



M E N U

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TWO THOUSAND TWENTY SIX



UNFORGETTABLE CULINARY EXPERIENCES

It is our pleasure to welcome you to the Edmonton EXPO Centre where we take immense pride in transforming your gatherings into extraordinary experiences.

Our culinary team, led by our Executive Chef Jiju Paul, brings together a symphony of flavors, textures, and aromas to create a dining experience that transcends the ordinary. Each dish is a testament to our commitment to excellence, using only the finest and freshest ingredients sourced locally and globally.

Our banquet menu is not just about the exquisite dishes that grace your table; it's a culinary narrative that mirrors the diversity and sophistication of this vibrant event space. From the first tantalizing appetizer to the decadent desserts, every element is designed to elevate your dining experience and leave a lasting impression.

As you engage in the conversations and connections that make events memorable, we invite you to indulge in the gastronomic delights carefully crafted for you. Let the culinary journey unfold, and may each bite be a moment of pleasure and satisfaction.

Thank you for choosing the Edmonton EXPO Centre as the backdrop for your special gathering. Here's to an experience of culinary delights, shared moments, and the magic that happens when extraordinary spaces and exceptional cuisine come together.



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BUFFET BREAKFAST



At Edmonton EXPO Centre, we want to ensure you enjoy the best quality possible.

To ensure this happens, we do not recommend that buffets be on display for longer than 2 hours. Buffets are for consumption at the venue and cannot be taken home. All prices are per person. An additional charge of \$250 for fewer than 25 people.



BUFFET BREAKFAST

Includes a selection of Chilled Apple and Orange Juices, Freshly brewed regular and Decaffeinated Starbucks Coffee, and a selection of Teavana Tea.

Early Breakfast \$25

In-House Baked Mini Croissants (V) | Muffins, Danishes (V) Breakfast Loaves (V) | Overnight Oats(V) | Greek Yogurt & Berry Yogurt (V,GF) | Hard Boiled Eggs (V,GF) | Fruit Smoothies (V,GF) | Selection of Breakfast Bread with Butter, Fruit Preserves & Honey (V)

Sunrise Breakfast \$36

In-House Baked European Pastries & Muffins | Scones whipped Devonshire Cream & Berry Compote (V) | Parfaits with Yogurt, Granola, Chia Seeds (V) | Overnight Rolled Oats with Dried Fruit, Grated Apple, Seeds & Nuts, Agave Syrup (V) | Fresh Cut Fruit (V,GF) | Apple Wood Smoked Bacon | Maple Pork Breakfast Sausage | Scrambled Eggs with Cheddar Cheese, Scallions (GF) | Hash Brown Potatoes with Caramelized Onions (V,GF)

Chef's Gourmet Breakfast \$37

Diced Fruit & Strawberries (GF, DF, VN) | Cottage Cheese (V,GF) | Berry Smoothie (V,GF) | In-House Baked European Pastries & Muffins | Breakfast Loaves (V) | Selection of Breakfast Bread with Butter, Fruit Preserves & Honey(V) Cold Smoked Salmon | Cream Cheese & Bagels | Apple Wood Smoked Bacon | Maple Pork Sausage | Egg Benedict on English Muffin with Canadian Bacon & Hollandaise Sauce | French Toast with Maple Syrup, Whipped Cream & Berry Compote (V) | Roasted Baby Potato | Caramelized Onions and Peppers (V,GF)

Healthy Starter Vegan Breakfast \$36

Parfait with Vegan Yogurt with Berries, Granola & Chia seeds (VN) | Fresh Cut Seasonal Fruit (VN,GF) | EXPO Signature Garden Smoothie (VN,GF) | Heirloom Tomato Carpaccio with Basil (VN,GF) | Carrot and Zucchini Loaf (VN) | Steel Cut Oatmeal with Maple Syrup, Brown Sugar & Berry Compote (DF, VN) | Scrambled Tofu with Spinach, Kale & Peppers (VN,GF) | Breakfast Potatoes with Fresh Herbs (VN,GF) Sautéed Button Mushrooms (VN,GF) | Soya Milk Pancakes with Maple Syrup & Berry Compote (VN)

Breakfast Enhancements

| | |
|--|------|
| Pancakes with Pure Maple Syrup (V) | \$4 |
| Cold Smoked Salmon with Cream Cheese & Bagels | \$4 |
| Local Chicken & Apple Sausage 2pcs | \$3 |
| Applewood Smoked Bacon 3pcs | \$4 |
| Bottled Fruit Smoothies, Assorted Flavors (V,GF) | \$3 |
| Selection of Cold Cereal & Milk <i>Cereals include Corn Flakes, Rice Krispies & Granola</i> | \$4 |
| Steel Cut Oatmeal with Maple Syrup, Brown Sugar & Berry Compote (DF, VN) | \$4 |
| Freshly Squeezed Orange Juice (VN,GF) | \$5 |
| Chef Attended Omelet Station (<i>min 50ppl - max 500ppl</i>) <i>Free Run Eggs, Cheddar, Ham, Bacon, Mushrooms, Spinach, Peppers, Tomato, Green Onions</i> | \$12 |



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V - Vegetarian
VN - Vegan

GF - Gluten free
DF - Dairy free



PLATED BREAKFAST

MINIMUM 25 PERSONS



All Plated Breakfasts, unless otherwise stated, are served with a selection of In-house baked European Pastries, Muffins, Butter, and Preserves served Family-Style with a glass of Orange or Apple juice, Starbucks Regular and decaffeinated coffee, and Teavana Teas. All prices are per person.



PLATED BREAKFAST

Scrambled Eggs

\$32

2 Eggs Scrambled with Cheddar Cheese & Chives | Crispy Bacon | Breakfast Pork Sausage | Hash Brown Potatoes with Caramelized Onions | Herb Baked Tomatoes | Fresh Cut Seasonal Fruits & Berries

Spinach, Mushroom & Goat Cheese Frittata

\$32

Spinach, Mushroom, and Goat Cheese Frittata | Breakfast Pork Sausage | Baked Tater Tots with Scallions | Herb Baked Tomatoes | Fresh Cut Seasonal Fruits

Salmon & Egg Benedict

\$37

2 Eggs Poached | Wilted Spinach | Smoked Salmon Hash with Artichokes, Zucchini & Dill Hollandaise | Maple Pork or Turkey Sausage | Minted Fruit Salad | Blistered Roma Tomatoes

Plant-based Breakfast (V)

\$34

Vegan Scrambled Egg | Plant-Based Sausage | Alberta Skillet Potatoes | Sautéed Mushrooms | Vine Ripe Tomatoes | Fresh Cut Seasonal Fruits

Breakfast Add-Ons

Additional \$3.00

Hash Brown Potatoes with Scallions (V,GF)

Local Pork Sausage (2pcs)

Turkey Sausage - 2pcs (GF)

Chicken Apple Sausage - 2pcs (GF)

Crispy Bacon - 2pcs (GF)

Mixed Berry Smoothie - per glass (V,GF)

EXPO Vegan Garden Smoothie - per glass (VN,GF)



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BRUNCH



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BRUNCH | \$74

Includes a selection of Chilled Apple and Orange Juices, Freshly brewed regular and Decaffeinated Starbucks Coffee, and a selection of Teavana Tea.

Assorted Juices, Freshly Brewed Regular & Decaffeinated
Coffee & Selection of Tea
Seasonal Fruit (VN,GF)
Croissants | Danishes & Assorted Muffins (V)
House Made Granola Parfait with Berries (V)
Acai Bowl | Power berries | Granola | Fresh Fruits | Nuts (V)

Salads & Platters

Antipasti Selection Pickled Baby Vegetables – Carrots | Beets |
Olives | Red Onions | Marinated mushrooms
Artisanal Cold Cuts Bread Chips | Flavored Mustards &
Preserves
International & National Cheese Collection

Fattoush Salad | Romaine | Cucumber | Tomatoes | Peppers |
Radish | Mint | Crispy Pita (VG)

Erdmann’s Farm Carrot Salad | Feta Yogurt | Pumpkin seeds
Baby Greens, Shaved Vegetables, Herb Balsamic Dressing V,
GF, DF)

Sicilian Pasta Salad | Pesto | Toasted Pignoli (V) (contains
nuts)

Breakfast Corner

Apple Wood Smoked Bacon
Maple Pork Breakfast Sausage
Scrambled Eggs | Cheddar Cheese | Scallions (GF)
Hash Brown Potatoes | Caramelized Onions (V)

Entrée

Pan Seared Salmon | Chimichurri | Pineapple Salsa (GF)
Alberta
Beef Short Ribs | Pearl Onion | Merlot Jus (GF) Herbed
Steamed
Seasonal Vegetables (V, GF)
Lemon rice Pilaf | Peas and carrots (VN, GF)
Potato and Cheese Stuffed Perogies | Caramelized Onions |
Clipped Green Onions | Sour Cream (V)

Pastries

Mango Mousse (GF)
Chocolate Layer Cake
Vanilla Cream Profiteroles
Maple Caramel Bread Pudding
Walnut Cheesecake
Apple Tartlets with Apricot Glaze
Coconut Panna Cotta & Vanilla Blueberry Jam (GF,VN)
Assorted Cookies & Biscotti

Chef Enhancement Recommendations

- APPLEWOOD SMOKED SALMON** **\$8**
Assorted Bagels | Flavored Cream Cheese & Condiments
- ATLANTIC CANADIAN OYSTER (GF)** **\$15**
Classic accompaniments | Mignonette | Cocktail sauce |
Tabasco, and Lemon.
- 21-DAY AGED ALBERTA BEEF STRIPLOIN (GF)** **\$12**
Thyme Mustard Jus
- OMELET STATION** **\$12**
Smoked Cheddar Cheese | Ham | Bacon | Onion | Bell
Peppers | Mushrooms | Scallions | Tomatoes & Spinach
- CREPE SUZETTE STATION** **\$10**
Orange Pastry Cream Filled Crepes | Caramel Sauce | Grand
Marnier Flambe



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LUNCH





LUNCH POWER BOWL

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Southwest \$34

Tossed Greens Salad with Corn | Avocado | Black Beans
Tomatoes | Red Onion | Tortilla Strips | Herb Balsamic Dressing
(GF, DF, VN)

Grilled Carne Asada (Marinated Grilled Alberta Flank Steak) |
Tinga De Pollo (Blackened Grilled Chicken & Chipotle Sauce) |
Seared Tofu | Pinto Beans | Cilantro Lime Rice | Charred Corn
| Pico de Gallo | Shredded Cheese | Charred Broccoli | Crispy
Tortilla | Crema | Guacamole | Lime Wedges | Fresh Cilantro

Asian Inspired \$34

Crunchy Carrot & Local Farms Chopped Vegetable Salad |
Roasted Cashew | Ginger Soy & 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 Bean
Sprouts | Clipped Green Onions | Toasted Sesame Seeds

Mediterranean \$35

Chickpea Fattoush Salad with Sumac | Mint | Lemon-Olive Oil
Dressing

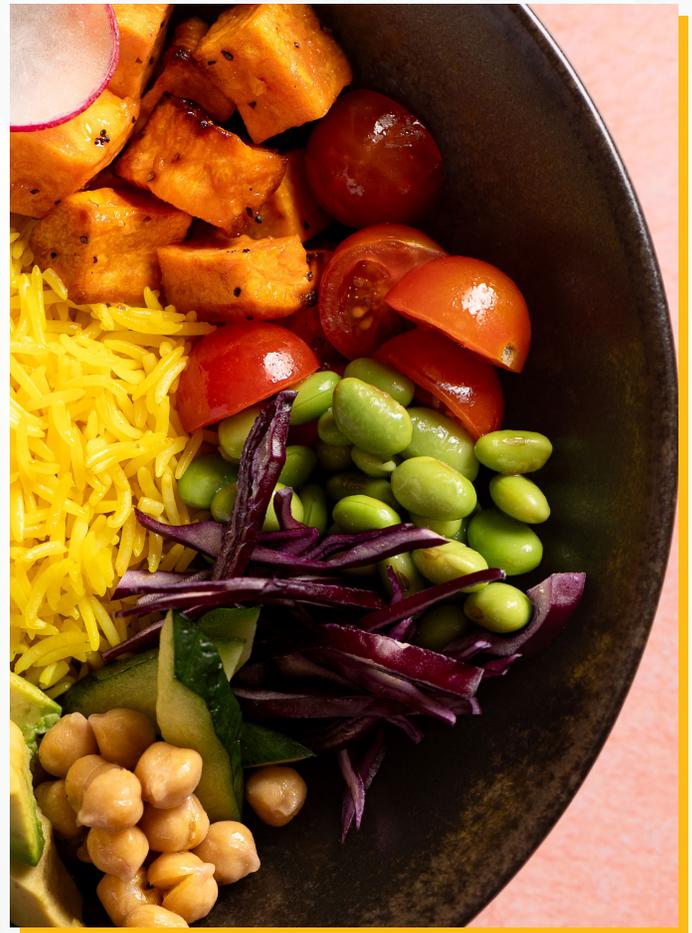
Shawarma Spiced Chicken | Cretan Style Beef Brisket| Sumac
marinated Tofu | Grilled Vegetables | Middle Eastern Spiced
Basmati Rice | Pita Bread |Hummus | Tzatziki | Donair Sauce
| Shredded Iceberg Lettuce | Sliced Cucumbers | Tomatoes
| Onions | Lemon Wedges | Pickled Vegetables | Shredded
Cheese | Fresh Parsley

Vegan Buddha Bowl (GF, VN) \$30

Roasted Sweet Potatoes | Beetroots | Charred Cauliflower
| Carrots | Broccoli | Cherry Tomatoes | Edamame Beans
Radish | Spinach | Avocado | Red Cabbage | Chickpeas |
Sumac Marinated Tofu | Grilled Vegetables | Warm Brown
Rice | Carrot Ginger Dressing | Toasted Sesame and Sunflower
Seeds | Local Farms Microgreens

Enhancements to your Buddha Bowl

5oz Seared Chicken Breast or Grilled Garlic Shrimps Skewers
add \$7



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LUNCH BUFFET



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LUNCH BUFFET

Working Lunch Buffet

\$37

Fire Roasted Tomato Soup | Basil | Pesto (V, GF)

Artisan Greens | Shaved Carrots | Pumpkin Seeds | House-made dressing (VN,GF)

Sicilian Pasta Salad | Sundried Tomato Pesto dressing

ASSORTED SANDWICHES ON RUSTIC BREADS & WRAPS

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

COLD SELECTIONS:

Roasted Peppers | Onions | Carrot | Spinach | Beetroot Hummus (VN)

Sliced Turkey | Swiss Cheese | Lettuce | Cranberry Mayonnaise

Roast Alberta Beef | Creamy Horseradish & Dijon Spread | Baby Arugula

Tandoori Chicken with Curry Aioli | Fresh Cilantro | Pickled Onions | Tortilla Wrap

HOT SELECTIONS:

Classic Grilled Cheese Sandwich | Whole Wheat Bread (V)

Reuben Sandwich | Corned Beef | Sauerkraut | Mustard | Swiss Cheese | Pickle with 1000 Island Dressing | Rye Bread

Philly Cheese Steak Sandwich | Caramelized Onion | Peppers | Mushrooms | Provolone Cheese | Hoagie Bun and Beef Jus

Chicken Shawarma | Crunchy Vegetables | Pickles | Lemon Garlic Sauce | Tortilla wrap

EXPO Signature Cactus Chips | Yogurt Dill Cucumber Dip

Chocolate Mousse

Vanilla Cream Profiteroles (V)

Sliced Fresh Fruit

Pizza & Burger Shack

\$39

Potato and Leek Soup | Aromatic Vegetables Fresh Herbs

Caesar salad | Crisp Romaine Lettuce | Shredded Parmesan Bacon | Croutons | Caesar Dressing

Entrée

Gourmet Pizzas (select two):

Meat lovers | Garlic & Cheese with Fresh Basil | Pepperoni OR Margherita Pizza (V)

Deluxe Beef Burger with Aged Cheddar Cheese | Lettuce Tomato | Onions & Pickle | Brioche Bun | Chipotle Mayonnaise

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

DESSERT

Double Chocolate Brownies

In-House Baked Cookies

Sliced Fresh Fruit (VN,GF)



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LUNCH BUFFET

Prairie Lunch \$54

Fresh Bread Rolls & Butter

Creamy Wild Mushroom Blend Soup (V, GF)

SALADS:

Cobb Salad | Avocado | Chicken | Bacon Bites | Cherry Tomatoes | Blue Cheese | Yuzu Ranch Dressing (GF)

Fire Roasted Alberta Root Vegetable Salad | Tangy Feta Dressing (GF)

Lentil & Quinoa Salad | Tomatoes | Onion | Parsley | Herb Lemon Vinaigrette (GF)

Entrée

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

Whole Roasted Cornish Hen | Hunter Cream Sauce (GF)

Lemon and Herb Roasted Baby Potatoes (GF, V)

Mélange of Local Farms Vegetables (GF, VN)

Tortellini Pasta | Rose Sauce (V)

DESSERT

Dark & White Marble Chocolate Mousse Slice (V)

Saskatoon Berry Tarts (V)

Baked Mini Cheesecake (V)

Strawberry Rhubarb Crisp, Whipped cream (served warm) (V)

Ukrainian Village \$52

Fresh Bread Rolls & Butter

Classic Borscht Soup | Dill Sour Cream (V, GF)

SALADS:

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

Erdmann's Farm Carrot Salad | Feta Yogurt | Microgreens, Pumpkin seeds (V,GF)

Olivye Potato Salad | Boiled Egg | Pickles | Carrots | Creamy Dill Dressing

Entrée

Potato & Cheese Stuffed Perogies | Caramelized Onions | Clipped Green Onions | Sour Cream (V)

Roasted Vegetables | Balsamic Drizzle (VN, GF)

Grilled Kubasa Sausage | Sweet Peppers & Onions (GF)

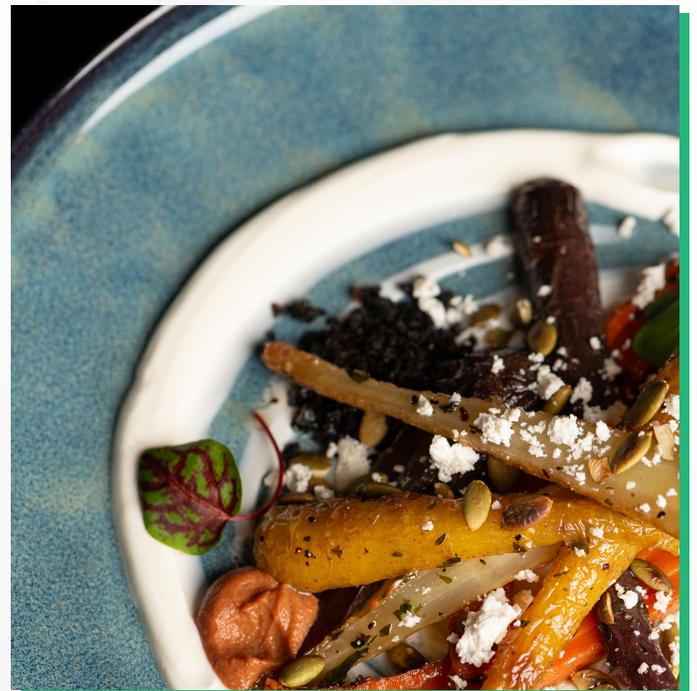
Stuffed Rice & Meat Cabbage Rolls in a Simmering Tomato Sauce

DESSERTS:

Pampushky (Ukrainian Doughnuts) (V)

EXPO Honey Cake (V)

Fresh Cut Seasonal Fruits (VN, GF)



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LUNCH BUFFET

Express Lunch on the Go

\$29 Additional \$5 to be served as a Buffet

Potato Chips

Whole Fruit (Apple or Banana)

Bottled Water

In-House Baked Cookies

CHOICE OF SANDWICH: *(select one)*

GF options available upon request

Turkey | Swiss Cheese | Lettuce | Cranberry Mayonnaise

Chicken Apple Curry Salad Sandwich

Roast Beef | Horseradish Spread | Peppery Arugula | White Bread

Grilled Vegetarian Sandwich | Beetroot Hummus Spread (VN)

CHOICE OF SALAD: *(select one)*

Macaroni and Cheese Salad (V)

Tossed Salad Greens | Cherry Tomatoes | Cucumber | Shredded Carrot | Lemon Olive Oil Vinaigrette (VN, GF)

ENHANCEMENTS TO EXPRESS LUNCH

Soft Drinks (355ml) \$3.50/can

Apple or Orange Juice \$3.75/juice

Cheddar or Marble Cheese Cubes with Crackers (2oz) \$4

Fresh Cut Fruit Salad (100 gms) \$5



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CUSTOMIZED LUNCH BUFFET



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CUSTOMIZED LUNCH BUFFET | \$55

All customized lunch buffets are served with a selection of salads and chef soup of the day.

Freshly Baked Bread Rolls | Artisan Bread and Butter

Local Farms Vegetable Crudités with Hummus & Ranch Dip (V)

Artisan Salad Greens | Feta | Toasted Sunflower Seeds | Cranberries | Shredded Carrot | Cherry Tomatoes | Cucumber | House Dressings (V,GF)

Crisp Romaine Lettuce | Bacon Bits | Shredded Parmesan | Croutons

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

French Canadian Cheese | Dried Fruits & Nuts | Crackers | Grape Clusters

Assorted Pickles | Olives | Marinated Gigi Artichokes

CHOICE OF ENTRÉE: *(select two)*

Each additional entrée to your buffet adds \$9/person

Thyme & 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 | Pesto Drizzle

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

Slow-Braised Alberta Beef Stew with Root Vegetables (GF)

BBQ Glazed Alberta Beef Short Ribs (GF)

Ginger Beef with Asian Vegetables | Toasted Sesame Seeds

Beef Vindaloo garnished with Fresh Chopped Cilantro

Local Mustard Glazed Pork Loin with Caramelized Apple & Bacon Jus (GF)

Smoked Maple Whiskey Glazed Pork Ribs

Baked Salmon | Grilled Pineapple | Jalapeno & Ginger Salsa (GF)

Cajun Spiced Fish & Chips | Tartar Sauce & French Fries

Frutti de Mare: Baked Fish & Seafood | Fennel | Pernod Scented Bouillabaisse (GF)

CHOICE OF VEGETARIAN ENTRÉE: *(Select one)*

Each additional vegetarian entrée to your buffet adds \$7/person

Vegan Chili with Beans (VN,GF)

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

Vegetarian Cabbage Rolls (V)

Spinach & Cheese Cannelloni | Rose Sauce (V)

Gnocchi with Fresh Basil Infused Tomato Sauce (V)

Baked Macaroni & Cheese (V)

Cauliflower Steak | Puy Lentils | Tomato Thai Curry Sauce (VN, GF)



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CUSTOMIZED LUNCH BUFFET

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CHOICE OF SIDES: *(Select two)*

Each additional side to your buffet adds \$5/person

Potato & Cheddar Cheese Perogies with Caramelized Onion | Sour Cream & Fresh Green Onions (V)

Creamy Butter Mashed Potatoes (V,GF)

Herb Roasted Baby Potatoes (VN,GF)

Fingerling Potatoes | Mustard & Fine Herbs (VN,GF)

Scalloped Potatoes | Caramelized onion (V,GF)

Rice Pilaf with Onions | Leeks | Celery (V,GF)

Fresh Seasonal Vegetables (V,GF)

Glazed Root Vegetables (VN,GF)

DESSERT: *(Select two)*

Every Lunch dessert buffet comes with your choice of fruit salad or whole fruit with the selection of TWO desserts from below. Each additional dessert to your buffet adds \$5/person.

Warm Apple Crumble (V)

Pumpkin Pie Parfaits, Coconut, Nuts (VN)

Ginger Lemongrass Panna Cotta (VN)

Baked Mini Cheesecake

Lemon & Pineapple Cremeaux Tart (V)

Tiramisu Cake, Mascarpone, & Cocoa Powder

White Chocolate Passionfruit Cake

Honey Cake, Sour Cream & Cinnamon

Pistachio Cannoli (V)

WARM DESSERTS

White Chocolate Pineapple Bread Pudding, Caramel Sauce

Strawberry Rhubarb Crisp, Whipped Cream (served warm)



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THREE COURSE PLATED LUNCH



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, freshly brewed Regular and Decaffeinated Starbucks Coffee, and a selection of Teavana Tea.

Price determined by selection of entrée.



THREE COURSE PLATED LUNCH

Soup

CARROT, GINGER, & COCONUT SOUP (GF, DF, VN)

CREAM OF PRAIRIE MUSHROOM BLEND (V)

Truffle Essence

ROASTED BUTTERNUT SQUASH & APPLE (V, GF)

Toasted pumpkin seeds, Herb Chantilly

ROASTED RED PEPPER & TOMATO BISQUE (V, GF)

Basil Cream

ROASTED CAULIFLOWER VELOUTÉ (V)

Stilton and Herb Croutons, Roasted Garlic oil, Pistachio Nuts

Salad

EDIBLE GARDEN 

Mixed Greens | Marinated Carrots | Baby Beets | Local Farms Heirloom Tomatoes | Shaved Radish Pickled Cucumber | Citrus Balm (VN,GF)

SPINACH SALAD

Orange segments | Pickled Red onion | Cherry Tomatoes | Pumpkin seeds | Balsamic dressing (V, GF)

CRUNCHY SALAD ROLLS 

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

TOMATO AND BOCCONCINI

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

CAESAR SALAD

Romaine, Crouton, Parmesan | Tomato | Crispy Pancetta | Creamy Dressing

TEXTURES OF BEETROOT

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

Entrée

EXPO COBB SALAD

\$46

Grilled Chicken Breast | Hard Boiled Egg | Blue Cheese | Avocado | Bacon Bits | Pickled Onion | Avocado | Grape Tomatoes | Romaine Leaf Lettuce | Creamy Dressing (GF)

GRILLED ALBERTA BEEF TENDERLOIN (6OZ)

\$68

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

CHICKEN FORESTIERE

\$54

Marinated Chicken Supreme | Parmesan Polenta | Charred Leeks and Tomatoes | Prairie Mushroom Sauce (GF)

CREAMY BUTTER CHICKEN

\$50

Basmati Rice with Green Peas | Raita | Pappadum (GF)

BRAISED ALBERTA BEEF SHORT RIBS

\$57

Horseradish Mashed Potatoes | Maple Root Vegetables | Pearl Onion | Merlot Jus (GF)

GRILLED AAA BEEF STRIPLON (6OZ)

\$61

Creamy Whipped Potatoes, Sauteed Mushrooms, Charred Baby Carrots, Merlot Jus (GF)

MAPLE AND SOY GLAZED SALMON

\$55

Grilled Pineapple & Pepper Relish | Lemon Rice Pilaf | Seasonal Vegetables (GF)



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THREE COURSE PLATED LUNCH

Entrée Continued

PASTA RAVIOLI CHEESE

\$46

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

SAVARIN OF QUINOA AND VEGETABLES

\$46

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

VEGAN CAULIFLOWER STEAK

\$46

Puy Lentils | Tomato Thai Curry Sauce | Hazelnut Dukka (V, VN, GF)

DESSERT

RASPBERRY CHOCOLATE MOUSSE SLICE WITH DARK CHOCOLATE GLAZE

Chantilly Cream | Fresh Berries (V, GF)

LEMON CURD TART

Rosemary Meringue Shards | Crushed Pistachios (V)

VANILLA CHEESECAKE DOME WITH STRAWBERRY CENTER

Strawberry Gel | Vanilla Chantilly

WARM APPLE CRUMBLE

Vanilla Ice Cream | Caramel Sauce



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DF - Dairy free



BUFFET DINNER PACKAGES



At Edmonton EXPO Centre, we want to ensure you enjoy the best quality possible.

To ensure this happens, we do not recommend that buffets be on display for longer than a period of 2 hours. Buffets are for consumption at the Venue and cannot be taken home. All prices are per person. An additional charge of \$250 for fewer than 50 people. Includes Freshly brewed regular and Decaffeinated Starbucks Coffee, and a selection of Teavana Tea



BUFFET DINNER PACKAGES

Oh Canada!

\$84

Freshly Baked Bread Rolls | Artisan Bread and Butter

SALADS:

Salads Salad of Crisp Romaine & Iceberg Lettuce | Sylvan Star Gouda Shavings | Garlic Croutons | Creamy Caesar Dressing (V)

Salad of Spinach & Artisan Greens | Mandarin Orange | Dried Cranberries | Pumpkin Seeds | Raspberry Vinaigrette (V, GF)

Erdmann's Farm Carrot Salad | Feta Yogurt | Micro Greens | Pumpkin Seeds (V)

Salad of Roasted Cauliflower & Chickpeas | Lemon-Lime Vinaigrette (VN, GF)

CHEESE BOARDS:

Selection Of Domestic & International Cheeses Dried Fruit | Crackers, Nuts

MARITIME SEAFOOD DISPLAY:

Steamed PEI Mussels | Poached Shrimps | Freshly Shucked Oysters | Scallops | Smoked Salmon | Cocktail Sauce | Classic Mignonette Capers | Fresh Lemon (GF)

ENTRÉE:

24-Hour Braised Beef Short Ribs | Pearl Onions | Merlot Sauce (GF)

Grilled Chicken Breast | Prairie Mushroom Sauce (GF)

Baked Atlantic Salmon | Lemon Cream Sauce | Fresh Parsley | Capers (GF)

Butter Vegetables (V, GF)

Roasted Fingerling Alberta Potato | Fresh Herbs (V, VN, GF)

Butternut Squash Ravioli | Fried sage | Truffle Beurre Blanc (V)

DESSERTS:

Warm Date Cake Pudding with Blueberry Compote, Butterscotch Sauce (V)

French Opera Cake with layers of Almond Sponge, Coffee Syrup, French Buttercream, & Chocolate Ganache (V)

Okanagan Peach Cheesecake on Vanilla Chiffon Sponge (V)

Sliced Fresh Fruit Platter (VN, GF)

Heritage Dinner Buffet

\$69

Freshly Baked Bread Rolls | Artisan Bread and Butter

SALADS:

Salads Salad of Mixed Greens | Assorted Condiments with Field Tomatoes | Cucumbers | Carrots | Beets | Pickles | Olives | Sunflower Seeds | Balsamic Dressings (V, VN)

Waldorf Salad | Celery | Apples and Walnuts (V, GF)

Greek Style Salad | Olives | Romaine | Feta Cheese (V, GF)

Quinoa Salad | Marinated Carrots | Beets | Pickled Cucumber | Citrus Balm Dressing (V, GF)

ENTRÉE:

Confit Chicken Leg | Cider Braised Cabbage | Apricot & Sage Jus (GF)

Mixed Seafood -Seared Trout | Garlic Shrimps | Mussels with Herb Butter (GF)

Sweet Potato & Kale Hash Sweet Red Onions | Grainy Mustard (V, VN)

Fresh Harvest Vegetables (VN,GF)

Lemon Rice Pilaf | Green Peas (VN,GF)

ADD ONS:

21-day aged Alberta Striploin \$12 (GF)

Thyme Mustard Jus

Mushroom Ravioli \$5 (V)

Roasted Mushrooms | Parmesan Cream Sauce

DESSERTS:

Mini Baked Cheesecake (V)

Cherry Chocolate Pate (V, GF)

Pistachio Mousse with Strawberry Compote (V)

Fresh Sliced Fruit & Berries (VG, GF)



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TWO THOUSAND TWENTY SIX



BUFFET DINNER PACKAGES

Little Italy

\$69

Breads Freshly Baked Focaccia, Filone, Ciabatta Bread and Butter

SALADS:

Sicilian Pasta Salad | Pesto | Toasted Pignoli (V)

Crisp Salad Greens | Marinated Olives | Artichokes | Tomatoes | Pepperoncini | Red Onions | Shredded Cheese, and Italian Dressing (V,GF)

Caprese Salad | Fresh Mozzarella | Local Farms Tomato | Fresh Basil | EV Olive Oil, and Balsamic (V, GF)

ENTRÉE:

Chicken Cacciatore | Mushrooms & Herbs (GF)

Slow Cooked Beef short Ribs | Chianti Balsamic Demi (GF)

Baked Spinach & Cheese Cannelloni | Rose Sauce(V)

Eggplant Parmigiana | Mozzarella Cheese | Smoked Tomato Sauce (V)

Lemon Garlic Broccoli & Zucchini (V)

DESSERTS:

Classic Italian Tiramisu | Cocoa Dust | Chocolate Shavings (V)

Sicilian Cannoli | Candy Orange Mascarpone (V)

Berry Panna Cotta (GF)

Cream Sliced Fruits (V,GF)

Far East

\$62

Freshly Baked Bread Rolls | Artisan Bread and Butter

SALADS:

Thai Beef Salad | Noodle | Cilantro | Soya Vinaigrette (V)

Marinated Tofu | Asian Slaw | Ginger Peanut Dressing (V)

Field Greens Salad | Cucumber | Tomatoes | Bean Sprouts | Edamame Beans | Cilantro | Green Onions | Shredded Carrots | Toasted Sesame, Lemon Dressings (V, VN, GF)

APPETIZER:

Dim Sum | Green Onions | Soy Dipping Sauce

MAIN DISHES:

Kung Pao Chicken | Red Chillies | Cashew Nuts

Ginger Beef | Broccoli | Scallions | Sesame

Egg Fried Rice (V)

Vegetable Pad Thai (V)

Stir Fry Vegetables (V, VN)

DESSERTS:

Lemon & Pineapple Cremeaux Tart (V)

Raspberry & Lemongrass Panna Cotta (V)

Coconut & Mango Tapioca Pudding (V)

Fortune Cookie (V)



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TWO THOUSAND TWENTY SIX

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BUFFET DINNER PACKAGES

Plant Powered Vegan Buffet

\$64

Freshly Baked Bread Rolls | Artisan Bread & Butter

SALADS:

Fattoush Salad | Romaine | Pomegranate | Crispy Pita | Lemon-Olive Oil Vinaigrette (VN, GF)

Cous Cous Salad | Red Onions | Apricot | Cumin Powder (VN)

Crisp Salad Greens | Condiments | Balsamic Dressings (VN, GF)

APPETIZERS:

Vegetable Samosas | Tamarind Chutney (VN)

Onion & Kale Fritters | Chimichurri (VN, GF)

ENTRÉE:

Moroccan Spiced Roasted Cauliflower Steaks | Chermoula Dressing (VN)

Chole Masala | Cilantro (VN, GF)

Lentil Stew Cooked with Root Vegetables (VN, GF)

Rice Pilaf | Green Peas (VN, GF)

Steamed Seasonal Vegetables (VN, GF)

DESSERTS:

Quinoa Pudding | Coconut Milk | Garnished with Nuts (VN, GF)

Mango & Passion Bars | Crushed Pistachio (VN)

Vegan Chocolate Mousse | Granola Crumble (VN)

Fresh Fruits (VN,GF)

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BUFFET DINNER PACKAGES

Middle Eastern

\$66

SOUP:

Lentil Soup | Red lentil (GF, DF, V, VN)

SALADS:

Hummus | Pita Bread (VN)

Fattoush Salad | Radish | Cucumber | Tomato | Pomegranate | Mint | Lemon Dressing (VN, GF)

Burgul, chickpeas tomato salad (DF V, VN)

Batata Harra, Hot potato, garlic and Cilantro (GF, DF, V, VN)

Mixed Pickles and Olives (GF, DF, V, VN)

APPETIZERS:

Spinach & Cheese Spanakopita (V)

Falafel | Creamy Tahini Sauce (VN)

Lemon Chicken | Potato | Garlic cilantro sauce (GF, DF)

Daoud Basha | Meatballs | Potato Ragout (DF, GF)

Seafood Charmoula | Mussels | Shrimps | Scallops | Salmon (GF, DF)

Beef Kebab | Grilled Ground Beef (DF, GF)

Vegetarian Kabsa Rice (DF, GF)

Seven Vegetable & Cous Cous (VN)

DESSERTS:

Homemade Baklava Pastry Layers with Pistachio (V)

Oat and Date Cookies (V)

Um Ali (Bread pudding) | Assorted nuts and custard (V)

Orange Coconut Basbousa (V)

ENTRÉE:

Looking for more?

Add a Chef Attended Carved Feature Station.
Minimum order 50 persons per selection. Priced per person.

Alberta Prime Rib (GF) \$14

Mustard | Creamed Horseradish | Beef Essence

21 day aged Alberta Striploin | Thyme Jus \$12

Horseradish | Grainy Mustard (GF)

Whole Lamb \$12

Apricot Cous Cous | Mint Jus (GF)

Porchetta \$10

Apple Sauce | Grainy Mustard | Marsala Jus (GF)

Sage Rubbed Turkey Breast \$8

Cranberry Sauce | Turkey Gravy

Glazed Ham with Mustard & Pineapple \$8

Apple Sauce | Cider Jus (GF)

Salted Crusted Whole Salmon \$8

Dill Hollandaise | Lemon butter sauce

Seafood en Croute \$8

Dill Caper Vinaigrette | Cream sauce

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THREE-COURSE PLATED DINNER



Please select one soup or salad, one entrée and one dessert. To enhance your meal to four courses, add \$10 per person. Includes fresh bread rolls, freshly brewed Regular and Decaffeinated Starbucks Coffee, and a selection of Teavana Tea. Price determined by selection of entrée.



THREE-COURSE PLATED DINNER

Soup

POTATO & LEEK CRISPY BACON

Shredded Cheddar | Crispy Leeks | Herb Oil (GF)

WILD MUSHROOM ENCROUTE

Puff Pastry | Truffle Oil (V)

CAULIFLOWER SOUP

Brie | Drizzle of Truffle Oil (V, GF)

ROASTED BUTTERNUT SQUASH CARAMELIZED APPLE

Toasted Pepita | Maple Drizzle (VN, GF)

LOCAL FARMS TOMATO & TARRAGON SOUP

Garlic Croutons | Green oil (VN)

CHICKEN CONSOMMÉ

Chicken Roulade | Diced Vegetables | Herbs (GF)

CREAMY CORN & SEAFOOD CHOWDER

Clam Nectar | Smoked Paprika Oil | Fresh Parsley

Salad

EDIBLE GARDEN

Mixed Greens | Marinated Carrots | Baby Beets | Local Farms Heirloom Tomatoes | Shaved Radish Pickled Cucumber | Citrus Balm (VN,GF)

SPINACH & CUCUMBER

Shaved Fennel | Cucumber | Torched Mandarin Segments | Raspberries | Heirloom Tomatoes | White Balsamic Dressing (V, GF)

FOUR WHISTLE FARMS TOMATO & BURRATA

Tomato Confit | Pickled and Marinated Cherry Tomatoes | Balsamic Pearls | Micro Greens | Italian Burrata | Pignoli (V, GF)

ROASTED BEETS & GOAT CHEESE PANNACOTTA

Salt Roasted Beet Varieties | Balsamic Pearls | Baby Arugula | Candied Walnut (V, GF)

CAESAR SALAD

Sour Dough Croutons | Parmesan | Fresh Grilled Lemon | Caper Berry | Pancetta | Creamy Caesar Dressing

ERDMANN'S FARMS CARROT SALAD

Herb Roasted Carrots | Carrot Hummus | Feta cheese | Olive Soil | Pumpkin Seeds (V)

Appetizers

FOIE GRAS TORCHON

Brioche Toast | Sour Cherry Gel | Apple & Quince Chutney

TUNA & AVOCADO

Seared Sesame Crusted Albacore Tuna | Avocado Wasabi Mousse | Mustard Potato Salad | Frilly Frisée | Radish | Lime Honey Pearls | Ponzu Dressing

MUSHROOM TASTER

Mushroom Soup | Mushroom Arancini | Medley of Mushroom | Local Micro Greens



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THREE-COURSE PLATED DINNER

Entrée

GRILLED ALBERTA BEEF TENDERLOIN (6OZ) (GF) \$68

Olive Oil Poached Tomatoes | Sauteed Mushrooms |
Parmesan-Leek Gratin Potatoes | Madeira Jus

SLOW-ROASTED AAA PRIME RIB (7OZ) (GF) \$66

Horseradish Mashed Potato | Buttered Vegetables | Rosemary
Jus | Supplement with Yorkshire Pudding (Add \$2)

HERB ROASTED STERLING BEEF STRIPLOIN (7OZ) (GF) \$64

Creamy Whipped Potatoes | Charred Carrots | Café de Paris
Butter | Merlot Jus

LAND & SEA (GF) \$68

Broiled Tellicherry Pepper Seasoned New York Steak (6oz)
| Garlic Prawns | Market Vegetables | Organic Potato Pave |
Brandy Peppercorn Sauce

BEEF SHORT RIBS \$62

Korean BBQ Glazed Ribs | Creamy Yukon Gold Potatoes |
Seasonal Vegetables

MUSTARD & HERB CRUSTED RACK OF LAMB \$66

Dauphinoise Potatoes | Spinach | Vegetable Bundle |
Olive Jus

CHICKEN BREAST (GF) \$58

Pan Seared Chicken Breast | Wilted Greens | Fingerling
Potatoes | Braised Cipollini Onions | Confit Cherry Tomatoes
| Sage Jus

CHICKEN SUPREME \$58

Montreal Spiced Chicken Supreme | Oka Polenta | Market
Vegetables | Tomato Fondue

CORNISH HALF HEN (GF) \$60

Mushroom Fricassee | Sundried Tomatoes | Pommes
Mousseline | Pearl Onions | Chicken Jus

BAKED SALMON (GF) \$58

Garlic & Herb Baked Salmon | Char Grilled Broccolini | Grainy
Mustard Potatoes | Preserved Lemon Butter Sauce

MISO MARINATED SABLE FISH \$58

Braised Fennel | Curried Cauliflower | Brussel Sprouts |
Coconut Yuzu Sauce

KALE & RICOTTA RAVIOLI (V) \$44

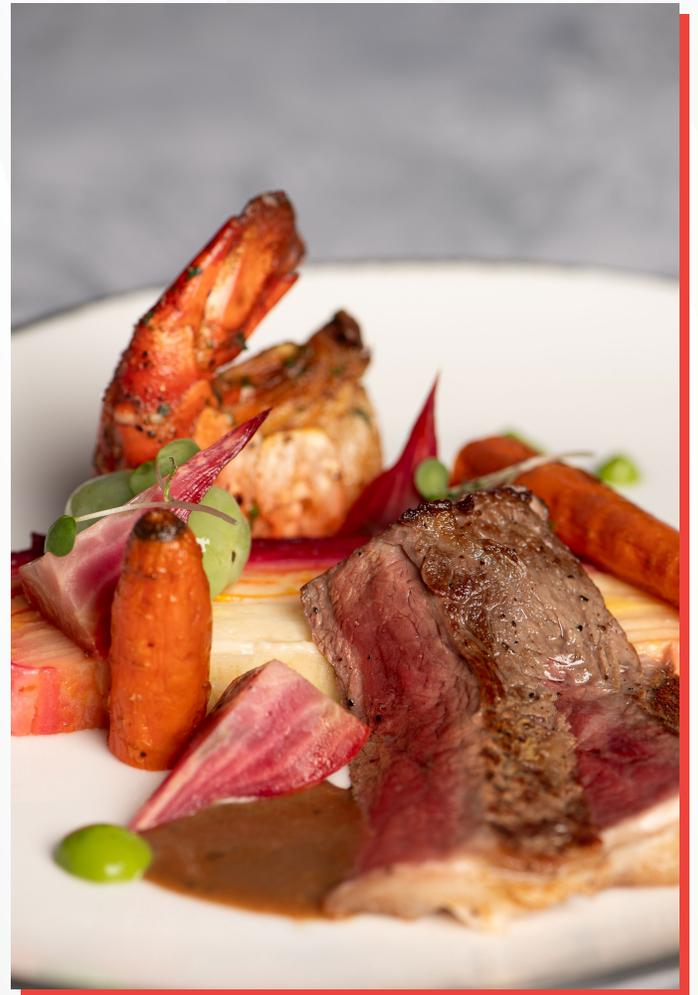
Wild Mushroom Medley | French Beans | Saffron Sauce

MUSHROOM RISOTTO (VN) \$46

Arborio Rice | Mushrooms | Vegan Cheese

VEGAN CAULIFLOWER STEAK (VN) \$46

Puy Lentils | Tomato Thai Curry Sauce | Hazelnut Dukka



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THREE-COURSE PLATED DINNER

Dessert

FRENCH VANILLA CRÈME BRULEE (V)

Passionfruit Gel | Cranberry Biscotti

LEMON PINEAPPLE CREMEAUX TART (V)

Pineapple Compote | Basil Gel

VANILLA GLAZED CARAMEL APPLE CHEESECAKE (V)

Grand Marnier Caramel Sauce | Vanilla Chantilly

CHERRY CHOCOLATE TART (V)

Cherry Macaroon | Citrus Chocolate Ganache

CHOCOLATE PRALINE BAR (V)

Passionfruit Gel Whipped White Chocolate Ganache | Berry Compote

Gluten Free & Vegan Dessert Options:

MANGO COCONUT PANNA COTTA (VN)

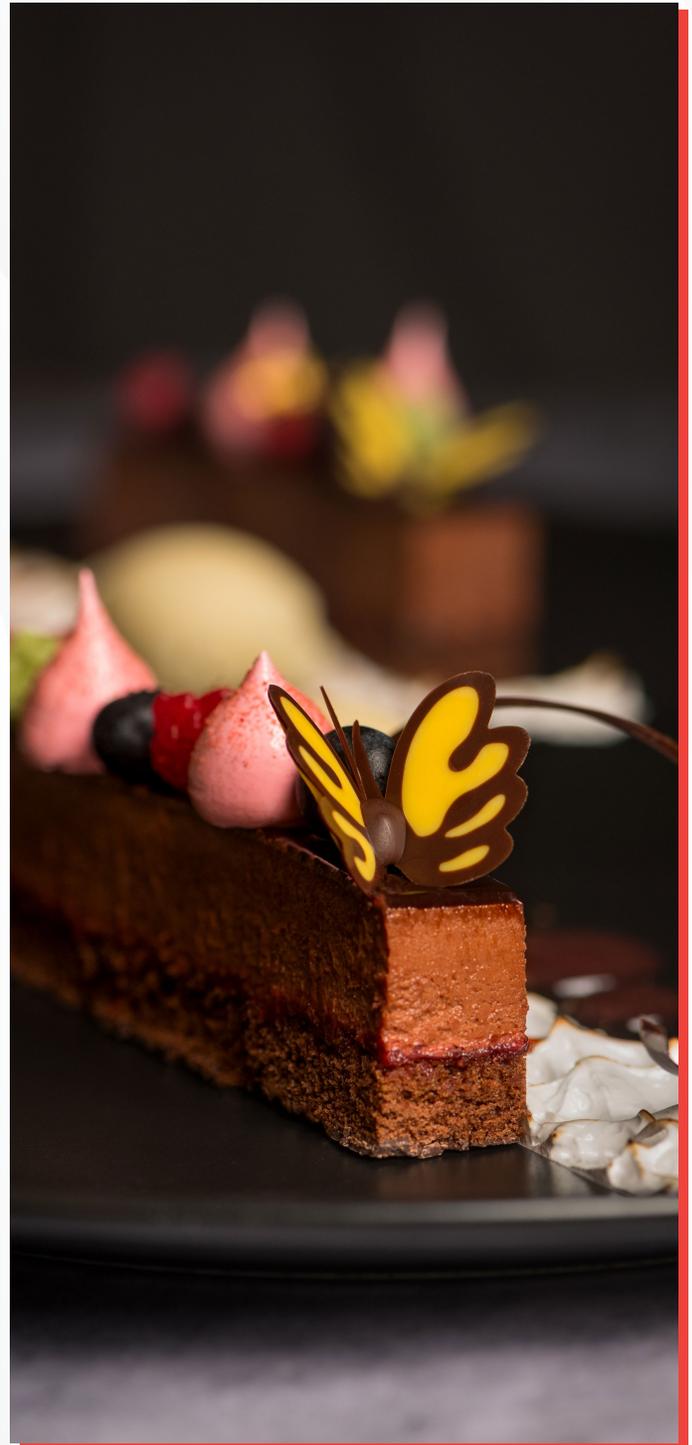
Vanilla Pineapple Compote | Fresh Berries

VEGAN CARROT CAKE (VN)

Pineapple | Raisin Compote

FLOURLESS CHOCOLATE BROWNIES (GF)

Raspberry Gel | Berries



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RECEPTION



Minimum order of 40 people for All reception Menus. The prices below are per person. The food is served for a maximum of two hours. The Minimum spend for reception menus is \$45 per person. There is an additional charge of \$250 for fewer than 40 people.



A LA CARTE RECEPTION

Priced per dozen. Minimum order of 3 dozen per each selection.

Cold Hors D'oeuvres

PEPPER CORN BEEF CROSTINI \$42
Onion Jam | Stilton Cream | Baguette

CALIFORNIA SUSHI ROLLS \$38
Cucumber | Surimi Crab Sticks | Avocado | Pickled Ginger | Wasabi (GF)

SHRIMP SKEWERS \$40
Mustard Seeds Tempered Mango Salsa | Clipped Chives (GF)

SMOKED SALMON & CAPERS \$38
Dill Cream Cheese | Pickled Cucumber | Shallots | Toasted Bread

SHRIMP COCKTAIL (GF) \$42
EXPO Signature Cocktail Sauce

DEVILLED EGG WITH BABY SHRIMP (GF) \$38
Smoked Paprika | Clipped Chives

LOBSTER ROLLS \$44
Lemon Aioli | Chives | Brioche

PROSCIUTTO & COMPRESSED MELON (GF) \$36
Feta Cheese | Mint | Cassis Glaze

JARCUTERIE \$44
Meuwly's Prosciutto | Salami | Canadian Cheese | Olives | Pickles | and Breadsticks in a Jar

APPLE & CURRY CHICKEN \$38
Grapes | Wonton Cup

CHICKEN & BRIE PUFFS \$38
Diced Chicken Breast | Cranberry Relish | Apple Slaw

BEET ROOT HUMMUS & PITA (V) \$32
Cherry Tomatoes | Olives | Feta Cheese | Micro Herbs

BRIE CHEESE & ICE WINE GRAPES (V) \$34
Ice Wine Grapes | Inhouse Made Spiced Nut Bread

MELON BALLS & POACHED PEAR ON MELBA TOAST (V) \$32
Stilton Cheese | Micro Herbs

ITALIAN BRUSCHETTA CROSTINI (V) \$32
Goat Cheese | Fresh Basil | Aged Balsamic Gel

CAPRESE SALAD SKEWERS (V, GF) \$32
Cherry Tomatoes | Fresh Basil | Marinated Bocconcini | Tomato Gazpacho

MUSHROOM PINWHEELS (V) \$32
Roasted Wild Mushroom Blend | Puff Pastry | Mustard Aioli

PANI PURI SHOTS WITH POTATO AND CHICKPEAS (V, VN) \$34
Sweet and Sour Tamarind | Mint Shooter | Sev | Pomegranate



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A LA CARTE RECEPTION

Priced per dozen. Minimum order of 3 dozen per each selection.

Hot Hors D'oeuvres

CHICKEN WINGS \$42

Hot | Honey Garlic | Salt & Pepper or Buffalo

TANDOORI SPICED CHICKEN TIKKA \$40

Chat Spice | Mint Chutney | Raita Drizzle

CHICKEN AND WAFFLE BITES \$40

Chipotle Maple Syrup

EXPO FRIED CHICKEN \$40

Togarashi Aioli

BEEF BROCHETTES (GF) \$42

Alberta Beef Skewered with Vegetables | Chimichurri Sauce

BISON MEATBALLS \$38

Cider Vinegar and Brown Sugar Ketchup | Fresh Herbs

PRIME RIB BEEF SLIDERS \$46

AAA Prime Rib Beef Sliders | Horseradish Mayo | Pickles | Aged Cheddar

BRAISED BEEF CROQUETTE \$44

Caramelized Onion | Cheese curd | Chipotle Jam

PORK & BUN \$38

Pulled Pork in Bao Bun | Hoisin Glaze | Cilantro | Slaw

COCONUT SHRIMPS \$40

Sweet Chili Sauce

CRAB CAKES \$40

Pineapple Salsa | Remoulade sauce

VEGETABLE SPRING ROLLS \$32

Sweet Chili Dipping Sauce

CRISPY CAULIFLOWER (VN, GF) \$32

Sweet and tangy Manchurian sauce

VEGETARIAN COCKTAIL SAMOSAS (VN) \$32

Mango Chutney

VEGETABLE PAKORAS (VN, GF) \$32

Chickpea battered onion and spinach fritters | Tamarind and Mint Chutney

BAKED POTATO BITES (V, GF) \$32

Nacho Vegetables | Potatoes | Shredded Cheese | Sour Cream | Salsa | Green Onions

ARANCINI (V) \$32

Parmesan | Basil Oil | Tomato Chutney

MACARONI AND AGED CHEDDAR CHEESE (V) \$32

Panko and Herb Crusted

Sweet Canapés

ASSORTED PETIT FOURS (V) \$32

ASSORTED PROFITEROLES (V) \$34

MINI STRAWBERRY MOUSE CHOCOLATE CONES (V,NF) \$36

CHOCOLATE COVERED STRAWBERRIES (V,NF) \$32

HOUSE-MADE CHOCOLATE TRUFFLES (V,NF) \$36

ASSORTED FRENCH MACARONS (V) \$36



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RECEPTION

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The Minimum spend is \$45 per person for reception menus

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 & Artichoke | Pickled Vegetables | Mustards & Preserves (VN)

Hummus & Tapenade with Focaccia Bread & Bread Sticks (VN)

Local Mustard & Jams (VN)

Crudités & Dip (V) **\$150**

Priced per platter (serves 25)

Assortment of Fresh Seasonal Vegetables (Carrots | Cherry Tomatoes | Peppers | Cucumbers | Broccoli | Cauliflowers & Celery)

Hummus | Sweet Onion & Cream Cheese Dip | Peppercorn Ranch

International & Domestic Cheese (V) **\$375**

Priced per platter (serves 25)

Assortment of French Canadian & International Cheese - 5 Kinds

Grape Clusters | Dalmatia Fig Spread | Dried Fruits & Nuts

Artisan Bread & Rain Coast Crackers

Maritime Seafood Spread (GF) **\$400**

Priced per platter (serves 25)

Steamed PEI Mussels | Poached Shrimps | Freshly shucked Oysters

Smoked Salmon | Beet & Dill Cured Salmon Gravlax

Capers | Red Onions | Fresh Lemon | Expo Signature Cocktail Sauce | Classic Mignonette



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TWO THOUSAND TWENTY SIX

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NETWORKING STATIONS

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The Minimum spend is \$45 per person for reception menus

Slider Station

\$20

Choice of proteins (Select two):

Alberta Prime Rib Beef Slider | Chicken Parmesan | Pulled Pork | Beef Brisket

Mini Slider Buns | Coleslaw | Tomato Slices | Lettuce | Pickles | Onion | Cheddar Cheese | Mustard Aioli | Chipotle Mayonnaise | Potato Chippers

Middle Eastern Culinary Bazaar

\$20

Beef Donair | Shawarma Chicken | Falafel | Pita Bread | Tomatoes | Onions | Shredded Lettuce | Fresh Parsley | Pickles | Tzatziki | Donair Sauce

Mexican Nachos

\$16

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

Street Tacos

\$18

Choice of proteins (Select two):

BBQ Pulled Pork | Smoked Beef Brisket | Grilled Chicken | Crispy Fish | Jackfruit (VN)

Soft Shell Tortillas | Shredded Iceberg | Pico De Gallo | Fresh Cilantro | Diced Tomatoes | Jalapenos |

Shredded Cheddar | Chipotle Mayo | Lime Wedges | Green Onions | Sour Cream | Guacamole

Poke Station

\$18

Ahi Tuna | Salmon | Marinated Rice | Sesame Seeds | Mango | Edamame | Cucumber | Cherry tomato | Togarashi Mayo

Stuffed Avocado with Baby Shrimp & Baby Scallops | Mango Salsa | Wonton Chips



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ACTION STATIONS

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The Minimum spend is \$45 per person for reception menus

Ramen Noodle Bar

\$18

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

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

Pasta Station

\$20

TOPPINGS: Baby Shrimps | Meuwly's Artisan Sausage | Grilled Chicken | Sundried Tomatoes | Peppers | Grated Parmesan Cheese | Roasted Garlic & Shallots | Mushrooms | Chili Flakes | Fresh Basil | Parsley

PASTA: Traditional Penne | Three Cheese Tortellini

SAUCES: Basil Infused Tomato Sauce | Roasted Garlic and White Wine Cream Sauce

Slow Roasted Alberta Prime Rib

\$18

Red Wine Jus | Horseradish | Dijon Mustard | Yorkshire Pudding

In House Smoked BBQ Beef Brisket

\$16

Horseradish | Mustard | Pan Jus | Soft Buns

Sage Rubbed Turkey Breast

\$14

Cranberry Sauce | Traditional Trimmings | Turkey Gravy | Mini Buns

Crepe Suzette Station

\$14

Orange Pastry Cream Filled Crepes | Caramel Sauce | Grand Marnier Flambe

Salted Crusted Whole Salmon

\$15

Dill Hollandaise | Lemon Butter Sauce

Seafood en Croute

\$15

Dill Caper Vinaigrette, Cream Sauce

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

\$40/Dozen

Made in-house. Minimum Order of 4 dozen per flavour

FLAVOURS: Chocolate Oreo | Salted Caramel | Mixed Berry | Express Maple | Cinnamon Sugar

TOPPINGS: Shaved Almonds | Chocolate Shards | Rainbow Sprinkles

Long Table Dessert

\$18

Includes selections of fruit coulis and chocolate sauce

Assorted Cakes | Squares | Pies | Macarons



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NETWORKING STATIONS



Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The Minimum spend is \$45 per person for reception menus



NETWORKING STATIONS

Minimum order 40 people. The prices below are per person.

The EXPO Reception

\$67

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 | EXPO Signature Cocktail Sauce (GF)

Apple and Curry Chicken | Grapes | Wonton Cup

Brie Cheese and Ice Wine Grapes on Spiced Nut Bread (V)

Caprese Salad Skewers | Tomato Gazpacho (V)

HOT HORS D'OEUVRES:

Braised Beef Croquette | Caramelized Onion | Cheese Curd | Chipotle Jam

Bison Meatballs | Cider Vinegar & Brown Sugar Ketchup | Fresh Herbs

Chicken & Waffle Bites with Sriracha Maple Sauce

Macaroni & Smoked Cheddar Cheese with Pangrattato Crust

Vegetable Pakoras | Chickpea Battered Onion & Spinach Fritters | Tamarind & Mint Chutney (V, VN, GF)

PLATTERS:

Meuwly's Cured Meat Platter:

Olives | Marinated Vegetables | Dried & Fresh Fruits | Sliced Baguette & Crackers | Nuts | Mustard | Preservers

West Coast Seafood Platter:

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

CHEF ATTENDED CARVING STATION:

Choose one.

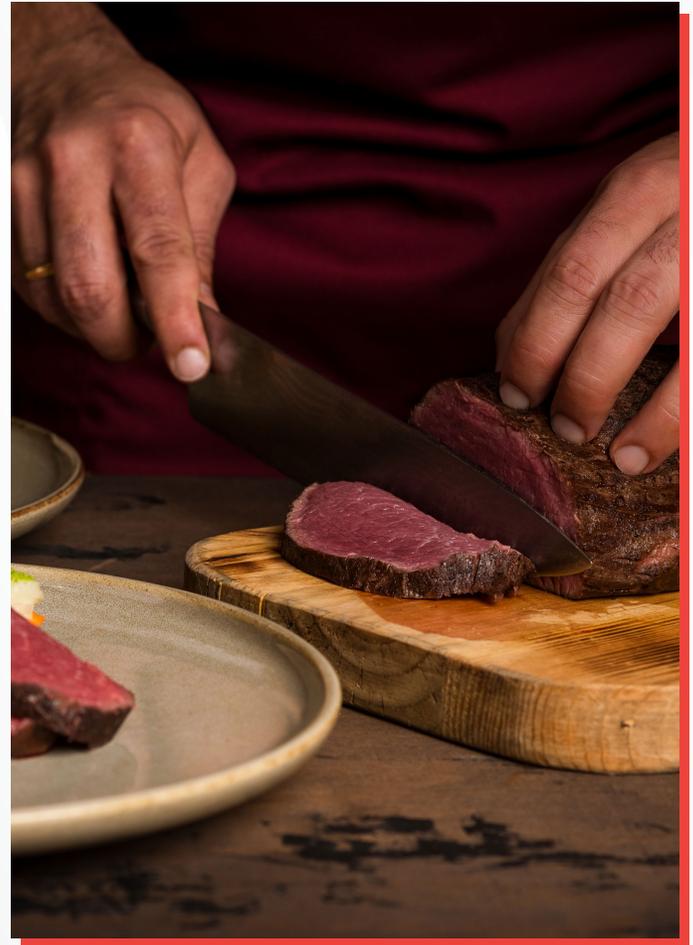
Carved Alberta Prime Rib | Creamed Horseradish | Mustard | Yorkshire Pudding | Merlot Jus

Roasted Beef Striploin | Garlic Mashed Potatoes | Soft Dinner Bun | Herb Demi

SWEET TABLE:

Assortment French Mini Pastries & Cakes (5 kinds)

Seasonal Sliced Fruits & Berries



Prices do not include 18% service charge and 5% GST. Prices are subject to change.

TWO THOUSAND TWENTY SIX

V - Vegetarian
VN - Vegan

GF - Gluten free
DF - Dairy free



NETWORKING STATIONS

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours.

Best of the West

\$58

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, & Wasabi

HOT HORS D'OEUVRES:

Prime Rib Beef Sliders with Horseradish Mayo

Crab Cakes with Pineapple Slaw

EXPO Fried Chicken Togarashi Aioli

Arancini | Tomato Jam | Parmesan Cheese (V)

PLATTERS:

Meuwly's Cured Meat Platter:

Olives | Marinated Vegetables | Dried & Fresh Fruits | Sliced Baguette & Crackers | Nuts | Mustard | Preservers

Artisan Cheese Board:

Selection of French-Canadian Cheese | Dried & Fresh Fruits | Sliced Baguette & Crackers | Nuts | Mustards

CHEF ATTENDED CARVING STATION:

Choose one.

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

Porchetta | Caramelized Apple | Mustard Glaze | Roasted Fingerling Potatoes

SWEET TABLE:

Assortment French Mini Pastries & Cakes (5 kinds)

Seasonal Sliced Fruits & Berries



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NETWORKING STATIONS

Minimum order 40 people. The prices below are per person.

Canadian Road Trip **\$48**

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

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 | Breadsticks in a Jar

HOT HORS D'OEUVRES:

Alberta Beef Tenderloin Bites | Creamy Mashed Potatoes | Rosemary Jus

Chicken and Waffles with Chipotle Maple Aioli

Falafel made with Alberta Beans | Tzatziki sauce (V)

Crispy Fish Taco, Ginger Sprout Slaw | Chipotle Aioli | Corn Tortilla

Quebec Poutine Cups | Cheese Curd | Gravy

SWEET TABLE:

Assortment French Mini Pastries & Cakes (5 kinds)

Seasonal Sliced Fruits & Berries

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NETWORKING STATIONS

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours.

Avenue Reception

\$42

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

COLD HORS D'OEUVRES:

Lentil & Quinoa Parfaits | Salt Roast Beets | Beet Caviar Herb Lemon Vinaigrette (V)

Prosciutto & Compressed Melon | Feta Cheese

Tomato & Bocconcini Skewers | Gazpacho Shooter (V)

Crisp Vegetable Pots | Hummus Dip (V, VN, GF)

HOT HORS D'OEUVRES:

Pulled Pork in Bao Bun | Hoisin Glaze | Cilantro | Slaw | Peanuts

Vegetable Spring Rolls | Plum Sauce (V)

Tandoori Chicken Tikka | Mint Chutney

Macaroni & Cheese with Pangrattato Crust (V)

SWEET TABLE:

Lemon Meringue Tart

EXPO Honey Cake

Chocolate Covered Strawberries (V, NF)



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LATE NIGHT MENU



Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The minimum spend is \$45 per person for the Late Night Menu



LATE NIGHT MENU

Minimum order 40 people. The prices below are per person. Served for a maximum of two hours. The Minimum spend is \$45 per person for reception menus

Late Night Eats

Select three.

Fish Fingers | Tartar Sauce

Chicken & Monterey Jack Cheese Quesadilla

Mini Croque Monsieur Sandwiches
Apple & Pommery Mustard Butter

Pork & Bun
Pulled Pork in Bao Bun | Hoisin Glaze | Cilantro | Slaw

Mini Grilled Cheese Sandwiches (V)
Aged Cheddar | Brioche

Prime Rib Beef Sliders
Horseradish Mayo

Mini Hot Dogs
Brioche Loaf | Flavored Mustards & Caramelized Onions

Sweet Potato or Yukon Golden Fries (V)
House-Smoked Ketchup

Vegetable Pakoras (V, VN, GF)
Chickpea Battered Onion & Spinach Fritters | Tamarind & Mint Chutney

Chicken wing station

\$42/dozen

Select one flavour. Minimum 3 Dozen

Honey Garlic | Salt & Pepper | BBQ | Spicy Sriracha

Poutine Bar

\$18

Pulled Pork

Roasted Chicken

Crispy Fries

Cheese Curds & Traditional Gravy

Sandwich Station

\$18

Gluten-Free Bread Available. Select three.

Turkey | Swiss Cheese | Lettuce | Cranberry Mayonnaise |
Multigrain Bread

Chicken Apple Curry Salad Sandwich | Hoagie Bread

Roast Beef | Horseradish Spread | Peppery Arugula | White
Bread

Grilled Vegetarian Sandwich | Beetroot Hummus Spread |
Focaccia Bread (VN)



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BREAKS



Minimum order 10 people. The prices below are per person. Served for a maximum of two hours. The minimum spend is \$25 per person for Break menus.



BREAKS

Minimum order 10 people.

From the EXPO Bakery

Per dozen unless otherwise stated

Danishes Assorted

Freshly Baked Butter Croissants

Freshly Baked Muffins

Callebaut Double Chocolate Chip Brownies

Cruffins stuffed with Maple Crèmeux

Scones with Devonshire Cream & Strawberry Compote

Expo Delicious Mini Tarts

Maple Pecan | Lemon Meringue | Berry Cream

Fresh Baked Granola Bars

Biscotti - 15pcs

Donuts - 15 pcs

In-House Baked Cookies - 15pcs

Gourmet Cupcakes (choose one flavor)

Vanilla | Red Velvet | Strawberry | Chocolate

Sweet Treats

Priced per dozen

BUILD YOUR OWN STRAWBERRY SHORTCAKE \$44

Vanilla Cake | Strawberries | Mixed Berries | Whipped Cream | Strawberry & Chocolate Sauce | Toasted Almonds | Chocolate Pearls

DESSERT SQUARES & CHOCOLATE CHIP COOKIES \$44

Date Squares | Nanaimo Bars | Freshly Baked Chocolate Chip Cookies

ASSORTED FRENCH PASTRIES \$44

Macarons | Tartelettes | Vanilla Cream Profiteroles | Passion Fruit Beignets

\$42

Coffee

Starbucks Coffee Regular, Decaffeinated

2L (serves 10 cups)

\$40

10L (serves 48 cups)

\$170

22L (serves 110 cups)

\$360

Infused Hydration Stations

Three gallons, Serves 45, 7oz cups

INFUSED TISANES | CHOICE OF TWO \$60

Strawberry Mint | Watermelon Basil | Citrus Mint

INFUSED TEA | CHOICE OF TWO \$60

Passion Fruit Mint | Peach Green Tea | Strawberry Green Tea

INFUSED LEMONADE | CHOICE OF TWO \$60

Lavender Cucumber Mint | Raspberry | Peach

Refreshments

Charged on consumption.

TEAVANA TEA \$3.25/PER TEA BAG

HOT CHOCOLATE \$38/PER 10 CUPS

SOFT DRINKS (355ML) \$3.50/CAN

Coca-Cola | Diet Coke | Fanta Orange | Sprite | Root Beer | Ginger Ale

MINUTE MAID FRUIT JUICES (341ML) \$3.75/EACH

ESKA SPARKLING MINERAL WATER \$3.75/EACH

DASANI BOTTLED WATER \$3.75/EACH

MILK (237ML) \$3.75/EACH

1% Milk | Chocolate

MILK ALMOND VANILLA (236ML) \$4.75/EACH

APPLE ESSENCE SPARKLING CIDER \$19/BOTTLE

Cranberry | Raspberry | Peach

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SMALL SERVING BREAKS

Minimum order 10 people. Served for a maximum of two hours. The minimum spend is \$25 per person for Break menus.

- EXPO Honey Trail Mix (60gm)** **\$4**
Individual Bag (contains nuts)
- Sweet Onion & Cream Cheese Dip** **\$6**
EVOO Tossed French Baguettes, Pita Shards, Tortilla Chips (V)
- Cactus Chips** **\$4**
Homemade Sea Salt and Cracked Pepper Cactus Chip with Yogurt Dill Cucumber Dip (V)
- Popcorn Individual Bags (VG, GF)** **\$4**
Caramel Popcorns - add \$2
- Whole Fruit** **\$3.50**
(Choice of any/2 pcs per person)
Bananas | Apples | Pears | Seasonal Fruits (VN, GF)
- Farmer's Market Crudité** **\$6**
Inhouse made Hummus and Ranch Greek Yogurt Dip (V, GF)
- Sliced Fruit Tray** **\$7**
Fresh Cut Fruits, Berries (V, VN, GF)
- Cheese Board** **\$16**
Fine Canadian and International Cheese Selections.
Dried and Fresh Fruit | Crackers | Raincoast Crisps | Fresh Baguettes | Nuts | Preserves (V)
- Novelty Ice Cream Bar** **\$7**
Häagen - Dazs (V)



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THEME YOUR BREAK

Minimum order 10 people. Served for a maximum of two hours. The minimum spend is \$25 per person for Break menus.

Chips & Dips

\$14

Local Farms Tomato Bruschetta & Balsamic Gel | Flatbread Station | Roasted Red Pepper Hummus | Olive Tapenade | Jalapeno Guacamole (V)

Keeping It Healthy

\$14

Crudité with Hummus Dip (V) | In-House Baked Granola Bars | Selection of Juices (Apple, Orange, V8) | Minted Fruit Salad (V)

Mediterranean Mezze Platter with Cold Cuts

\$19

Salami, Capicola, Mortadella, and Prosciutto | Halloumi Cheese | Olive Oil Marinated Vegetables | Assorted Olives | Sundried Tomatoes | Artichoke Hearts | Hummus | Tzatziki | Tabbouleh | Pita Bread

Parfait Bar

\$7

Greek Yogurt with Strawberries | Chia Seeds | Seasonal Berries | Harvest Crunch | Granola | Sliced Almonds | Pecans | Shredded Coconut | Dried Cranberries | Rooftop Honey (V)

EXPO Centre Break

\$21

Mini Beef Hot Dogs with Condiments

Poutine with Cheese Curd & Gravy

Skillet Nachos | Peppers | Onions | Tomatoes | Green Onions | Shredded Cheese | Sour Cream | Salsa | Guacamole

Cinnamon Sugar Dusted Churros
Chocolate | Caramel Dipping Sauce

Chocolate Chip Skillet Cookies

Gluten Free Break

\$12

Fresh Fruit Salad
Hummus with Vegetable Crudites
Brownies
Muffins
Caramel Corn

Chocolate Extravaganza

\$15

Brownies | Dipped Strawberries | Chocolate-Almond Bark | Macarons | Double Chocolate Chip Cookies (V)

Sweet & Savory

\$16

Chocolate Truffles | Lemon Tart | New York Cheesecake | Mini Pretzels | Mustard | Savory Scones with Devonshire Cream & Compote | Crisp Flatbread with Sweet Onion & Cheese Dip (V)

Smoothie Bar

\$14

Assorted Flavors:

Strawberry Banana
Kale, Apple, Mango, & Ginger
Mixed Berry Blend
Pineapple Coconut

LIQUID BASE: Coconut Water | Almond Milk | Greek Yogurt (V, GF)

TOPPING: Sliced Almonds | Cinnamon Powder | Chia Seeds | Rooftop Honey



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HOST BAR PRICES

Host Bar prices are subjected to 5% GST and 18% service Charge. Non-hosted price includes 5% GST.

If less than \$500 net consumption per bar, a bartender labor charge will apply. \$35.00/hr for a minimum of 3 hours each. We provide Complimentary mixers at our bar. If you think the options you find are to your liking and if you choose to bring in your own wine, corkage fee of \$15/bottle plus GST& 18% service charge will apply. Full corkage bar fee of \$18/person plus GST & 18% service charge and you need to provide the AGLC license to us.

Bar

| | HOST BAR | NON-HOSTED |
|----------------------------|----------|------------|
| WELL LIQUOR (1 OZ) | \$5.69 | \$8.00 |
| PREMIUM LIQUOR (1 OZ) | \$6.09 | \$9.00 |
| DOMESTIC BEER (355 ML) | \$5.69 | \$8.00 |
| PREMIUM BEER (355 ML) | \$6.09 | \$9.00 |
| CRAFT BEER (355 ML) | \$6.09 | \$9.00 |
| COOLERS (355 ML) | \$5.69 | \$8.00 |
| HOUSE WINE BY GLASS (6 OZ) | \$5.69 | \$8.00 |
| COCKTAILS | \$9.52 | \$11.00 |
| POP & JUICE | \$2.44 | \$4.00 |



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Edmonton
EXPO
Centre