



2023

WEDDING CATERING

CATERING@CORNERSTONECANMORE.COM

403.609.0004

REHEARSAL DINNERS

SUITABLE FOR GROUPS OF 30+

BBQ BUFFET \$55 PER PERSON

Homemade Coleslaw	BBQ pork back ribs
Grilled corn	Spiced slow roasted potato
BBQ chicken legs	Cinnamon dusted grilled pineapple

EUROPEAN BUFFET \$55 PER PERSON

Mediterranean salad	Mushroom risotto
Beef bourguignon	Steamed vegetables
Herb roasted potato	Chef's assorted dessert
Grilled chicken	

TRADITIONAL ROAST DINNER BUFFET \$55 PER PERSON

Cornerstone house salad	Alberta roast beef with horseradish
Roasted red skin potatoes	Homemade gravy
Roasted root vegetables	Chef's assorted dessert

ALBERTA RANCH LAND BUFFET \$55 PER PERSON

Cornerstone house salad	Roast chicken
Roasted seasonal vegetables	Alberta beef sirloin with horseradish
Baked beans	Bread rolls & homemade gravy
Baked potato with herb butter	Chef's assorted dessert

SURF & TURF BUFFET \$60 PER PERSON

Cornerstone house salad	Alberta beef strip loin with horseradish
Roasted seasonal vegetables	Lemon butter & dill salmon
Herb roasted potatoes	Homemade gravy
Vegetable rice pilaf	Chef selection of desserts

VEGAN DINNER MENU

\$65.00 PER ADULT

\$32.50 PER CHILD (AGED 4 - 12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salads – Choose Two

Mediterranean salad with vine ripe tomatoes, bell peppers, cucumber and kalamata olives

Caesar salad with house-made vegan Casesar dressing

Kale & baby spinach house salad with cucumber, shaved carrots & bell pepper

Couscous salad with grilled and roasted season vegetables

Starch – Choose Two

Mashed potatoes with roasted garlic and leek

Sweet potato mash

Herb roasted mini potatoes

Rice pilaf with dried fruit & pine nuts

Entrees – Choose Two

Homemade vegan meatballs with vegan cheese sauce

Ratatouille

Grilled soy and ginger seasoned tofu

Chickpea, cauliflower & potato curry

Dessert – Choose One or Two (50/50 split)

Chocolate brownie

Assorted cheesecake

Home-made fruit sorbet

LARCH PLATED MENU

\$75.50 PER ADULT

\$37.75 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Appetizers – Choose One

- Caesar salad with house made dressing
- Beef carpaccio with fried capers, parmesan, herbed crostini & balsamic glaze
- Wild mushroom ravioli with basil cream sauce
- Caprese salad with vine ripe tomatoes, fresh Mozzarella & fresh basil
- Gnocchi with Gorgonzola cream sauce
- Braised Alberta bison stew with fingerling potatoes

Starch – Choose One

- Roasted garlic mashed potato
- Paprika and herb roasted mini rainbow potatoes
- Dried fruit Basmati rice pilaf
- Maple glazed roasted yams

Vegetables – Choose One

- Roasted rainbow carrots
- Green bean almondine
- Roasted cauliflower and broccoli with garlic confit
- Steamed broccolini with herbed butter

Entrée – Choose One

- Grilled 6oz AAA Alberta Sirloin with mushroom peppercorn sauce
- Spinach and Manchego stuffed chicken breast with garlic and white wine sauce
- Roasted garlic chicken supreme with sundried tomato and vodka sauce
- Mediterranean baked cod with a dill and caper sauce
- Grilled salmon with a chipotle orange sauce
- Bone in pork chop with Dijon maple glaze

Dessert Menu - Choose one

- Salted caramel crème brule, bourbon drizzle, fresh fruit
- Caramel apple cheesecake with candied apples & crème anglais
- House made carrot cake with cream cheese icing, brown sugar dusted grilled pineapple & candied walnuts
- Sticky toffee pudding with honey caramel sauce
- Chocolate lava cake with Jack Daniels & BC cherry glaze
- Triple chocolate mousse: white, milk, and dark chocolates
- Tiramisu with coffee infused chantilly cream

WILLOW PLATED MENU

\$86.50 PER ADULT

\$43.25 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Appetizers – Choose One

- Mini baked Brie, almond crust, berry compote & crostini
- Poached pear and goat cheese salad
- Beef carpaccio with fried capers, parmesan, herbed crostini & balsamic glaze
- Caprese salad with vine ripe tomatoes, fresh Mozzarella & fresh basil
- House made pan fried jumbo bison ravioli, sage & brown butter sauce, olive tapenade
- Elk meatballs stuffed with smoked Gouda & blueberry balsamic sauce

Starch – Choose One

- Roasted garlic and braised leek mashed potato
- Lemon saffron rice with dried fruits
- Marinated and grilled sweet potatoes
- Herb roasted fingerling potatoes
- Potato gratin with a blend of Gruyere, Gouda, Cheddar cheeses
- Caramelized onion and Mascarpone smashed potato

Vegetables – Choose One

- Green bean almondine with pancetta lardon
- Grilled asparagus with a balsamic glaze
- Marinated and grilled seasonal squash
- Roasted broccoli and cauliflower with garlic confit
- Fennel and honey glazed carrots
- Steamed broccolini in a herbed butter

Entrée – Choose Two

- Grilled 8oz AAA Alberta Sirloin with mushroom peppercorn sauce
- Bacon wrapped pork tenderloin with hunter sauce
- Chicken roulade with wild mushroom and leek and pan jus
- Mediterranean sole served en papillote in a banana leaf
- Broiled salmon with Canadian maple syrup glaze and candied walnuts
- Confit duck breast with a port sauce

Dessert Menu - Choose one

- Salted caramel crème brule, bourbon drizzle, fresh fruit
- Caramel apple cheesecake with candied apples & crème anglais
- House made carrot cake with cream cheese icing, brown sugar dusted grilled pineapple & candied walnuts
- Sticky toffee pudding with honey caramel sauce
- Chocolate lava cake with Jack Daniels & BC cherry Glaze
- Triple chocolate mousse: white, milk, and dark chocolates
- Tiramisu with coffee infused chantilly cream

WHITEBARK DINNER BUFFET

\$60.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salad – Choose Two

- Caesar salad with house made dressing
- Pasta salad with olives, feta, crispy prosciutto
- Mediterranean salad with Kalamata olives & vine ripe tomatoes
- Cornerstone house salad with homemade ranch & fig balsamic dressing
- Chickpea & black bean salad

Starch – Choose Two

- Garlic mashed potato
- Caramelized onion mashed potato
- Basmati rice pilaf
- Roasted sweet potatoes
- Herb roasted mini potatoes

Vegetables – Choose One

- Seasonal steamed vegetables with herbed butter
- Roasted root vegetables with fresh herbs & olive oil
- Roasted broccoli & cauliflower with confit garlic

Carving Station

- Roasted AAA Alberta sirloin with peppercorn sauce & horseradish

Main Course - Choose One

- Maple Dijon center cut pork chops
- Pork loin with ginger apple chutney
- Pan seared chicken breast with a citrus demi glaze
- Bourbon BBQ chicken legs
- Roasted chicken with lemon rosemary & garlic
- Salmon with maple walnut glaze

Dessert

- Mini cheesecake & assorted brownie selection

PINE DINNER BUFFET

\$70.00 PER ADULT

\$35.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salad – Choose Two

- Caesar salad with house made dressing
- Pasta salad with olives, feta, crispy prosciutto
- Mediterranean salad with Kalamata olives & vine ripe tomatoes
- Cornerstone house salad with homemade ranch & fig balsamic dressing
- Caprese salad with heirloom tomato, fresh mozzarella & basil

Starch – Choose Two

- Mashed potatoes with browned butter & roasted leeks
- Scallop potatoes
- Caramelized onion & mascarpone smashed potato
- Basmati rice pilaf with vegetables & dried fruits
- Sweet potato mash with cinnamon & Canadian maple syrup
- Herb roasted fingerling potatoes

Vegetables – Choose One

- Green bean almondine
- Roasted carrots
- Steamed broccolini
- Roasted cauliflower and broccoli with confit garlic
- Seasonal roasted squash

Carving Station – Choose One

- AAA Alberta sirloin with mushroom peppercorn sauce & horseradish
- Slow roasted AAA striploin with cracked black pepper & cilantro marinade with gravy & horseradish

Main Course – Choose Two

- Braised Alberta bison stew with fingerling potatoes
- Braised chicken with Canadian red wine, bacon & onions
- Bourbon BBQ chicken legs
- Spinach and Parmesan stuffed chicken breast
- Baked chipotle orange salmon
- Mediterranean baked sole with dill & capers
- Wild mushroom ravioli with basil cream sauce

Dessert – Choose Two

- Mini cheesecake & assorted brownie selection
- Profiteroles with chocolate ganache
- Bread pudding with a bourbon caramel sauce
- Homemade carrot cake with grilled pineapple & candied walnuts
- Assorted cookies & pots of chocolate mousse

SPRUCE DINNER BUFFET

\$80.50 PER ADULT

\$40.25 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salad – Choose Two

- Poached pear salad with goat cheese & balsamic Dijon dressing
- Pomegranate salad with candied walnuts & goat cheese
- Caesar salad with house made dressing
- Cornerstone house salad with homemade ranch & fig balsamic dressing
- Panzanella salad
- Caprese salad with heirloom tomato, fresh mozzarella & basil

Starch – Choose Two

- Mashed potatoes with truffle & chive
- Home style Truffle Mac & Cheese
- Lemon saffron rice with dried fruits
- Scallop potatoes
- Paprika & herb roasted red skin potatoes

Vegetables - Choose One

- Green bean almondine with pancetta lardons
- Grilled asparagus with balsamic glaze
- Broccoli and cauliflower with mornay sauce
- Fennel and honey glazed carrots
- Steamed broccolini in a herbed butter

Carving Station - Choose One

- Slow roasted AAA prime rib with a grainy Dijon rub with caramelized onion demi and horseradish
- AAA Alberta beef tenderloin with horseradish and Béarnaise sauce

Main Course - Choose Two

- Bacon wrapped pork tenderloin with Dijon maple glaze
- Herb roasted chicken supreme with Salsa di Pomodoro
- Pan seared gnocchi with Gorgonzola cream sauce
- Confit duck breast with port sauce
- Brown sugar dusted grilled salmon with an adobo chipotle glaze

Dessert - Choose Two

- Mini cheesecake & assorted brownie selection
- Profiteroles with chocolate ganache
- Bread pudding with a bourbon caramel sauce
- Carrot cake with grilled pineapple & candied walnuts
- Assorted cookies and pots of chocolate mousse

FURTHER DETAILS

DROP-OFF SERVICE ONLY (\$50)

All menus can be ordered with a drop-off service only. Hot items will be served hot and all packaging will be disposable.

Drop-off service available to Canmore, Exshaw and Banff.

Ask our staff for additional drop-off locations.

BUFFET SERVICE WITH CORNERSTONE STAFF

We can provide all menus as a buffet service at your venue or ours.

Buffet service incurs a staffing charge of at least 3 servers for a minimum of 3 hours, at \$25 per hour.

BUFFET SERVICE NO CORNERSTONE STAFF (\$85)

All set menus can be delivered 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.

PLATED SERVICE WITH CORNERSTONE STAFF

Plated service incurs a staffing charge of at least 3 servers (\$25 per hour) and 1 chef (\$30 per hour) for a minimum of 3 hours.

All prices are subject to 5% GST and 20% gratuity.