

Summit Buffet

Price:C$97.00

Salad & Soups – Choose Two

Caesar salad with house-made dressing, fried capers, and shaved Padano
Mediterranean salad with kalamata olives and vine-ripe tomatoes, served with lemon herb dressing
Cornerstone house salad with house-made ranch and sundried tomato dressing
Asian noodle salad with broccoli, coleslaw, carrots, peanuts, and cilantro, served with creamy peanut dressing
Italian bowtie pasta salad with cucumber, red pepper, black olives, feta cheese, grape tomatoes, and green onion, served with lemon herb dressing
Broccoli and 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 dried fruit
Herb-roasted mini potatoes
Vegetarian baked tri-colour fusilli pasta with tomato or cream sauce

Vegetables- Choose One

Seasonal steamed vegetables with herb butter
Roasted root vegetables with persillade and olive oil
Brown butter maple glazed rainbow carrots
Fresh steamed 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 Two

Chipotle maple glazed center-cut pork chop
Seared chicken breast with Hunter Sauce
Roasted chicken with cacciatore sauce
Grilled salmon with citrus Beurre Blanc sauce
Cranberry apple stuffed pork loin with star anise pan jus
Herb-roasted duck breast with port jus
Four cheese tortellini with garden vegetables and Arrabiata sauce

Dessert - Choose Two

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

Menus listed above reflect 2025 options. Please contact us for 2026 menus.