



LUNCH MENU

Edmonton
EXPO
Centre

All prices do not include 18% gratuity and 5% GST. Prices are subject to change.

POWER BOWLS

Minimum order for 25 people – Build your own inspired, stations.
A surcharge of \$225 will be added for groups below the minimum.

Southwest

\$32

Tossed Greens with Corn, Avocado, Black beans, Tomatoes, Red Onion, Tortilla Strips, Creamy Lime and Sour Cream Dressing | Grilled Carne Asada (marinated grilled flank steak) | Tinga De Pollo (shredded chicken in tomato and chipotle sauce) | Grilled Tofu | Pinto Beans | Cilantro Lime Rice | Charred Corn | Pico de Gallo | Shredded Cheese | Grilled Vegetables | Soft Shell Tortilla | Crema | Guacamole | Lime Wedges | Fresh Cilantro

Asian Inspired

\$34

Crunchy Carrot and Local Farms Chopped Vegetable Salad with Roasted Cashew, Ginger Soy and Sweet Sesame Dressing | Five-Spice Grilled Chicken basted with Tare Sauce | Beef Strip with Ginger Sauce | Seared Tofu | Stir fry Vegetables | Jasmine Rice | Teriyaki Sauce | Sweet Chili Sauce | Sriracha | Crushed Peanuts | Thai Basil | Bean Sprouts | Clipped Green Onions | Toasted Sesame Seeds

Mediterranean

\$35

Chickpea Fattoush Salad with Sumac, Mint, Lemon-Olive Oil Dressing | Shawarma Spiced Chicken | Cretan Style Beef Brisket | Sumac Grilled Tofu | Grilled Vegetables | Middle Eastern Spiced Basmati Rice | Pita Bread | Hummus | Tzatziki | Donair Sauce | Shredded Iceberg Lettuce | Sliced Cucumbers, Tomatoes, Onions | Lemon Wedges | Pickled Vegetables | Shredded Cheese | Fresh Parsley



Buddha Bowl

\$25

Roasted Sweet Potatoes | Beetroots | Charred Cauliflower | Carrots | Broccoli | Cherry Tomatoes | Edamame Beans | Beetroot Radish | Kale | Spinach | Avocado | Red Cabbage | Chickpeas | Crispy Tofu | Pickled Vegetables | Quinoa or Brown Rice | Curcuma Tahini Sauce and Carrot Ginger Dressing | Toasted Sesame and Sunflower Seeds | Edith Farms Microgreens (VN, GF)

Enhancements to your Buddha Bowl

5oz Seared Chicken Breast or Grilled Garlic Shrimps (4pcs) **\$7**

LUNCH BUFFET PACKAGES





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Minimum order for 25 people – Includes fresh bread rolls, coffee, tea.
A surcharge of \$225 will be added for groups less than 25 people.

WORKING LUNCH BUFFET

\$35

Soups

Fire Roasted Tomato Bisque, Basil Cream (V, GF)

Salads

Artisan Greens, Marinated Local Farms Tomato, Mini Bocconcini, Petite Greens, Fresh Basil, Aged Balsamic Drizzle (V, GF)

Assorted Sandwiches on Rustic Breads and Wraps

1.5 Sandwich per person (select two cold and one hot)

Cold Selections:

Roasted Peppers, Onions, Carrot, Spinach, Sundried Tomato Pesto Aioli, Rosemary Focaccia Bread (V)

Sliced Turkey, Swiss Cheese, Lettuce, Cranberry Mayonnaise, Multigrain Bread

Roast Alberta Beef, Creamy Horseradish and Dijon Spread, Baby Arugula, Kaiser Buns

Tandoori Chicken with Curry Aioli, Fresh Cilantro, Tortilla Wrap

Hot Selections:

Classic Grilled Cheese Sandwich: Whole Wheat Bread (V)

Reuben Sandwich: Corned Beef, Sauerkraut, Swiss Cheese, and Pickle with 1000 Island Dressing, Rye Bread

Philly Cheese Steak Sandwich: Caramelized Onion, Peppers, Mushrooms, Provolone Cheese, Hoagie Bun

Chicken Shawarma: Crunchy Vegetables, Pickles, Tahini Sauce, Pita Bread

Sides

EXPO Signature Cactus Chips, Yogurt Dill Cucumber Dip (V)

Desserts

Homemade Tartlets

Sliced Fresh Fruit Platter

V = Vegetarian

VN = Vegan

GF = Gluten Free

 **= Healthy Choice**

LUNCH BUFFET PACKAGES

PIZZA AND BURGER SHACK

\$38

Salads

Crisp Romaine Lettuce, Shredded Parmesan, Croutons, Caesar Dressing

Mains

Gourmet Pizzas (select two): Meat lovers, Garlic and Cheese with fresh basil, Pepperoni OR Margherita Pizza

Deluxe Beef Burger with Aged Cheddar Cheese, Lettuce, Tomato, Onions and Pickle, Brioche Bun, Chipotle Mayonnaise

Sides

Kettle Chips

Dessert

Brownies, Skillet Chocolate Chip Cookies

Enhancements to your Pizza and Burger Shack:

Chicken Wings **\$7/person**

Honey Garlic
Sea Salt and Cracked Black Pepper
Buffalo Wings

Shack Onion Rings **\$3/person**

Mozzarella Sticks **\$3.50/person**

Crunchy Chicken Burger **\$6/person**

WESTERN BUFFET

\$52

Soup

Creamy Wild Mushroom Blend (V, GF)

Salad

Caesar Salad with Garlic Croutons, Parmesan Cheese, Creamy Dressing

Fire Roasted Alberta Root Vegetable Salad, Tangy Feta Dressing (V, VN)

Lentil and Quinoa Salad - Green Lentils, Quinoa, tomatoes, onion, parsley, herb lemon vinaigrette (V, VN, GF)

Mains

12-Hour Smoked Alberta Beef Brisket, Merlot Jus (GF)

Pan Seared Salmon (GF), Chimichurri, Caper Cream Sauce

Lemon and Herb Roasted Baby Potatoes (GF, V)

Mélange of Local Farms Vegetables (GF, VN)

Baked Spinach and Cheese Cannelloni, Rose Sauce (V)

Desserts

Dark and white Callebaut Chocolate Mousse with Berry Compote

Key Lime Meringue Tarts

LUNCH BUFFET PACKAGES

UKRAINIAN VILLAGE

\$45

Salad

Artisan Greens, Shredded Carrots, Radishes, Mandarin Orange, Cranberries, Pumpkin Seeds, Raspberry Vinaigrette (V, GF)

Chickpea and Roasted Cauliflower Salad, Cherry Tomatoes, Cucumber, Red Onions, Fresh Cilantro, Citrus Vinaigrette (V, VN, GF)

Mains

Potato and Cheese Stuffed Perogies, Caramelized Onions, Clipped Green Onions, Sour Cream (V)

Slow Cooked Beef Meat Balls, Mushroom Gravy

Grilled Kubasa Sausage, Sweet Peppers and Onions (GF)

Stuffed Rice and Meat Cabbage Rolls in a simmering Tomato Sauce (GF)

Desserts

White Chocolate Mousse Burst Cake with Raspberry Gelee

EXPO'S Double Chocolate Cupcake

Fresh Cut Seasonal Fruits

FRESH HARVEST

\$48

Salad

Seven Beans, Lentil, Tomatoes, Cucumber, Olives, Red Onion, Lemon Herb Dressing (V, GF)

Fresh Forward Roasted Beets, Fairwinds Chevre, Baby Arugula, Toasted Sunflower Seeds, 50 yr. old Sherry Vinaigrette (V, GF)

Mains

Preserved Lemon Roasted Chicken (GF), Hunter Cream Sauce

Herb Crusted Basa (GF), Braised Fennel, Charred Tomato and Olive Sauce

Garlic Confit Mashed Potatoes (V, GF)

Ratatouille Vegetables (V, VN, GF)

Desserts

Maple Pecan Tart

White Chocolate Pineapple Bread Pudding, Caramel Cream Sauce

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EXPRESS LUNCH ON THE GO

\$26

Snacks

Potato Chips

Whole Fruit (apple or banana)

Bottled water

Chocolate Chip Cookie

Sandwich - select one

GF options available upon request

Turkey Sandwich - Swiss Cheese, Lettuce, Cranberry Mayonnaise, Multigrain Bread

Roast Beef Sandwich - Horseradish Spread, Peppery Arugula, White Bread

Grilled Vegetarian Sandwich - Hummus Spread, Whole Wheat bread

Creamy Egg Sandwich - Scallions, Green Leaf Lettuce, Whole Wheat Bread

Chicken Salad Sandwich - Whole Wheat Bread

Salad - select one

Potato Salad - Red Onions, Celery, Mustard Mayonnaise

Macaroni and Cheese Salad

Mediterranean Chickpea Salad - Onions, Pepper, Olives, and Feta

Tossed Salad - Greens, Cherry Tomatoes, Cucumber, Shredded Carrot, Lemon Olive Oil Vinaigrette

Additions to Express Lunch

Canned Pop \$3

Apple or Orange Juice \$3.75


Cheddar or Marble Cheese Cubes with Crackers (2oz) \$5

Fresh Cut Fruit Salad (100 gms) \$5

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CUSTOMIZED LUNCH BUFFET



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\$55

All customized lunch buffets are served with selection of salads and chefs soup of the day. Minimum of 50 people. A surcharge of \$225 will be added for groups less than 50 people.

Starters

Freshly Baked Bread Rolls, Artisan Bread and Butter

Local Farms Vegetable Crudités with Hummus and Ranch Dip (V, GF)

Artisan Salad Greens, Crisp Romaine Lettuce, Bacon Bits, Shredded Parmesan, Fetta, Toasted Sunflower Seeds, Cranberries, Shredded Carrot, Cherry Tomatoes, Cucumber, Croutons, Assorted Dressings

3 Bean Salad with Corn Kernels, Seasonal Sprouts and Sundried Tomato Dressing (V, VN, GF)

French Canadian Cheese, Dried Fruits and Nuts, Crackers, Grape Clusters (V)

Assorted Pickles, Olives, Marinated Gigi Artichokes (V, VN, GF)

Main Dishes - Choose Two

Each additional main dish \$12/person

Thyme and Lemon Roasted Free Range Chicken Breast, Foraged Mushrooms, Glazed pearl onions, Natural Jus (GF)

Grilled Chicken Drumsticks, Chimichurri Sauce (GF)

Baked Chicken Parmesan, Marinara Sauce, Fresh Basil (GF)

Chicken Tikka Masala with Fresh Cilantro, Drizzled with Heavy Cream, Naan Bread, Pappadum

Slow Braised Alberta Beef Stew with Root Vegetables

BBQ Glazed Alberta Beef Short ribs

Ginger Beef with Asian Vegetables, Toasted Sesame Seeds

Beef Vindaloo garnished with Fresh Chopped Cilantro (GF)

Local Mustard Glazed Pork Loin with Caramelized Apple and Bacon Jus

Smoked Maple Whiskey Glazed Pork Ribs

Baked Salmon, Grilled Pineapple, Jalapeno and Ginger Salsa (GF)

Cajun Spiced Basa with Citrus Tomato, Black Bean and Corn Salsa (GF)

Frutti de Mare: Baked Fish and Seafood, Fennel and Pernod Scented Bouillabaisse (GF)

Vegetarian Main Dishes - Choose One

Each additional vegetarian dish \$7/person

Vegan Chili with Beans (V, VN, GF)

Curried Chickpeas and Baby Potatoes, Fresh Cilantro (V, VN, GF)

Potato and Cheddar Cheese Perogies with Caramelized Onion, Sour Cream and Fresh Green Onions (V)

Vegetarian Cabbage Rolls (V, GF)

Spinach and Cheese Cannelloni, Rose Sauce (V)

Gnocchi with Fresh Basil Infused Tomato Sauce (V)

Baked Macaroni and Cheese (V)

Beyond Beef Meatballs with Fresh Basil Marinara Sauce (V)

Side Dishes - Choose Two

Each additional side dish \$5/person

Creamy Butter Mashed Potatoes (V, GF)

Herb Roasted Baby Potatoes (V, VN, GF)

Fingerling Potatoes with Mustard and Fine Herbs (V, VN, GF)

Scalloped Potatoes (V, GF)

Saffron Scented Basmati Rice (V, VN, GF)

Rice Pilaf with Onions, leeks, and Celery (V, VN, GF)

Fresh Seasonal Vegetables (V, VN, GF)

Glazed Root Vegetables (V, VN, GF)

Navy Bean Cassoulet with Sundried Tomatoes and Roasted Garlic (V, VN, GF)

Desserts

Chef Arthurs Selection of Decadent Cakes and Pastries (2 kinds)

Seasonal Sliced Fresh Fruits

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 **= Healthy Choice**

THREE COURSE PLATED LUNCH



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Minimum 25 persons. Select one soup or salad, one entrée, and one dessert.
To enhance your meal to four courses, add \$5 per person. Includes fresh bread rolls, coffee, and tea.

Price determined by selection of entrée.

SOUP

Alberta Beef and Barley

Root Vegetables, Beef Broth

Thai Chicken Noodle Soup

Green Curry Paste, Coconut Milk, Fresh Ginger (GF)

Homemade Clam Chowder

Diced Potatoes, Baby Clams, Clam Nectar

Canadian Split Pea and Ham Soup

Aromatic Vegetables, Fresh Herbs (GF)

Cream Of Prairie Mushroom Blend

Truffle Essence (V)

Roasted Butternut Squash and Apple

Toasted pumpkin seeds, Herb Chantilly (V, GF)

Roasted Red Pepper and Tomato Bisque

Basil Cream (V, GF)

Broccoli and Cheese Soup

Cheddar Biscuit, Crisp Broccoli Florets (V)

Roasted Cauliflower Velouté

Stilton and Herb Croutons, Roasted Garlic oil, Pistachio Nuts (V)

SALAD

Edible Garden

Marinated Carrots, Baby Beets, Local Farms Heirloom Tomatoes, Radish, Pickled Cucumber, Herb Quinoa, Citrus Balm (VN, GF)

Lentil and Quinoa Salad

Green Lentils, Quinoa, Grape Tomatoes, Roasted Beets, Herb Lemon Vinaigrette, Kale Crisp (V, VN, GF)

Salad “MAISON”

Fresh Forward Young Greens, Tomatoes, Cucumber, Avocado, Toasted Almonds, Parmesan Cheese, Honey Mustard Drizzle, Crouton, Crisp Pancetta (optional)

Crunchy Salad Rolls

Seasonal Garden Vegetables, Mangoes or Pineapple, Rolled in Crisp Lettuce Blend, Beetroot Hummus, Roasted Chickpeas, Minted Tahini Dressing (V, GF)

Smoked Salmon **add \$2**

Cold Smoked Salmon, Shaved Fennel, Avocado Cream, Micro Herbs, Crème Fraiche, Salmon Roe, Lemon Dill Dressing (GF)

Tomato and Bocconcini

Four whistle Farms Tomatoes, Kale Crunch and Arugula, Bocconcini, White Balsamic Vinaigrette, Balsamic Pearls (V, GF)

Textures of Beetroot

Red and Golden Beets, Petite Greens, Chevre| Candied Sunflower Seeds, 50yr old Sherry Vinaigrette (V, GF)

THREE COURSE PLATED LUNCH

ENTRÉE

Grilled Alberta Beef Tenderloin (6oz) \$68

Olive Oil Poached Tomatoes, Sauteed Mushrooms, Parmesan-Leek Gratin Potatoes, Madeira Jus (GF)

Chicken Forestiere \$54

Marinated Chicken Breast, Parmesan Polenta, Charred Leeks and Tomatoes, Prairie Mushroom Blend Sauce (GF)

Prosciutto Wrapped Chicken \$56

Chicken Breast, Prosciutto, Fresh Sage, Navy Bean Cassoulet, Sundried Tomatoes, Seasonal Vegetables (GF)

Creamy Butter Chicken \$50

Basmati Rice with Green Peas, Pappadum (GF)

Braised Alberta Beef Short Ribs \$55

Horseradish Mashed Potatoes, Maple Root Vegetables, Corn Niblets, Merlot Jus (GF)

Grilled AAA Beef Striploin (6oz) \$60

Creamy Whipped Potatoes, Broccoli Florets, Charred Baby Carrots, Merlot Jus (GF)

Classic Beef Meatloaf \$48

Potato Mousseline, Seasonal Vegetables, Confit Tomatoes, Mushroom Sauce

Maple and Soy Glazed Salmon \$54

Grilled Pineapple and Pepper Relish, Basmati Rice Pilaf, Seasonal Vegetables (GF)

Savarin of Quinoa and Cous Cous \$42

Grilled Zucchini, Portobello Mushroom, Fire Kissed Seasonal Vegetables, Roasted Red Pepper and Tomato Fondue, (V, VN, GF)

Pasta Ravioli Cheese \$40

Sauteed Mushrooms and Asparagus, Shaved Parmesan, Olive Oil Poached Cherry Tomatoes, Pesto Cream, Toasted Pine Nuts (V)

DESSERT

Raspberry Chocolate Mousse Slice with Dark Chocolate Glaze

Raspberry Gel, Vanilla Chantilly with Fresh Berries (V, GF)

Bitter Chocolate Tart, Passionfruit Center

Caramel Passionfruit Sauce, Berry Compote (V, GF)

New York Cheesecake

Strawberry Compote and Gel, Fresh Seasonal Berries (V, GF)

Classic Vanilla Pot de Crème

Lemon Curd, Crispy Meringue (V, GF)

White Chocolate Layered Cake Slice

Macerated Strawberry, Pistachio Meringue, Strawberry Gel (V, GF)



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