



Menu

Breakfast Buffet

Continental

\$10.95

Breakfast pastries, fresh fruit, selection of cereal, assorted fruit juice, freshly brewed coffee & assorted teas

Hot Breakfast

\$12.95

Crispy bacon, breakfast sausage, scrambled eggs, homefries, fresh fruit, breakfast pastries or muffins, assorted fruit juice, freshly brewed coffee & assorted teas

Brunch

\$19.95

Sliced ham, crispy bacon, breakfast sausage, scrambled eggs, homefries, eggs Benedict, breakfast pastries, fresh fruit, yoghurt, selection of cereal, assorted fruit juice, freshly brewed coffee & assorted teas

Breakfast To Go

\$12.95

Fresh fruit, breakfast muffin, egg and ham sandwich, bottle of juice, tea or coffee

Chef attended omelette station (min 15 guests)

\$5.00

Chef attended carved ham station (min 15 guests)

\$5.00

Snacks

Mountain Madness

Cliff bar and fresh fruit (apples, bananas, oranges)

\$8.00

Banana Fun

Banana bread and fresh fruit (apples, bananas, oranges)

\$9.00

Sweet Treat

Mini cinnamon buns and fresh fruit (apples, bananas, oranges)

\$9.00

Other snacks available including granola bars, cookies and muffins



Menu

Lunch Buffet

Soup and Salad

\$12.95

Daily soup, two house-made salads, bread rolls, freshly brewed coffee & assorted teas

Build Your Own Sandwich Bar

\$15.95

Daily soup, Cornerstone house salad, selection of fresh bread, assorted meats and cheeses, egg salad, lettuce, tomato, cucumber and condiments, freshly brewed coffee & assorted teas

Salad Bar

\$15.95

Spinach salad, cobb salad, Cornerstone house salad, mixed bean salad, potato salad, bread rolls, freshly brewed coffee & assorted teas. Add herbed chicken \$2.00pp or shrimp \$2.50pp

Shore Lunch

\$16.95

Fresh battered cod, house made chips, coleslaw, Cornerstone house salad, bread rolls, freshly brewed coffee & assorted teas

Mediterranean Lunch

\$17.50

Traditional Greek salad, couscous salad with grilled vegetables, pita with hummus, grilled chicken souvlaki, spiced beef koftas, tzatziki, freshly brewed coffee & assorted teas

Alberta Beef Buffet

\$18.95

Alberta roasted striploin, roast potatoes, corn succotash, Cornerstone house salad, bread rolls, freshly brewed coffee & assorted teas

Add a green salad

\$2.50

Add a fusilli pasta salad

\$2.50

Add crudites & dips (carrots, celery, cucumber, tomatoes)

\$3.00

Add a cheese platter

\$3.00



Menu

Dinner Buffet

Traditional	\$27.95
Herb Roast Chicken and Roast Peppercorn Striploin	
Surf and Turf	\$28.95
Baked Honey and Dill Salmon and Roast Peppercorn Striploin	
Sea, Land & Air	\$29.95
Baked Honey & Dill Salmon, Roast Peppercorn Striploin and Tarragon Chicken	
Day at the BBQ	\$31.95
Roasted Cajun Chicken and BBQ Pork Ribs	
Meat Feast	\$33.95
Roast Peppercorn Striploin, Elk Short Ribs, Beer-Can Chicken, Detroit Coney Style Chilli and Beef Stroganoff	
Chef Inspired	\$35.95
Slow Roasted Porchetta with Apple Sauce and Roast Peppercorn Striploin	

All dinner buffets are served with herb roasted potatoes, fresh market vegetables, Cornerstone house salad, pasta salad, dinner rolls, assorted pastries and freshly brewed coffee and assorted teas

Food Stations

Slider Burger Bar	\$4.00
Baked Potato Station	\$3.00
Perogie Bar	\$5.00
International Cheese Selection	\$8.00
Charcuterie and Antipasti Station	\$12.00



Menu

Chef Presentation Stations

Pasta Station	\$8.00
Slow Roasted Porchetta Carving Station	\$11.00
Whole Roasted Turkey Carving Station	\$12.00
Alberta Striploin Carving Station	\$13.00

Plated Dinners

As hosts, please choose selections from the items below. For pricing, choose the number of courses you would like.

Two Courses

Choice of 1 soup, salad, appetizer or dessert, 1 entrée	\$29.95
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Three Courses

Choice of 1 soup, salad or appetizer, 1 entrée, 1 dessert	\$35.95
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Four Courses

Choice of 1 soup or salad, 1 appetizer, 1 entrée, 1 dessert	\$41.95
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Soups

Roasted tomato and basil
Potato and leek
Curried sweet potato bisque with basil cream
Chicken noodle
Cream of mushroom

Salads

Cornerstone classic Caesar salad
Mixed baby greens
Spinach and mandarin salad
Beet, goat cheese and arugula salad



Menu

Appetizers

Seared prawns with citrus dressing and julienne vegetables
Wild mushroom ravioli with tarragon cream
Spicy chicken satay
Pork and vegetable spring rolls with sweet Thai chili
Beef samosa with curried yogurt

Entrees

Herb roasted chicken with sage au jus
Roast turkey with sage au jus and cranberry sauce (seasonal)
Peppercorn roasted Alberta striploin with mushroom gravy
Roasted pork loin with sage au jus and five-spice apple chutney
Honey baked salmon with walnuts
Sole fillets with lemon caper sauce and dill
Vegetable and potato lasagne with rose sauce
Vegetable curry pie

Dessert

New York style cheesecake with berry compote
Chocolate cake with chocolate whipped cream
Classic crème brûlée
Fruit cup with mint crème fraîche
Classic carrot cake with vanilla cream cheese icing

All plated dinners include: vegetable medley, bread rolls and freshly brewed coffee and tea.

All food selections must be received 1 week prior to your event.
Minimum of ten guests for all food options and maximum of 100 for plated dinners
All food catered onsite by Cornerstone Theatre

All prices quoted are per person and **exclude** GST and gratuity