



## Plated Menu One

Price: C\$85.00

### Appetizers – Choose One

Caesar salad with house made dressing and fried capers and shaved Padano  
Wild mushroom ravioli with Puttanesca sauce  
Caprese salad with heirloom tomatoes, fresh Mozzarella & fresh basil  
Arancini balls served with arrabbiata sauce and shaved parmesan  
Albacore tuna ceviche served on wonton chips

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

### Starch – Choose One

Roasted garlic mashed potato  
Paprika and herb roasted mini rainbow potatoes  
Lemon saffron rice pilaf with dried fruit medley  
Baked wild mushroom risotto with green pea and shaved Padano  
Herb goat cheese baked polenta

### Vegetables - Choose One

Green bean almondine with pancetta lardons  
Maple glazed brown butter roasted rainbow carrots  
Steamed broccolini with meon herb butter  
Grilled asparagus with gremolata

### Entrée – Choose One

Grilled 8oz AAA Alberta Sirloin with mushroom peppercorn sauce  
Sundried tomato goat cheese stuffed chicken supreme with herb garlic white wine sauce

# Cornerstone Theatre & Restaurant

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Mediterranean baked cod with a dill and caper sauce

6oz grilled salmon with lemon citrus Beurre Blanc

Bone in pork chop with chipotle maple glaze

Pork roulade stuffed with cranberry, apple and Pinot Noir sauce

## Dessert Menu - Choose one

Blueberry filled caramel crème brûlée with fresh fruit

Chocolate cheesecake with cream Chantilly and fresh fruit

Sticky toffee pudding with honey caramel sauce

Triple chocolate mousse with fresh fruit

Tiramisu with Bailey infused chantilly cream

Passionfruit panna cotta with fresh fruit

Prices are for 2024 weddings