



HOLIDAY MENU

Edmonton
EXPO
Centre

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



HOLIDAY BUFFET | \$76

Minimum order for 75 people. A surcharge of \$225 will be added for groups below the minimum.

All buffets are served with freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Teavana teas and freshly baked bread rolls.

Evergreen Salads (select two)

CRISP ROMAINE LETTUCE

Aged Parmesan Cheese | Homemade Croutons | Creamy Caesar Dressing (V)

FARM TO TABLE BABY SPINACH SALAD

Red Onion | Chopped Egg | Roma Tomatoes | Mandarin Segments | Poppyseed Dressing (VN, GF)

KALE AND BRUSSEL SPROUTS DELIGHT SALAD

Crisp Sliced Apples | Pomegranate Seeds | Candied Pecans | Feta Crumble | Zesty Lemon, Dijon, and Rooftop Honey Vinaigrette (V, GF)

CRANBERRY & BROCCOLI SALAD

Sliced Almonds | Roasted Sunflower Seeds | Sharp Cheddar Cheese | Creamy Poppyseed Dressing (V, VN, GF)

ROASTED BEET - ORANGE SALAD

Seasonal Assorted Beetroots | Orange Segments | Creamy Goat Cheese | Peppery Arugula | Candied Hazelnuts | Aged Sherry Dressing (V, GF)

GREEK SALAD

Cucumber | Tomatoes | Red Onion Slices | Crumbled Feta Cheese | Kalamata Olives | Chopped Romaine | Fresh Parsley | Olive Oil and Red Wine Vinaigrette (V, GF)

Protein Salads (select one)

CRANBERRY, APPLE & CHICKEN SALAD

Toasted Walnuts | Celery | Grapes | Dressed in Mayonnaise (GF)

KETO SPINACH, CHICKEN & BACON COBB SALAD

Cucumber | Tomatoes | Hard Boiled Egg | Bacon Bits | Avocado Chunks | Ranch Dressing (GF)

TUNA SALAD NICOISE

Red Skin Potatoes | French Beans | Organic Cooked Eggs | Roma Tomatoes | Nicoise Olives | Anchovy and Capers Dressing (GF)

WHOLE SOME QUINOA SALAD

Bulgur | Mung Beans | Parsley | Baby Kale | Red Peppers | Cucumbers | Tomatoes | Lemon Dressing (V)

Buffet Platters (select one)

SELECTION OF LOCALLY SOURCED CHARCUTERIE BOARD

House-Made Pickles | Marinated Artichokes | Olives | Breads | Mustards

ARTISAN CHEESES

Fresh and Dried Fruits | Salted Nuts | Fresh Baguette | Cheese Crackers | Fig Jam (V)

COLD SEAFOOD STATION

Marinated Mussels | Clams | Smoked Salmon | Prawns with Cocktail Sauce | Lemon Wedges | Capers (GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice



HOLIDAY BUFFET CONT.

Vegetables (select one)

CHARRED BROCCOLI | CAULIFLOWER | BRUSSEL SPROUTS
Garlic and Butter (V, GF)

ROASTED WINTER SQUASH
Nutmeg and Sage (VN, GF)

GLAZED CARROTS | RUTABAGA | PARSNIPS | BEETROOT
Maple and Thyme (VN, GF)

STEAMED SEASONAL VEGETABLES (VN, GF)

Potatoes, Rice, and Pasta (select two)

BUTTER-WHIPPED YUKON GOLD POTATOES (V, GF)

MUSTARD AND HERB ROASTED FINGERLING POTATOES (V, GF)

SCALLOPED POTATOES WITH CREAMY GRUYERE CHEESE (V, GF)

LEMON AND HERB ROASTED BABY POTATOES (VN, GF)

BAKED SPINACH AND CHEESE MANICOTTI (V)
Grated Parmesan | Fresh Herbs | Rosé Sauce

FESTIVE RICE PILAF (VN, GF)
Sautéed Leeks | Parsley | Onions | Cranberries

POTATO AND CHEDDAR CHEESE PEROGIES (V)
Caramelized Onion | Green Onions | Sour Cream

Entrées (select two)

BUTTER AND PAPRIKA RUBBED ROASTED TURKEY (pre-sliced and pan)
Apple and Cranberry Stuffing | Cranberry Sauce | Traditional Gravy

ROASTED PORK LOIN
Italian Sausage Stuffing | Apricot Mustard Glaze | Caramelized Shallots (GF)

MONTREAL SPICED PAN-SEARED CHICKEN BREAST
Glazed Cipollini Onions | Sage | Mushroom Sauce (GF)

RED WINE BRAISED ALBERTA BEEF SHORT RIB
Sautéed Cremini | Thyme Sauce (GF, Dairy-Free)

SEAFOOD MEDLEY
Baked Basa | Shrimps | Mussels | Thai Coconut Curry Sauce | Charred Tomato Salsa | Seared Lemons (GF, Dairy-Free)

MAPLE & SOY GLAZED SALMON MEDALLIONS
Toasted Sesame | Green Onions | Charred Pineapple Salsa (GF, Dairy-Free)

BUTTERNUT SQUASH RAVIOLI
Fried Capers | Sage Cream (V)

Desserts (select one)

FESTIVE DESSERTS
Chef's Choice of Festive Gateaux | French Pastries | Tarts | Holiday Cookies

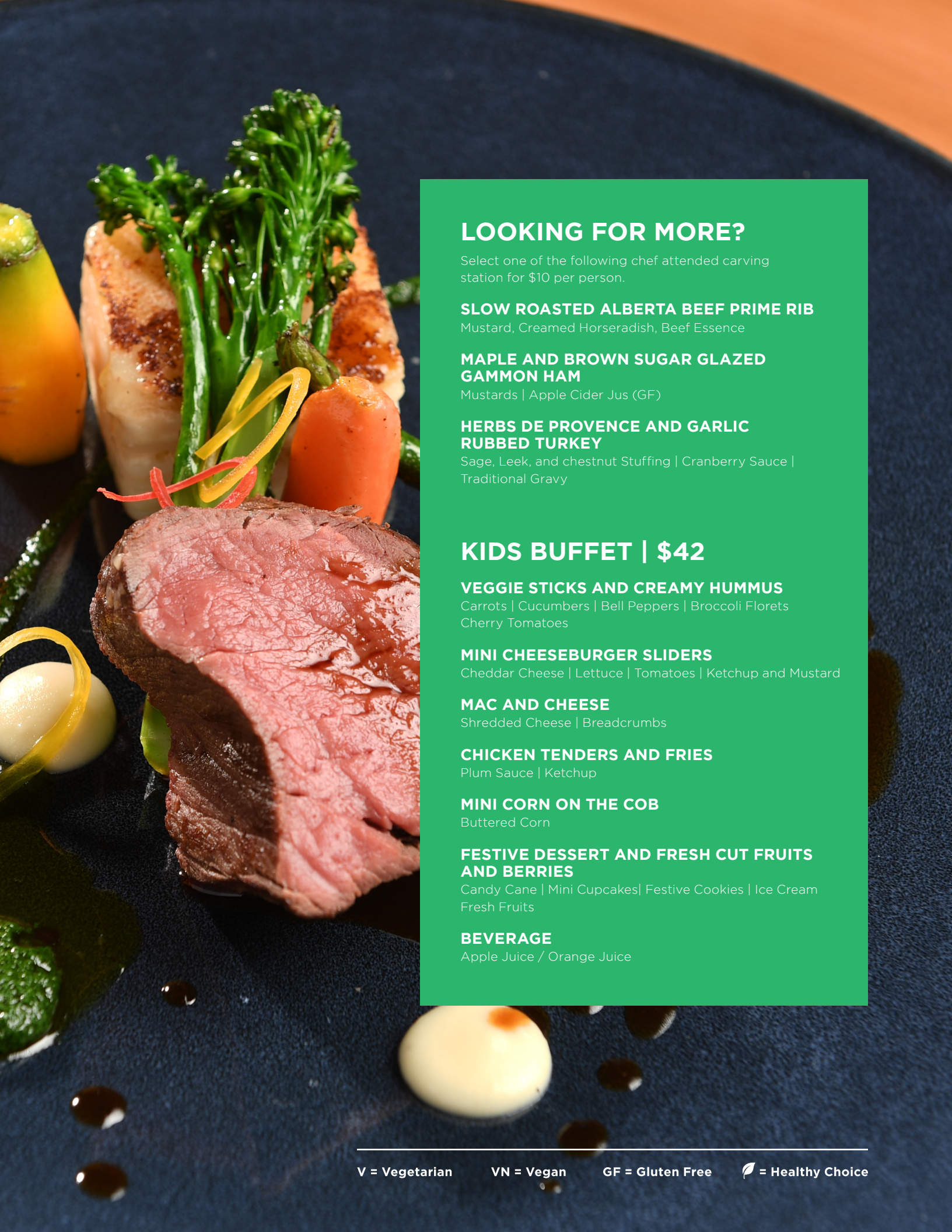
FESTIVE RASPBERRY DARK CHOCOLATE & RASPBERRY YULE LOG
Per Table | Served Family-Style

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LOOKING FOR MORE?

Select one of the following chef attended carving station for \$10 per person.

SLOW ROASTED ALBERTA BEEF PRIME RIB

Mustard, Creamed Horseradish, Beef Essence

MAPLE AND BROWN SUGAR GLAZED GAMMON HAM

Mustards | Apple Cider Jus (GF)

HERBS DE PROVENCE AND GARLIC RUBBED TURKEY

Sage, Leek, and chestnut Stuffing | Cranberry Sauce | Traditional Gravy

KIDS BUFFET | \$42

VEGGIE STICKS AND CREAMY HUMMUS

Carrots | Cucumbers | Bell Peppers | Broccoli Florets
Cherry Tomatoes

MINI CHEESEBURGER SLIDERS

Cheddar Cheese | Lettuce | Tomatoes | Ketchup and Mustard

MAC AND CHEESE

Shredded Cheese | Breadcrumbs

CHICKEN TENDERS AND FRIES

Plum Sauce | Ketchup

MINI CORN ON THE COB

Buttered Corn

FESTIVE DESSERT AND FRESH CUT FRUITS AND BERRIES

Candy Cane | Mini Cupcakes | Festive Cookies | Ice Cream
Fresh Fruits

BEVERAGE

Apple Juice / Orange Juice



HOLIDAY PLATED DINNER

Minimum order for 75 people. Price determined by choice of entree

All plated options are served with freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Teavana teas and freshly baked bread rolls.

Soup or Salad (select one)

Upgrade to a soup and salad four-course meal for an additional \$5 per person

BUTTERNUT SQUASH SOUP

Toasted Pepitas, Apple Syrup (V, GF)

CREAMY LOBSTER BISQUE

Cognac Cream and Chives

FORAGED WILD MUSHROOM SOUP

Porcini Cream, Truffle Essence (V)

KALE AND BRUSSEL SPROUTS DELIGHT SALAD

Crisp Sliced Apples | Pomegranate Seeds | Candied Pecans | Feta Crumble | Zesty Lemon, Dijon, and Rooftop Honey Vinaigrette (V, GF)

ROASTED BEET - ORANGE SALAD

Seasonal Assorted Beetroots | Orange Segments | Creamy Goat Cheese | Peppery Arugula | Candied Hazelnuts | Aged Sherry Dressing (V, GF)

FRESH FORWARD TOMATOES AND BURRATA

Tomato Confit | Marinated Tomatoes | Balsamic Pearls | Fresh Basil | Fleur De Sel (V, GF)

Palette Cleansers (add \$3 per person)

PEACH SORBET (VN, GF)

CLASSIC LEMON SORBET (VN, GF)

STRAWBERRY SORBET (VN, GF)

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HOLIDAY PLATED DINNER CONT.

Entrées

PRESERVED LEMON & THYME ROASTED CHICKEN SUPREME | **\$62/PERSON**

Garlic Mashed Potatoes | Chef's Fresh Vegetables | Chicken Jus (GF)

HERB BAKED FILLET OF SALMON | **\$65/PERSON**

Fingerling Potatoes tossed in Mustard | Chef's Festive Vegetables
Charred Lemon | Champagne Beurre Blanc (GF)

CARVED SAGE & GARLIC RUBBED TURKEY | **\$62/PERSON**

Buttermilk Mashed Potatoes | Apple and Cranberry Stuffing | Chef's Festive Vegetables | Traditional Gravy | Cranberry Sauce

TELLICHERY PEPPER CRUSTED BEEF TENDERLOIN | **\$76/PERSON**

Rosemary Potato Gratin | Chef's Festive Vegetables | Mushroom Medley | Bordelaise Sauce (GF)

SLOW ROASTED AAA ALBERTA BEEF PRIME RIB | **\$74/PERSON**

Garlic Mashed Potatoes | Chef's Festive Vegetables | Yorkshire Pudding | Au Jus

GRILLED VEGETABLE NAPOLEON | **\$56/PERSON**

Seared Polenta | Mushrooms | Goat Cheese | Fire Kissed Tomato Sauce | Basil Oil (V, GF)

Desserts (select one)

MINI BÛCHE DE NOËL

Classic French Yule Log Cake | Chocolate Cream | Meringue Mushrooms | Snowflakes

HONEY GINGER PANNACOTTA

Pineapple Confit Cremeaux | Lemongrass Consommé | EXPO Rooftop Honey

CRANBERRY, PEACH, AND GINGERBREAD SPICED CHEESECAKE

Peach Gel | Ginger Snap | Fresh Berries | Caramel Sauce

MASCARPONE MOUSSE WITH ALMOND CRUNCH

Lemon Biscuit | Strawberry Gel

EGGNOG CRÈME BRULÉE

Fresh Berries | Cranberry | White Chocolate Biscotti

FESTIVE RASPBERRY DARK CHOCOLATE AND RASPBERRY YULE LOG

Per Table | Served Family-Style

Plated Kid's Meal | \$34

FIRST COURSE (V, GF)

Crudité & Dip | Cheese Skewer

MAIN COURSE

Chicken Tenders | Fries | Dips

MINI VANILLA CUP CAKES

Whipped Cream Topping | Chocolate Chip Sprinkles

BEVERAGE

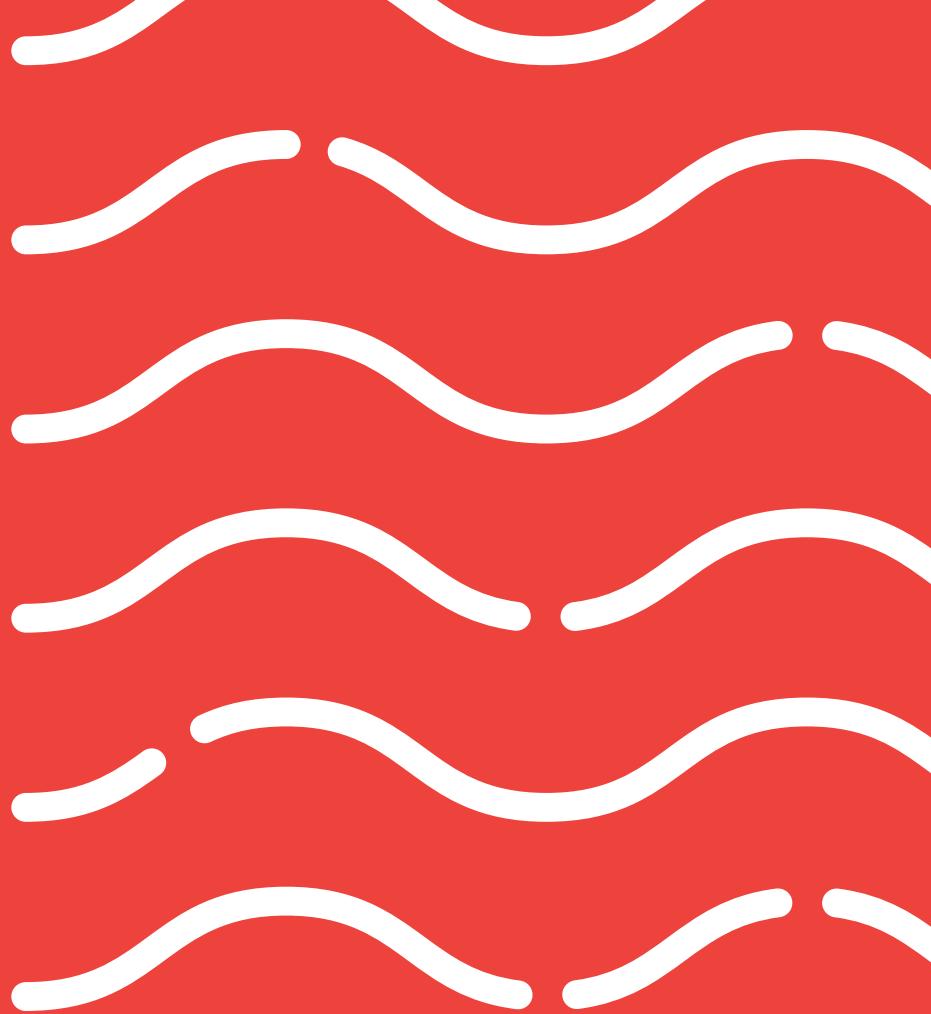
Apple Juice

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