

CORNER STONE GRILL



2702 Cornerstone Blvd. • Edinburg, Texas 78539 • 956-661-0000 • Fax 661-0150

Catering Valley Wide

*Let our professionally trained
catering staff make your next party
an event to remember*

Salads

(Choose One)

- *California salad: Mixed baby greens with red onion, mango and Strawberry vinaigrette.
- *Caesar Salad with Garlic Croutons and Parmesan Cheese
- *Continental Salad with Roasted Jalapeno Ranch Dressing.

Side Dishes

(Choose One)

- *Loaded Mashed Potatoes *Saffron Confetti Rice *Green Beans Almandine
- *Seasonal Vegetable Medley *Corn on the Cobb *Borracho Beans *Garlic Mashed Potatoes
- *Ginger-Honey Glazed Carrots *Asparagus *Fettuccini Alfredo

Side Entrees

- ***Apple Roasted Pork:** Slow roasted pork served with apple-cider Au-Jus
- ***Beef & Chicken Kabobs** with tomato, onions & peppers
- ***Burgundy Medallions:** Beef tenderloin medallions topped with a mushroom Demi-Glaze reduction
- ***Chicken Basil:** Grilled chicken topped with a creamy Basil-white wine sauce
- ***Chicken Cancun:** Grilled chicken breast topped with a spicy Tarragon-Mushroom sauce

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***Chicken Champignon:** Grilled Chicken Breast topped with Creamy Mushroom Gravy

***Chicken Cordon Blue:** Breaded chicken breast stuffed with Swiss cheese & Ham.

Please add \$1.50

***Chicken Florentine:** Grilled chicken Breast topped with a white wine spinach cream sauce

***Chicken Fried Chicken:** Breaded chicken breast topped with White peppered gravy

***Chicken Fresco:** Grilled chicken breast topped with a creamy bacon and pico de gallo sauce

***Kapalua Chicken:** Grilled Chicken Breast topped with a Pineapple-Plum Sauce

***Chicken Maui:** Grilled chicken breast topped with mango chutney

***Chicken Mole:** Spicy Chocolate sauce

***Chicken Oaxaca:** Grilled chicken breast topped with Tomatillo sauce and Queso Fresco

***Chicken Parmesan:** Grilled chicken breast topped with marinara sauce and parmesan cheese

***Chicken Poblano:** Grilled chicken breast topped with Roasted Poblano, bacon & Jack Cheese

***Chicken Portugal:** Chicken breast topped with a saffron cream sauce,
red bell peppers & Mushrooms

***Chicken Queso:** Grilled chicken topped with spicy Melted Cheddar cheese sauce

***Country Fried Steak:** Breaded Black Angus Beef topped with white country gravy.

***Grilled or Blackened Shrimp**

***Medallions Cancun:** Beef tenderloin medallions topped with a spicy Tarragon cream sauce.

***Shrimp Diablo:** Bacon wrapped shrimp stuffed with jalapeño & jack cheese

Breads

*Dinner Rolls *Assorted Breads and Herb Butter

Desserts

(Choose One)

Strawberry & Chocolate Cheesecake *Key Lime Pie * Pumpkin Pie * Pecan Pie

Amaretto Chocolate Mousse *Chocolate Delirious cake *Fruit Salad *Assorted Pastries

Assorted miniature cheese cakes *German Chocolate Cake *Coconut cream cake * Spanish Flan

Bar Set-up Fee: \$ 115. Set-up Includes: Mixers i.e: Ice, Coke, Sprite, Diet Coke, Bottled Water, Club Soda, Tonic Water, Orange Juice, Pineapple Juice, Cranberry Juice, Olives, Limes, Lemons, 9 oz Cups, Stirrs (Small Straws) Beverage Napkins **\$2.00 Per Guest*

***Bar Prices: Beers \$3.00, Wine \$3.75 & Mixed Drinks \$4.25**

Includes: Beers: Miller Lite, Bud Light, Coors Lite & Budweiser. Premium Mixed Drinks: Rum, Bourbon, Scotch, Vodka, Gin & Tequila, Margaritas on the Rocks & Wine.

Bartenders Fee \$ 100.00 per event.

***There will be an 18% Service charge added to total food bill.**

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***A FINAL COUNT of guest and the FINAL FULL PAYMENT will be necessary Seven Days before your party. This is considered a guaranteed final count and will be charge the minimum of this number plus any additional guest that attends. For this party the FINAL COUNT STANDS AT ____.**

***A 25% non refundable deposit will confirm your party for _____people and it is credited to your final bill.**

***Catering prices are for Four hours of services. Additional time for service is charged at \$15.00 per hour per employee.**

***China plates, silverware, glassware for tea only and linen napkins are provided.**

*** Skirts and white linens for buffet table only are provided.**

***Disposable plates, Dinnerware, cups and napkins are provided (Hors De Oeuvres only)**

Breakfast & Breaks

- *Fresh Seasonal Fruit *Breakfast Potatoes *Assorted breakfast Tacos
- *Scramble Eggs with Ranchero Sauce on the side *Refried Beans
- *Flour Tortillas *Pancakes with Maple Syrup and whipped butter
- *Barbacoa with all the trimmings*Assorted Cereals *Assorted Quiche
- *Breakfast Pastries: Danish, Muffin, Croissants, and Cookies
- *Assorted Juices: Orange, Grapefruit, Cranberry, and Apple
- *Milk and Coffee Service *Assorted Low Fat Yogurt * Continental Breakfast

Hors de Oeuvres

- *Asparagus stuffed smoked salmon drizzled with Dill vinaigrette
- *Assorted Cheese and Crackers Tray with Smoked Gouda, peppered Brie and almond crusted goat cheese.
- *Assorted crosstini bread: Caviar, Habanero jelly, orange jelly, & salmon mousse
 - *Assorted Finger croissant Sandwiches
 - *Assorted miniature cheese cakes
- *Bacon Wrapped Shrimp stuffed with jack cheese and roasted Poblano pepper topped w/ Chipotle Glaze
- *Beef fajitas Quesadillas station served with guacamole, pico de gallo, jalapeños & red salsa
- *Beef Tenderloin medallions served with a mushroom Demi-Glaze sauce
 - *Blackened shrimp with citrus cream sauce
- *Boiled, Peeled and De-veined Shrimp with traditional Cocktail Sauce
- *Burgundy Medallions: Tenderloin medallions in Mushroom Demi-Glaze on miniature butter croissants
- *Chicken & Cheese Empanadas with tomatillo salsa and queso fresco Pico de Gallo
- *Chicken fajitas Quesadillas station served with guacamole, pico de gallo, jalapeños & red salsa

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- *Chorizo & cheese stuffed Mushroom Caps
- *Coconut crusted chicken tenders with pineapple-plum sauce
- *Corn tortilla quesadillas served with guacamole, pico de gallo, jalapeños & red salsa
- *Fresh Seasonal Fruit Tray served with Sour Cream & Honey Dipping Sauce
- *Fresh Seasonal Vegetable Tray served with Roasted Jalapeno Ranch Dressing
 - *Honey Glazed Buffalo wings
 - *Italian brochettes: Tomato, Garlic, Basil & Parmesan cheese
 - *Italian Meatballs marinara sauce and mozzarella cheese
 - *Italian Pasta Salad
- *Meatballs in sweet & sour sauce with pineapple & red bell pepper
- *Meatballs served Mexican style with Tomatillo sauce, queso fresco & cilantro
- *Meatballs served New York style with roasted gravy and mushrooms
 - *Miniature Beef Kabobs with Garlic Butter sauce
 - *Miniature Chicken Flautas with sour cream and avocado sauce.
- *Miniature Crab cakes served with Chipotle ramoulade – (Cooked on Site)
 - *Special Order **Add \$2**
 - *Miniature Hawaiian Chicken Kabobs
 - *Moroccan Couscous salad
- *Prosciutto ham with Asparagus spears tossed in a basil Vinaigrette
 - *Queso Dip, Roasted Tomato Salsa & Tri Color Chips
- *Roast Beef Carving Station with miniature croissants, brown gravy, Au-Jus, Horseradish Cream and Mustard.
 - *Roasted Pork Tenderloin served with Chipotle BBQ Sauce
- *Roasted Pork Tenderloin stuffed with Chipotle cream cheese, raisins and pecans
 - *Seafood Stuffed Mushroom Caps
- *Shrimp, Fish and Scallop Ceviche served with Avocado & Saltine Crackers.
- *Smoked Salmon served with Capers, Red Onions, Eggs, Cream Cheese and Bagel Toasts
 - *Spinach & Artichoke Dip with toasted Brochettes.



Corner Stone Grill aims to satisfy every single one of our customers and that is a task that simply cannot be bargained with. We have passion for our business and we understand that customer satisfaction is the key to any thriving restaurant. Restaurant integrity and mouth-watering food made fresh daily, is precisely what we owe all of our current success to.

