

Food 2019

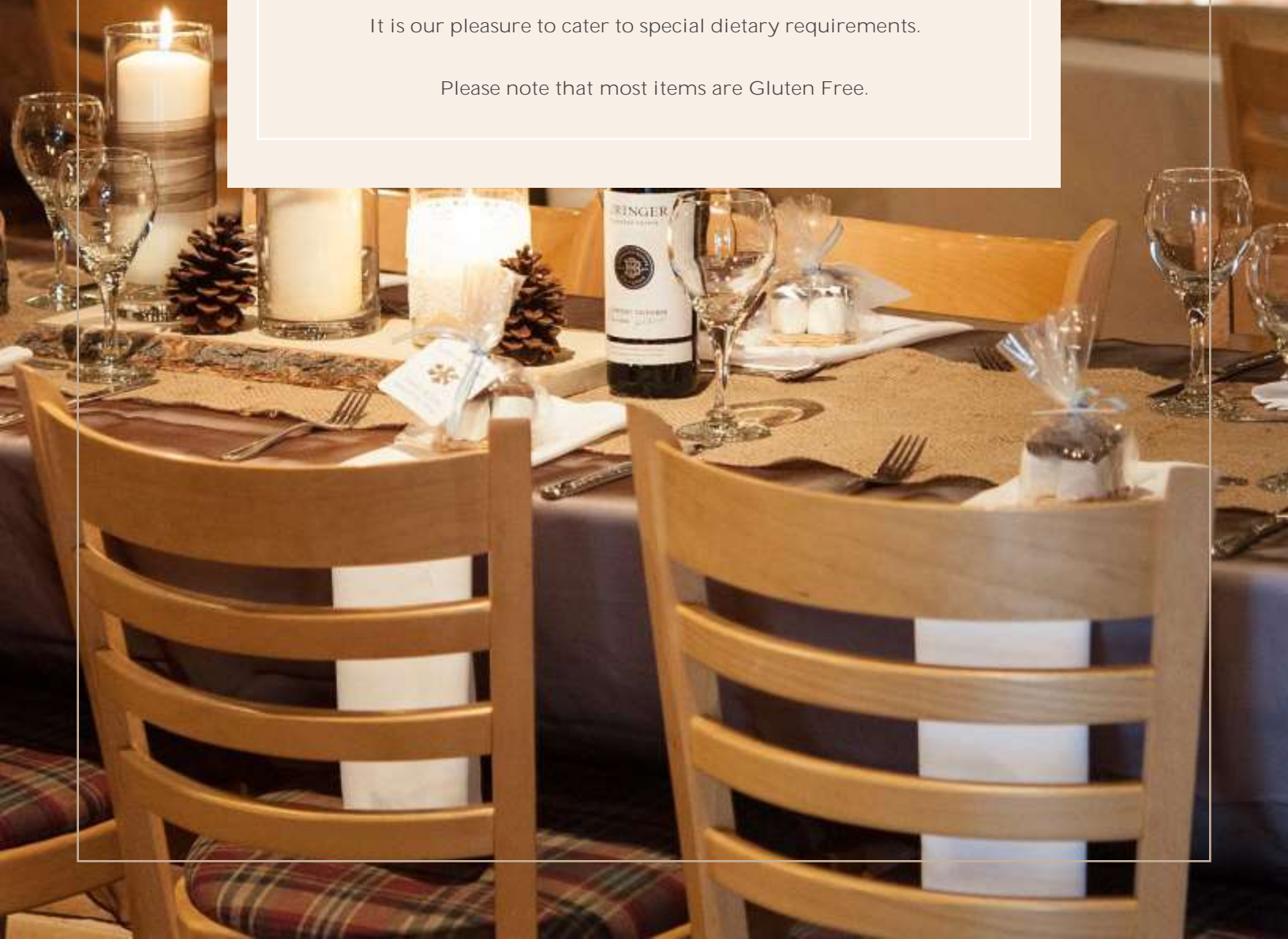
At Cornerstone Theatre, our Rocky Mountain inspired menu has been created using local and fresh sourced ingredients.

From appetizers to midnight snacks and everything in between, we provide your complete culinary needs.

Upon booking, we offer the bride and groom complimentary food tasting 3-5 months prior to your wedding day. We offer high quality buffet style dining.

It is our pleasure to cater to special dietary requirements.

Please note that most items are Gluten Free.



Butler Passed Appetizers



\$3.50 per selection

Vegetarian spring rolls

Caprese salad

Bite sized chicken & waffles

Gorgonzola & caramelized onion tart

Beef stuffed crimini mushrooms

Bruschetta crustini

Coconut shrimp with a honey orange sauce

Seared beef carpaccio on a parmesan crisp

\$4.50 per selection

Mini fish tacos

Chili lime chicken brochette

Crab cake with tequila cocktail sauce

Beef satay with a peanut sauce

Beef Sliders

Mission fig & goat cheese crustini

Tuna tartare on a fried wonton

\$5.50 per selection

Maple balsamic glazed filet mignon skewer

Smoked salmon & dill cheesecake

Blueberry bison slider

Jalapeño cherry duck wonton parcel

Lamb lollipops with tzatziki

Dinner Menu Plated | Option 1



PRICING

\$45.00 per adult

\$22.5 per child (aged 4-12)

Children 3 and under are free

Meal includes – 1 appetizer, 1 entrée, 1 starch, 1 vegetable & 1 dessert

Meal selections must be received 14 days prior to dinner

Plated dinners available up to 120 guests

APPETIZER

House salad

.....
Cornerstone Caesar salad with house made dressing

.....
Mediterranean salad

.....
Acorn squash and goat cheese bruschetta

STARCH

Roasted garlic mashed potatoes

.....
Paprika & herb roasted potatoes

.....
Roasted sweet potato with maple & walnut

ENTREE

Grilled 6oz AAA striploin

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

.....
Chipotle Adobo pork chops

.....
Lemon buttered salmon

VEGETABLE

Honey glazed rainbow carrots

.....
Roasted broccoli & cauliflower

.....
Balsamic marinated grilled seasonal squash

Dinner Menu Plated | Option 2



PRICING

\$55.00 per adult
\$22.50 per child (aged 4-12)
Children 3 and under are free

Menu includes – 1 appetizer, choice of 2 entrées, 1 starch, 1 vegetable & 1 dessert

Selections must be received 14 days prior to dinner

Plated dinners available up to 120 guests

APPETIZER

Cornerstone Caesar salad with house made dressing

Smoked salmon crostini with lemon cream fraiche, capers & red onion

Mediterranean salad with Kalamata olives & vine ripened tomatoes

Wild mushroom ravioli

Beef carpaccio with arugula, parmesan and a balsamic glaze

Sweet potato and gorgonzola tart

ENTREE

Grilled 6oz AAA striploin with an Italian herb infused butter

Smoky BBQ grilled chicken breast

Boursin & broccolini stuffed chicken breast with a

garlic & white wine cream sauce

Maple glazed pork loin with apple chutney

Local grilled salmon with chipotle orange sauce

STARCH

Roasted garlic & braised leek mashed potato

Paprika & herb roasted potatoes

Basil & oregano marinated grilled sweet potato

VEGETABLE

Honey orange glazed rainbow carrots

Roasted broccoli & cauliflower with garlic confit

Balsamic marinated grilled seasonal squash

Black garlic & green bean almondine

Dinner Menu Plated | Option 3



PRICING

\$65.00 per adult
\$32.50 per child (aged 4-12)
Children 3 and under are free

Meal includes – 1 appetizer, choice of 2 entrées, 1 starch, 1 vegetable & 1 dessert
Meal selections must be received 14 days prior to dinner
Plated dinners available up to 120 guests

APPETIZER

Mini baked brie with almonds & wild berry compote

Crab cake with chili lime aioli

Poached pear & goat cheese salad

Caprese salad with vine ripened tomatoes, fresh mozzarella & basil

Beef carpaccio with arugula, parmesan & a balsamic glaze

Wild mushroom bruschetta with a béarnaise sauce & cracked black pepper

Chicken breast stuffed with boursin & broccolini, served with a garlic & white wine cream sauce

Broiled salmon with a lemon butter & herb sauce

Chorizo stuffed pork loin with a fennel & lemon infused apple sauce

STARCH

Roasted garlic & braised leek mashed potato

Paprika & herb roasted potatoes

Basil & oregano marinated grilled sweet potato

Lemon saffron rice

ENTREE

Grilled 8oz AAA striploin

Rosemary & roasted garlic lamb chops

Chipotle Adobo pork chops

Roasted chicken supreme with wild mushrooms & leeks

VEGETABLE

Honey orange glazed rainbow carrots

Roasted broccoli & cauliflower with garlic confit

Balsamic marinated grilled seasonal squash

Black garlic & green bean almondine

Dinner Menu Plated Desserts



PLATED DESSERTS

Vanilla white chocolate coconut Crème Brule

.....
Caramel apple cheesecake with candied apples and crème Anglais

.....
Home-made carrot cake with candied walnuts & a cream cheese icing

.....
Tiramisu with coffee infused Chantilly cream

.....
Sticky toffee pudding with a ginger infused honey caramel sauce

.....
Lemon meringue pie with confit lemons and candied zest

.....
Peanut butter chocolate mousse with crushed peanut butter cups, and Chantilly Cream

.....
Chocolate cake with chocolate fudge icing. Served with a Jack Daniels infused BC cherry glaze

Dinner Menu Buffet | Option 1



PRICING

\$40.00 per adult
\$20.00 per child (aged 4-12)
Children 3 and under are free

MAIN COURSE

Please select 1 item

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



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

VEGETABLES

Please select one

Steamed seasonal vegetables

.....
Roasted root vegetables

.....
Roasted broccoli & cauliflower

STARCHES

Please select 2 items

Garlic mashed potatoes

.....
Sweet potato mash

.....
Herb roasted potatoes

.....
Caramelized onion smashed potatoes

.....
Rice Pilaf

DESSERTS

Please select one

Mini cheesecakes selection

.....
Bite sized brownies

Dinner Menu Buffet | Option 2



PRICING

\$50.00 per adult

\$25.00 per child (aged 4-12)

Children 2 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

Local 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

\$60.00 per adult
\$30.00 per child (aged 4-12)
Children 2 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 local 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



Midnight Snack



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 perso