

Plated Menu Two

Price:C\$95.00

Appetizers - Choose One

Aprese salad with heirloom tomato, fresh mozzarella and basil

Mini baked Brie, almond crust, mixed berry compote & maple balsamic crostini

AAA Alberta beef tartar with crispy wonton chips

Homemade pan-friend bison ravioli with safe, brown butter and olive tapenade

Grilled watermelon feta salad with white Balsamic mint vinaigrette

Roast 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 One

Lemon saffron rice pilaf with dried fruits

Roasted garlic and braised leek mashed potato

Pinot Grigio saffron lobster risotto

Herb roasted fingerling potato

Potato gratin with Gruyere cheese

Classic Swiss potato rosti

Vegetables - Choose One

Green bean almondine with pancetta lardon
Grilled asparagus with a balsamic glaze
Roasted fennel and maple herb glazed rainbow carrots
Steamed broccolini in herb butter
Marinated and grilled seasonal squah

Entrée - Choose One



Cornerstone Theatre & Restaurant

Grilled 8oz AAA Alberta Sirloin with jumbo shrimp and red wine pepperorn demi

Mediterranean baked sole with melon caper sauce

8oz grilled salmon with white wine cream suace

Duo duck, pan seared duck breast and confit duck legs with port wine sauce

Pan seared chicken supreme stuffed with mushroom goat cheese duxelles and thyme pan jus

Pork roulade stuffed with cranberry, apple and artichoke tomato sauce

Cheese and spinach cannelloni served with confit garlic basil tomato sauce

Dessert Menu - Choose one

Blueberry filled caramel creme Brule with fresh fruit
Chocolate cheesecake with cream Chantille and fresh fruit
Stocky toffee pudding with honey caramel sauce
Triple chcocolate mousse with fresh fruit
Tiramisu with Bailey infused Chantilly cream
Passionfruit panna cotta with dresh fruit
Chocolate lava cake with bourbon and cherry glaze

Prices are for 2024 weddings

