



CORNERSTONE
CATERING & EVENTS



Offered Exclusively at Cornerstone Venues

In-House Catering
2025



BREAKFAST





BREAKFAST BUFFETS

LIGHT BREAKFAST (\$21 PP)

- Fresh-baked pastries with butter and preserves
- Fresh fruit salad
- Individual yogurts
- Fruit juice, coffee, and tea

TRADITIONAL BREAKFAST (\$27 PP)

- Fresh croissants and muffins with house-made preserves and whipped butter
- Individual yogurts
- Homestyle hash browns with caramelized leek, bell pepper, and mushroom
- Smoked bacon
- Chicken apple breakfast sausage
- Free-run scrambled eggs
- Fresh fruit salad
- Fruit juice, coffee, and tea

DELUXE BREAKFAST (\$32 PP)

- Fresh-made breakfast strudel with berry chantilly
- Greek yogurt parfaits with Saskatoon berry peach compote and house-made granola
- Poached eggs with grilled tomato, wilted kale, feta
- Hollandaise
- Seasonal vegetable frittata
- Smoked bacon and maple pork breakfast sausages
- Shredded potato rosti
- Fresh fruit platter
- Fruit juice, coffee, and tea

Minimum Order of 24 Required
GST & Gratuity Not Included

BREAKFAST STATIONS

Available as an Add-On to Your Buffet

SWEET STATION (\$16.75 PP)

- Choice of pancakes, waffles, or french toast
- Maple syrup
- Chocolate ganache
- Cream chantilly
- Bacon jam
- Fresh assorted berries
- Creme anglaise

CHEF-ATTENDED OMELETTE STATION (\$13.50 PP)

- Free-range dark yolk eggs
- Bacon bits
- Chicken apple breakfast sausage
- Selection of fresh vegetables
- Selection of shredded cheese

BAGEL STATION (\$15.50 PP)

- Assorted bagels
- Cream cheese - plain, herb and garlic, and cinnamon sugar
- Smoked bacon or sausage
- Free-run scrambled eggs
- Lettuce, sliced tomato, sliced cheese

Minimum Order of 24 Required
GST & Gratuity Not Included



FROM THE PANTRY

Create a Custom Breakfast Selection
Choose Minimum 3 Options Per Group of 12

- Breakfast breads (\$3.75 PP)
- Chia seed pudding (\$3.00 PP)
- Parfaits (\$5.25 PP)
- Butter croissants with butter and preserves (\$4.00 PP)
- Assorted muffins (\$4.50 PP)
- Chocolate croissants (\$4.50 PP)
- Cinnamon buns (\$3.25 PP)
- Fresh mighty biscotti (\$3.50 PP)
- Chef's selection of mini quiches (\$4.00 PP)
- Whole fruit (\$2.25 PP)
- Homemade chewy granola bars (\$4.00 PP)
- Selection of gluten-free granolas with vanilla milk (\$4.60 PP)
- Cheese and charcuterie board with crostini, olives, pickles and preserves (\$12.50 PP)
- Smoked salmon board with crostini, capers, garlic cream cheese, and pickled red onion (\$11.75 PP)
- Assorted toasts with smashed avocado, preserves, nut butter, and dried fruits (\$9.25 PP)
- Coffee and tea (\$3.40 PP)
- Fruit Juice (\$2.75 PP)

GST & Gratuity Not Included



BREAKFAST SANDWICHES

Served with a Hashbrown

THE CLASSIC (\$12.25 PP)

One fried egg served on an English muffin with cheddar cheese and choice of bacon, sausage patty, or vegan sausage.

MONTREAL STYLE (\$17.00 PP)

Montreal smoked meat paired with a fried egg and jalapeno havarti, served on an everything bagel.

THE WRAP (\$14.75 PP)

Scrambled eggs, chorizo sausage, green onions, and salsa served in a flour tortilla.

AVOCADO TOAST (\$14.00 PP)

Smashed avocado toast with cherry tomatoes and curried granola served on sourdough.

SMOKED SALMON (\$19.25 PP)

Smoked salmon with cream cheese, capers, and red onion served on an onion bagel.

TURKEY AVOCADO (\$14.00 PP)

Turkey and avocado sandwich with garlic aioli and a fried egg served on a ciabatta bun.



Minimum Order of 12 Required
GST & Gratuity Not Included



LUNCH



LUNCH BUFFETS

FROM THE CAFÉ (\$26 PP)

- Vegetarian chili served with sour cream and shredded cheese
- Bacon grilled cheese with thick-cut rosemary chili bacon and white cheddar on sourdough
- French onion grilled cheese with gruyere cheese, caramelized onions, and dijon aioli on sourdough
- Selection of cold ham, turkey and vegetarian sandwiches
- Assorted freshly baked cookies
- House-made carrot cake with cream cheese icing

GARDEN, FARM, AND SEA (\$29 PP)

- Fresh baby greens
- Sliced fresh seasonal vegetables
- Selection of house-made dressings
- Grilled chicken breasts
- House-made falafel
- Garlic butter roasted shrimp skewers
- Fruit platter

ALBERTA MOUNTAIN LUNCH (\$39 PP)

- Campfire roasted chicken legs
- Braised beef short ribs
- Caesar salad with house-made dressing, toasted croutons, and shaved parmesan
- Roasted asparagus with manchego cheese
- Baby roasted potatoes
- Season fruit crumble and chantilly cream

Minimum Order of 24 Required
GST & Gratuity Not Included

LUNCH BUFFETS

TASTE OF THE MEDITERRANEAN (\$36 PP)

- Potato gnocchi and sundried tomato pesto
- Greek salad
- Grilled pita with roasted red pepper dip and tzatziki
- Grilled chicken kabab
- Carrot ginger soup
- Assorted canoli's

CURRY AND SPICE (\$34 PP)

- Sambar (vegetable curry)
- Butter chicken
- Vegetable rita
- Saffron citrus basmati rice
- Garlic butter naan bread
- Gulab jamung cheesecake



Minimum Order of 24 Required
GST & Gratuity Not Included

EXPRESS LUNCH

Quick Meals Designed for Events with Busy Agendas
Minimum Order of 12 Per Menu

TACO SALAD (\$26 PP)

- Chipotle cheese rice, salsa, sour cream, lettuce, smashed avocado, pickled red onion, cherry tomatoes, and red onion
- Choice of 1 protein per person (minimum 6 orders per protein)
 - Pulled chicken
 - BBQ jackfruit
 - Shredded braised beef
- Tres Leche for dessert

POWER GRAIN BOWL (\$21 PP)

- Quinoa, lentils, roasted sweet potato, kale, tender cabbage, crispy chickpeas, apple cider dijon vinaigrette
- Choice of 1 protein per person (minimum 6 orders per protein)
 - Shrimp skewer
 - Chicken skewer
 - Fresh herb falafel
- Saskatoon Lemon Bar for dessert

STEAK SANDWICH (\$27 PP)

- Pan-seared flank steak, bourbon caramelized shallots, black garlic aioli, heirloom cherry tomatoes
 - Sides of fries and garden salad
- House-made blondie with seasonal fruit compote and caramel sauce for dessert

BONE-IN PORK CHOP (\$23 PP)

- Maple chipotle glazed pork chop with brown rice pilaf with apple slaw
- Triple chocolate cake with cherry coulis for dessert

HONEY MISO SALMON (\$27 PP)

- Wild rice and farro salad with dill and lime dressing and grilled baby bok choy
- Apple beignets with vanilla chantilly for dessert

NETWORKING LUNCH

Stations Designed to Fuel Conversation
Select 2-3 Stations

POUTINE BAR (\$15 PP)

Selection of French fries, sweet potato fries and tater tots with cheese curds, shredded cheddar, shredded jalapeno havarti, pulled pork, Montreal smoked meat, sauteed seasonal vegetables, and homemade poutine gravy.

FLATBREAD BAR (\$17 PP)

Chef's selection of flatbreads with fresh toppings, tomato sauce, and alfredo sauce.

SLIDER BAR (\$18 PP)

Selection of ground prime rib patties and pulled chicken on a brioche bun served with sliced cheddar and jalapeno Havarti, lettuce, red onion, pickles, garlic aioli, ketchup, and mustard.

POKE BOWL BAR (\$18 PP)

Freshly diced tuna marinated in yuzu soy, sauteed teriyaki beef, pickled ginger, fresh carrot, sesame-marinated edamame, cucumber, radish, green onions, shredded nori, and soy dashi.

HARVEST TABLE (\$20 PP)

Selection of Canadian cheeses, smoked and cured meats, house-made mustard and preserves, root vegetable fries, roasted red pepper hummus, smoked salmon, herb and garlic cream cheese, house-made pickles, focaccia crostini, and artisanal Crackers.



Minimum Order of 24 Required
GST & Gratuity Not Included



THEMED BREAKS



THEMED BREAKS

Keep Your Guests Fuelled Between Meals
Minimum Order of 12 Per Category

SIMPLE BREAK (\$14.25 PP)

- Mini muffins
- Assortment of pastries
- Fresh brewed coffee and selection of teas

COFFEE & TREATS (\$17.25 PP)

- Freshly baked biscotti
- Mini doughnuts and cannolis
- Fresh brewed coffee and selection of teas

FOCACCIA ABOUT IT (\$15.00 PP)

- Fresh baked focaccia bites
- Bruschetta
- Green olive tapenade
- Citrus herb ricotta
- Fresh brewed coffee and selection of teas

STICKS (\$15.50 PP)

- Vegetable crudites
- House-made hummus
- Four peppercorn and asiago ranch
- Seasonal fruits skewers
- Fresh brewed coffee and selection of teas

CHIPS & DIPS (\$16.50 PP)

- Freshly fried haus chips
- Tortilla and pita chips
- Roasted red pepper baba ganoush
- French onion and bacon dip
- Warm queso dip
- Fresh brewed coffee and selection of teas

ON THE TRAIL (\$19.00 PP)

- BBQ corn nuts
- Toasted seasoned nuts and seeds
- Candied nuts
- Chocolate chips
- Salted caramel popcorn
- Fresh brewed coffee and selection of teas





DINNER



DINNER BUFFETS

ALBERTA BBQ (\$52 PP)

- Caesar salad with house-made dressing, toasted croutons, and shaved parmesan
- Build your own baked potato
- Seasonal grilled vegetables
- Bourbon BBQ chicken legs
- Grilled Alberta ribeye carved fresh on buffet
- Peppercorn Jus
- Horseradish
- Apple lemon slaw
- Chefs choice dessert selection

TRADITIONAL ROAST DINNER (\$54 PP)

- Cornerstone salad with a selection of house-made dressings
- Roasted potatoes
- Crispy brussels sprouts with confit garlic and dried cranberries
- Honey dill roasted carrots
- Lemon and rosemary roasted turkey breast
- Whole roasted AAA beef sirloin carved fresh on buffet
- Red wine au Jus
- Horseradish
- Yorkshire pudding
- Sticky toffee pudding

Minimum Order of 24 Required
GST & Gratuity Not Included

DINNER BUFFETS

FLAVOURS OF THE ALPS (\$52 PP)

- Caprese salad with heirloom tomatoes, fresh mozzarella, balsamic glaze, herb oil, and fresh basil
- Cheese and spaetzle
- Beef goulash
- Chicken Parmesan
- Butternut squash ravioli with fresh garden basil and tomato sauce
- Tiramisu

FUSION (\$47 PP)

- Chopped salad with a citrus Thai peanut dressing
- Grilled sesame ginger salmon
- Seared beef flat iron steak with gochujang BBQ sauce
- Vegetable fried rice
- Lemongrass soy sauce
- Brown sugar and miso roasted bok choy
- Mango matcha cloud cake

Minimum Order of 24 Required
GST & Gratuity Not Included



PLATED DINNER

Create an Elevated Experience with a Plated Dinner Service
Minimum Order of 24

3 COURSES (\$80 PP)

SOUP AND SALAD (CHOOSE 1)

- Caesar salad with housemade dressing, toasted croutons, and shaved parmesan
- Caprese salad with heirloom tomatoes, fresh mozzarella, balsamic glaze, herb oil, and fresh basil
- Roasted carrot salad with honey cider dressing, curry cauliflower puree, and crispy shallots
- Creamy roasted tomato soup
- Roasted mushroom soup

MAIN COURSE (CHOOSE 2)

- AAA 6 oz grilled sirloin with red wine jus
- Pan-seared 6 oz salmon with a mustard fennel cream sauce
- 6 oz chicken supreme with sundried tomato and kale cream sauce
- House-made falafel with citrus tahini sauce and pickled red onion

MAIN COURSE UPGRADES (\$5 PP)

- 6 oz roasted prime rib with mushroom peppercorn au jus
- Rack of lamb with sage and sunflower seed crust and mint manchego pesto
- Confit duck leg with rosemary blueberry pan jus
- Arctic char with juniper beurre blanc

STARCH (CHOOSE 1)

- Roasted tricolour baby potatoes with herb butter
- Lemon saffron rice pilaf
- Black garlic and truffle mashed potato
- Ricotta gnocchi with a rosé sauce

VEGETABLES (CHOOSE 1)

- Roasted seasonal squash
- Roasted baby carrots with maple brown butter glaze
- Asparagus parmesan with a chilli crisp
- Broccolini with miso tomato glaze

DESSERTS (CHOOSE 1)

- Triple chocolate mousse with raspberry chantilly
- Sticky toffee cake with bourbon cherry caramel sauce
- Plated s'more with coffee marshmallow, white chocolate, and toasted graham cracker
- Creme brulee cake with candied lemon zest



COCKTAIL RECEPTIONS



RECEPTION PACKAGES

Create a Cocktail Style Function with a Selection of Gourmet Food Stations

PACKAGE ONE (\$68 PP)

CHOICE OF

- 4 Tray passed canapes
- 2 Savoury grazing stations
- 1 Savory chef attended station
- 1 Sweet grazing station

PACKAGE TWO (\$87 PP)

CHOICE OF

- 5 Tray passed canapes
- 2 Savoury grazing stations
- 2 Savoury chef attended station
- 1 Sweet grazing station

PACKAGE THREE (\$95 PP)

CHOICE OF

- 6 Tray passed canapes
- 3 Savoury grazing stations
- 2 Savoury chef attended station
- 1 Sweet grazing station

OR

Create Your Own Cocktail Reception by Choosing Items À La Carte From the Following Menus

Minimum Order of 24 Per Package Required
GST & Gratuity Not Included



PASSED CANAPÉS

PRICE PER PIECE

SEAFOOD

Poached shrimp cocktail <i>with smoked dill cocktail sauce</i>	\$1.80
Tuna tartare <i>with sweet pea creme fraiche, chilli crisp, and crispy wontons</i>	\$3.75
Crab cake <i>with sundried tomato aioli</i>	\$3.25
Beet gravlax <i>with caper cream cheese, apple slaw, and bannock</i>	\$2.80
Lobster mac and cheese bites <i>with avocado creme and preserved lemon</i>	\$2.80
Bacon-wrapped scallops <i>with maple citrus cream sauce</i>	\$2.95
Salmon rilette <i>with creme fraiche, pickled fennel, and marble rye</i>	\$2.25

MEAT

Beef tartare <i>with pickled beet, shallot, cured egg yolk, capers, and pretzel crostini</i>	\$2.50
Duck rilette <i>with Saskatoon chutney, sage, and bannock</i>	\$1.85
Braised lamb slider <i>with mint aioli, onion jam, and brioche</i>	\$2.10
Bison cranberry meatball <i>with wild berry jus</i>	\$2.35
Mini chicken and waffles <i>with chilli maple glaze and scallions</i>	\$2.25
Beef tataki <i>with citrus soy glaze and toasted sesame</i>	\$2.35
Chicken empanada <i>with pineapple pico de galo</i>	\$2.90
Pork belly bao <i>with pickled carrot, daikon radish, and gochujang aioli</i>	\$2.60

Minimum Order of 24 Per Item Required
GST & Gratuity Not Included

PASSED CANAPÉS (CONT.)

PRICE PER PIECE

VEGETARIAN

Heirloom tomato bruschetta <i>with stone fruit balsamic, fresh basil, and crostini</i>	\$1.70
Spring rolls <i>with sweet chilli sauce</i>	\$1.50
Watermelon feta <i>with fresh citrus in a cucumber cup</i>	\$1.85
Devilled eggs <i>with roasted garlic, crispy capers, and smoked paprika</i>	\$2.10
Roasted Wild Mushrooms <i>with whipped herb ricotta, juniper oil, and bannock</i>	\$2.35
Crispy cauliflower <i>with babaganoush</i>	\$1.00
Vegetable empanadas <i>with avocado lime puree</i>	\$2.75
Goat cheese and dried apricot bites <i>with fresh herbs and toasted pistachio</i>	\$1.50

SWEET

Brownies <i>with warm caramel sauce</i>	\$1.20
Apple turnovers <i>with vanilla bourbon crème anglaise</i>	\$2.30
Cookie Dough bites <i>with chocolate and toffee chips</i>	\$1.10
Lemon tarts <i>with mixed berry Chantilly</i>	\$1.10
House-made cheesecake pops <i>(assorted flavours)</i>	\$1.80
Macaroons <i>(assorted flavours)</i>	\$2.80
Chocolate truffles <i>(choice of below flavours)</i>	\$2.00
◦ <i>Toasted pistachio and cherry with white chocolate</i>	
◦ <i>Cookies and Baileys with milk chocolate</i>	
◦ <i>Salted caramel and pretzel with dark chocolate</i>	

Minimum Order of 24 Per Item Required
GST & Gratuity Not Included



GRAZING STATIONS

CHEESE & CHARCUTERIE (\$17.50 PP)

Fresh Canadian cheeses, local cured and smoked meats served with house-made preserves, pickles, marinated olives, breads, and crackers.

CHEESE FONDUE STATION (\$18 PP)

Traditional cheese fondue with a selection of cured meats, pickles, steamed vegetables, and fresh bread.

HOT SANDWICH BAR (\$14.40 PP)

Selection of sandwiches including, classic Cubano on French bread, Montreal smoked meat sandwich on marble rye, and classic grilled cheese on sourdough.

BAO BUN BAR (\$18.75 PP)

Pork belly, brisket, pulled chicken, sriracha aioli, pickles (cabbage, carrots, daikon radish), BBQ sauce, and char siu sauce.

MEDITERRANIAN BAR (\$17.12 PP)

Hummus, tzatziki, roasted red pepper feta dip, melitzanosalata (eggplant dip), marinated olives, pickled red onions, dolmas, feta stuffed peppadews, fresh crudité, Lavash crackers, and grilled pita.

Minimum Order of 24 Required
GST & Gratuity Not Included



CHEF ATTENDED STATIONS



PASTA STATION (\$21.50 PP)

A selection of fresh pasta, with choice of creamy mornay or basil tomato sauce and a variety of toppings, served out of a parmesan wheel.

SEAFOOD STATION (\$20.75 PP)

Fresh cooked mussels and clams, poached shrimp, sesame tuna tataki, candied salmon and fresh oysters, served with house-made cocktail sauce, mignonette, tartar sauce, and toasted baguette and sourdough.

CURRY STATION (\$21.25 PP)

Butter chicken and tikka masala sauce served with choice of braised lamb, chicken thighs, grilled paneer, pickled red onion, raita, red onion chutney, crispy chickpeas, fresh cilantro, and basmati rice.

GYOZA STATION (\$16.00 PP)

Pork and vegetable gyoza with a choice of chilli ponzu, lemongrass soy sauce, sesame oil, sliced Fresno peppers, green onions, and kimchi.

TARTAR AND CEVICHE STATION (\$19.75 PP)

Fresh mixed tuna ceviche marinated in fresh citrus juice and herb with fresh mixed AAA beef tenderloin with shallots, cornichons, dijon mustard, garlic aioli pickled blueberries and cured egg yolk. Served on a choice of pretzel crostinis, wonton crisps, cucumber cups or gluten-free crackers.

Minimum Order of 24 Required
GST & Gratuity Not Included

SWEET STATIONS

GRAZING STATIONS

CHURRO STATION (\$8.50 PP)

Fresh churros with warm dulce de leche, milk chocolate ganache, cinnamon sugar, and assortment of sprinkles, and chopped nuts.

S'MORES STATION (\$10.00 PP)

Three types of house-made marshmallows with raspberry white chocolate ganache, milk chocolate ganache, dark chocolate ganache, and selection of fresh cookies.

CANDY BUFFET (\$7.30 PP)

Selection of popular candy in jars with tongs, scoops, and paper candy bags.

CHEF ATTENDED STATIONS

FLAMBÉ CRÊPE STATION (\$8.00 PP)

Crêpes served with a selection of maple caramelized stone fruit, bananas and berries, chocolate ganache, and berry compote.

ICE CREAM STATION (\$10.00 PP)

A selection of locally made ice cream, supplied by Canmore's Lovely Ice Cream, with an assortment of sundae toppings.

Minimum Order of 24 Required
GST & Gratuity Not Included



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