



**2021**

**DINNER CATERING**

**CATERING@CORNERSTONECANMORE.COM**

**1.800.773.0004 | 403.679.4039**

# APPETIZERS

## MINIMUM ORDER OF 15 PEOPLE REQUIRED

We recommend choosing 3-4 selections for approximately 50% of your guests.

### \$4 PER PERSON PER SELECTION

Caprese salad on a skewer  
Bite sized chicken & waffles  
Gorgonzola & caramelized onion tart  
Beef stuffed crimini mushrooms  
Bruschetta crostini  
Coconut shrimp with a honey orange sauce  
Seared beef carpaccio on a parmesan crisp

### \$5 PER PERSON PER SELECTION

Beef sliders  
Mission fig & goat cheese crostini  
Tuna tartare on a fried wonton  
Chili lime chicken brochette  
Crab cake with tequila cocktail sauce  
Beef satay with a peanut sauce

### \$6 PER PERSON PER SELECTION

Maple balsamic glazed filet mignon skewer  
Smoked salmon & dill cheesecake  
Blueberry bison slider  
Lamb lollipops with tzatziki

# CASUAL DINING

Suitable for groups of 30 +

## BBQ BUFFET \$33 PER PERSON

Coleslaw  
Soup of the day  
BBQ chicken legs

BBQ pork back ribs  
Spiced slow roasted potato  
Grilled corn  
Cinnamon dusted grilled pineapple

## EUROPEAN BUFFET \$34 PER PERSON

Mediterranean salad  
Beef bourguignon  
Herb roasted potato  
Grilled chicken

Mushroom risotto  
Romania cabbage rolls  
Steamed vegetables  
Belgium waffle with cherries & whipped cream

## TRADITIONAL ROAST DINNER BUFFET \$31 PER PERSON

Cornerstone house salad  
Alberta roast beef  
Roasted red skin potatoes  
Yorkshire pudding  
Homemade gravy

Horseradish  
Brussel sprouts  
Roasted carrots  
Chef's assorted dessert

## ALBERTA RANCH LAND BUFFET \$32 PER PERSON

Cornerstone house salad  
Alberta roast beef  
Roasted red skin potatoes  
Yorkshire pudding  
Homemade gravy

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Alberta roast beef  
Roasted red skin potatoes  
Yorkshire pudding  
Homemade gravy

## CASUAL DINING

Suitable for groups of 30 +

### **SURF & TURF BUFFET \$34 PER PERSON**

Cornerstone house salad  
Roast chicken  
Seasonal veg  
Build your own baked potato

Baked beans  
Biscuits  
Apple crumble  
Alberta sirloin with gravy & horseradish

### **DESSERT**

**You can substitute any menu dessert with one from the list below**

Assorted brownies and cake bites  
Assorted baked breads

Freshly baked cookies  
Fresh fruit platter

# ASPEN DINNER BUFFET

**\$44 PER ADULT**

## Salad – Choose Two

Caesar salad

Cornerstone house salad with baby greens, cucumber  
& carrot

Pasta salad with prosciutto, olives & feta cheese in a  
creamy sauce

Mediterranean salad with Kalamata olives & vine ripe  
tomatoes

## Starch – Choose Two

Garlic mashed potatoes

Sweet potato mash

Rosemary roasted red potatoes

Caramelized onion smashed potatoes

Basmati rice pilaf

## Vegetables – Choose One

Steamed seasonal vegetables with herb butter

Roasted root vegetables with fresh herbs and olive oil

Roasted broccoli & cauliflower

## Main Course - Choose Two

Pork loin with honey ginger & apple

Pan seared chicken breast with citrus demi glaze

Roasted chicken with lemon, rosemary & garlic

BBQ chicken legs

Salmon with lemon butter & basil

Roasted AAA striploin with gravy & horseradish

## Dessert - Choose One

Mini cheesecakes selection

Bite sized brownies

# POPLAR DINNER BUFFET

**\$55 PER ADULT**

## Salad – Choose Two

Cucumber, grilled watermelon & feta salad  
Pasta salad  
Mediterranean salad with Kalamata Olives & vine ripe tomatoes  
Caesar salad with a house made dressing

## Starch – Choose Two

Mashed potatoes with browned butter & roasted leek  
Sweet potato mash  
Herb roasted mini potatoes  
Caramelized onion & mascarpone smashed potatoes  
Rice pilaf with dried fruit & pine nuts

## Vegetables – Choose One

Green bean almondine  
Roasted rainbow carrots  
Roasted broccoli & cauliflower with garlic confit

## Main Course - Choose Two

Braised Albertan bison stew with fingerling potatoes  
Mojo pork loin  
Braised chicken with onions, Canadian red wine & bacon  
BBQ chicken legs & thighs  
Seared salmon with dill cream sauce  
Pacific cod with a rustic romesco sauce (pine nuts & red pepper)  
Wild mushroom ravioli with a basil cream sauce

## Feature dish - Choose One

Local, farm raised AAA sirloin with a mushroom peppercorn sauce & horseradish (hormone & antibiotic free)  
Slow roasted prime rib with a grainy Dijon rub. Served with caramelized onion demi & horseradish  
Slow roasted striploin with cracked black pepper & cilantro pesto

## Dessert - Choose One

Mini cheesecakes selection  
Bite sized brownies  
Bread pudding  
Profiteroles with a chocolate ganache

## **FURTHER DETAILS**

### **BUFFET SERVICE WITH CORNERSTONE STAFF**

We can provide all Buffets at your venue or ours.

Buffet service incurs a staffing charge of at least 3 staff for 3 hours (\$180 min charge). Large groups may require more staff.

### **BUFFET SERVICE NO CORNERSTONE STAFF**

All set menus can be delivered (\$85 fee) and set up as a buffet with our chafing dishes and all utensils required. We will arrange to pick up the items after the event.

In this instance a designated person at your event is responsible for following all COVID food service regulations (we can provide these).

At all times Cornerstone staff adhere to AHS food service regulations and will be wearing masks as per the Canmore Bylaw