

CORNERSTONE CATERING

EXCLUSIVELY AT



ECLIPSE

EVENT SPACE

CORNERSTONE
catering

2023 BROCHURE





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ECLIPSE

EVENT SPACE

A modern indoor space filled with mountain charm and the tantalizing aroma of freshly roasted coffee. Eclipse Coffee Roasters at 1516 Railway Avenue, Canmore is the perfect location for your

- Rehearsal dinner
- Milestone birthday celebration
- Cocktail event
- Small wedding reception

As the exclusive event providers for this space, let Cornerstone Catering create a 'turn-key' event for your next celebration.

VENUE RENTAL OF ECLIPSE COFFEE ROASTERS INCLUDES:

- Private venue rental between 6 pm to 11 pm (extra hours available, please enquire)
- Tables, chairs, cutlery, glassware & flatware
- White linen tablecloth & napkins

Venue Rental \$500

Excluding GST

BUTLER PASSED APPETIZERS

**\$5 PER PERSON
PER SELECTION**

Caprese salad on a skewer
Gorgonzola & caramelized onion tart
Greek baked jalapeno poppers
Sundried Tomato with Parmesan
stuffed crimini mushrooms
Tomato basil bruschetta with charred
crostini
Coconut shrimp with a honey orange
sauce

**\$6 PER PERSON
PER SELECTION**

Grilled beef sliders
Blueberry Balsamic goat cheese crostini
Italian chicken Parmesan sliders
Chili lime chicken brochette
Fried crab cake with tequila cocktail
sauce
Beef satay with Thai peanut sauce

**\$8 PER PERSON
PER SELECTION**

Steak crostini with carrot-horseradish
marmalade
Charbroiled buffalo sliders with
blueberry bacon jam
Bacon wrapped Gorgonzola shrimp
Cranberry pecan goat cheese truffles

MINIMUM ORDER REQUIRED

BUFFET DINNERS

BBQ BUFFET

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

\$42 PER PERSON

EUROPEAN BUFFET

Traditional Greek salad
Beef bourguignon
Herb roasted potato
Anatolian chicken with olives &
capers
Mushroom risotto
Lemon roasted broccoli with
Parmesan
Chef selection of desserts

\$45 PER PERSON

ALBERTA RANCH LAND BUFFET

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

\$45 PER PERSON

SUITABLE FOR GROUPS OF 25 - 30 GUESTS

ALBERTA RANCH LAND BUFFET INCUR \$75 CHEF ON SITE CHARGE



FOOD STATIONS

SHRIMP FLAMBE STATION

\$10 PER PERSON

Garlic and mixed her shrimps
flambe with Cognac

FLAMBE CREPE STATION

\$7 PER PERSON

Crepes served with caramel
banana, strawberry, mix
berries, milk chocolate, cream
Chantilly and wild berry
compote

CHARCUTERIE BOARD

\$16 PER PERSON

Cured and smoked meat
served antipasto, pickles, jams
and preserves, crostini and
crackers

CHEESE BOARD

\$14 PER PERSON

Artisan cheese platter
accompanied by jams and
preserves, crostini and
crackers, dried fruits and nuts

OYSTER & FLAMBE STATIONS INCUR \$75 CHEF ON SITE CHARGE

SUITABLE FOR GROUPS OF 25 - 80 GUESTS



À LA CARTE DINING

SOUPS (SERVES 12) \$80

Cream of mushroom (with chicken)
Roast tomato bisque
Potato leek with bacon
Roasted butternut squash
Italian wedding
Minestrone

BREADS (SERVES 12) \$30

Crusty French rolls
Butter rolls
Garlic baguette

SALADS (SERVES 12) \$75

Garden salad
Creamy coleslaw
Mediterranean chickpea salad
Pasta salad
Greek salad
Caesar salad

DESSERT (SERVES 12) \$58

Assorted brownies & cake bites
Assorted baked pastries
Freshly baked cookies
Fresh fruit platter

MAIN COURSES

Beef lasagna	\$95
Vegetarian lasagna	\$85
Mac & cheese	\$87
Chicken wings	\$107
Butter chicken & rice	\$144
BBQ pulled pork & buns	\$144
Assorted sandwich tray	\$102
BBQ chicken legs & thighs	\$109
Vegan chick pea curry with rice	\$127
Kung Pao chicken with rice	\$144

MUST CHOOSE AT LEAST A SOUP OR SALAD AND MAIN COURSE

EVENING SNACKS

POTATO SKINS

\$6 PER PERSON

Fried potato skins stuffed with bacon bits, shredded cheese, spring onions. Served with salsa and sour cream.

TACO BAR

\$9.50 PER PERSON

Hard and soft shell tacos, ground beef served with tomatoes, lettuce, onions, salsa, sour cream and cheese.

SOFT PRETZELS

\$8 PER PERSON

Artisan cheese platter accompanied by house-made jams and preserves, balsamic crostini and crackers, fresh fruits, dried fruits and nuts.

PEROGIE BAR

\$7.50 PER PERSON

Perogies stuffed with potatoes and cheese, served with bacon bits, sour cream, green onions and sauerkraut.

POUTINE

\$9 PER PERSON

Canadian classic! French fries, cheese curds and gluten free beef gravy.

SLIDER BAR

\$9 PER PERSON

Alberta mini beef sliders with a variety of build your own toppings.

SUITABLE FOR GROUPS OF 25 - 80 GUESTS

All prices are excluding GST & gratuity



Please inquire about the staff and service level required for your event (charges apply).
Staffing charge \$25/hr per staff (minimum 3 hours).

CATERING SERVICE ARE PROVIDED BY CORNERSTONE CATERING ONLY



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Cornerstone Catering

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