



DINNER CATERING

CATERING@CORNERSTONECANMORE.COM

403.609.0004

APPETIZERS

MINIMUM ORDER OF 15 PEOPLE REQUIRED

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

\$5.00 PER PERSON PER SELECTION

Caprese salad on a skewer
Cambozola & caramelized onion mini quiche
Tomato basil bruschetta with charred crostini
Spanakopita with tzatziki
Grilled shrimp with cocktail sauce

\$6.50 PER PERSON PER SELECTION

Grilled beef sliders
Saskatoon berry balsamic goat cheese crostini
Italian chicken Parmesan sliders
Beef satay with Thai peanut sauce
Coconut shrimp with sweet and sour sauce

\$8 PER PERSON PER SELECTION

Beef tartare on bourbon garlic crostini
Lamb lollipops with Saskatoon mint jus
Crab cake with smoked cocktail sauce
Confit duck croquettes with cranberry sage
balsamic glaze
Truffle goat cheese & pickled beet crostini

CASUAL DINING

Suitable for groups of 30 +

BBQ BUFFET \$48.50 PER PERSON

Apple coleslaw	BBQ pork back ribs
Soup of the day	Slow roasted Southern potatoes
Bourbon BBQ chicken legs	Seasonal grilled vegetables
	Chef selection of desserts

EUROPEAN BUFFET \$52 PER PERSON

Traditional Greek salad	Mushroom risotto
Beef goulash	Roasted garlic lemon broccoli
Herb roasted potato	Tiramisu
Chicken parmesan	

TRADITIONAL ROAST DINNER BUFFET \$52 PER PERSON

House salad with chefs selection of homemade dressings	Alberta striploin with horseradish
Roasted baby potatoes	Yorkshire pudding
Seasoned roast brussels sprouts	Red wine jus
Honey herb roasted carrots	Sticky toffee pudding

ALBERTA RANCH LAND BUFFET \$48 PER PERSON

Garden salad	Campfire roasted chicken
Roasted seasonal vegetables	Alberta beef sirloin with horseradish
Build your own baked potato	Biscuits & homemade gravy
	Chefs selection of desserts

CASUAL DINING

Suitable for groups of 30 +

SURF & TURF BUFFET \$54 PER PERSON

Caesar salad	Roasted seasonal squash
Alberta beef strip loin with horseradish	Herb roasted potatoes
Red wine demi glaze	Green bean almandine
Rainbow trout with lemon dill broth	Cheesecake truffles & cake pops

DESSERT

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

Assorted brownies & cheesecake	Apple crumble
Assorted baked cookies	Fresh fruit platter

À LA CARTE DINNER

SOUPS (SERVES 12) \$82.50

Cream of mushroom	Hearty beef & vegetable
Smoked tomato soup	Minestrone
Potato leek	Mexican chicken tortilla soup
Chicken & bowtie pasta soup	
Roasted butternut squash	

SALADS (SERVES 12) \$75

Garden salad	Pasta salad
Asian noodle & tofu salad	Greek salad
Potato & boar bacon salad	Caesar salad

BREADS (SERVES 12) \$30

Pretzel rolls	Mixed artisan rolls
Scallion rolls	Garlic Baguette
Beet rolls	

MAIN COURSE (SERVES 12)

Beef lasagna	\$123
Vegetarian lasagna	\$105
Mac & cheese	\$110
Butter chicken & rice	\$177
BBQ pulled pork & buns with coleslaw, garlic aioli & pickles	\$167
BBQ chicken legs & thighs (4 pcs pp)	\$152
Vegan chick pea curry with rice	\$158
Kung Pao chicken with rice	\$187

DESSERT (SERVES 12) \$64

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

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.

BUFFET SERVICE NO CORNERSTONE STAFF (\$100)

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. Please note this service may not be suitable for larger groups.

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