

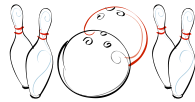


**Thank you for considering The Corner Alley for your important event. We look forward to working with you in making it a fun, memorable and exciting party.**

**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.**



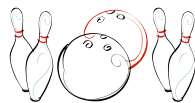
**Once you are ready to book a food, beverage and bowling package at The Corner Alley, we will create a catering contract to spell out your reservation and our cancellation policy. A credit card is needed to confirm a reservation.**

**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!**



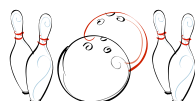


**GROUP SALES PRICING APPLIES TO PARTIES OF  
15 OR MORE PERSONS**

**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



**THE MEZZANINE**

*Perfect spot for lunch and dinner gatherings, cocktail receptions, social and corporate events!*  
Seats up to 45 People  
Features a Self Pour Draft Table with Two Different Beers



**THE SPARE ROOM**

*Great space for company presentations, private lunch or dinners and wedding celebrations!!*  
A 2,000 Square Foot Private Banquet Facility  
Fully Equipped with Audio Visual Equipment and Wireless Internet  
Two Pool Tables for Entertainment





**BREAKFAST BUFFET**  
**\$7.99 per person**

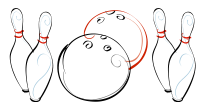
Juices  
*Apple, Orange, Cranberry, Tomato*

Regular and Decaffeinated Coffee and Herbal Teas

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

Variety of Cereals and Milk

Assorted Bagels and Cream Cheese



**SUNRISE ADDITIONS**  
**\$1.99 per person per item**

Scrambled Eggs  
Sausage  
Bacon  
Turkey Bacon  
French Toast

Home Fries with Peppers & Onions  
Fruit Salad  
Whole Fruit Display  
Assorted Yogurts

Pancake or Omelet Station  
*(Chef Fee \$50)*

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





**SPARE APPETIZERS**  
**\$17.99 per person**

*Vegetable Display with Sriracha Ranch Dip & Homemade Hummus*

**Choice of 1 Bowling Snack:**

Spicy Snack Mix  
Assorted Snack Mix  
Pretzels  
Trail Mix  
Chips & Salsa

Potato Chips & Dip  
Parmesan Popcorn  
Sweet & Salty Popcorn  
Beer Nuts  
Cajun Nuts

**Choice of 2 Items:**

Potato Cheese Fritters

Caramelized Onion Flatbreads

Mini Cheeseburgers

Tomato Mozzarella Pesto Bites

Gazpacho Cucumber Cups  
*Small Cucumbers Filled with a Cold Soup Made of  
Chopped Tomatoes, Cucumbers, Onions,  
Garlic, Oil, and Vinegar*

Waldorf Salad Bites in Phyllo Cup  
*Apples, Candied Walnuts, Grapes, Celery Leaves  
and Mini Marshmallows Coated in a Light Vanilla  
Yogurt Dressing*

Chicken Tenders  
*Served with BBQ Sauce*

Mexican Chorizo & Queso Blanco Potato Skins  
*Served with Sour Cream*

Edamamae Potstickers  
*Wonton Skins Filled with Edamamae, Fried and  
Served with Ponzu Dipping Sauce*

Loaded Potato Skins  
*Bacon, Cheddar Cheese & Scallions  
Served with Sour Cream*

Citrus Crab Salad in Phyllo Cups  
*Crabmeat, Red Onion and Celery Leaves Coated in  
a Light Citrus Aioli*

Hot Spinach & Artichoke Dip  
*Spinach, Artichoke Hearts and Herbed Cheeses  
Served with Tortilla Chips*

Asian Chicken Salad in Wonton Cups  
*Shredded Chicken with Diced Vegetables and  
Sliced Almonds Tossed in a Creamy Asian Dressing*

Chicken Wings  
*Choice of BBQ, Mild, or Hot Sauces  
Served with Bleu Cheese Dressing*

BBQ Meatball Skewers

Spinach Pinwheels  
*Puff Pastry Wrapped with Fresh Spinach and  
Cheese, Baked to Golden Brown*

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

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## **BIG STRIKE APPETIZERS**

**\$18.99 per person**

*Vegetable Display with Sriracha Ranch Dip & Homemade Hummus  
Assortment of Cheeses and Crackers*

### **Choice of 1 Bowling Snack:**

Spicy Snack Mix  
Assorted Snack Mix  
Pretzels  
Trail Mix  
Chips & Salsa

Potato Chips & Dip  
Parmesan Popcorn  
Sweet & Salty Popcorn  
Beer Nuts  
Cajun Nuts

### **Choice of 2 Appetizers:**

Steamed Thai Chili Pork Potstickers  
*Wontons Filled with Ground Pork, Steamed and  
Tossed in a Sweet Chili & Soy Sauce*

Beef & Vegetable Kabobs

Antipasto Skewers  
*Roasted Vegetables, Pepperoni and Olives Drizzled  
with Roasted Garlic Oil*

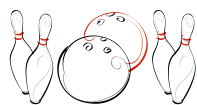
Wasabi Salmon Skewers  
*Oven Roasted Wasabi Crusted Salmon Skewers  
Served with a Citrus Aioli*

Roasted Corn & Edamame Salad  
in Phyllo Cups  
*Roasted Corn and Steamed Edamame Beans  
Tossed with Olive Oil, Roasted Garlic and Lemon  
Juice*

Zucchini & Cod Fritters  
*Flaked Cod and Shredded Zucchini Mixed with  
Seasoned Flour and Fried to Golden Brown  
Served with Sweet Thai Chili Aioli*

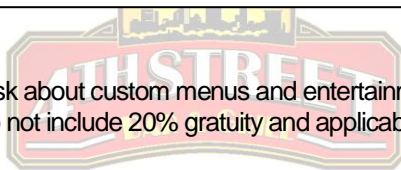
Chili Lime Shrimp Skewers  
*Roasted Shrimp Skewered and Marinated in Chili  
Lime and Tossed in Lime Cilantro Vinaigrette  
Served with Coconut Rum Sauce*

Surf & Turf Skewers  
*Grilled Shrimp and Pork Bites Brushed with Guava  
BBQ Sauce*



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

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**PICNIC BUFFET**  
**\$19.99 Per Person**

*Assorted Breads & Rolls*  
*Assorted Cheeses*  
*Mayo, Mustard, Lettuce, Tomatoes, Red Onions & Pickles*

**Choice of 1 Bowling Snack:**

Spicy Snack Mix  
Assorted Snack Mix  
Pretzels  
Trail Mix  
Chips & Salsa

Potato Chips & Dip  
Parmesan Popcorn  
Sweet & Salty Popcorn  
Beer Nuts  
Cajun Nuts

**Choice of 3 Items:**

Black Forest Ham  
Roast Beef  
Roasted Turkey  
Corned Beef

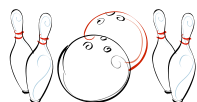
Chicken Salad  
Tuna Salad  
Roasted Vegetable Salad

**\*Choice of 1 Salad**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Desserts**

*See our "Custom Corner" page for your choices.*



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

*Vegetable Display with Sriracha Ranch Dip & Homemade Hummus*

**Choice of 3 Items:**

Pepperoni

Classic Cheese

Grilled Chicken Alfredo

B.L.T.

*Sliced Grilled Chicken with Alfredo Sauce and Topped with Four Cheeses*

*Bacon, Diced Tomatoes, Mozzarella and Provolone Topped with Shredded Lettuce*

Supreme

BBQ Chicken

*Sausage, Pepperoni, Onions, Peppers, Mushrooms and Black Olives*

*Sliced BBQ Chicken Topped with Caramelized Onions and Cheddar Cheese*

Four Cheese Lovers

Wild Mushroom

Meat Lovers

Potato & Crispy Pancetta

*Pepperoni, Sausage, Ham and Bacon*

Veggie Deluxe

Buffalo Chicken

*Zucchini, Onions, Peppers, Broccoli, Mushrooms and Black Olives*

*Spicy Buffalo Chicken Strips, Diced Red Onions and Mozzarella Drizzled with Ranch Sauce*

Cheeseburger

Steak, Fries & Bleu Cheese

*A Ketchup and Mustard Sauce Topped with Ground Beef and Cheddar Cheese then Topped with Shredded Lettuce and Diced Tomatoes*

*Thinly Sliced Steak, Chopped French Fries and Melted Bleu Cheese Crumbles Served on Roasted Garlic Sauce*

**\*Choice of 1 Salad**

***See our "Custom Corner" page for your choices.***

**\*Choice of 1 Dessert**

***See our "Custom Corner" page for your choices.***

Additional Appetizer = \$3.95 per person

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**TASTE OF CLEVELAND BUFFET**  
**\$24.99 Per Person**

*Vegetable Display with Sriracha Ranch Dip & Homemade Hummus*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

Hunter's Stew  
*Slow cooked with bacon, smoked sausage,  
kielbasa, corn & wild mushrooms*

Beef Rouladen  
*Tenderized Flat Iron Steak stuffed with bacon,  
onions & braised in a mushroom gravy*

Kielbasa with Cabbage & Noodles  
Slow Cooked Corned Beef with Sautéed  
Cabbage

Chicken & Dumplings  
Vegetable Stuffed Cabbage  
*Rolled Steamed Cabbage Leaves Filled with  
Herbed Rice, Shredded Zucchini, Peppers, Onions,  
Mushrooms and Spinach Slow Cooked in a  
Marinara Sauce*

Beef & Rice Stuffed Peppers  
Assorted Pierogies with Sautéed Onions

Beer Bratwurst with Sauerkraut

**\*Choice of 1 Salad**

***See our "Custom Corner" page for your choices.***

**\*Choice of 2 Sides**

***See our "Custom Corner" page for your choices.***

**\*Choice of 1 Dessert**

***See our "Custom Corner" page for your choices.***

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*Assorted Breads*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

**Spicy Penne Sallisca**

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

**Meat Lasagna**

*Layered with Sausage, Ground Beef & Italian Cheeses*

**Vegetable Lasagna**

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

**Rigatoni with Meatballs**

**Veggie Ragout with Cavatelli**

*Squash, Carrots, Onions, Peppers and Tomatoes Stewed in Marinara then Tossed with Cavatelli*

**Eggplant Parmesan with Angel Hair Pasta**

**Four Cheese Pasta**

**Stuffed Mushrooms & Spinach Cannelloni**

**Chicken Marsala**

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

**Chicken Piccata**

*Chicken Breast Cutlets Battered and Browned then Served in a White Wine, Garlic Butter Sauce with Lemon Juice & Capers*

**Creamy Chicken Bruschetta**

*Parmesan Crusted Chicken Breast Smothered in a Rich Alfredo Sauce then Topped with Cold Bruschetta*

**Italian Sausage with Peppers & Onions**

**Italian Chianti Braised Beef**

*with Roasted Peppers & Mushrooms*

**Beef Ragout with Rigatoni**

*Beef Braised with Onions, Peppers and Tomatoes Simmered in Red Wine Marinara then Tossed with Rigatoni*

**Stuffed Sausage & Pepper Cannelloni**

**\*Choice of 1 Salad**

**See our "Custom Corner" page for your choices.**

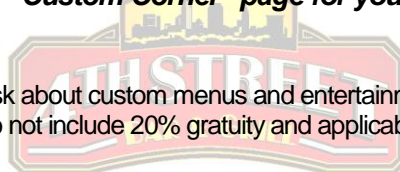
**\*Choice of 2 Sides**

**See our "Custom Corner" page for your choices.**

**\*Choice of 1 Dessert**

**See our "Custom Corner" page for your choices.**

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**BBQ BUFFET**  
**\$27.99 Per Person**

*Assorted Breads*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

BBQ Pulled Pork

Grilled Flank Steak

Honey BBQ Chicken

Thai BBQ Salmon

BBQ Ribs

Vegetarian Kabobs

Grilled BBQ Portabella Caps

Frogmore Kabobs

*Large Portabella Caps Marinated in BBQ the Filled  
with Sautéed Onions and Peppers*

*Shrimp, Kielbasa, Redskin Potatoes on Quarter  
Corn Cob Base*

**\*Choice of 2 Salads**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Sides**

*See our "Custom Corner" page for your choices.*

**\*Choice of 1 Dessert**

*See our "Custom Corner" page for your choices.*

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**SILVER DINNER BUFFET**  
**\$30.99 Per Person**

*Vegetable & Cheese Display*  
*Dinner Rolls with Butter*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

- |   |   |
|---|---|
| Beef Rouladen<br><i>Tenderized Flat Iron Steak Stuffed with Bacon,<br/>Onions &amp; Braised in Red Wine Jus</i> | Italian Chianti Braised Beef<br><i>with Roasted Peppers &amp; Mushrooms</i> |
| Caribbean Jerk Chicken with Tropical Salsa  | Grilled Flank Steak   |
| Vegetable Stuffed Portobello Caps   | Stuffed Sausage & Pepper Cannelloni   |
| Crab, Spinach & Artichoke Stuffed Cod   | Stuffed Mushroom & Spinach Cannelloni                                       |
| Braised Beef Tips   | Slow Cooked Pork Roast  |

**\*Choice of 2 Salads**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Sides**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Desserts**

*See our "Custom Corner" page for your choices.*

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**GOLD DINNER BUFFET**  
**\$35.99 Per Person**

*Vegetable & Cheese Display*  
*Dinner Rolls with Butter*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

Pecan Crusted Pork Chops  
*with Spiced Apple Chutney*

Herb Crusted Prime Rib  
*Chef's Fee \$50*

Thai Chili Mahi Mahi

Garlic Infused Roasted Turkey  
*Chef's Fee \$50*

Overstuffed Veggie Peppers  
*Large Green Peppers Overflowing with Herbed  
Rice, Squash, Onions, Asparagus, Mushrooms &  
Carrots then Simmered in Marinara*

Roasted Pork Loin with Balsamic Reduction

Roasted Herb Quartered Chicken

**\*Choice of 2 Salads**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Sides**

*See our "Custom Corner" page for your choices.*

**\*Choice of 2 Desserts**

*See our "Custom Corner" page for your choices.*

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*Pre-set Salad & Dinner Rolls with Butter*

**Choice of 2 Items:**

Each Additional Entrée = \$4.95 per person

8oz Sirloin Steak  
*with Garlic Herb or Firecracker Butter*

Overstuffed Veggie Portabella  
*With Balsamic Reduction*

Creamy Chicken Bruschetta  
*Parmesan Crusted Chicken Breast Smothered in Rich Alfredo then Topped with Cold Bruschetta*

Cajun Crab Stuffed Cod  
*with Mango Chutney*

Grilled Lime & Chili Chicken

Stuffed Cabbage Rolls

Herb Roasted Chicken

Slow Cooked Pork Roast

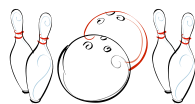
Grilled Salmon  
*with Lemon Wasabi Butter*

**\*Choice of 2 Sides**

*See our "Custom Corner" page for your choices.*

**\*Choice of 1 Plated Dessert**

*See our "Custom Corner" page for your choices.*



**Upgrade Entrée Choices for \$3.99 Per Person**

Pecan Crusted Pork Loin  
*with Spiced Apple Chutney*

Herb Crusted Prime Rib

Shrimp & Crab Stuffed Salmon Florentine  
*Roasted Salmon Stuffed with Chopped Shrimp, Crabmeat, Spinach, Asiago & Parmesan Cheeses*

Flat Iron Steak  
*Stuffed with Sundried Tomato & Feta Cheese*

Thai Chili Mahi Mahi

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### SIDES

Roasted Cabbage & Carrots

Red Cabbage

Garlic Green Beans

Roasted Root Vegetables

Bacon Baked Beans

Cheesy Potatoes

Macaroni & Cheese

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Three Cheese Risotto

Braised Brussels Sprouts

Roasted Squash & Zucchini

### SALADS

Warm German Potato Salad with Bacon

Asian Coleslaw with a Light Ponzu Sauce

Mixed Green Salad  
*Served with House Italian Dressing*

Caesar Salad  
*Served with Rustic Croutons & Shaved Asiago*

Waldorf Salad  
*Served on a Bed of Spinach*

Green Bean Salad  
*Tossed in a Red Wine Vinaigrette*

Grape Tomato & Pearl Mozzarella Salad  
*Tossed in a Pesto Vinaigrette*

Fresh Fruit Salad

Macaroni Salad

Pasta Salad

### DESSERTS

Dessert Tray #1

*Brownie Bash, Luscious Lemon, Melt Away &  
Pecan Chocolate Chunk*

Dessert Tray #3

*Chocolate Raspberry Tango, Lemon Bar Jazz, Oreo  
Dream & Marble Cheesecake*

Dessert Tray #5

*Chocolate, White and Rainbow Layered Petit Fours*

Tiramisu Cake

Irish Cream Mousse Cake

Raspberry White Chocolate Cake

Fresh Fruit Display

Dessert Tray #2

*Brownies, Raspberry Bar, Oatmeal Cranberry &  
Brownie Bash*

Dessert Tray #4

*Mini Éclairs, Pecan Tart, Lemon Bars, Cheesecake  
Domes, Mini Cannoli & Brownies*

Dessert Tray #6

*Assortment of Cookies & Brownies*

Chocolate Toffee Mousse Cake

Red Velvet Cake

Carrot Cake



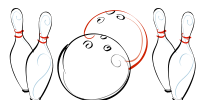


## BEVERAGE SELECTIONS

### Soda Bar

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

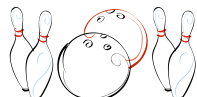
\$2.50 Per Person  
*\*\*unlimited*



### 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

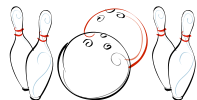


### Premium Bar Package

*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*

