed greens.

Grilled Vegetable Wrap (Vegan)

Grilled and marinated vegetables with balsamic vinaigrette, hummus and mixed greens.

Smoked Turkey

Smoked turkey, honey mustard, mixed greens, sliced tomatoes and aioli.

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CHOOSE A SALAD:

Garden Vegetable

Mixed greens, cherry tomatoes, rainbow carrot ribbons, cucumber with apple cider vinaigrette.

Caesar

Romaine lettuce, parmesan, crispy citrus chickpeas tossed in caesar salad dressing.

Quinoa

Marinated chickpeas, red onion, peppers, parsley, cucumber, mint, diced tomatoes, dried cranberries served with sumac vinaigrette.

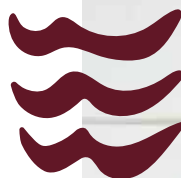
CHOOSE A SNACK:

Cookies

Individual Yogurt

CHOOSE A DRINK:

Assorted canned sodas or juices



Roast Beef and Chicken Sandwich



LUNCH À LA CARTE

Prices listed are per guest. Minimum order of 15.

SANDWICH PLATTER 11.00

A selection of sandwiches and wraps cut in half.

Roast Beef

Roast Beef, aioli, provolone cheese, pickles, mixed greens and grilled onions.

Chicken Salad Wrap

Roasted chicken, green apples, dried cranberries, mixed greens, and parsley.

Egg Salad Wrap

Egg Salad, aioli, parsley, red onions and mixed greens.

Grilled Vegetable Wrap (Vegan)

Grilled and marinated vegetables with balsamic vinaigrette, hummus and mixed greens.

Tuna Salad

Tuna salad, aioli, red and green onions and celery.

SEASONALLY VEGAN SOUPS 5.00

Carrot and Ginger

Corriander and cumin scented pureed carrot soup with ginger and coconut milk.

Potato and Leek

Pureed potato and leeks scented with rosemary and thyme.

Spiced Butternut Squash Soup

Roasted butternut squash with autumn spices, sage and rosemary.

Curried Lentil

Lightly spiced with tomatoes, shallots, ginger and garlic.

Three Sisters Soup

Beans, squash, and corn in a vibrant vegetable broth.

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SALADS

Prices listed are per guest. Minimum order of 15.

Garden Vegetable	3.75
<i>Mixed greens, cherry tomatoes, heirloom carrot ribbons, cucumber with apple cider vinaigrette.</i>	
Caesar	3.75
<i>Romaine lettuce, parmesan, crispy citrus chickpeas, caesar salad dressing.</i>	
Coleslaw (Creamy or Vinaigrette)	3.75
<i>Coleslaw with cabbage, carrots, red and green onions, parsley.</i>	
Potato Salad	3.75
<i>Aoili, red and green onion, parsley.</i>	
Garden Pasta Salad	3.75
<i>Broccoli, cherry tomatoes, black olives, red onion, peppers, edamame.</i>	
Quinoa	3.75
<i>Marinated chickpeas, red onion, peppers, parsley, cucumber, mint, diced tomatoes, dried cranberries and tossed in a sumac vinaigrette.</i>	
Grilled and Roasted Root Vegetables	3.75
<i>Balsamic vinaigrette, kale, red onions, carrots, yams, beets, peppers, radishes, sunflower seeds.</i>	
Kachumber Salad	3.75
<i>Cucumber, tomato, onion, radish, cilantro, mint, salt & pepper lemon vinaigrette, tossed with cumin and chili powder.</i>	



Garden And Pasta Salad

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BUFFETS

Prices listed are per guest. Minimum order of 15.

BBQ

19.00

Halal Beef Hot Dogs

Lettuce, sliced tomato, sliced cheese, pickles, ketchup, mustard, relish, mayo, martin's potato bun and fournee doree brioche buns

Halal Beef Hamburger (Vegan Options Available)

Lettuce, sliced tomato, sliced cheese, pickles, ketchup, mustard, relish, mayo, martin's potato bun and fournee doree brioche buns

CHOOSE 2 SALADS:

Garden Vegetable

Caesar Salad

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa Salad

Grilled & Roasted Root Vegetables

Kachumber Salad

CHOOSE A SIDE:

Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, eggplant, cherry tomatoes, mushrooms with an herb and balsamic marinade

Baked Potato

Sour cream with chives

CHOOSE A DESSERT:

Cookies

Mini Cakes

CHICKEN BBQ

22.00

Citrus Marinated Grilled Chicken Breast with Chimichurri

Lettuce, sliced tomato, sliced cheese, pickles, ketchup, mustard, relish, mayo, martin's potato bun and fournee doree brioche buns

CHOOSE 2 SALADS:

Garden Vegetable

Caesar Salads

Coleslaw

Potato Salad

Garden Pasta Salad

Quinoa Salads

Grilled & Roasted Root Vegetables

Kachumber Salad

CHOOSE A SIDE:

Grilled Corn on the Cob

Grilled Vegetable Skewers

Zucchini, eggplant, cherry tomatoes, mushrooms with an herb and balsamic marinade

Baked Potato

Sour cream with chives

CHOOSE A DESSERT:

Cookies

Mini Cakes

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BUFFETS

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TACOS

23.00

CHOOSE A PROTEIN:

Seasoned Ground Beef

Cumin and coriander scented seasoned ground beef.

BBQ Chopped Chicken

Marinated & grilled in mild spices.

Seasoned Tofu (Vegan)

Cumin and coriander scented tofu.

SIDES INCLUDED:

Arroz Rojo (Red Rice)

Tomato rice with onion, cilantro, onion, and vegetable broth.

Black Bean and Corn Salsa

Peppers, red onion, cilantro, tomatoes, cucumber and jalapenos.

Coleslaw (Creamy or Vinaigrette)

Coleslaw with cabbage, carrots, red and green onions and garnished with parsley.

Refried Beans

Salsa

Sour Cream

Guacamole

Corn Tortillas (2 person)

Shredded Cheese

CHOOSE A DESSERT:

Cookies

Mini Cakes



Seasoned Ground Beef Tacos

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BUFFETS

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CHOOSE A MAIN:

Baked Salmon with Fresh Herbs and Citrus Vinaigrette 28.00

Slow Roasted Beef Served with Horseradish Crema 28.00

Piri-Piri Roasted Chicken (Medium Spiced) 26.00

Vegetarian Mains Available



Baked Salmon

CUSTOMIZE YOUR DINNER

26.00 - 28.00

CHOOSE A SALAD:

Garden Vegetable

Mixed greens, cherry tomatoes, heirloom carrot ribbons, cucumbers with an apple cider vinaigrette.

Caesar Salad

Romaine lettuce, parmesan, crispy citrus chickpeas tossed in a caesar salad dressing.

Coleslaw

Coleslaw with cabbage, carrots, red and green onions garnished with parsley.

Potato Salad

Aoili, red and green onion, parsley and smoked paprika.

Garden Pasta Salad

Broccoli, cherry tomatoes, black olives, red onion, peppers, edamame, parsley

Quinoa Salad

Marinated chickpeas, red onion, peppers, parsley, cucumber, mint, diced tomatoes, dried cranberries with a sumac vinaigrette.

Grilled and Roasted Root Vegetables

Balsamic vinaigrette, kale, red onions, carrots, yams, beets, peppers, radishes garnished with sunflower seeds.

CHOOSE TWO SIDES:

(DINNER ROLLS AND BREAD INCLUDED WITH BUTTER)

Grilled Seasonal Vegetable Medley

Mashed Potatoes and Gravy

Lightly Spiced Vegan Pilau Rice

Roasted Potatoes with Rosemary, Sage, and

Baked Penne Pasta with Tomato Sauce, Charred Cherry Tomatoes, Fresh Basil and Olive Oil

Creamed and Buttered Bowtie Pasta, with Roasted Garlic and Crispy Panko Bread Crumbs.

Creamed and Buttered Bowtie Pasta, with Roasted Garlic and Crispy Panko Bread Crumbs.

CHOOSE A DESSERT:

Cookies

Mini Cakes

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BUFFETS

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PASTA BUFFETS

21.00

CHOOSE A PASTA: COMES WITH GARLIC BREAD

Baked Bowtie Chicken Alfredo

Classic creamy alfredo with crispy panko garlic bread crumb.

Baked Penne with Hearty Ragout (Vegan)

Chunky tomato sauce with eggplant, zucchini, roasted onions and garlic, peppers, and topped with basil and olive oil.

Baked Penne with Beef Bolognese

Slow cooked tomato sauce with beef and aromatics, baked with crispy panko garlic bread crumbs.

CHOOSE A SALAD:

Garden Vegetable

Mixed greens, cherry tomatoes, heirloom carrot ribbons, cucumbers with an apple cider vinaigrette.

Caesar Salad

Romaine lettuce, parmesan, crispy citrus chickpeas tossed in a caesar salad dressing.

Coleslaw

Coleslaw with cabbage, carrots, red and green onions garnished with parsley.

Potato Salad

Aoili, red and green onion, parsley and smoked paprika.

Garden Pasta Salad

Broccoli, cherry tomatoes, black olives, red onion, peppers, edamame, parsley

Quinoa Salad

Marinated chickpeas, red onion, peppers, parsley, cucumber, mint, diced tomatoes, dried cranberries with a sumac vinaigrette.

Grilled and Roasted Root Vegetables

Balsamic vinaigrette, kale, red onions, carrots, yams, beets, peppers, radishes garnished with sunflower seeds.

BUTTER CHICKEN DINNER

23.00

CHOOSE A PROTEIN:

Butter Chicken

Marinated chicken in a spiced creamy tomato and cream sauce.

Paneer Butter Masala (Vegetarian)

Rich and creamy curry made with paneer, spices, onions, tomatoes and butter.

SIDES INCLUDED:

Basmati Rice

Scented with cinnamon and star anise.

Squash and Cabbage Sabzi

Dry roasted squash and cabbage with fragrant aromatics and spices.

Kachumber Salad

Cucumber, tomato, onion, radish, cilantro, mint, salt & pepper lemon vinaigrette, tossed with cumin and chili powder.

Grilled Naan Flatbread

CHOOSE A DESSERT:

Cookies

Mini Cakes



Butter Chicken Dinner with Sides

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DESSERTS

Prices listed are per guest. Minimum order of 15.

	PRICE PER PERSON
Cookies	2.00
Mini Cakes	3.50
Fruit Platter	5.00
Mini Pastries	3.00

BEVERAGES

	PRICE PER PERSON
Assorted Fruit Juices (Apple, Orange, Fruit Punch)	2.50
Fairtrade Coffee	3.00
Assorted Fairtrade Teas	3.00
Premium Fresly Pressed Juices	4.00
Hot Cocoa	3.00
Assorted Canned Sodas	2.00

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Fruit Platter



BAR SERVICE

House Red Wine

Featherstone, Gemstone VQA Ontario

6 oz \$9.

House White Wine

Baron Philippe De Rothschild, Mapu Sauvignon Blanc Chili

6 oz \$9.

Premium Red Wine

Peller Estates, Baco Noir VQA Ontario

6 oz \$10.

Premium White Wine

Peller Estates, Chardonnay VQA Ontario

6 oz \$10.

House Spirits

1 oz \$6.00.

1 oz \$6.00.

Premium Spirits

1 oz \$10.00.

Beer

Domestic \$8

Import \$9

Local Craft Beer \$10



House Red Wine

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THINGS TO CONSIDER

Disposable fees may apply

Linen charges may apply

Chicken and beef are Halal

Minimum order 15 people

Spacing restrictions may apply

Gluten & Dairy Free options available

Kosher meals available upon request

TABLECLOTHS, CHINA, CUTLERY & GLASSWARE*

Linen white 90" × 90"	10.00
Linen black 90" × 90"	12.00
China	1.00
Glassware	1.00
Cutlery	1.00

ADDITIONAL SERVICES

Sheet Cake Please Inquire

For special occasions and celebratory groups, inscription provided at no extra cost.

Order required 5 business days prior to event.

Custom Dessert Table Please Inquire

Let us create a custom table of sweets carefully catered for your group

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