

Buffet Menu One

Price:C\$80.00

Salads & Soups - Choose Two

Caesar salad with house made dressing with fried capers and sahved Padano
Mediterraean sald with kalamata olives, vine ripe tomatoes and lemon herb dressing
Cornerstone house salad with homemade ranch and undried tomato dressing
Asian noodle salad with broccoli, coleslaw, carrots, peanuts, cilantro services with creamy peanut
dressing

Italian bowtie pasta salad ith cucumber, red pepper, clack olives, feta cheese, grape tomatoes, green onion with meon herb dressing

Broccoli & aged cheddar soup
Creamy potato leek soup
Braised beef and lentil soup
Hearty vegetable soup
Herb roasted tomato cream soup

Starch - Choose Two

Potato gnocchi with green peas and roasted garlic chive butter

Caramelized onion mashed potato

Turmeric basmati rice pilaf with dreid fruit

Herb roasted mini toasted potatoes

Vegetarian baked tri-colour fusilli pasta with tomato or cream sauce

Vegetables - Choose One

Seasonal steamed vegetables with herbed butter
Roasted root vegetables with persillafe and olive oil
Brown butter maple glazed rainbow carrots
Fresh steam broccolini with Italian herb butter
Green bean almondine with pancetta lardons



Carving Station

Roasted AAA Alberta sirloin with peppercorn sauce and horseradish

Main Course - Choose One

Chipotle maple glazed centercut pork chops

Seared chicken breast with hunter sauce

Roasted chicken with cacciatore sauce

Grilled salmon with citrus Beurre Blanc sauce

Craberry apple stuffed pork loin with star anise pan jus

Herb roasted duck breast with port jus

Four cheese tortellini with garden vegetable and Arrabiata sauce

Dessert

Assorted cheesecake
Assorted brownies
Assorted mini cakes
Fruit Platter
Profiterole with chocolate ganache

Prices are for 2024 weddings

