



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.