



## Canmore Nordic Centre Catering Brochure

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## Breakfast Menu



### **CONTINENTAL** \$11.95

Breakfast pastries and muffins  
 .....  
 Assorted fruit juice  
 .....  
 Freshly brewed coffee and assorted teas  
 .....

### **LIGHT BREAKFAST** \$15.95

Breakfast pastries and muffins  
 .....  
 Fresh fruit  
 .....  
 Selection of cereal and milk  
 .....  
 Granola  
 .....  
 Natural yoghurt  
 .....  
 Assorted fruit juice  
 .....  
 Freshly brewed coffee and assorted teas

### **DELUXE BREAKFAST** \$18.95

Breakfast pastries  
 .....  
 Fresh fruit  
 .....  
 Selection of cereal  
 .....  
 Granola  
 .....  
 Natural yoghurt  
 .....  
 Crispy bacon  
 .....  
 Sliced ham  
 .....  
 Breakfast sausages  
 .....  
 Scrambled eggs  
 .....  
 Homefries  
 .....  
 Selection of bread (toast) and preserves  
 .....  
 Assorted fruit juice  
 .....  
 Freshly brewed coffee and assorted teas



## Breaks and Snacks



### **CORNERSTONE SNACK**

\$10.00

Homemade chips with assorted dips  
.....

Popcorn with a variety of flavours  
.....

Selection of freshly baked muffins  
.....

### **AFTERNOON DELIGHT**

\$11.00

Chocolate brownies  
.....

Assorted baked breads – banana, lemon & poppy seed  
.....

### **HEALTH KICK BREAK**

\$11.25

Seasonal whole fruit  
.....

Assorted crudites with dips  
.....

**ALL THE ABOVE INCLUDE FRESHLY BREWED COFFEE & ASSORTED TEAS.**

**ASSORTED BOTTLED FRUIT JUICE AVAILABLE (CHARGED BY CONSUMPTION)**



## A la carte Breaks and Snacks



### SNACKS

Selection of cookies	\$2.00
.....	
Assorted baked breads	\$3.00
.....	
Seasonal fruit	\$2.50
.....	
Baked pita and hummus	\$5.00
.....	
Chocolate brownies	\$3.25
.....	
Homemade chips with assorted dips	\$8.00
price per bowl – serves 5	
.....	
Apple chips	\$4.00
.....	
Pretzel and chips	\$8.00
price per bowl – serves 5	
.....	

Cinnamon buns	\$4.00
.....	
Granola bars	\$3.50
.....	

### BEVERAGES

Freshly brewed coffee & tea	\$3.00
.....	
Hot chocolate	\$4.00
.....	
Assorted bottled fruit juice	\$3.50
.....	
Bottled water	\$3.00
.....	
Soft drinks (350ml can)	\$3.00
.....	

# Lunch Menu



## **LIGHT LUNCH** \$12.95

Soup of the day  
.....  
House salad with dressing  
.....  
Beet salad with goats cheese, walnut and baby spinach  
.....  
Freshly baked bread rolls

## **BUILD YOUR OWN SANDWICH** \$16.25

Soup of the day  
.....  
Green salad with dressing  
.....  
Pasta salad with herb pesto  
.....  
Egg salad  
.....  
Assorted deli meats  
.....  
Sliced Canadian cheese  
.....  
Assortment of bread, buns and butter  
.....  
Condiments

Premade sandwiches available

## **HOT SANDWICH BUFFET** \$16.25

Soup of the day  
.....  
Baby spinach salad with almonds and seasonal fruit  
.....  
Hot pulled beef with horseradish  
.....  
Assortment of bread, buns and butter

## **SALAD BUFFET** \$17.50

Fresh baby spinach with strawberries and almonds  
.....  
Cobb salad with lettuce, tomato, bacon, grilled chicken breast and egg  
.....  
Green salad with dressing  
.....  
Beet salad with goats cheese, walnuts and baby spinach  
.....  
Pasta salad with herb pesto  
.....  
Assorted bread rolls

## **SHORE LUNCH** \$16.95

Herb crusted tilapia  
.....  
Housemade chips  
.....  
Crunchy coleslaw  
.....  
Green salad with dressing

## **MEDITERRANEAN LUNCH** \$17.50

Traditional Greek salad  
.....  
Couscous salad with grilled vegetables  
.....  
Pita with hummus  
.....  
Grilled chicken souvlaki  
.....  
Spiced beef koftas  
.....  
Tzatziki

## Lunch Menu | *continued*



### **ALBERTA BEEF**

\$18.95

Alberta roasted striploin

.....  
Herb roasted potatoes

.....  
Corn succotash

.....  
House salad with dressing

.....  
Freshly baked rolls

### **ITALIAN BUFFET**

\$21.00

Minestrone soup

.....  
Caprese salad with tomatoes, mozzarella  
& basil

.....  
Caesar salad

.....  
Garlic bread

.....  
Roasted vegetables with balsamic vinegar

.....  
Chicken, beef or vegetarian lasagne

.....  
Hot pasta Primavera with sausage, fresh  
vegetables

# Dinner Menu Buffet | *Option 1*



## PRICING

\$35 per adult  
\$17.50 per child (aged 4-12)  
Children 3 and under are free

## MAIN COURSE

Please select 2 items

Pork loin with honey ginger & apple

.....  
Chipotle Adobo Pork Chops

.....  
Roasted chicken with lemon, rosemary and garlic

.....  
BBQ Chicken legs

.....  
Cod with lemon & pepper

.....  
Plus served from our Chef Attended Carving Station: Roasted AAA Striploin with gravy and horseradish

# Dinner Menu Buffet | Option 1

## Continued



### STARCHES

Please select 2 items

Garlic mashed potatoes

.....  
..

Sweet potato mash

.....  
..

Herb roasted potatoes

.....  
..

Caramelized onion smashed potatoes

.....  
..

Rice Pilaf

### VEGETABLES

Please select one

Steamed seasonal vegetables

.....  
..

Roasted root vegetables

.....  
..

Roasted broccoli & cauliflower

### SALADS

Please select 2 items

Cornerstone house salad with baby greens,  
cucumber and carrot

.....  
..

Pasta salad with prosciutto, olives & feta  
cheese in a creamy sauce

.....  
..

Potato salad

.....  
..

Cornerstone Coleslaw

.....  
..

Mediterranean salad with Kalamata olives &  
vine ripe tomatoes

### DESSERTS

Please select one

Mini cheesecakes selection

.....  
..

Bite sized brownies



# Dinner Menu Buffet | Option 2



## PRICING

\$45 per adult  
\$22.50 per child (aged 4-12)  
Children 3 and under are free

## MAIN COURSE

Please select 2 items

- Braised Albertan Bison stew with fingerling potatoes  
.....
- Maple glazed Pork wrapped in bacon with a warm apple chutney  
.....
- Braised chicken with onions, Canadian red wine & bacon  
.....
- BBQ Chicken legs and thighs  
.....
- Salmon with a chipotle orange sauce  
.....
- Pacific Cod with a rustic romesco sauce (pine nuts and red pepper)  
.....
- Wild Mushroom Ravioli with basil cream sauce  
.....

## CARVING STATION

Please select one item to be served on our Chef Attended Carving Station

- Local, farm raised AAA Sirloin with mushroom peppercorn sauce & horseradish (hormone & antibiotic free)  
.....
- Slow roasted Prime Rib with a grainy Dijon rub. Served with gravy and horseradish

# Dinner Menu Buffet | Option 2

## Continued



### STARCHES

Please select 2 items

Mashed potatoes with browned butter & roasted leek

Sweet potato mash

Herb roasted potatoes

Twice baked potatoes

Rice pilaf with mushroom & pine nuts

### VEGETABLES

Please select 2 items

Green bean Almondine

Roasted cauliflower & broccoli with garlic confit

Roasted rainbow carrots

Seasonal roasted squash

Steamed broccolini

### SALADS

Please select 2 items

Chickpea and black bean salad

Pasta salad

Mediterranean salad with Kalamata Olives & vine ripe tomatoes

Caesar salad with house made dressing

Kale & baby spinach house salad with cucumber, shaved carrots & bell pepper

### DESSERTS

Please select 2 items

Mini cheesecakes selection

Bite sized brownies

Profiteroles with a chocolate ganache

Bread pudding

Homemade dessert loaves (lemon, chocolate zucchini, banana bread)

Chocolate Pot de Crème with an assortment of cookies

# Dinner Menu Buffet | Option 3



## PRICING

\$55 per adult

\$27.50 per child (aged 4-12)

Children 3 and under are free

## MAIN COURSE

Please select 2 items

Slow braised Canadian Elk Short Ribs

.....  
Porchetta with a fennel & lemon infused applesauce

.....  
Roasted Chicken Supreme with wild mushrooms and leeks

.....  
Chicken breasts stuffed with Boursin & broccolini & a garlic white wine cream sauce

.....  
Broiled Salmon with lemon butter & herb sauce

.....  
Blackened Mahi Mahi with a warm mango chutney

.....  
Lobster ravioli with a roasted red pepper & sundried tomato sauce

## CARVING STATION

Please select one item to be served on our Chef Attended Carving Station

Local, farm raised AAA Striploin with mushroom peppercorn sauce & horseradish (hormone & antibiotic free)

.....  
Slow roasted Prime Rib with a grainy Dijon rub. Served with gravy and horseradish

.....  
Alberta Bison Top Sirloin

.....  
Beef Wellington made in-house with mushroom duxelles & prosciutto

.....  
Leg of Lamb with rosemary & roasted garlic & a warm mint sauce

# Dinner Menu Buffet | Option 3

## Continued



### STARCHES

Please select 2 items

Mashed potatoes with truffle and chive

Sweet potato casserole with candied pecans

Roasted potato wedges with garlic and parmesan

Truffle mac & cheese

Potato gratin with roasted leeks & mushrooms

Lemon saffron rice

### SALADS

Please select 2 items

Poached pear with goat cheese & balsamic Dijon glaze

Pomegranate salad with pine nuts & goats cheese

Caprese salad with vine ripe tomatoes, fresh basil & bocconcini

Mediterranean salad with Kalamata Olives & vine ripe tomatoes

Caesar salad with house made dressing

Kale & baby spinach house salad with cucumber, shaved carrots & bell pepper

### VEGETABLES

Please select 2 items

Green Bean Almondine with pancetta

Eggplant parmesan

Broccoli and cauliflower with a mornay sauce

Rainbow Carrots with a honey & orange glaze

Seasonal roasted squash

Steamed broccolini in an herb butter

### DESSERTS

Please select 2 items

Mini cheesecakes selection

Bite sized brownies

Profiteroles with a chocolate ganache

Bread pudding

Homemade dessert loaves (lemon, chocolate zucchini, banana bread)

Chocolate Pot de Crème with an assortment of cookies



## Snacks



Potato skins	\$3.00
.....	.....
Tortilla chips & salsa	\$3.00
.....	.....
Vegetable platter	\$3.75
.....	.....
Fruit platter	\$5.00
.....	.....
Perogie bar	\$5.00
.....	.....
Mini flatbread pizza	\$6.00
.....	.....

Chips, pretzels and chex mix	\$6.00
.....	.....
Cookies & milk	\$7.00
.....	.....
Poutine	\$8.00
.....	.....
Chicken wings	\$8.50
.....	.....

\*Prices per person