

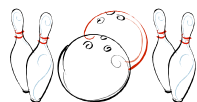


**Thank you for considering The Corner Alley for your important event. We look forward to working with you in making it a fun, memorable and exciting party.**

**The following pages reflect a collection of our kitchen's most popular menu and signature items – filled with inspirations for every time of the day and event. But this is just the beginning...**

**Our expert culinary staff can develop fresh and exciting menus to customize your event. One-of-a-kind menus can be exclusively tailored to your ideas, tastes and budget.**

**Whether it is an informal gathering for 15 to an elaborate themed buffet for 600, you can count on exceptional cuisine and presentations from start to finish.**



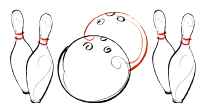
**Once you are ready to book a food, beverage and bowling package at The Corner Alley, we will create a catering contract to spell out your reservation and our cancellation policy. A credit card is needed to confirm a reservation.**

**After the space is secure, our group sales department will follow up with you 14 days prior to your date to finalize details, like food and beverage choices. A final headcount is due 3 days prior to the event.**

**Payment is accepted at the conclusion of the event.**

**The Corner Alley has a policy that you must be 21 and over after 9 PM.**

**Security charges will be applied to groups who rent 12 or more Corner Alley Lanes.**



**Please contact our Group Sales Department directly at 216-298-4104 to get the “bowling” ball rollin’. We look forward to hearing from you!**



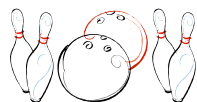


**GROUP SALES PRICING APPLIES TO PARTIES OF  
15 OR MORE PERSONS**

**ENTERTAINMENT OPTIONS**

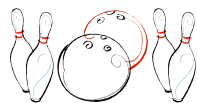
**MILLIONAIRES ROW**

4 Private Bowling Lanes  
Shoe Rental Included  
Exclusive Use of The Back Alley Bar  
& VIP Pool Table  
*\$350 Per Hour*



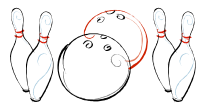
**THE CORNER ALLEY LANES**

Shoe Rental Included  
*\$50 Per Hour Per Lane*



**BILLIARD TABLES**

*\$15 Per Hour Per Table*



**THE SPARE ROOM**

*Great space for company presentations, cocktail receptions and rehearsal dinners!!*

A 2,000 Square Foot Private Banquet Facility  
Fully Equipped with Audio Visual Equipment  
Wireless Internet Available





**CONTINENTAL BREAKFAST**  
**\$13.99 per person**

Juices  
*Orange, Cranberry, Tomato*

Regular and Decaffeinated Coffee and Herbal Teas

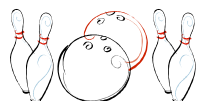
Seasonal Fresh Fruit Platter

Breakfast Pastries  
*Variety of Freshly Baked Coffee Cakes, Muffins, Cinnamon Rolls, Fruit Danishes,  
New York Style Bagels and Croissants*

Assorted Cereals, Skim and 2% Milk

Individual Yogurts

Cream Cheese, Sweet Butter and Preserves



**THE CLEVELANDER**  
**Add \$2.99 per person**

**Client's Choice of (2) items:**

Scrambled Eggs  
Sausage  
Silver Dollar Pancakes

Turkey or Maple Smoked Bacon  
French Toast  
Breakfast Quesadillas

Omelet Station  
*(Chef Fee \$50)*

\*Please ask about custom menus and entertainment options  
Prices do not include 20% gratuity and applicable sales tax





## APPETIZER BUFFET

**\$17.99 per person**

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip  
and Assorted Cheeses and Crackers*

### Client's Choice of (3) Items:

Caribbean Jerk Chicken Egg Rolls  
*Island Spicy Grilled Chicken Breast, Black Beans,  
Peppers, Rice, Onions and Queso Blanco Cheese,  
Served with Caribbean Salsa and Coconut Rum  
Dipping Sauce*

Buffalo Wings  
*Thai, Chipotle, El Diablo Hot Hot or BBQ Sauce,  
Served with Blue Cheese Dressing*

Mini Cheeseburgers  
*Slider Sized Burgers Topped with American Cheese*

Stuffed Pretzel Sticks  
*Soft Pretzels Stuffed with Cheddar Cheese*

Pork Potstickers  
*Tossed in a Teriyaki Glaze*

Italian Sausage Wrapped in Puff Pastry

Vegetable Quesadilla Rolls  
*Flour Tortillas Stuffed with Jalapeno Peppers,  
Tomatoes, Bell Peppers, Onions and Cheddar and  
Monterey Jack Cheese, Served with Sour Cream*

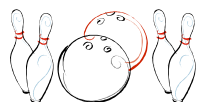
Potato Boats  
*Potato Cups Filled with Bacon, Cheddar and  
Monterey Jack Cheese, Served with Sour Cream*

Crab, Spinach & Artichoke Dip  
*Crab, Spinach, Artichoke Hearts & Herbed Cheese,  
Served with Freshly Baked Pita Chips*

Chicken Tenders  
*Crispy Breaded Chicken Tenderloins, Served with  
BBQ Sauce*

Fried Mozzarella Sticks  
*Served with Marinara Sauce*

Buffalo Shrimp  
*Beer Battered and Deep Fried Shrimp Tossed in  
Buffalo Hot Sauce Served with Buttermilk Ranch  
Dip*



Each Additional Appetizer = \$3.95 per person

Add Pizza to the Buffet = \$4.95 per person

Add Dessert to the Buffet = \$3.95 per person

\*Please ask about custom menus and entertainment options  
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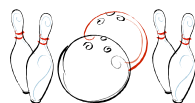
**DELI BUFFET**  
**\$19.99 Per Person**

Potato Chips  
Baked Ham, Smoked Turkey, Roast Beef and Corned Beef  
Cheddar, Swiss and Jack Cheeses  
Leaf Lettuce, Sliced Red Onions, Sliced Tomatoes and Pickle Slices  
Ketchup, Mayonnaise and Mustard  
Selection of Artesian Breads and Rolls  
Cookies, Brownies and Petit Fours

**Client's Choice of (3) Items:**

Potato Salad  
Pasta Salad  
Caesar Salad  
Coleslaw

Macaroni Salad  
Mixed Green Salad  
Fruit Salad



**PIZZA BUFFET**  
**\$21.99 Per Person**

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip  
and Caesar Salad*

**Client's Choice of (3) Items:**

Pepperoni Pizza  
Margherita Pizza  
Maui Pizza  
Meat Lovers Pizza  
*Sausage, Pepperoni & Bacon*

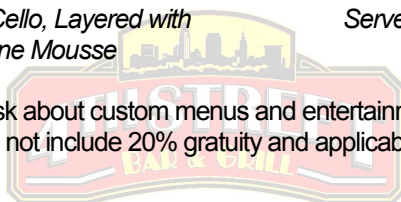
Four Cheese Pizza  
Buffalo Chicken Pizza  
Mushroom Pizza  
Chicken Alfredo Pizza

**Client's Choice of (2) Items:**

Assortment of Petit Fours  
Mini Banana Fosters Bites  
5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Mini Brownie Bites  
Assorted Freshly Baked Cookies  
Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

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**LITTLE ITALY BUFFET**  
**\$24.99 Per Person**

*Includes a Mixed Green Salad, Homemade Salad Dressings or Caesar Salad  
and Foccacia Bread*

**Client's Choice of (3) Items:**

Chicken Parmesan  
*Served with Marinara Sauce and Angel Hair Pasta*

Eggplant Parmesan  
*Served with Marinara Sauce and Angel Hair Pasta*

Vegetable Lasagna  
*Layered with Seasonal Vegetables, Italian Cheeses  
and a White Sauce*

Meat Lasagna  
*Layered with Sausage, Ground Beef and Italian  
Cheeses*

Cavatelli Marinara  
*Choice of: Meatballs or Italian Sausage*

Four Cheese Pasta  
*Asiago, Gouda, Pecorino Romano, Parmesan  
Simmered in Cream Sauce with Macaroni Pasta*

Chicken Marsala  
*Pan Seared Chicken Breast Smothered in Marsala  
Wine Sauce, Garlic Butter and Mushrooms*

Spicy Penne Salsicca  
*Italian Sausage, Onion, Red Bell Pepper and  
Spinach in a Spicy Marinara Tossed with Penne  
Pasta*

Shrimp with Angel Hair  
*Shrimp Sautéed with Pesto and Angel Hair Pasta  
Topped with Pine Nuts*

Italian Sausage  
*Italian Sausage Grilled with Bell Peppers and Sweet  
Onions*

**Client's Choice of (2) Items:**

Assortment of Petit Fours  
Mini Banana Fosters Bites  
5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Mini Brownie Bites  
Assorted Freshly Baked Cookies  
Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

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**THE GATEWAY GRILL**  
**\$29.99 Per Person**

*Includes Sweet Dinner Rolls and Whipped Butter*

**Client's Choice of (3) Items:**

Potato Salad  
Pasta Salad  
Caesar Salad  
Coleslaw

Macaroni Salad  
Mixed Green Salad  
Fruit Salad

**Client's Choice of (2) Items:**

Each Additional Entree = \$4.95 per person

BBQ Ribs  
BBQ Chicken  
Vegetable Kabobs  
*(2) Kabobs Per Person*

Grilled Flank Steak  
BBQ Pork

**Client's Choice of (2) Items:**

Baked Beans  
Oven Roasted Redskin Potatoes  
Combread Stuffing

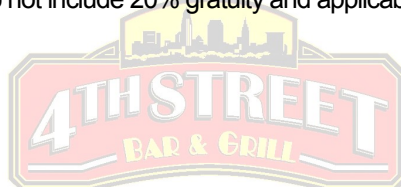
Macaroni and Cheese  
Seasonal Vegetable Medley  
Garlic Mashed Potatoes

**Client's Choice of (2) Items:**

Assortment of Petit Fours  
Mini Banana Fosters Bites  
5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Mini Brownie Bites  
Assorted Freshly Baked Cookies  
Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

\*Please ask about custom menus and entertainment options  
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**4<sup>th</sup> STREET FEAST**  
**\$41.99 Per Person**

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip  
and Assorted Cheeses and Crackers*

**Client's Choice of (3) Items:**

Smoked Prime Rib  
*\$50 Chef's Fee*

Whole Roasted Carving Turkey  
*\$50 Chef's Fee*

Blackened Salmon  
*Topped with Watermelon Salsa*

Pork Tenderloin with Roasted Garlic and  
Balsamic Onion Confit  
*Topped with a Roasted Garlic Crust and Sweet  
Onion Sauce*

Miniature Vegetable Napoleons  
*Layered Marinated Grilled Portobello with Zucchini,  
Yellow Squash, Red Onion, Tomato and Goat  
Cheese Drizzled with Basil Oil and Balsamic  
Reduction*

Cajun Shrimp with Citrus Alfredo  
*Shrimp Sautéed with Asparagus Tips, Onion,  
Tomato, Mushrooms and Spinach in a Citrus  
Alfredo Sauce*

Honey Glazed Pit Ham

Chicken Breast Sautéed with Wild Mushrooms  
and Artichokes  
*Sautéed in a White Wine Sauce*

**Served with:**

*Mixed Green Salad, Homemade Dressings or Caesar Salad  
Oven Roasted Redskin Potatoes  
Seasonal Vegetable Medley  
French Petit Pan Rolls and Butter*

**Client's Choice of (2) Items:**

Assortment of Petit Fours  
Mini Banana Fosters Bites  
5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Mini Brownie Bites  
Assorted Freshly Baked Cookies  
Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

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## BEVERAGE SELECTIONS

### Soda Bar

*Includes: Bottled Pepsi Products, Bottled Water, Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

\$2.50 Per Person  
*\*\*unlimited*

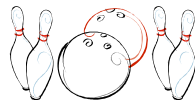


### Beer & Wine Package

*Includes: 16 oz. Domestic and Import Draft Beers, Any Domestic and Imported Bottle of Beer, House Wine, Fountain Drinks and Bottled Water*

\$6 Per Ticket  
*~or~*

\$12 Per Person, 1<sup>st</sup> Hour  
\$7 Per Person, Each Additional Hour

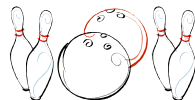


### Standard Bar Package

*Includes: 16 oz. Domestic Draft Beers, Any Domestic Bottle of Beer, House Wine, Well Liquor, Mixers, Fountain Drinks and Bottled Water*

\$7 Per Ticket  
*~or~*

\$15 Per Person, 1<sup>st</sup> Hour  
\$13 Per Person, 2<sup>nd</sup> Hour  
\$6 Per Person, Each Additional Hour



### Premium Bar Package

*Includes: 16 oz. Domestic and Import Draft Beers, Any Domestic or Imported Bottle of Beer, House Wine, Well and Call\*\* Liquor, Mixers, Fountain Drinks and Bottled Water*

\$8 Per Ticket  
*~or~*

\$17 Per Person, 1<sup>st</sup> Hour  
\$15 Per Person, 2<sup>nd</sup> Hour  
\$7 Per Person, Each Additional Hour

*\*\*Three Olives Vodka, Bacardi Rum, Jack Daniels, Dewars Scotch, Tanguery Gin and Jose Cuervo Tequila*



### High Rollers Package

*Includes: 16 oz. Domestic and Import Draft Beers, Any Domestic or Imported Bottle of Beer, House Wine, Well, Call and Premium\*\*\* Liquor, Mixers, Fountain Drinks and Bottled Water*

\$9 Per Ticket  
*~or~*

\$19 Per Person, 1<sup>st</sup> Hour  
\$17 Per Person, 2<sup>nd</sup> Hour  
\$9 Per Person, Each Additional Hour

*\*\*\*Grey Goose, Ketel One and Belvedere Vodka, Crown Royal, Maker's Mark Bourbon, Glenlivet Scotch, Bombay Sapphire Gin and 1800 Tequila*

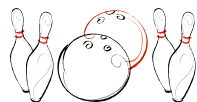
*\*\*\*Award Winning Martinis are exclusive to the High Rollers Package*

\*Shots and doubles are charged on consumption and are not included in alcohol packages  
Prices do not include 20% gratuity and applicable sales tax





## PLATED LUNCH OPTIONS



### LIGHT AND REFRESHING \$16.99 Per Person

*Includes (1) Tray of Bruschetta Per Table  
And (1) Dessert Tray Per Table*

#### Client's Choice of (2) Items:

Warm Breaded Chicken & Fruit Salad  
*Fried Chicken Breast Tossed with Onion, Seasonal  
Fruit and Fresh Berries in a Sweet Raspberry  
Poppy Seed Dressing, Served over Mixed Greens*

Pizza Salad  
*Roma Tomatoes with Boccioni Mozzarella Tossed  
with Basil Pesto Vinaigrette on Top of Greens,  
Served inside a Garlic Herbed Pizza Crust*

Sautéed Lemon Pepper Chicken with Cavatelli  
*Sautéed Breast of Chicken, Artichoke Hearts,  
Portobello Mushrooms, Roasted Tomatoes and  
Lemon Pepper Cavatelli in a Wine, Thyme and  
Pecorino Sauce*

California Smoked Turkey  
*Turkey Breast Piled on Multigrain Bread with Gouda  
and Swiss Cheese, Avocado, Lettuce, Tomatoes  
and Red Onions, Served with Caesar Dressing and  
French Fries*

Chicken Club  
*Marinated Chicken Breast Grilled, Topped with  
Cheddar Cheese and Bacon, Served with French  
Fries*

Roast Beef Wrap  
*Roast Beef Wrapped in a Flour Tortilla with Lettuce,  
Tomato, Swiss Cheese and Brown Grain Mustard,  
Served with French Fries*

\*Please ask about custom menus and entertainment options  
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**CHEF'S SPECIAL**  
**\$19.99 Per Person**

**Client's Choice of (2) Items:**

**Grilled Flat Iron Salad**

*Grilled and Thinly Sliced Marinated Flat Iron Steak on Hearts of Romaine and Roasted Tomatoes with Bleu Cheese Buttermilk Dressing*

**Chop Chop Salad**

*A Delicious Blend of Chopped Romaine Lettuce, Grilled Chicken, Tomato, Avocado, Bacon, Bleu Cheese, Grated Eggs and our House Vinaigrette*

**Chicken Scaloppini**

*Dipped in Garlic White Wine, Pan-Seared, Sauteed with Prosciutto and Asparagus and a Light Cream Sauce, Served with Three Cheese Risotto and Seasonal Vegetables*

**Fish & Chips**

*Guinness-battered White Fish, Coleslaw and French Fries*

**Cashew Crusted Salmon with Citrus Sauce**  
*Topped with Cashew and Graham Cracker and Citrus Sauce, Served with Three Cheese Risotto and Seasonal Vegetables*

**Spicy Penne Salsicca**  
*Italian Sausage, Onion, Red Bell Pepper and Spinach in a Spicy Marinara Tossed with Penne Pasta*

**Client's Choice of (1) Item:**

*\*Dessert will be plated individually*

**5 Layer Chocolate Cake**  
**Lemoncello**

*Ladyfingers Infused with Lemon Cello, Layered with a Tangy Lemon Mascarpone Mousse*

**Carrot Cake**

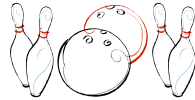
**NY Style Cheesecake**  
*Served with Strawberry Sauce*

\*Please ask about custom menus and entertainment options  
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## PLATED DINNER OPTIONS



### Option 1 \$26.99 Per Person

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip,  
Assorted Cheeses and Crackers*

*Pre-set House Salad, Homemade Dressing  
Oven Baked Dinner Roll and Butter*

*And (1) Dessert Tray Per Table*

### Client's Choice of (2) Items:

Sirloin Steak  
*6 oz. Grilled Sirloin, Served with Garlic Mashed  
Potatoes and Seasonal Vegetables*

Shrimp with Angel Hair  
*With Pesto, Angel Hair Pasta and Roasted Pine  
Nuts*

Fish & Chips  
*Guinness-battered White Fish, Coleslaw and  
French Fries*

Chicken Breast Sautéed with Wild Mushrooms  
and Artichokes  
*Sautéed in a White Wine Jus, Served with Garlic  
Mashed Potatoes and Seasonal Vegetables*

Eggplant Parmesan  
*Served with Marinara Sauce and Angel Hair Pasta*

Three Meatloaf and Gravy  
*Sirloin, Veal and Italian Pork Sausage with Onion  
Gravy, Served with Garlic Mashed Potatoes and  
Seasonal Vegetables*

\*Please ask about custom menus and entertainment options  
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**Option 2**  
**\$31.99 Per Person**

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip,  
Assorted Cheeses and Crackers*

*Pre-set House Salad, Homemade Dressing  
Oven Baked Dinner Roll and Butter*

**Client's Choice of (2) Items:**

*\*Appetizers will be served buffet style*

Caribbean Jerk Chicken Egg Rolls  
Buffalo Wings  
Mini Cheeseburgers  
Stuffed Pretzel Sticks  
Pork Potstickers  
Italian Sausage Wrapped in Puff Pastry

Vegetable Quesadilla Rolls  
Potato Boats  
Crab, Spinach & Artichoke Dip  
Chicken Tenders  
Fried Mozzarella Sticks  
Buffalo Shrimp

**Client's Choice of (2) Items:**

Flat Iron Steak  
*8 oz. Grilled Flat Iron, Served with Garlic Mashed  
Potatoes and Seasonal Vegetables*

Chicken Scaloppini  
*Dipped in Garlic White Wine, Pan-Seared, Sauteed  
with Prosciutto and Asparagus and a Light Cream  
Sauce, Served with Three Cheese Risotto and  
Seasonal Vegetables*

Cajun Shrimp with Citrus Alfredo Pasta  
*Shrimp Sautéed with Asparagus Tips, Onions,  
Tomatoes, Mushrooms and Spinach in a Citrus  
Alfredo Sauce*

Grilled Balsamic Portobello  
*Large Balsamic Marinated Portobello Mushroom,  
Grilled, Filled with Onion, Spinach, Red Pepper and  
Tomato, Topped with Gorgonzola Vinaigrette*

**Client's Choice of (1) Item:**

*\*Dessert will be plated individually*

5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

*\*Please ask about custom menus and entertainment options  
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**Option 3**  
**\$35.99 Per Person**

*Includes a Fresh Vegetable Platter with Buttermilk Ranch Dip,  
Assorted Cheeses and Crackers*

*Pre-set House Salad, Homemade Dressing  
Oven Baked Dinner Roll and Butter*

**Client's Choice of (2) Items:**

*\*Appetizers will be served buffet style*

Caribbean Jerk Chicken Egg Rolls  
Buffalo Wings  
Mini Cheeseburgers  
Stuffed Pretzel Sticks  
Pork Potstickers  
Italian Sausage Wrapped in Puff Pastry

Vegetable Quesadilla Rolls  
Potato Boats  
Crab, Spinach & Artichoke Dip  
Chicken Tenders  
Fried Mozzarella Sticks  
Buffalo Shrimp

**Client's Choice of (2) Items:**

Smoked Prime Rib  
*8 oz. Slice of Smoked Prime Rib, Served with Garlic  
Mashed Potatoes, Seasonal Vegetables and Au  
Jus*

Cashew Crusted Salmon with Citrus Sauce  
*Topped with Cashew and Graham Cracker and  
Citrus Sauce, Served with Three Cheese Risotto  
and Seasonal Vegetables*

Pork Tenderloin with Roasted Garlic and  
Balsamic Onion Confit  
*Topped with a Roasted Garlic Crust and Sweet  
Onion Sauce*

Tropical Chicken  
*Airline Chicken Breast Topped with a Tropical  
Salsa, Served with Rice Pilaf and Seasonal  
Vegetables*

Miniature Vegetable Napoleons  
*Layered Marinated Grilled Portobello with Zucchini,  
Yellow Squash, Red Onion, Tomato and Goat  
Cheese Drizzled with Basil Oil and Balsamic  
Reduction*

Cajun Shrimp with Citrus Alfredo  
*Shrimp Sautéed with Asparagus Tips, Onion,  
Tomato, Mushrooms and Spinach in a Citrus  
Alfredo Sauce*

**Client's Choice of (1) Item:**

*\*Dessert will be plated individually*

5 Layer Chocolate Cake  
Lemoncello  
*Ladyfingers Infused with Lemon Cello, Layered with  
a Tangy Lemon Mascarpone Mousse*

Carrot Cake  
NY Style Cheesecake  
*Served with Strawberry Sauce*

*\*Please ask about custom menus and entertainment options*



Prices do not include 20% gratuity and applicable sales tax

