



Cocktail, Casual Dining & Buffet Catering

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Cocktail, Casual Dining & Buffet

At Cornerstone Catering, our Rocky Mountain inspired menu has been created using fresh and locally sourced ingredients.

Choose from our set menu or create your own.

It is our pleasure to cater to special dietary requirements.

*“After a good dinner one can forgive anybody, even one's own relations.”
– Oscar Wilde, A Woman of No Importance*

Cocktail Food Stations | *Chef Attended*



Every event features a Chef Attended Station. Please choose one from below

SMOKED TUNA TARTARE

with fennel, sweet onions,
shaved carrot and Evolution
balsamic vinegar

\$13.95 pp

GRILLED & BRAISED BEEF RIBS

with cherry, Evolution
balsamic, BC red wine and
fresh rosemary

\$13.99 pp

GRILLED HONEY, LIME & SIRACHA CHICKEN

marinated chicken cooked to
order and served as kebabs
with lime wedges and cilantro

\$14.59 pp

Every event must feature a Bread Bar station

BREAD BAR

an assortment of locally made
fresh bread with a selection of
oils and vinegar from
Evolution, served with a
flavoured & herbed butters

\$8.34 pp

Cocktail Food Stations



We suggest choosing a minimum of 3 food stations for your cocktail reception

Mini grilled cheese with
Canadian brie served with a
tomato gazpacho
\$7.25 pp (2 pieces)

Goat's cheese lollipops with
Valbella smoked bacon and
candied walnuts
\$6.49 pp (2 lollipops)

Waldorf salad served in tea
cups with curried raisins,
toasted walnuts, BC apples,
celery and crème fraiche
\$7.48 pp (2 tea cups)

Mini AB beef wellington with
crispy prosciutto and a wild
mushroom & blueberry sauce
\$9.49 pp (2 slices)

Charred cauliflower quesadilla
with a chili lime crema and
roasted garlic peanut sauce
\$7.49 pp (2 pieces)

Locally made lobster ravioli
with a sundried tomato and
brown butter sauce
\$7.48 pp (1 large ravioli)

Lamb lollipop topped with
toasted pine nuts and a house-
made mint pesto
\$14.99 pp (2 lollipops)

Mini AB beef sliders with
blueberries, sautéed crimini
mushrooms, melted Canadian
brie on a freshly baked
brioche bun
\$9.69 pp (2 sliders)

Smashed potato martinis – an elegant twist on great comfort food!
Topped with a selection of sautéed mushrooms, steamed broccoli, cheddar cheese,
roasted red peppers, caramelized onions & sour cream
\$10.50 pp (2 martini glasses)

Cocktail Dessert | *Chef Attended*



BANANA FOSTER

Made to order with bananas, brown sugar, cinnamon & rum. Served with French vanilla ice cream

\$9.50 pp

FRENCH CREPES

Classic French crepes served with walnuts, chocolate ganache, strawberry coulis, bananas, cherries, apples, espresso cream

\$9.50 pp

Cocktail Dessert Stations



Traditional bread pudding made from a family recipe with cinnamon custard & rum butter sauce

\$6.50 (1 serving)

Selection of home-made cookies served with flavoured whipped cream

\$7.49 pp (2 large cookies)

Spiked fruit kebabs infused with prosecco served with a honey yoghurt dip

\$10.75 pp (2 kebabs)

Trio of chocolate mousse served in martini glasses & topped with Frangelico whipped cream or coulis

\$8.50 pp (2 mousse)



Appetizers



Bruschetta	\$1.85	Baked Brie with Cranberry Jam in a Wonton Parcel	\$2.90
Balsamic Vegetable Skewer	\$1.95	Chipotle Mango Duck Bites	\$3.00
Parmesan Crisps & Beef Tenderloin	\$2.50	Single Bone Back Ribs	\$3.00
Vegetable Spring Rolls with a Sweet Chilli Sauce	\$2.50	Smoked Salmon and Balsamic Strawberries	\$3.00
Meatballs with a Blueberry Dipping Sauce	\$2.75	Tequila Prawns	\$3.00
Beef Samosas with a Mango Chutney	\$2.75		
Mini Caramelised Onion Tarts	\$2.75		

*Prices per person

Casual Dining



Casual Dining | Option 1



PRICING

\$22.75 per adult

\$11.40 per child (aged 4-12)

Children 3 and under are free

NOODLE BAR

Ramen

Udon Noodles

Garlic Ginger Chicken

Apple BBQ Pork

Terriyaki Beef

Create your own sauce

Caesar salad

Garlic bread

Hard Boiled Egg

Casual Dining | Option 2



PRICING

\$24.75 per adult

\$12.40 per child (aged 4-12)

Children 3 and under are free

GOURMET BURGER BAR

Alberta Beef, Bison, and Chicken Burgers

.....
Smoked tomato ketchup

.....
Mustard

.....
Beer mustard

.....
House made pickle relish

.....
Burger toppings—lettuce, tomatoes, onion

.....
Coleslaw

.....
Potato salad

.....
Hikers green salad

.....
Roasted Garlic Aioli
.....

Casual Dining | Option 3



PRICING

\$24.75 per adult

\$12.40 per child (aged 4-12)

Children 3 and under are free

GOURMET TACO TRUCK

Smokey BBQ Chicken

Alberta Pulled Beef

Smoked Ahi Tuna

JD Cherry BBQ Pork

Gourmet taco toppers (seaweed, siracha, sour cream, cheddar, coleslaw)

Tacos

Butterleaf Lettuce

Corn Succotash

Fresh Pico De Gallo

Guacamole

Casual Dining | Option 4



PRICING

\$28.75 per adult

\$14.40 per child (aged 4-12)

Children 3 and under are free

BBQ BAR

Slow roasted pork ribs

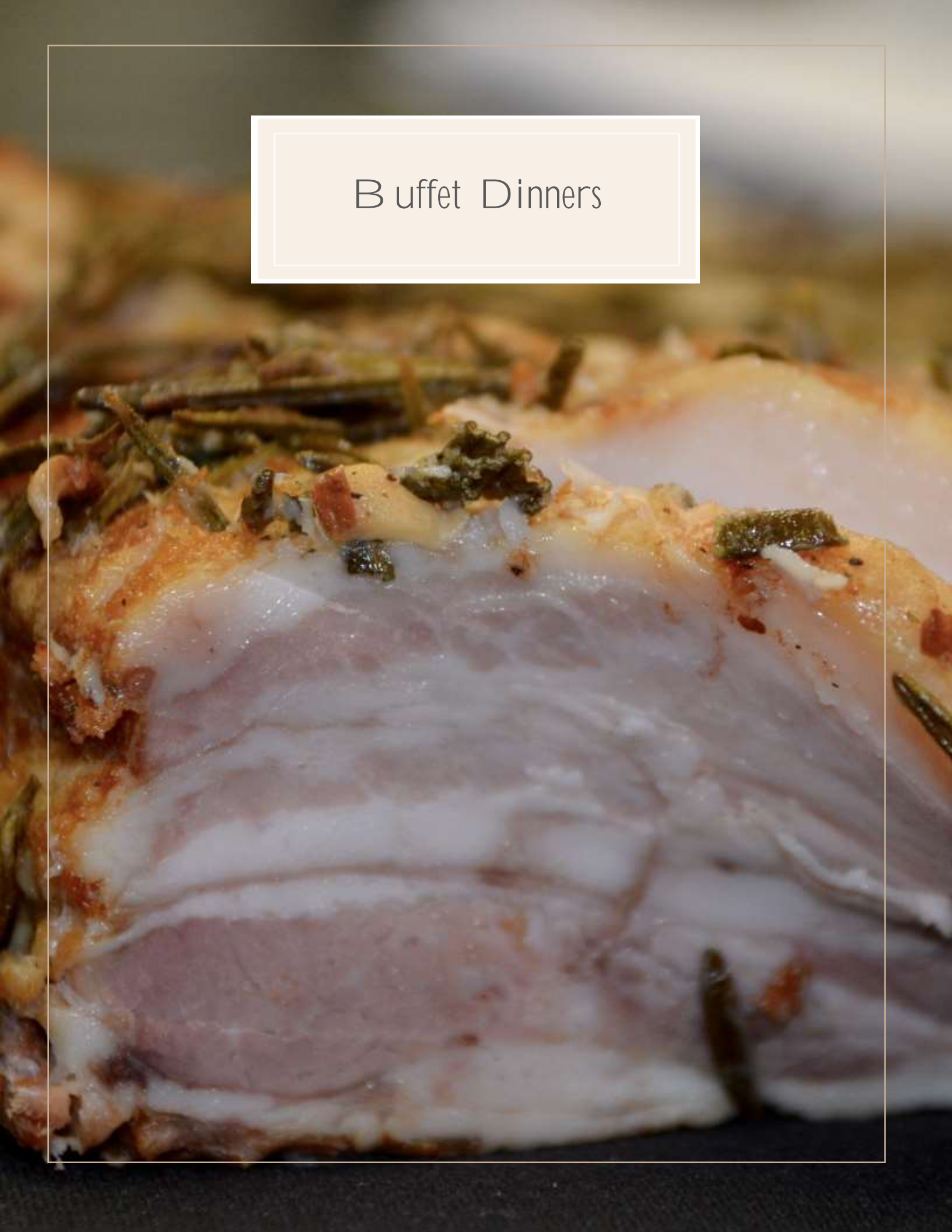
.....
BBQ chicken

.....
Corn on the Cob

.....
Build your own baked potato (cheese, sour cream, green onion, truffle butter)

.....
Potato salad

Buffet Dinners



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



Cocktail, Casual Dining & Buffet Staff



Exceptional customer service is what we deliver as standard. To ensure we offer the level of service you would expect for your event all prices are subject to the following staff fee:

\$20 per hour per serving staff - ratio: 1 member of staff per 25 guests

\$20 per hour per bartender (if required) – ratio: 1 member of staff per 25 guests

Minimum 3 hours per staff member

Delivery only (no staff required) \$50