



CORNERSTONE  
CATERING & EVENTS

*Delivered to Your Venue of Choice in Canmore or Banff*

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Wedding Catering  
2026





BUFFETS





# THEMED BUFFETS

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Suitable For Groups of 30+

## 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 carved fresh on buffet
- Red wine au jus
- Horseradish
- Yorkshire pudding
- Sticky toffee pudding

GST & Gratuity Not Included

# THEMED BUFFETS

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Suitable For Groups of 30+

## 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

GST & Gratuity Not Included





# MONTANE BUFFET

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\$65 PP | \$25 CHILDREN AGED 5-12

## SOUP AND SALAD

Cornerstone garden salad *served with house-made ranch and lemon herb dressing*

Smoked tomato soup *served with fresh citrus ricotta*

## STARCH

Confit garlic mashed potatoes

Vegetable basmati rice pilaf

## VEGETABLE

Seasonal steamed vegetables *served with herb butter*

## MAIN COURSE

Herb-roasted chicken

## CARVING STATION

Whole Roasted AAA sirloin *served with peppercorn au jus and horseradish*

## DESSERT

Chefs choice dessert selection

GST & Gratuity Not Included





# ALPINE BUFFET

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\$78 PP | \$30 CHILDREN AGED 5-12

## SOUP AND SALAD (CHOOSE 2)

Hearty vegetable soup  
Creamy potato-leek soup  
Caesar salad *with house-made dressing, toasted croutons, and shaved parmesan*  
Italian bowtie pasta salad *with cucumbers, bell peppers, capers, and sun-dried tomato dressing*

## STARCH (CHOOSE 2)

Wild and brown rice pilaf  
Roasted baby potatoes  
Black garlic mashed potatoes *with caramelized onion*  
Seasonal vegetable baked penne *with basil tomato sauce*

## VEGETABLE (CHOOSE 2)

Steamed broccolini *with Italian herb and garlic butter*  
Roasted root vegetables *with sundried tomato pesto*

## MAIN COURSE (CHOOSE 1)

Pan-seared chicken breast *with red wine, bacon, and pearl onion jus*  
Grilled salmon *with miso honey glaze*  
Falafel *with citrus tahini sauce and pickled red onion*

## CARVING STATION (CHOOSE 1)

Whole roasted AAA striploin *with juniper rosemary demi-glace and horseradish* Whole roasted pork loin *with jager sauce*

## DESSERT (CHOOSE 2)

Assorted mini doughnuts  
Selection of gourmet cake bites  
Fruit platter

GST & Gratuity Not Included

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