



CORNERSTONE
CATERING & EVENTS

Available for Delivery in Canmore, Banff, and Area

Offsite Catering
2026



BREAKFAST



BREAKFAST BUFFETS

LIGHT BREAKFAST (\$22.50 PP)

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

TRADITIONAL BREAKFAST (\$28 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 (\$34 PP)

- Fresh-made breakfast strudel with berry chantilly
- Greek yogurt parfaits with Saskatoon berry peach compote and house-made granola
- 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

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

Each Served with a Hashbrown

THE CLASSIC (\$13.50 PP)

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

MONTREAL STYLE (\$17.75 PP)

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

THE WRAP (\$15.50 PP)

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

SMOKED SALMON (\$19.25 PP)

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

TURKEY AVOCADO (\$14.75 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 (\$27.50 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 (\$31 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 (\$41 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 (\$37.50 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 canolli's

CURRY AND SPICE (\$35.75 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 24 Per Menu

TACO SALAD (\$27.50 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)
 - Shrimp Skewer
 - Pulled Chicken
 - Shredded braised beef
- Tres Leche for dessert

POWER GRAIN BOWL (\$22 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)
 - Grilled Salmon
 - Chicken skewer
 - Fresh herb falafel
- Saskatoon Lemon Bar for dessert

STEAK SANDWICH (\$28.75 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 (\$24 PP)

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

HONEY MISO SALMON (\$29 PP)

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



THEMED BREAKS



THEMED BREAKS

Keep Your Guests Fuelled Between Meals
Only Available with a Breakfast or Lunch Booking
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

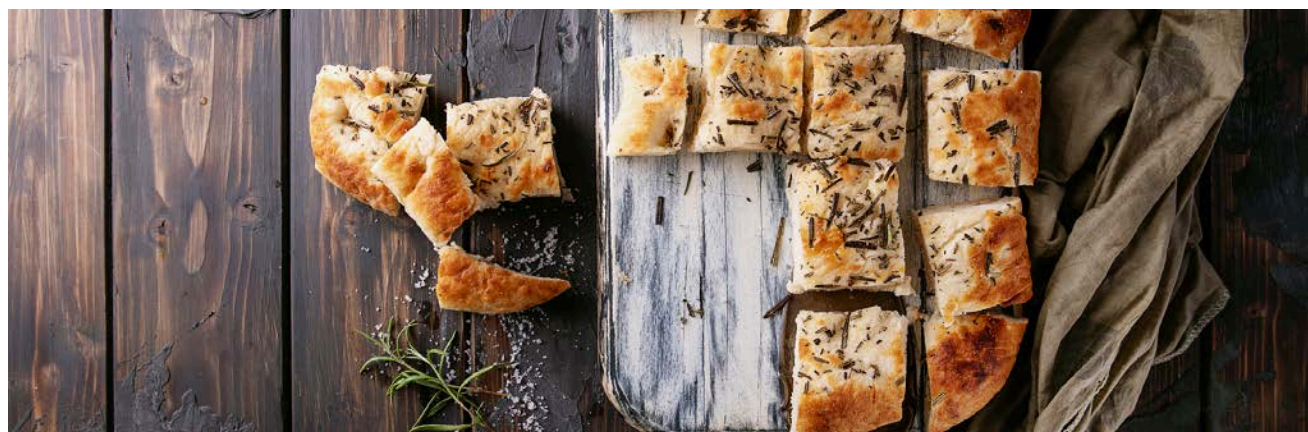
CHIPS & DIPS (\$16.50 PP)

- 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

GST & Gratuity Not Included





DINNER



DINNER BUFFETS

ALBERTA BBQ (\$60 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
- Peppercorn Jus
- Horseradish
- Apple lemon slaw
- Chefs choice dessert selection

TRADITIONAL ROAST DINNER (\$62 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
- 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 (\$58 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 (\$58 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



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