



FESTIVE MENU | 2026



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.

CONTENTS

Festive Lunch Buffet 4

Holiday Buffet 6

Holiday Plated Dinner 10





FESTIVE LUNCH BUFFET

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



FESTIVE LUNCH BUFFET

\$ 4 8 P E R P E R S O N

SOUP

BUTTERNUT SQUASH SOUP | PESTO DRIZZLE (V)

SALADS

ARUGULA, KALE AND SPINACH (VEG/ GF)

Caramelized Pears, Blue Cheese, Radish,
Candied Pecans, Red Wine Vinaigrette

CHICKPEA & SPROUTED BEANS SALAD (VN, GF, DF)

Parsley | Cherry Tomatoes

ARTISANAL GREEN SALAD (VN, GF, DF)

Shaved Heirloom Beets | Shredded Carrots
Cherry Tomatoes | Honey Vinaigrette

NEW POTATO SALAD (VN, GF, DF)

Gherkins | Lemon Rosemary Gremolata | Olive Oil

ENTRÉES

SOUS VIDE COOKED FREE RANGE TURKEY ROULADE

Sage & Apricot Brioche Stuffing | Orange Cranberry Chutney
Pan Gravy

MAPLE & MUSTARD GLAZED SALMON (GF)

Lemon Beurre Blanc

BUTTERMILK WHIPPED POTATOES (V, GF)

WINTER VEGETABLE MEDLEY (VN, GF, DF)

Tossed with Maple Syrup

DESSERT

Per Table | Served Family-Style

**CHEF'S CHOICE OF FESTIVE GAUX | FRENCH PASTRIES |
TARTS | HOLIDAY COOKIES**

FESTIVE YULE LOG



T W O T H O U S A N D T W E N T Y S I X

V - Vegetarian
VN - Vegan
NF - Nut free

GF - Gluten free
DF - Dairy free



HOLIDAY BUFFET

Minimum order for 25 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.



HOLIDAY BUFFET

\$ 7 6 P E R P E R S O N

EVERGREEN SALADS

Select Two

CRISP ROMAINE LETTUCE (V)

Aged Parmesan Cheese | Homemade Croutons
Creamy Caesar Dressing

FARM-TO-TABLE BABY SPINACH SALAD (VN, GF)

Red Onion | Chopped Egg | Roma Tomatoes
Mandarin Segments | Poppyseed Dressing

ARUGULA, KALE AND SPINACH (VEG/GF)

Caramelized Pears, Blue Cheese, Radish,
Candied Pecans, Red Wine Vinaigrette

CRANBERRY & BROCCOLI SALAD (V, VN, GF)

Sliced Almonds | Roasted Sunflower Seeds
Sharp Cheddar Cheese | Creamy Poppyseed Dressing

BEETS AND GRAIN (VEG)

Marinated Beets, Farro, Pickled Onion, Pomegranate, Goat's
Cheese, Arugula, Sherry Vinaigrette

GREEK SALAD (V, GF)

Cucumber | Tomatoes | Red Onion Slices | Crumbled Feta
Cheese | Kalamata Olives | Chopped Romaine | Fresh Parsley
Olive Oil & Red Wine Vinaigrette

PROTEIN SALADS (SELECT ONE)

CRANBERRY | APPLE & CHICKEN SALAD (GF, DF)

Toasted Walnuts | Celery | Grapes | Dressed in Mayonnaise

KETO SPINACH | CHICKEN & BACON COBB SALAD (GF)

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

TUNA SALAD NICOISE (GF)

Red Skin Potatoes | French Beans | Organic Cooked Eggs
Roma Tomatoes | Nicoise Olives | Anchovy & Caper Dressing

WHOLE SOME QUINOA SALAD (V)

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

BUFFET PLATTERS (SELECT ONE)

SELECTION OF LOCALLY SOURCED CHARCUTERIE BOARD

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

ARTISAN CHEESES (V)

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

COLD SEAFOOD STATION (GF)

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





HOLIDAY BUFFET

VEGETABLES

Select One

**CHARRED BROCCOLI | CAULIFLOWER
BRUSSEL SPROUTS (V, GF)**

Garlic & Butter

ROASTED WINTER SQUASH (VN, GF)

Nutmeg & Sage

**GLAZED CARROTS | RUTABAGA
PARSNIPS | BEETROOT (VN, GF)**

Maple & Thyme

STEAMED SEASONAL VEGETABLES (VN, GF)



STARCHES

Select Two

BUTTER-WHIPPED YUKON GOLD POTATOES (V, GF)

**MUSTARD & HERB ROASTED
FINGERLING POTATOES (V, GF)**

**SCALLOPED POTATOES WITH
CREAMY GRUYERE CHEESE (V, GF)**

LEMON & HERB ROASTED BABY POTATOES (VN, GF)

BAKED SPINACH & CHEESE CANNELLONI (V)
Grated Parmesan | Fresh Herbs | Rosé Sauce

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

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

ENTRÉES

Select Two

**BUTTER & PAPRIKA RUBBED ROASTED
TURKEY (PRE-SLICED & PANNED)**
Apple & Cranberry Stuffing | Cranberry Sauce
Traditional Gravy

ALBERTA BEEF TENDER TIPS
Caramelized onion & Mushroom, Rose Mary Jus

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

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

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

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

BUTTERNUT SQUASH RAVIOLI (V)
Fried Capers | Sage Cream



HOLIDAY BUFFET

DESSERTS

Select One

**CHEF'S CHOICE OF FESTIVE GATEAUX |
FRENCH PASTRIES | TARTS | HOLIDAY COOKIES**

FESTIVE YULE LOG | FESTIVE CHEESECAKES

FRESH SLICE FRUITS

LOOKING FOR MORE? UPGRADE YOUR BUFFET

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

HERBS DE PROVENCE & GARLIC RUBBED TURKEY

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

SLOW-ROASTED ALBERTA BEEF PRIME RIB (GF)

Horseradish | Mustard | Merlot Jus

MAPLE & BROWN SUGAR GLAZED GAMMON HAM (GF)

Mustards | Apple Cider Jus

KID'S BUFFET \$42

VEGGIE STICKS & CREAMY HUMMUS (V, GF, DF)

Carrots | Cucumbers | Bell Peppers | Broccoli Florets
Cherry Tomatoes

MINI CHEESEBURGER SLIDERS

Cheddar Cheese | Lettuce | Tomatoes | Ketchup & Mustard

MAC & CHEESE

Shredded Cheese | Breadcrumbs

CHICKEN TENDERS & FRIES

Plum Sauce | Ketchup

MINI CORN ON THE COB (V, DF)

Buttered Corn

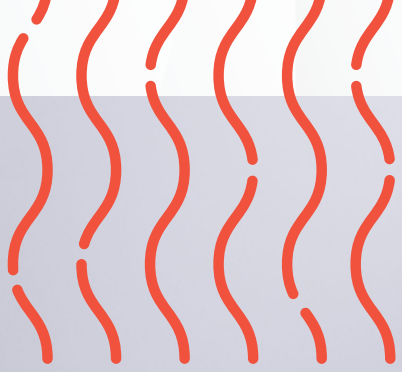
FESTIVE DESSERT | FRESH CUT FRUITS & BERRIES

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

BEVERAGE

Apple Juice | Orange Juice





HOLIDAY PLATED DINNER

Minimum 25 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 baked in-house rolls.)



HOLIDAY PLATED DINNER

SOUP OR SALAD

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

BUTTERNUT SQUASH SOUP (V, GF)

Toasted Pepitas, Apple Syrup

TRUFFLE CAULIFLOWER VELOUTE (V)

Snipped Chives

CHILI ROASTED TOMATO BISQUE (V)

Goat Cheese Crème Fraiche

FORAGED WILD MUSHROOM SOUP (V)

Porcini Cream | Truffle Essence

ARUGULA, KALE AND SPINACH (VEG /GF)

Caramelized Pears, Blue Cheese, Radish, Candied Pecans, Red Wine Vinaigrette

ROASTED BEET — ORANGE SALAD (V, GF)

Seasonal Assorted Beetroots | Orange Segments
Creamy Goat Cheese | Peppery Arugula | Candied Hazelnuts
Aged Sherry Dressing

TOMATOES & BURRATA (V, GF)

Tomato Confit | Marinated Tomatoes | Balsamic Pearls
Fresh Basil | Fleur De Sel

WEDGE SALAD (GF)

Iceberg Lettuce | Bacon | Blue Cheese | Little Tomatoes
Butter Milk Dressing

PALETTE CLEANSERS

Add \$3 per person

PEACH SORBET (VN, GF)

CLASSIC LEMON SORBET (VN, GF)

STRAWBERRY SORBET (VN, GF)





HOLIDAY PLATED DINNER

ENTRÉES

CARVED SAGE & GARLIC RUBBED TURKEY

\$62 per Person

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

PRESERVED LEMON & THYME ROASTED CHICKEN SUPREME (GF)

\$62 per Person

Garlic Mashed Potatoes | Chef's Fresh Vegetables
Chicken Jus

HERB BAKED FILLET OF SALMON (GF)

\$65 per Person

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



TELLICHERY PEPPER CRUSTED BEEF TENDERLOIN (GF)

\$76 per Person

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

SLOW ROASTED AAA ALBERTA BEEF PRIME RIB

\$74 per Person

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

GRILLED VEGETABLE NAPOLEON (V, GF)

\$56 per Person

Seared Polenta | Mushrooms | Goat Cheese
Fire Kissed Tomato Sauce | Basil Oil

DESSERTS

Select One

OPERA | ALMOND COFFEE CHOCOLATE CAKE (V)

Passion Fruit Gel | Fresh Berries

WHITE CHOCOLATE & PISTACHIO MOUSSE (V)

Strawberry Compote Center | Strawberry Compote

WARM DATE PUDDING (V)

Butterscotch Sauce | Berry Compote | Vanilla Ice Cream

EGGNOG CRÈME BRULÉE (V)

Fresh Berries | Cranberry and White Chocolate Biscotti

FESTIVE CHOCOLATÉ MINI LOG (V)

Cherry Compote | Chocolate Mushroom

PLATED KID'S MEAL \$34

FIRST COURSE (V, GF)

Crudité & Dip | Cheese Skewer

MAIN COURSE

Chicken Tenders | Fries | Dips

DESSERT

Mini Vanilla Cupcakes

Whipped Cream Topping | Chocolate Chip Sprinkles

BEVERAGE

Apple Juice



Edmonton
EXPO
Centre