

the corner CATERING

Please contact us at info@thecornersm.com for more information.

LUNCH

(All inclusive)

PIZZA PARTY

\$14.00 PER PERSON

Assorted Pizzas (3-6 flavors)
Caesar Salad
Cookie Platter

GOURMET SANDWICHES & SALAD

\$16.00 PER PERSON

Assorted Sandwich Platter
Mixed Green Salad
Cookie Platter

EXECUTIVE LUNCHEION

\$26.00 PER PERSON

2 appetizer choices
3 entrée choices
2 side choices
1 dessert choice

COLD SANDWICHES

(Choice of: Sourdough Levain, Rye, Wheat, Country White or as a Wrap)

\$9.00 PER PERSON

THE SOPRANO

Mortadella, capicola, genoa salami, pepperoni & provolone, bibb lettuce, tomato, Dijon mayo with an olive relish

C&C

Turkey breast, avocado, onion sprouts & creamy havarti cheese with vine ripened tomato & bibb lettuce

1601

Grilled chicken breast, Applewood smoked bacon, shaved red cabbage, avocado & tomato

SAMO CLUB

Grilled marinated tempeh, shaved red cabbage, creamy avocado, vine ripened tomato, cilantro aioli

VEGSPLOSION

Sundried tomato hummus, falafel fritters, tahini, bibb lettuce & sliced cucumber

THE BEAST

Roasted top round, caramelized onions, horseradish cheddar with mushroom aioli & arugula

PACIFIC PARK

Grilled cilantro pesto salmon filet, romaine lettuce, pickled red onion, roma tomato with lemon aioli

PIERSIDE

Freshly poached ahi tuna, celery, dill, chives, scallions, lemon juice & dijon aioli with dill pickle, onion sprouts, lettuce & tomato

HOT SANDWICHES

(Choice of: Baguette, Pain au Lait Bun or Brioche Bun)

\$12.00 PER PERSON

CAROLINA STYLE PULLED PORK

With vinegar slaw

ITALIAN MEATBALL

With marinara & provolone

PASTRAMI

With swiss cheese & moscow mayo

SAUSAGE & PEPPERS

Turkey sausage, sweet peppers & onions

BAHN MI

Marinated turkey patty, pickled daikon & carrots, jalapeño, cilantro & spicy mayo

Executive Chef – Brian Kooper

Sous Chef – Rene Nevarez



2450 COLORADO AVE, STE 1050W SANTA MONICA 90404 • INFO@THECORNERSM.COM • (424) 744-8669

SALADS

SIDE \$3.75 PER PERSON / FULL \$9.00 PER PERSON

CAPRESE SALAD *(seasonal)*

HOUSE SALAD

Baby mesclun lettuces, hot house cucumbers, organic carrots, red wine vinaigrette

ROASTED BEET SALAD

Roasted teenage beets, valencia oranges, feta cheese, quinoa & baby spinach with white balsamic

QUINOA SALAD

Roasted corn, black bean, poblano chile & quinoa

GRILLED AVOCADO SALAD

Grilled avocado, roasted peppers, shaved red onion, micro greens & fresh lime juice

THE CORNER COBB

Chopped romaine, vine ripened tomato, cage free eggs, roasted chicken breast, avocado, Applewood bacon, Point Reyes Bleu, with a red wine vinaigrette

POWER SALAD

Fresh grapes, pomegranate seeds, granny smith apples, baby kale, spinach, Bermuda onion, roasted sweet potato, edamame, celery, Point Reyes Bleu, with a light citrus vinaigrette

SOUTH BY SOUTHWEST SALAD

Seasoned ground turkey, black beans, Bermuda onion, roasted corn, red & yellow peppers, vine ripened tomato, queso fresco, tortilla croutons, with a creamy avocado dressing

CLASSIC CAESAR

Parmesan crisp, house croutons, house made caesar dressing

SEASONAL SALAD

(winter, spring, summer, fall)

POTATO SALAD

Yukon gold potato salad with red & green onions, celery & dill

PASTA SALAD

With rapini, roasted peppers, red onions, tomatoes & fresh herbs

COUS COUS SALAD

Israeli cous cous, shimeji & maitake mushrooms, parmesan cheese with lemon & truffle

LENTIL SALAD

Beluga lentils, wild rice, ceci beans, feta cheese & moroccan spices

NEWFANGLED MACARONI SALAD

SIDES

GARLIC MASHED POTATOES

With scallions & cheddar

\$3.00 PER PERSON

BASMATI RICE

\$3.50 PER PERSON

JASMINE RICE

\$3.50 PER PERSON

ROASTED NEW POTATOES

\$4.00 PER PERSON

RED BEANS & RICE

\$4.50 PER PERSON

GRILLED VEGETABLES

\$3.75 PER PERSON

SAUTEED KALE & SPINACH

With garlic & chile flakes

\$3.75 PER PERSON

SAUTEED SEASONAL VEGETABLES

\$6.00 PER PERSON

BROWN RICE

\$3.50 PER PERSON

SEASONAL FRUIT DISPLAY

\$6.00 PER PERSON

PIZZAS

(Hand stretched 12" pies)

\$13.00 PER PERSON

MARGHERITA

Fresh buffalo mozzarella, fresh basil and house made tomato sauce

IL CLASSICO

Creminelli Pepperoni with our house made tomato sauce

TURNIP THE BEET

Roasted golden and striped beets, caramelized sweet onions, Lara Chenel's goat cheese and fresh thyme.

MUSHROOM MEDLEY

Taleggio, fresh thyme, lemon zest, garlic cream sauce and 12 year balsamic reduction

SPICY TURKEY SAUSAGE

Caramelized onions, rapini and our house made tomato sauce

PARMA PROSCIUTO

Fresh buffalo mozzarella, house made tomato sauce and topped with wild arugula and Spanish olive oil

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ENTRÉES

CHICKEN *(All white meat unless otherwise noted)*

\$13.00 PER PERSON

- Lemon, capers, garlic & white wine
- Korean marinade, kim chee slaw, gochujang & sesame
- Chimmichurri (fresh oregano, parsley, garlic, crushed chilies & spanish olive oil)
- Island pineapple teriyaki glaze with scallions & sesame
- Thighs with a thai coconut curry with lemongrass, thai chili & coconut milk
- Marsala wine, crimini mushrooms with italian parsley
- Tandoori style grilled thighs or breasts, cucumber raita
- Tex Mex dry rub, salsa roja with charred tomato
- Simply grilled with olive oil, sea salt & freshly cracked pepper
- American BBQ (bone in white & dark meat)

SEAFOOD *(Choice of: Atlantic Salmon, Mahi Mahi or Yellowtail. Shrimp + \$)*

\$15.00 PER PERSON

- Cilantro pesto, fire roasted red pepper puree
- Shoyu glaze and tropical fruit chow chow
- Cajun spiced with remoulade *(on side)*
- Ragout of tomato, artichoke & fennel
- Chimmichurri (fresh oregano, parsley, garlic, crushed chilies & spanish olive oil)
- Simply grilled with olive oil, sea salt & freshly cracked pepper
- Lemon, capers, garlic & white wine

BEEF/PORK/LAMB

\$14.00 PER PERSON

- Top sirloin of beef stir fry with seasonal vegetables
- Grilled marinated flank steak chimmichurri
- Petit filet au poivre with béarnaise aioli
- Asian spiced short ribs with galangal, lemongrass, thai chili & coconut milk
- Roasted boneless leg of lamb with garlic, rosemary, lemon & fresh mint
- Petit lamb chops, asian marinade, cilantro vinaigrette
- Tex-Mex guajillo chili rubbed pork loin, salsa verde
- Hoisin sweet chili pork ribs with five spice rub

VEGETARIAN

\$12.00 PER PERSON

- Roasted eggplant involtini, curried celery root & potato puree with grilled vegetables & a cumin tomato sauce
- Quinoa stuffed sweet peppers, roasted vegetables, romesco
- Tofu & vegetable thai curry with brown rice & cilantro
- Chick pea fritters, cucumber raita, tomato relish, spicy mayo
- Grilled vegetable lasagna with spinach, artichokes, fresh ricotta & parmesan
- Tempeh & seasonal vegetable stir fry with ginger, garlic & chili paste
- Farro & spinach stuffed portobello mushroom with oven roasted tomato, garlic, provolone & parmesan

PASTA *(Choice of: Penne, Cavatappi, Fusilli or Orrechiette. Gluten free by request.)*

\$13.00 PER PERSON

- Seasonal roasted vegetables, crushed san marzano tomato, garlic & parmesan
- Classic marinara
- Bolognese
- Turkey bolognese
- Roasted chicken, rapini, sundried tomato & chili flake, extra virgin olive oil & parmesan
- Four cheese *(outrageous mac and cheese)*

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