



british fare **CATERING** *american accent*

BREAKFAST

BAKED GOODS PLATTER \$35 serves 10

choice of daily scones, muffins, 'pop tarts', crumpets or biscuits.
Served with house made jam and butter

QUICHE \$40 (serves 10-20)

seasonal vegetable
bacon and cheese
caramelized leek, goat's cheese and feta

FRESH FRUIT PLATTER MP

PRIGEL'S FARM YOGURT & GLUTEN FREE MÜESLI PARFAIT \$6

fresh fruit, honey

RAISIN BREAD FRENCH TOAST caramelized banana \$40 serves 10-15

SAUSAGE, EGG, & CHEESE CASSEROLE \$40 serves 10-20

HOUSE CURED GRAVLAX \$55 serves 10

crème fraiche, red onion, capers, toasted bread

HOUSE SQUEEZED JUICE \$20 per pitcher

choice of orange, apple, pineapple, carrot or combo

COFFEE \$25

carafe of our La Colombe freshly brewed coffee served with cream, sugar and splenda, stirs and cups

LUNCH (10 person minimum)

SANDWICH COMBO \$12.5 per person (sandwiches only \$8)

selection of sandwiches served with house made potato chips
mixed green salad • side of house made dressing **OR**
soup of the day
cookie platter

CHOPPED SALAD BAR COMBO \$13.5 per person

bowl of individual mixed greens served with selection of 8 toppings (*see website for seasonal choices*)
basket of bread
cookie platter
coronation chicken or tuna confit salad on top +3

BOXED LUNCH \$11

choice of sandwich served with chips and an apple
roast beef or shrimp salad +3 add bottled or canned drink +2

CORNER PANTRY BUFFET \$18 per person (sample menu)

roasted chicken or salmon
mixed green salad • side of house made dressing
choice of side
basket of bread
cookie platter

AFTERNOON TEA (5 person minimum \$12/person)

SELECTION OF HARNEY & SONS TEA

served with
carafe of hot water, milk, sugar and splenda, stirs and cups
selection of tea sandwiches
mini scones and cookies served with house made jam and butter

SNACK PLATTERS *perfect for meetings at the office or casual get together's at home*

PLOUGHMAN'S BOARD local Virginia ham, cheese, pickled onions, olives, spelt bread croustini \$60 serves 10-20

CHARCUTTERIE BOARD prosciutto, cheese, grapes, house made croustini, cheese straws, honey, candied nuts \$80 serves 10-20

SCOTCH EGGS house made picalilli or mustard \$20/dozen

CHEDDAR BISCUITS bacon jam \$25 serves 10

FARMERS MARKET VEGETABLE CRUDITÉ roasted eggplant and tahini dip \$25 serves 10

CHIPOTLE & PINEAPPLE GUACAMOLE fresh salsa and chips \$25 serves 10

HOUSE MADE CHICKEN TENDERS honey mustard & bbq \$45 serves 15-20

CHICKEN & CHEESE QUESADILLAS fresh salsa & sour cream \$25 serves 10

GRILLED FLATBREAD aged cheddar, tomato sauce, basil \$25 serves 10

BAKED GOODS SWEET

MINI CHOCOLATE CHIP COOKIES \$18/dozen

CHOCOLATE BROWNIES \$24/dozen

PANTRY 'POP TARTS' \$36/dozen

9" TIRAMISU CAKE \$60

MINI FRUIT TARTS lemon curd MP

KEY LIME BARS shortbread crust \$20/dozen

9" CARROT CAKE cream cheese icing \$45

9" STRAWBERRY OR RASPBERRY SHORTCAKE \$50

STICKY TOFFEE BREAD PUDDING \$30 (serves 15-20)

ETON MESS meringue, berries, fresh cream MP

BAKED GOODS SAVORY

MINI CHEDDAR BISCUITS \$16/dozen

MINI SAUSAGE ROLLS \$24/dozen

MINI CORNISH PASTIES \$18/dozen

MINI CRUMPETS \$24/dozen

CHEESE STRAWS \$12/dozen

SANDWICH CHOICES

coronation chicken salad, tuna confit salad, roasted red pepper, smoked turkey, roast beef, local ham & brie, chicken & waffle bit

SIDE CHOICES (preparations vary seasonally)

cous cous tabouli	fresh fruit
quinoa salad	napa cabbage slaw
corner pantry potato salad	soba noodle salad
roasted vegetables	pasta salad

*For enquiries or orders: contact Emily Howell, Owner
cornerpantrycafeandcatering@gmail.com or 443.695.2051*

lake falls village • 6080 falls road • baltimore, maryland • 21209 • 667.308.2331 • corner-pantry.com

*vegan & gluten free available • prices subject to change and do not include service or rentals where applicable
delivery and paper goods available upon request • some items require 48 hours advance notice • custom menus available upon request*



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DINNER (SAMPLE) (8 person minimum)

MEAT \$18 per person

SEARED LAMB CHOPS *mint yogurt*

ICEBERG WEDGE SALAD *smoked bacon, roquefort, tomato confit vinaigrette*

FISH \$16 per person

SEARED SALMON *tomato and mango salsa*

SWEET POTATO WEDGES *lime crème fraiche*

PASTA \$16 per person

HOME MADE TAGLIATELLE *short rib ragu*

GRILLED ASPARAGUS *sea salt, lemon, grana*

VEGETARIAN \$14 per person

WASABI PEA CRUSTED TOFU

BEET SOBA NOODLES

POSH PANTRY ITEMS

WHOLE BEEF TENDERLOIN *horseradish creme* **\$25/lb**

CRAB CAKES MP

BBQ PORK TACOS *tortillas, chili cream, napa cabbage slaw*
\$8 per person

JUMBO STEAMED SHRIMP *english style cocktail sauce* **MP**

FRIED CHICKEN *honey mustard* **\$10 per person**

LOBSTER MAC 'N' CHEESE \$125 *serves 15-20*

BUFFET OR SIT DOWN SERVICE (SAMPLE)

1st course

Seared Scallops truffled sunchoke puree, frisee, lemon chips

2nd course

Spring Pea & Feta Salad mint, goat feta, balsamic spiked olive oil

3rd course

English Style Surf & Turf fillet steak-butter poached lobster mash
Steamed asparagus, honey & fennel seed
Roasted baby carrots

Dessert

Tiramisu Cake

PASSED HORS D'OEUVRES (SAMPLE)

CHICKEN CAESAR BITES *crisp lettuce, shaved grana*

FOIE GRAS PB&J *housemade blackberry jam, apple & mache salad, peanut brittle*

STRAWBERRY & BASIL BRUSCHETTA *brioche crostini, black pepper tuille*

HOUSE CURED GRAVLAX *buttermilk blini, citrus salad, crispy onion*

CHICKEN & WAFFLE BLT *smoked bacon, basil aioli, tomato, crisp lettuce*

LOBSTER THERMADOR TART *rich lobster broth, tarragon*

DEVILLED QUAIL EGGS *chives, shallots (GF) option to add crab*

SCALLOP CEVICHE *jicama, chili, lime, cilantro (GF)*

CHARRED BEEF TENDERLOIN CROUSTINI *wild mushrooms, horseradish creme*

LOBSTER SLIDER *butter poached lobster, pickle, dill butter*

STEAK TARTARE *capers, shallots, sunny side up quail egg*

TUNA TARTARE *soy, sesame, cilantro, wasabi cream, fried shallots*

TUNA SLIDERS *wasabi guacamole*

THE CORNER PANTRY BURGER SLIDER *roseda ground beef, caramelized onion, tomato jam, aged cheddar*

VEGETABLE SUMMER ROLLS *citrus soy sauce, pickled vegetables*

LOBSTER CROUSTINI *slow roasted tomato, tarragon, chive*

ROASTED WILD MUSHROOM & TRUFFLE QUESADILLA *manchego, pickled red onion*

BRAISED SHORT RIB AREPAS *pickled jalapeno, manchego cheese, chipotle cream*

GREEK SALAD BITES *cucumber, olive tapenade, feta, vinaigrette*

GRILLED FLATBREAD boards *blistered vine ripe tomato, aged cheddar & basil*

MISO GLAZED CHICKEN SKEWERS *kimchi aioli*

MINI CRAB CAKES *remoulade sauce*

LAMB KOFTA LOLLIPOPS *eggplant caviar, chili oil*

GRILLED FIGS *crisp prosciutto, gorgonzola, balsamic syrup*

LOBSTER PIZZA *caramelized onion, smoked bacon, truffle cream fraiche*

GRILLED CHEESE *aged cheddar, smoked bacon*

MAC 'N' CHEESE BITES *goats cheese fondue, truffle oil*

THE CORNER PANTRY MEATBALLS *veal, pork, beef, saffron tomato sauce*

CORN & CRAB FRITTERS *lemon & tarragon aioli*

FISH & CHIPS *beer batter, old bay tots*

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