



WEDDING CATERING

CATERING@CORNERSTONECANMORE.COM

403.609.0004

REHEARSAL DINNERS

SUITABLE FOR GROUPS OF 30+

BBQ BUFFET \$48.50 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 \$52 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 \$52 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 \$48 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 \$54 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

\$72.00 PER ADULT

\$30.00 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 Caesar 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

BUFFET MENU ONE

\$80.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salad & Soup – Choose Two

Caesar salad with house made dressing with fried caper and shaved Padano
Mediterranean salad with kalamata olives, vine ripe tomatoes with lemon herb dressing
Cornerstone house salad with homemade ranch and sundried tomato dressing
Asian noodle salad with broccoli, coleslaw, carrots, peanuts, cilantro served with creamy peanut dressing
Italian bowtie pasta salad with cucumber, red pepper, black olives, feta cheese, grape tomatoes, green onion with lemon herb dressing

Broccoli & aged cheddar soup
Creamy potato leek soup
Braised beef and lentil soup
Hearty vegetable soup
Herb roasted tomato cream soup

Vegetables – Choose One

Seasonal steam vegetables with herb butter
Roasted root vegetables with persillade and olive oil
Brown butter maple glazed rainbow carrots
Fresh steam broccolini with Italian herb butter
Green bean almondine with pancetta lardons

Starch – Choose Two

Potato gnocchi with green peas and roasted garlic chive butter
Caramelized onion mashed potato
Turmeric basmati rice pilaf with dried fruit
Herb roasted mini roasted potatoes
Vegetarian baked tri-colour fusilli pasta with tomato or cream sauce

Carving Station

Roasted AAA Alberta sirloin with peppercorn sauce & horseradish

Main Course - Choose Two

Chipotle maple glazed center cut pork chop
Seared chicken breast with hunter sauce
Roasted chicken with cacciatore sauce
Grilled salmon with citrus Beurre Blanc sauce
Cranberry apple stuffed pork loin with star anise pan jus
Herb roasted duck breast with port jus
Four cheese tortellini with garden vegetable and Arrabiata sauce

Dessert - Choose Two

Assorted cheesecake
Assorted brownies
Assorted mini cakes
Fruit platter
Profiterole with chocolate ganache

BUFFET MENU TWO

\$90.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Salad & Soup – Choose Two

Caesar salad with house made dressing with fried caper and shaved Padano
Baby arugula salad with crispy bacon, strawberries, goat cheese, cherry tomatoes, candied nuts
served with sundried tomato vinaigrette
Mediterranean quinoa salad with lemon herb dressing
Grilled watermelon feta salad with white balsamic mint vinaigrette
Caprese salad with heirloom tomato, fresh mozzarella and basil

Roasted fennel & carrot soup
English pub split pea soup
Creamy truffle mushroom soup
Classic San Francisco seafood Cioppino Soup
Creamy and cheesy broccoli soup

Vegetables – Choose One

Grilled asparagus with balsamic glaze
Roasted fennel and maple herb glazed rainbow carrots
Steamed broccolini in a fresh herbed butter
Ratatouille Niçoise
Duck fat roasted tri-colour beets

Starch – Choose Two

Potato gnocchi with duck leg confit, sweet peas, and garlic chive butter
Lemon saffron rice pilaf with dried fruit medley
Paprika and herb roasted red skin potato
Baked truffle cheese mashed potato
Classic potato croquette

Carving Station - Choose One

Roasted AAA Alberta prime rib with grainy Dijon rub and caramelized onion whisky demi and
horseradish
AAA Alberta beef tenderloin with horseradish and Bearnaise sauce
Slow roasted beef brisket

Main Course - Choose Two

Herb roasted chicken supreme with salsa di Pomodoro
Seared duck breast with port jus
Slow roast pork belly with maple thyme pan jus
Authentic German veal schnitzel with truffle mushroom jus
Cranberry apple stuffed pork loin with star anise pan jus
Grilled salmon with citrus Beurre Blanc sauce
Cheese and spinach cannelloni served with confit garlic basil tomato sauce

Dessert - Choose Two

Assorted cheesecake
Assorted brownies
Assorted mini cakes
Fruit platter
Profiterole with chocolate ganache

PLATED MENU ONE

\$85.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Appetizer – Choose One

Caesar salad with house made dressing and fried capers and shaved Padano

Wild mushroom ravioli with Puttanesca sauce

Caprese salad with heirloom tomato, fresh mozzarella and basil

Arancini balls served with arrabbiata sauce and shaved parmesan

Albacore tuna ceviche served on wonton chips

Broccoli & aged cheddar soup with crispy pancetta

Creamy potato leek soup

Braised beef and lentil soup

Hearty vegetable soup

Herb roasted tomato cream soup

Vegetables – Choose One

Green bean almondine with pancetta lardons

Maple glazed brown butter roasted rainbow carrots

Steamed broccolini with lemon herb butter

Grilled asparagus with gremolata

Starch – Choose One

Roasted garlic mashed potato

Paprika and herb roasted mini rainbow potatoes

Lemon saffron rice pilaf with dried fruit medley

Baked wild mushroom risotto with green pea and shaved Padano

Herb goat cheese baked polenta

Main Course - Choose One

Grilled 8oz AAA Alberta sirloin with mushroom peppercorn sauce

Sundried goat cheese stuffed chicken supreme with herb garlic white wine sauce

Mediterranean baked cod with a dill and caper sauce

6 oz grilled salmon with lemon citrus Beurre Blanc

Bone in pork chop with chipotle maple glaze

Pork roulade stuffed with cranberry, apple with Pinot Noir sauce

Dessert - Choose One

Blueberry filled caramel crème Brule with fresh fruit

Chocolate cheesecake with cream Chantilly and fresh fruit

Sticky toffee pudding with honey caramel sauce

Triple chocolate mousse with fresh fruit

Tiramisu with Bailey infused Chantilly cream

Passionfruit panna cotta with fresh fruit

PLATED MENU TWO

\$95.00 PER ADULT

\$30.00 PER CHILD (AGED 4-12)

MINIMUM ORDER OF 50 PEOPLE REQUIRED

Appetizer – Choose One

Caprese salad with heirloom tomato, fresh mozzarella and basil
Mini baked Brie almond crust with mixed berry compote and maple balsamic crostini
AAA Alberta beef tartar with crispy wonton chips
Homemade pan-fried bison ravioli with sage, brown butter and olive tapenade
Grilled watermelon feta salad with white Balsamic mint vinaigrette

Roasted fennel carrot soup
English pub split pea soup
Creamy truffle mushroom soup
Classic San Francisco seafood Cioppino Soup
Creamy and cheesy broccoli soup

Vegetables – Choose One

Green bean alondine with pancetta lardons
Grilled asparagus with balsamic glaze
Roasted fennel and maple herb glazed rainbow carrots
Steamed broccolini in herb butter
Marinated and grilled seasonal squash

Starch – Choose One

Lemon saffron rice pilaf with dried fruits
Roasted garlic and braised leek mashed potato
Pinot Grigio saffron lobster risotto
Herb roasted fingerling potato
Potato gratin with Gruyere cheese
Classic Swiss potato rosti

Main Course - Choose One

Grilled 8oz AAA Alberta striploin with jumbo shrimps and red wine peppercorn demi
Mediterranean baked sole with lemon caper sauce
8oz grilled salmon with white wine cream sauce
Duo duck, pan seared duck breast and confit duck legs with port wine sauce
Pan seared chicken supreme stuffed with mushroom goat cheese duxelles and thyme pan jus
Pork roulade stuffed with cranberry, apple and artichoke tomato sauce
Cheese and spinach cannelloni served with confit garlic basil tomato sauce

Dessert - Choose One

Blueberry filled caramel crème Brule with fresh fruit
Chocolate cheesecake with cream Chantilly and fresh fruit
Sticky toffee pudding with honey caramel sauce
Triple chocolate mousse with fresh fruit
Tiramisu with Bailey infused Chantilly cream
Passionfruit panna cotta with fresh fruit
Chocolate lava cake with bourbon and cherry glaze

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.