



Buffet Menu Two

Price: C\$90.00

Salad & Soups – Choose Two

Caesar salad with house made dressing with fried caper and shaved Padano
Baby arugula salad with crispy bacon, strawberries, goat cheese, cherry tomatoes, candied nuts
served with sundried tomato vinaigrette
Mediterranean quinoa salad with lemon herb dressing
Grilled watermelon feta salad with white balsamic mint vinaigrette
Caprese salad with heirloom tomato, fresh Mozzarella and basil

Roasted fennel & carrot soup
English pub split pea soup
Creamy truffle mushroom soup
Classic San Francisco seafood Cioppino Soup
Creamy and cheesy broccoli soup

Starch – Choose Two

Potato gnocchi with duck leg confit, sweet peas, and garlic chive butter
Lemon saffron rice pilaf with dried fruit medley
Paprika and herb red skin potato
Baked truffle cheese mashed potato
Classic potato croquette

Vegetables- Choose One

Grilled asparagus with balsamic glaze
Roasted fennel and maple herb glazed rainbow carrots
Steamed broccolini in fresh herbed butter
Ratatouille Nicoise
Duck fat roasted tri-colour beets

Carving Station - Choose One

Cornerstone Theatre & Restaurant

AAA Alberta prime rib with grainy Dijon rub and caramelized onion whisky demi and horseradish

AAA Alberta beef tenderloin with horseradish and Bernaise saice

Slow roasted beef brisket

Main Course - Choose Two

Herb roasted chicken supreme with salsa di Pomodoro

Seared duck breast with port jus

Slow roasted pork belly with maple thyme pan jus

Authentic German veal schnitzel with truffle mushroom jus

Cranberry apple stuffed pork loin with star anise pan jus

Grilled salmon with citrus Beurre Banc sauce
Cheese and spinach cannelloni served with confit garlic
basil tomato sauce

Dessert - Choose Two

Assorted cheesecake

Assorted brownies

Assorted minim cakes

Fruit platter

Profiteroles with Grand Marnier chocolate ganache

Prices are for 2024 weddings