

Banquet Menus

Rooms & Facilities	2
Hors D'oeuvres.....	3
Entree Selections.....	7
Sides and Additions.....	9
Buffet & Family Style Parties.....	11
Bereavement Receptions.....	11
Breakfast/Lunch for Corporate & Group Events.....	12
Beverages & Cocktails.....	13
Policies, Procedures & Information.....	14

Please Note:

We will be happy to meet your special dietary requests.
Menu effective January 1, 2020. Prices are subject to change without notice.
Firm food prices can be quoted in writing ninety (90) days prior to event, if
requested. All prices are subject to 18% service charge and 5.1% sales tax.

Banquet Menus

The Board Room Seating up to 30

The Lyke's Room Seating up to 100

The Schultz's Room Seating up to 100

The Lyke's and Schultz's Room Seating up to 200

Lyke's and Schultz minimums for Friday through Sunday.
Minimums Monday through Thursday handled on a per party
basis.

*** All food and beverage must be catered by Cornerstone ***

NO EXTRA CHARGES FOR: Set Up Fee, Linen Table Clothes, Cake Cutting,
Bartenders (Lg. Groups), Entrée/Salad/Veg/Starch/Bakery,
Beverage (Coffee, Tea, Or milk), Personal Event Coordinator.

CONSIDER & COMPARE Hidden Costs & Fees, Room & Setup / Clean-up Fees,
Equipment / Supply Rental Fees, Higher Gratuity / Service Charge, Rates,
Ala Carte Items / Courses, Cake Cutting and Service Fees,
Our Service Charge—is ONLY 18%

Banquet Menus

Pre-Dinner Hors D'oeuvres

Cold Selections

Cheese and sausage tray

cheddar, Swiss, pepper jack, provolone, summer sausage with assorted crackers

59.95

Fruit tray

Watermelon, cantaloupe, pineapple, honeydew, strawberries

69.95

Vegetable Tray

Baby carrots, celery sticks, broccoli, cauliflower, radishes, cherry tomatoes with dill dip

59.95

Taco dip tray

taco dip topped with lettuce, tomato, black olives

49.95

Shrimp platter

large shrimp served with cocktail sauce

(50 count)

79.95

Deviled egg tray

classic deviled eggs

(50 count)

49.95

Buffalo Chicken tarts

Our homemade chicken salad mixed with buffalo sauce in a pastry tart.

(50 count)

99.95

Fruit Skewers

Mango, pineapple, cantaloupe, and strawberries.

(50 count)

69.95

Watermelon goat cheese squares

Watermelon pieces topped with goat cheese and mint sprig

(50 count)

69.95

Pesto Crepes

Goat cheese blended with pesto and rolled in crepe

(50 count)

89.95

Prosciutto wrapped melon

Cantaloupe, Honey dew, pineapple and figs wrapped in prosciutto

(50 count)

79.95

Banquet Menus

Pre-Dinner Hors D'oeuvres

Bruschetta

Tomato, basil, garlic, olive oil and asiago cheese
(50 count)

69.95

Duck breast canapés

Seared duck breast, dried cherry relish, port wine syrup served on walnut raisin toast
(50 count)

89.95

Spicy shrimp canapés

Poached shrimp, cajun cream cheese served on a cucumber slice
(50 count)

89.95

Smoked salmon canapés

Smoked salmon, dill cream cheese, served on rye toast
(50 count)

89.95

Escargot w/ gorgonzola creme

Escargot, artichoke hearts, in gorgonzola and chardonnay cream sauce served with
garlic toast points

(50 count)

89.95

Crab salad endive boats

Crab salad served in a Belgin endive leaf
(50 count)

89.95

Chicken Pinwheels on Baguette

Rolled chicken breast filled with pesto, sun dried tomato, and pine nuts sliced into
pinwheels and served on fresh baguette with aioli.

(50 count)

79.95

Banquet Menus

Pre-Dinner Hors D'oeuvres

Hot Selections

Mushroom ragout tart

Portobello mushroom ragout served in a pastry tart
(50 count)
99.95

Mini Petite Filet

Sliced tenderloin on a garlic croustade topped with caramelized onions
(50 count)
99.95

Bacon Wrapped Chicken

Chicken breast pieces wrapped in bacon, baked until crispy and brushed with a teriyaki glaze.
(50 count)
79.95

Corn crusted Scallops

Corn crusted seared scallops served in a roasted red pepper cream sauce
(50 count)
99.95

Rosemary Lamb Skewers

Marinated lamb loin, grilled on a rosemary skewer.
(50 count)
99.95

Meatballs

Swedish or BBQ
(50 count)
59.95

Bacon wrapped Water Chestnuts

Water chestnuts wrapped in bacon, baked to perfection.
(50 count)
79.95

Bacon Wrapped Scallops

Fresh Scallops wrapped in bacon, baked to perfection.
(50 count)
99.95

Brie and Wild Mushroom Dip

Spreadable Brie cheese with a Wild Mushroom blend served with Rosemary flatbread toast points.
69.95

Chicken Wings

Choose any of our 14 flavors
(50 count)
79.95

Banquet Menus

Hors D'oeuvres Party

For Groups of 25 or more

Light Package

15.95

Cheese & Sausage tray with crackers, Fresh vegetable tray with dill dip, Fresh fruit tray, Brie and Wild Mushroom Dip, Meatballs (Swedish or BBQ), Bacon wrapped chicken.

Premium Package

19.95

Cheese & Sausage tray with crackers, Fresh vegetable tray with dill dip, Fresh fruit tray, Bruschetta, Brie and Wild Mushroom Dip, Meatballs (Swedish or BBQ), Bacon wrapped chicken, Bacon wrapped water chestnuts.

Deluxe Package

23.95

Cheese & Sausage tray with crackers, Fresh vegetable tray with dill dip, Fresh fruit tray, Bruschetta, Shrimp platter with cocktail sauce, Brie and Wild Mushroom Dip, Meatballs (Swedish or BBQ), Bacon wrapped chicken, Bacon wrapped water chestnuts, Mini petite filet.

***** Substitutions can be made, subject to possible price difference *****

Banquet Menus

Entree Selections

Poultry

Grilled Chicken Breast **18.95**

Marinated and Grilled chicken breast with roasted tomato and portabella mushrooms.

Chicken Parmesan **19.95**

Italian breaded chicken breast smothered in our homemade marinara sauce topped with Provolone cheese then baked.

Roasted Duckling **24.95**

Slowly roasted half duck served with pan gravy,

Beef

Beef Tenderloin **21.95**

Tender medallions served in our homemade bordelaise sauce.

Tenderloin Filet **24.95**

8oz. - Lean and tender Black Angus beef.

Slow Roasted Prime Rib **26.95**

12oz. - Slowly roasted Angus prime, served with au jus.

Pork

BBQ Baby Back Ribs **21.95**

Half rack of our slow roasted fall off the bone ribs.

Pork Loin **21.95**

8oz. - Sliced marinated and grilled juicy loin.

Stuffed Pork Chop **21.95**

10oz. - Moist rib chop, filled with our homemade sausage stuffing, served with gravy.

Seafood

Salmon Filet **21.95**

Fresh salmon filet seasoned and grilled to perfection.

Deep-fried Shrimp **21.95**

Large spicy breaded shrimp fried to a golden brown, served with cocktail sauce.

Banquet Menus

Orange Roughy

22.95

Seasoned and baked, served with a beurre blanc sauce.

Entree Selections

Surf & Turf

Filet & Spicy Deep-Fried Shrimp 27.95

6oz. Spicy breaded shrimp & 6oz. tenderloin filet.

Prime Rib & Spicy Deep-Fried Shrimp 27.95

6oz. Spicy breaded shrimp & 10oz. Angus prime.

Vegetarian

Mushroom Ravioli

17.95

Gourmet Ravioli, fresh zucchini, squash and broccoli florets in a tomato basil buerre blanc.

Pasta

Baked Lasagna

15.95

Homemade lasagna topped with our signature marinara sauce and melted cheese.

Chicken Alfredo

17.95

Penne pasta covered in our homemade Alfredo sauce, with grilled chicken.

Pesto Bowtie Pasta

17.95

Your choice of sauteed Shrimp or grilled chicken, carmelized onions, tomatoes, pesto sauce and served over bowtie pasta.

Children's Meals

9.95

Children 10 and under - Meals served with French fries and either fruit or vegetable

Chicken Tenders

Grilled Cheese

Hamburger

Mini Corndogs

Cheeseburger

Banquet Menus

Sides & Additions

Included with all Entrees:

Fresh Bakery Basket & Butter - House Garden Salad

Vegetable and Starch.

Dressing Selection (choice of 3)

French, Homemade ranch, Homemade bleu cheese, Raspberry vinaigrette, Homemade 1000 island, Italian, Caesar, Homemade honey mustard, Homemade strawberry balsamic vinaigrette, and Roasted red pepper.

Starch Selection (choice of 1)

Mashed Potatoes, Loaded Mashed Potatoes, Garlic Mashed Potatoes, Baked Potato, Twice Baked Potatoes, Herb Roasted Potatoes, Parsley Buttered Baby Red Potatoes, Cheesy Potatoes, Wild rice, Angel Hair Pasta.

Vegetable Selection (choice of 1)

Green Beans, Parmesan Green Beans, Mixed Vegetable Blend, Grilled Asparagus with Red Pepper Relish, Cooked Baby Carrots.

Specialty Salads (3.95 per person)

Sit down dinners include our house salad: Substitute one of the following salads.

Caesar Salad

Romaine lettuce topped in our Caesar dressing topped with fresh parmesan cheese, and homemade croutons.

Strawberry Salad

Spring mix salad with goat cheese, candied pecans, and strawberries with a strawberry balsamic vinaigrette.

Banquet Menus

Mixed Berry Salad

Organic Harvest Blend Salad Mix, Organic Berry Blend, Cotija Cheese, and Citrus Vinaigrette.

Sides & Additions

Soup Course (2.95 per person)

Your choice of one: Chicken Dumpling, Clam Chowder, Vegetable Beef, Minestrone, Cream of Mushroom, Steak & Potato, Chicken Noodle, Beef Barley, Baked French Onion, Loaded potato.

Specialty Desserts

Homemade Double Fudge Brownies **3.95**

Assorted Cheese Cake **5.95**

Strawberry Shortcake **4.95**

Specialty Cakes

Chocolate and Raspberry cake **175.00**

Chocolate, Vanilla, Bailey's and Kahlua cake **325.00**

Chocolate Kahlua cake **225.00**

Orange Dreamsicle Cake **225.00**

Banquet Menus

Buffet & Family Style Parties

Choice Buffet

22.95

Your choice of one main entree from: Beef tips, Baked Ham, Grilled chicken breast, Baked chicken, Turkey breast, Pork loin, Sliced beef and gravy, Swedish Meatballs, Baked lasagna, Chicken Alfredo, Lemon pepper cod. One choice starch, and one choice vegetable. Includes dinner rolls and house salad.

(add additional entree's or sides at an extra cost)

(Prime rib carving station available at an extra cost)

Mexican Buffet

17.95

Your choice of one Entree: Enchiladas (chicken, beef, pork, or steak), Hard and Soft shell Taco's (chicken, beef, pork or steak), Fajita's (chicken or steak).

Your choice of two sides: Spanish rice, Re-fried beans, Mexican style corn, Chips & Salsa.

(add additional entree's or sides at an extra cost)

Fish Fry/Fish & Chicken

16.95

Your choice of two Entrees: Breaded cod, Beer battered cod, Baked cod, Fried chicken.

Your choice of two Sides: French fries, Potato pancakes, Haystack Onion rings, Sweet potato fries.

Includes: Rye bread, Tartar sauce, and Coleslaw.

(add additional entree's or sides at an extra cost)

Bereavement/Funeral Reception Buffets

Light Buffet

19.95

Your choice of one main entree from: Poultry, Pork, Seafood or Pasta. One choice starch, and one choice vegetable. Includes dinner rolls and house salad.

(add additional entree's or sides at an extra cost)

(Beef or Surf & Turf additional cost)

Banquet Menus

Buffet & Family Style Parties

Breakfast Buffet

14.95

Your choice of one Entree: Scrambled eggs, Loaded scrambled eggs, Pancakes, Thick cut French toast.

Your choice of one breakfast meat: Thick cut bacon, Breakfast sausage, Sliced ham.

Your choice of one potato: Hash browns, Cheesy hash browns, Oven roasted potatoes.

Your choice of one bread: White, Wheat, Sour dough, Raisin, Rye, Assorted muffins, Croissants, Assorted bagels.

Includes: Orange juice, Apple juice, Coffee, Butter, and assorted jams.

(Omelette Station available for additional cost)

(add additional entree's and sides at an extra cost)

Lunch Buffets

Deli Style

11.95

Your choice of two deli meats: Ham, Turkey, Roast beef, Corned beef, Summer sausage, Salami.

Your choice of one side: Potato salad, Coleslaw, Pasta salad, Fruit salad.

Includes: Hoagie rolls, Lettuce, Tomato, Onion tray, Assorted cheese tray, Assorted chips, Pickle spears, and condiments.

(add additional meats and sides at an extra cost)

(add soup or salad at an extra cost)

Hot Sandwich

13.95

Your choice of one protein: Hamburger, Grilled chicken breast, Sloppy Joe, Shredded beef, BBQ pulled pork.

Your choice of one side: Potato salad, Coleslaw, Pasta salad, Fruit salad.

Includes: Kaiser rolls, Lettuce, Tomato, Onion tray, Assorted cheese tray, Assorted chips, Pickle spears, and condiments.

(add additional meats and sides at an extra cost)

(add soup or salad at an extra cost)

Late Night Additions

Gourmet Assorted Pizzas

200.00

10 - 14" pizzas.

Nacho Bar

225.00

Ground beef or Chicken, Nacho cheese, Lettuce, Tomato, Jalapeños, Salsa, and Sour cream.

Hot Pretzel Station

225.00

Mini warm, salted pretzel bites served with nacho cheese, and a variety of mustard.

*** All buffets can be customized to fit your needs***

Banquet Menus

*** Items and prices listed in menus are subject to change ***

Beverage Menu

Cash Bar

Per Drink

Tap Beer:	3.50 - 6.50
Domestic bottle:	3.50
Premium bottle:	4.50
Import bottle:	5.50
Cocktails - Call	5.25
Cocktails - Premium	7.25
Wine - House	7.00
Soda	2.75

Tap Beer Package

1/4 Barrel

Domestic	225.00
Import	295.00

1/2 Barrel

Domestic	295.00
Import	350.00

Beer - Wine - Soda Package

Beer - wine - soda packages offer up to 5 hours of consecutive service. All guests 20 and under are charged 8.00 per person soda only package. Guests may pay cash for items not included in package. Packages do not include champagne or shots.

Beer & Soda Only

Domestic Tap and soda	16.00 per person
Import tap and soda	19.00 per person
	(prices reflect two different tap beers)
	(add additional taps for an extra cost)

Beer - Wine - Soda

Domestic tap, house wine, and soda	22.00 per person
Import tap, house wine, and soda	25.00 per person
	(prices reflect two different tap beers, one red and one white wine)
	(add additional taps or wines for an extra cost)

Open Bar

All drinks are tracked and a total is figured at the end of the event.

Banquet Menus

Alcoholic beverages may be purchased by and served only to guests who are 21 years of age and older. Valid state photo identification is required.

The above packages are subject to an 18% service charge and 5.1% sales tax. All beverages must be purchase through The Cornerstone.

POLICIES, PROCEDURES & INFORMATION

Contract Details

The following policies explain the basic guidelines for The Cornerstone and will assist you in the planning stages of your event. Specific details pertaining to menu selections, room and table arrangements, entertainment and other matters will be discussed and established prior to the event. Every effort will be made by the staff and management of The Cornerstone to ensure a successful event. A well planned and successful event requires a review of the following policies.

Minimum Group Size

Each room has a minimum guest count guarantee. You as our patron agree to pay the difference if your guest count is less than the agreed upon minimum. The minimum count does not include children's dinners. Minimum dinner price adjustment will be \$30 per undercount guest. This fee is not subject to service charge, only to Wisconsin sales tax.

Room Fee will only be assessed if room minimums are not reached.

Down Payment

All groups larger than 25 guests require a deposit. Ask for the amount we request from your group.

Deposits are required at the time of booking. Your date becomes unavailable to other patrons at the time of your deposit. Deposits are non-refundable after four days and non-transferable. However, if a group of the same size can be booked for your cancelled date, 80% of your deposit will be refunded after the date of the new function.

Payment/Service Charges

All food and beverage purchases are subject to an 18% service fee and 5.1% Wisconsin Sales Tax. Service charges must be taxed in accordance with state law. Groups requesting tax exemption must submit a tax exempt certificate thirty (30) days prior to the function date. All balances must be paid in full at the end of the event. Cash, personal check, & cashier's checks are accepted. Gift certificates may not be used for payment. Credit cards may not be used for large groups, unless you agree upon a 3% service fee. Should any charge for contracted purchases or services rendered inadvertently be omitted or overlooked on the final bill, you agree to authorize payment via your credit card on file and an invoice will be sent to you.

Prices

We reserve the right to make changes to our menu items, prices, and fees without prior notice. All price changes will be reasonable and reflect market decisions. Confirmed food prices can be quoted in writing ninety (90) days prior to the scheduled function if requested. We require a minimum of \$400 in cocktail sales per bartender requested in order for us to waive our \$50 fee. If you request to have no alcoholic beverages served at your event, a \$5 surcharge per person will be added.

Banquet Menus

Tastings

Tastings are by reservation only, and must be booked at least 5 days in advance. When making the reservation, state which entrees will be included in the tasting. Couples can order combination plates to allow for the tasting of more entrée's. Beer and wine tasting is also available upon request. The bride's entrée is complimentary.

Food & Beverage

All food and beverage to be consumed on the premises must be purchased from The Cornerstone, with the exception of special occasion cakes. In accordance with state and local laws, food or beverage prepared by The Cornerstone, which remains uneaten from the event may not be removed from the premises. We do not prepare food and beverage "to go" for guests not in attendance. According to Wisconsin State Law, alcoholic beverages may be purchased by and served only to guests who are 21 years of age and older. A valid state photo I.D. must be presented when requested. Any violations of state laws, or any behavior deemed unacceptable, destructive or violent, may result in immediate closing or termination of part of, or the entire function at the patron's expense. The patron will be responsible for all fines, loss of business, assessments and liability as a result of the above.

Decorations/Favors/Other

No fireworks, Chinese lanterns, streamers, confetti, rice, sparklers, bubbles, glitter, decorator stones, or birdseed is allowed on the premises. All candles must have an enclosed flame. It is expressly prohibited for banners, or materials of any kind to be affixed to ceiling, walls, partitions, or curtains in any of the rooms without prior restaurant management approval. You are responsible to take all items with you at the conclusion of your function. The Cornerstone is not responsible for items left behind.

Personal Belongings

The Cornerstone is not responsible for personal belongings left in any area of the building including, but not limited to the Bridal Room, restrooms or any banquet areas. It is understood that although these areas are for your use, they do no lock and items of value should not be left unattended.

Damages/Liability

The patron agrees to be responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event, and tear down by patron, patron's guests, suppliers and other third parties who are present at patron's request. The Cornerstone requires a credit card number to be held, and in the event of damages a fee will be assessed and the card on file charged. A fee of \$100 will be charged for missing or damaged microphones. The Cornerstone assumes no responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event.

Additional Guidelines

All invited guests are expected to be served dinner.

Do not allow children to roam unsupervised on the premises.

Bands that are excessively noisy are not allowed. The Cornerstone reserves the right to determine what noise level is acceptable in our establishment. All entertainment must end by midnight.

The Cornerstone reserves the right to assign or reassign the facility most suited to the size and type of function being held, subject to notice to you.

Banquet Menu

On the occasion we take or receive pictures of your event, we reserve the right to share them with potential clients.