



RECEPTION MENU

Edmonton
EXPO
Centre

*All prices do not include 18% gratuity and 5% GST. Prices are subject to change.
The minimum spend is \$45 per person for reception menus.*

A LA CARTE RECEPTION



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Served for a maximum of two hours. Priced per dozen.
Minimum order of 3 dozen per each selection.

COLD HORS D'OEUVRES

Pepper Corn Beef Crostini Onion Jam, Stilton Cream, Baguette	\$42	Chicken and Brie Puffs Diced Chicken Breast, Cranberry Relish, Apple Slaw	\$38
California Sushi Rolls Cucumber, Surimi Crab Sticks, Avocado, Pickled Ginger, Wasabi (GF)	\$38	Spiced Duck on Brioche Spiced Duck Breast, Duck Pate Mousseline, Lingonberry Jam, Brioche	\$42
Shrimp Skewers Mustard Seeds Tempered Mango Salsa, Clipped Chives (GF)	\$40	 Hummus & Pita Cherry Tomatoes, Olives, Feta Cheese, Micro Herbs (V)	\$32
Smoked Salmon & Capers Dill Cream Cheese, Pickled Cucumber, Shallots, Toasted Bread	\$38	Brie Cheese and Ice Wine Grapes Ice wine Frosted Grapes, Inhouse made Spiced Nut Bread (V)	\$34
Shrimp Cocktail EXPO Signature Cocktail Sauce (GF)	\$38	Melon Balls and poached Pear on Melba Toast Stilton Cheese, Micro Herbs (V)	\$32
Tuna Poke Seaweed Salad, Sesame Case	\$38	Italian Bruschetta Crostini Goat Cheese, Fresh Basil, Aged Balsamic (V)	\$32
Devilled Egg with Baby Shrimp Smoked Paprika, Clipped Chives (GF)	\$38	Jarcuterie Meuwly's Prosciutto, Salami, Canadian Cheese, Olives, Pickles and Breadsticks in a Jar	\$46
Cajun Shrimp Guacamole, Wonton Crisp	\$38	Caprese Salad Skewers Cherry Tomatoes, Fresh Basil, Marinated Bocconcini, Tomato Gazpacho (V, GF)	\$32
Crab Vol au Vents Shallots, Avocado and Tomatoes, Chives	\$42	Mushroom Pinwheels Roasted Wild Mushroom Blend, Puff Pastry, Mustard Aioli (V)	\$32
Prosciutto and Compressed Melon Feta Cheese, Mint, Cassis Glaze (GF)	\$36	Pani Puri Shots with Potato and Chickpeas Sweet and Sour Tamarind, Mint Shooter, Sev, Pomegranate (V, VN)	\$34

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 = Healthy Choice

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HOT HORS D'OEUVRES

All hot items must be stationed, not passed.

Chicken Wonton Soy Ginger Dipping Sauce, Green Onions	\$34	Pork & Chive Pot Stickers Soy Glaze, Green Onion	\$32
Chicken Wings Hot, Honey Garlic, Salt & Pepper or Buffalo	\$38	Coconut Shrimps Sweet Chili Sauce	\$38
Chicken and Mushroom Vol au Vent Shaved Parmesan, Fresh Parsley	\$40	Crab Cakes Pineapple slaw Remoulade sauce	\$40
Tandoori Spiced Chicken Tikka Chat Spice Mint Chutney Raita Drizzle (GF)	\$40	Vegetable Spring Rolls Sweet Chili Dipping Sauce (V, VN)	\$32
Chicken and Waffle Bites Chipotle Maple Aioli	\$38	Vegetarian Cocktail Samosas Mango Chutney (V, VN)	\$32
Chicken Karaage Togarashi Aioli	\$40	Vegetable Pakoras Chickpea battered onion and spinach fritters, Tamarind and Mint Chutney (V, VN, GF)	\$30
Beef Wellington Pot Pies Mushroom Duxelle, Flaky Tart Shells	\$44	Baked Potato Bites Nacho Vegetables, Shredded Cheese, Sour Cream, Salsa, Green Onions (V, GF)	\$30
Beef Brochettes Alberta Beef Skewered with Vegetables, Chimichurri Sauce	\$42	Arancini, Marinara Sauce Parmesan, Basil Oil (V)	\$34
Bison Meatballs Cider Vinegar and Brown Sugar Ketchup, Fresh Herbs	\$38	Macaroni and Aged Cheddar Cheese Panko and Herb Crusted (V)	\$30
Prime Rib Beef Sliders AAA Prime Rib Beef Sliders, Horseradish Mayo, Pickles, Tomatoes, Aged Cheddar	\$44		
Pork & Bun Pulled Pork in Bao Bun, Hoisin Glaze, Cilantro, Mustard Greens, Peanuts	\$38		

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RECEPTION ENHANCEMENTS

Antipasto Platter

\$425

Priced per platter - 1.5oz per person (serves 25)

Meuwly's Smoked Ham, Salami Cotto, Capicola,
Beef Thuringer, Prosciutto with Canadian Cheese

Marinated Olives and Artichoke, Pickled Asparagus

Hummus and Tapenade with Focaccia Bread and Bread Sticks

Local Mustard

Crudités and Dip

\$150

Priced per platter (serves 25)

Assortment of Fresh Seasonal Vegetables (carrots, cherry tomatoes,
peppers, cucumbers, broccoli, cauliflowers, and celery)

Hummus, Artichoke and Cheese Dip, Peppercorn Ranch

International and Domestic Cheese

\$375

Priced per platter (serves 25)

Assortment of French Canadian and International Cheese - 5 Kinds

Grape Clusters, Dalmatia Fig Spread, Dried Fruits and Nuts

Artisan Bread and Rain Coast Crackers

Maritime Seafood Spread

\$400

Priced per platter (serves 25)

Steamed PEI Mussels, Poached Shrimps, Clams and Scallops

Smoked Salmon, Beet and Dill Cured Salmon Gravlox

Capers, Red Onions, Fresh Lemon, Expo Signature Cocktail Sauce

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NETWORKING STATIONS

Minimum order 40 people. Prices below are per person.

Slider Station

\$20

Choice of two proteins:

Carved Alberta Sterling Silver Beef Slider | Chicken Parmesan or Pulled Pork
Mini Slider Buns | Coleslaw | Tomato Slices | Lettuce | Pickles | Onion | Cheddar
Cheese | Mustard Aioli and Chipotle Mayonnaise | Potato Chippers | Artisan
Salad Greens with Condiments and Dressings

Greek Gyro Station

\$17

Sliced Beef and Shawarma Chicken with Mini Pitas | Tomatoes | Onions |
Shredded Lettuce | Fresh Parsley | Pickles | Tzatziki | Falafel | Donair Sauce

Mini Hotdog Stand

\$16

Local Pork or Beef Sausages | Beyond Meat Vegetarian Sausage | Hotdog
Buns | Chili | Bacon | Creole Mustard | Chow Chow Relish | Sauerkraut | Pickles
| Onions

Mexican Nachos

\$14

Tortilla Chips | Queso Sauce | Sour Cream | Pico De Gallo | Diced Onion |
Pickled Jalapeños | Tex-Mex Spiced Ground Beef | Fresh Green Onions

Ramen Noodle Bar

\$18

Japanese Noodles | Chashu Pork | Pulled Chicken | Bok Choy | Sautéed Shitake
Mushrooms | Soy Eggs | Bean Sprouts | Green Onions | Seaweed | Corn | Fried
Garlic in Oil | Shredded Carrots | Thai Basil | Cilantro Sprigs | Toasted Sesame |
Sriracha Sauce | Shoyu Flavored Chicken Broth

(Vegetarian option can be created upon request with Tofu and Miso Broth)

Street Tacos

\$16

Choice of two proteins:

BBQ Pulled Pork | Smoked Beef Brisket | Ground Beef | Grilled Chicken |
Corn Tortillas - Soft Shell and Hard | Shredded Iceberg | Pico De Gallo | Fresh
Cilantro | Diced Tomatoes | Jalapenos | Shredded Cheddar | Chipotle Mayo |
Lime Wedges | Cilantro | Green Onions | Sour Cream | Guacamole

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ACTION STATIONS

Chef attended for a maximum of 2 hours. Minimum order 40 people.
Prices below are per person.

Pasta Station

\$18

Toppings:

Baby Shrimps | Meuwly's Artisan Sausage | Grilled Chicken
Sundried Tomatoes Peppers | Grated Parmesan Cheese | Roasted Garlic
Shallots | Mushrooms Asparagus Tips | Toasted Pine Nuts | Chili Flakes
Fresh Basil | Parsley

Pasta:

Traditional Penne | Three Cheese Tortellini | Mushroom Ravioli

Sauces:

Basil Infused Tomato Sauce | Roasted Garlic and White Wine Cream sauce
Bolognese Sauce

Slow Roasted Alberta Prime Rib

\$16

Red Wine Jus | Horseradish | Dijon Mustard | Yorkshire Pudding

Beef

\$14

Horseradish Cream | Grainy Mustard | Merlot Jus | Kaiser Bun

In House Smoked BBQ Beef Brisket

\$15

Horseradish | Mustard | Pan Jus | Soft Buns

Sage Rubbed Turkey Breast

\$14

Cranberry Sauce | Traditional Trimmings | Turkey Gravy | Mini Buns

Crepe Suzette Station

\$16

Orange Pastry Cream Filled Crepes | Caramel Sauce
Grand Marnier Flambe

Sundae Station

\$16

Waffle Cones with Vanilla and Chocolate Ice Cream | Toasted Almonds
Marshmallows | M&M's | Feuilletines | Rainbow Sprinkles | Oreo Crumbs
Coconut | Whipped Cream | Chocolate Shavings | Berry Compote
Caramel Sauce

Donut Wall with In-house made Fresh Donuts

\$40/Dozen

Minimum Order of 4 dozen per flavour

Flavours:

Chocolate Oreo | Salted Caramel | Mixed Berry | Espresso
Maple | Cinnamon Sugar

Toppings:

Shaved Almonds | Chocolate Shards | Rainbow Sprinkles

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RECEPTION PACKAGES



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Prepackaged for your convenience. Served for a maximum of two hours.
Minimum order is 50 people. Prices below are per person.

THE EXPO RECEPTION \$66

Price based on a total of 60g of prime rib, 8 pieces of hot and cold hors d'oeuvres, 50g of cured meat and cheese and 2 pieces of dessert per person.

Cold hors d'oeuvres:

Shrimp Cocktail Brie Cheese and Ice Wine Grapes on Spiced Nut Bread (V) | Caprese Salad Skewers | Tomato Gazpacho (V) | Crunchy Crudit  Vegetable, Garlic Hummus and Ranch Dip

Hot hors d'oeuvres:

Beef Wellington Pot Pies | Chicken and Waffle Bites with Sriracha Maple Sauce | Macaroni and Smoked Cheddar Cheese with Pangrattato Crust | Beef Meatballs with Shaved Parmesan, Marinara, and Fresh Herbs

Platters:

Meuwly's Cured Meat Platter:

Olives | Marinated Artichokes | Mustard

Artisan Cheese Board:

Selection of French-Canadian cheese | Dried and fresh fruits | Sliced Baguette and Raincoast Crackers | Nuts | Fig Jam

Chef Attended Carving Station:

Choose one:

Carved Alberta Prime Rib | Creamed Horseradish | Mustard | Soft Dinner Bun | Merlot Jus

Or

Roasted Beef Striploin | Creamy Poplar Bluff | Organic Mashed Potatoes | Herb Demi

Sweet Table:

Assortment of Arthurs French Mini pastries and cakes (5 kinds)

Seasonal Sliced fruits and Berries

BEST OF THE WEST \$64

Price based on a total of 60g of Roast beef, 8 pieces of hot and cold hors d'oeuvres, 50g of cured meat and cheese and 2 pieces of dessert per person.

Cold hors d'oeuvres:

Pepper Corn Beef Crostini, Onion Jam, Stilton Cream | Melon Balls on Melba Toast | Stilton Cheese | Mushroom Pinwheels with Mustard Aioli (V) | West Coast Maki Sushi Rolls with Pickled Ginger, Soy, and Wasabi

Hot hors d'oeuvres:

Prime Rib Beef Sliders with Horseradish Mayo | Crab Cakes with Avocado | Chicken and Mushroom Vol Au vent | Arancini with Marinara Sauce, Parmesan Cheese (V)

Platters:

Meuwly's Cured Meat Platter:

Olives | Marinated Vegetables | Sylvan Star Alberta Cheeses | Dried and Fresh Fruits | Sliced Baguette and Raincoast Crackers | Nuts | Fig Jam

West coast Seafood Platter:

Poached Baby Shrimps | Salt Spring Island Mussels | Clams | Salmon Gravlox | EXPO Signature Cocktail Sauce | Fresh Lemon and Capers

Chef Attended Carving Station:

Choose one:

Carved Alberta Roast Beef | Horseradish | Grainy Mustard | Kaiser Buns | Red Wine Reduction

Or

Meuwly's Sausage Stuffed Roast Pork Loin | Caramelized Apple | Mustard Glaze | Buttermilk Whipped Potatoes

Sweet Table:

Assortment of Arthurs French Mini pastries and cakes (5 kinds)

Seasonal Sliced fruits and Berries

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Minimum order is 50 people. Prices below are per person.

GATEWAY TO THE NORTH RECEPTION

\$48

Price based on 10 pieces of hot and cold hors d'oeuvres, and 2 pieces of dessert per person.

Cold hors d'oeuvres:

Mushroom Pinwheels with Mustard Aioli (V) | Devilled Egg with Baby Shrimp and Smoked Paprika | Tomato and Bocconcini Skewers | Gazpacho Shooter | Italian Bruschetta Crostini | Goat Cheese, Aged Balsamic, Hummus and Pita Bread

Hot hors d'oeuvres:

Alberta Beef Brochettes with Chimichurri sauce | Chicken Wontons with Soy-Ginger Dipping Sauce | Coconut Shrimps with Sweet Chili Sauce | Cocktail Samosa | Tamarind Chutney (V) | Baked Potato Bites with Salsa, Sour Cream

Platter:

Crisp Vegetable Crudites with Ranch and Green Goddess dips | Assortment of Flatbread, Chips, and Tortilla Crisps | Tomato Bruschetta | Guacamole | Tzatziki | Warm Spinach and Artichoke Dip | Sundried Tomato Blend

Sweet Table:

Lemon Meringue Tart | Caramel Beignet | Mini Cheesecake

AVENUE RECEPTION

\$38

Price based on 8 pieces of hot and cold hors d'oeuvres, and 2 pieces of dessert per person.

Cold hors d'oeuvres:

Lentil and Quinoa Parfaits | Salt Roast Beets | Beet Caviar Herb Lemon Vinaigrette (V) | Prosciutto and Compressed Melon | Feta Cheese | Tomato and Bocconcini Skewers | Gazpacho Shooter (V) | Crisp Vegetable Pots | Hummus Dip (V, VN, GF)

Hot hors d'oeuvres:

Alberta Beef Meatballs with Parmesan Cheese, Marinara, and Fresh Basil | Vegetable Spring Rolls with Plum Sauce (V) | Tandoori Chicken Tikka with Mint Chutney | Macaroni and Cheese with Pangrattato Crust

Sweet Table:

Lemon Meringue tart | Caramel Beignet

OH! CANADA RECEPTION

\$52

Price based on 8 pieces of hot and cold hors d'oeuvres, 50g of fresh cut fruits and 2 pieces of dessert per person

Cold hors d'oeuvres:

Tuna Poke with Lattice Chips | Frosted Ice Wine Grapes with Brie on Spiced Nut Bread | Tomato and Bocconcini Skewers | Gazpacho Shooter (V) | Jarcuterie- Meuwly's Cured Meat, Canadian Cheese, Olives, Pickles and Breadsticks in a Jar

Hot hors d'oeuvres:

Herb Crusted Alberta Lamb Chops | Creamy Mashed Potatoes with Romesco Sauce | Chicken and Waffles with Chipotle Maple Aioli | Mushroom and Cheese Quiche (V) | Poutine Cups with Cheese Curd, Green Onion and Gravy

Sweet Table:

Assortment of inhouse made Mini pastries and Cakes (4 kinds)

Freshly cut Seasonal fruits and berries

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