



2023

WEDDING CATERING

CATERING@CORNERSTONECANMORE.COM

403.609.0004

REHEARSAL DINNERS

SUITABLE FOR GROUPS OF 30+

BBQ BUFFET \$42 PER PERSON

Coleslaw
Soup of the day
BBQ chicken legs
BBQ pork back ribs

Slow roasted Southern potatoes
Grilled corn on the cob
Chef selection of desserts

EUROPEAN BUFFET \$45 PER PERSON

Traditional Greek salad
Beef bourguignon
Herb roasted potato
Anatolian chicken with olives & capers

Mushroom risotto
Lemon roasted broccoli with Parmesan
Chef selection of desserts

TRADITIONAL ROAST DINNER BUFFET \$45 PER PERSON

Garden salad
Roasted red skin potatoes
Seasoned roast Brussels sprouts
Roasted carrots with thyme

Alberta roast beef with horseradish
Yorkshire pudding
Homemade gravy
Sticky toffee pudding

ALBERTA RANCH LAND BUFFET \$45 PER PERSON

Garden salad
Roasted seasonal vegetables
Cowboy baked beans
Build your own baked potato

Roast chicken
Alberta beef sirloin with horseradish
Biscuits & homemade gravy
Apple crumble with caramel drizzle

SURF & TURF BUFFET \$46 PER PERSON

Garden salad
Alberta beef strip loin with horseradish
Homemade gravy
Roast cod with curry butter

Roasted seasonal vegetables
Herb roasted potatoes
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

Please inquire about the staff and service level required for your event at catering@cornerstonecanmore.com

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.

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.