



Experience our
HOLIDAY MENU

FOOD AND BEVERAGE EVENT PLANNING

ESTIMATED NUMBER OF GUESTS

To ensure the best service, please provide your menu selection and estimated number of guests 30 days before your event.

GUARANTEED ATTENDANCE

Your Event Manager requires the guaranteed number of guests with a list of guest allergies and dietary restrictions 14 days prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. The Edmonton EXPO Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

SURCHARGES FOR NEW ORDERS OR INCREASES

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

ALLERGY, ALTERNATE DIETARY MEALS AND OVERAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Edmonton EXPO Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Surcharges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

Culinary Regards,

Sukant Dakua

Executive Chef, Edmonton EXPO Centre





HOLIDAY BUFFET | \$64

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Evergreen Salads (select two)

Each additional selection adds \$2 per person

CRISP ROMAINE

Parmesan Cheese | Croutons | Sundried Tomatoes | Creamy Garlic Dressing (V)

BABY SPINACH

Red Onion | Chopped Egg | Four Whistle Farm Tomatoes | Mushrooms | Poppyseed Dressing (V, GF)

MESCLUN LETTUCE

Sunflower Seeds | Dried Cranberries | Mandarin Orange Segments | Red Wine Vinaigrette (VN, GF)

ARTISAN LETTUCE BLEND

Crisp Beets | Carrots | Radishes | Four Whistle Farm Cucumber | Herb Vinaigrette (V, GF)

KALE AND ROMAINE LETTUCE

Pomegranate Seeds | Toasted Almonds | Rock Ridge Dairy Feta Cheese | Balsamic Vinaigrette (V, GF)

Market Salads (select two)

Each additional selection adds \$2 per person

ERDMANN'S GARDEN ROASTED RED BEETS

Red Onion | Cilantro | Pumpkin Seeds | Red Wine Vinegar & Olive Oil (VN, GF)

FOUR WHISTLE FARM CUCUMBER AND JICAMA

Red Onion | Corn | Tomatoes | Mandarin Oranges | Cilantro Lime Dressing (VN, GF)

ROASTED ROOT VEGETABLES

Sweet Onions | Four Whistle Farm Red Peppers | Fresh Herbs | White Balsamic Dressing (VN, GF)

CRISP ROMAINE

Roma Tomatoes | Cucumber | Four Whistle Bell Peppers | Red Onion | Kalamata Olives | Feta Cheese | Lemon Herb Dressing (V, GF)

ERDMAN'S GARDEN ROASTED CARROTS AND CAULIFLOWER

Chickpeas | Red and Green Onions | Parsley | Smoked Paprika Dressing (VN, GF)

Spuds & Starches Salads (select two)

Each additional selection adds \$2 per person

BABY RED AND YELLOW POTATOES

Red and Green Onions | Celery | Sour Cream Dill Dressing (GF)

FOREST SCENE FARM RED SKINNED POTATOES

Corn | Black Beans | Cheddar Cheese | Green Onions | Bacon Ranch Dressing (GF)

PENNE PASTA

Kalamata Olives | Sundried Tomatoes | Green Onions | Celery | Parmesan Cheese | Sundried Tomato Vinaigrette (V)

FUSILLI NOODLES

Roasted Red Peppers | Asparagus | Cucumbers | Feta Cheese | Lemon Herb Dressing (V)

ASIAN EGG NOODLE

Carrots | Celery | Red and Green Onion | Bok Choy | Four Whistle Farm Peppers | Bean Sprouts | Ginger Sesame Vinaigrette (V)

V = Vegetarian

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🌿 = Healthy Choice



HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Vegetables (select two)

Each additional selection adds \$2 per person

BROCCOLI | CAULIFLOWER | ERDMANN'S CARROTS & ZUCCHINI

Garlic and Butter (V, GF)

CARAMELIZED WINTER SQUASH

Nutmeg and Sage (VN, GF)

ERDMANN'S GARDEN ROASTED CARROTS | RUTABAGA | PARSNIPS | GLAZED SWEET ONIONS

Herb Pesto (VN, GF)

PARMESAN AND SAGE BAKED ERDMANN'S CARROTS

(V, GF)

Potatoes (select one)

Each additional selection adds \$2 per person

BUTTER-WHIPPED YUKON GOLD POTATOES (V, GF)

PARMESAN AND CHIVE MASHED POTATOES (V, GF)

BUTTERMILK MASHED RED-SKIN POTATOES (V, GF)

ROASTED BABY REDS WITH ROSEMARY & GARLIC (VN, GF)

Starch (select one)

Each additional selection adds \$2 per person

TWICE-BAKED PENNE PASTA (V)

Spinach | Sundried Tomatoes | Fresh Herbs | Roasted Garlic
Cream Sauce

RICE PILAF (V, GF)

White Wine | Brown Butter | Parsley | Onions

POTATO-AND-CHEDDAR-CHEESE PEROGIES (V)

Sauteed Onion | Green Onions | Sour Cream

BAKED SWEET POTATOES (V)

Brown Sugar | Savory Herb Breadcrumb

STUFFED CABBAGE ROLL (V, GF)

Tomato Sauce

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HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Entrées (select two)

Each additional selection adds \$8 per person

BUTTER AND PAPRIKA RUBBED ROASTED TURKEY (pre-slice and pan)

Apple and Cranberry Stuffing | Cranberry Sauce | Traditional Gravy

TRADITIONAL FRENCH-CANADIAN BEEF TOURTIÈRE

BEAR AND FLOWER FARM ROASTED PORK LOIN

Apricot Mustard Glaze | Caramelized Shallots (GF)

PAN-SEARED CHICKEN BREAST

Garlic | Tarragon | White Wine (GF)

RED WINE BRAISED ALBERTA BEEF SHORT RIB

Cremini Mushrooms | Thyme Sauce (GF, Dairy-Free)

BUTTER CHICKEN

Scented Rice | Cilantro (GF)

BASIL SCENTED BASA FILLETS

Charred Tomato Salsa | Seared Lemons (GF, Dairy-Free)

HONEY SOY GLAZED SALMON MEDALLIONS

Toasted Sesame | Green Onions (GF, Dairy-Free)

BUTTERNUT SQUASH RAVIOLI

Fried Capers | Sage Cream (V)





HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.



Desserts (select one)

FESTIVE DESSERT PLATTERS

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

FESTIVE WHITE CHOCOLATE AND APRICOT YULE LOG

Per Table | Served Family-Style

V = Vegetarian

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LOOKING FOR MORE? UPGRADE YOUR BUFFET

Select one of the following buffet additions for \$8 more per person.

Additions (select one)

SELECTION OF LOCAL MEUWLY'S CHARCUTERIE

House-Made Pickles | Breads | Mustards

ARTISAN CHEESES

Fresh and Dried Fruits | Salted Nuts | Fresh Baguette (V)

BEET AND HORSERADISH GRAVLAX SALMON

Dill Aioli | Lemon Wedges | Red Onions | Fresh Baguette

COLD SEAFOOD STATION

Marinated Mussels and Clams | Frutti Di Mare Salad | Prawns with Cocktail Sauce | Lemon Wedges (GF)

Carving Selection (select one)

HERB CRUSTED BARON OF ALBERTA BEEF

Horseradish | Mustards | Merlo Jus (GF)

MAPLE AND BROWN SUGAR MEUWLY'S GAMMON HAM

Mustards | Apple Cider Jus (GF)

HERBS DE PROVENCE AND GARLIC RUBBED TURKEY

Sage, Leek and Cheddar Cheese Stuffing | Cranberry Sauce | Traditional Gravy

SLOW ROASTED HIP OF ALBERTA BEEF

Horseradish | Herbed Jus (GF)

HOLIDAY PLATED DINNER

All plated options are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Soup or Salad (select one)

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

FESTIVE POTATO LEEK SOUP

Smoke Crème Fraiche (V, GF)

PUMPKIN VELOUTÉ SOUP

Pumpkin Seed Pesto (V, GF)

WILD SHRIMP CHOWDER

Corn Fritters

FOREST MUSHROOM SOUP

Rosemary Croutons (V)

MESCLUN LETTUCE

Sunflower Seeds | Dried Cranberries | Mandarin Orange Segments | Rock Ridges Dairy Feta Cheese | Red Wine Vinaigrette (V, GF)

ARTISAN LETTUCE BLEND

Crisp Beets | Erdmann's Carrots | Radishes | Four Whistle Farm Cucumber | Grape Tomatoes | Poppyseed Vinaigrette (VN, GF)

WINTER GREENS

Apricots | Red Grapes | Sylvain Star Gouda Cheese | Olive Oil Croutons | White Balsamic Vinaigrette (V)

KALE AND BABY SPINACH

Erdmann's Roasted Beets | Red Onion | Pumpkin Seeds | Basil Dressing (VN, GF)

Palette Cleansers Add \$2.75 per person

CHAMPAGNE ROSEMARY SORBET (VN, GF)

CLASSIC LEMON FRUIT SORBET (VN, GF)

STRAWBERRY WHITE BALSAMIC SORBET (VN, GF)





Entrées

APPLE CIDER CHICKEN BREAST | \$54/PERSON

EXPO Dry Rub | Caramelized Onion Mashed Potatoes | Chef's Festive Vegetables | Chicken Jus | Star Anis Spice Apple Relish (GF)

OPEN-FACED PORTOBELLO MUSHROOM STEAK \$54/PERSON

Cinnamon and Cranberry Cashew Butter | Olive Oil Mashed Potatoes | Chef's Festive Vegetables | Umami Jus (VN, GF)

TURKEY AND MUSHROOM WELLINGTON | \$57/PERSON

Cranberry Potatoes | Chef's Festive Vegetables | White Wine and Chives Cream Sauce

DRIED CRANBERRY AND PUMPKIN SEED CRUSTED FILLET OF SALMON | \$57/PERSON

Herb Polenta | Chef's Festive Vegetables | Mandarin Champagne Beurre Blanc

PRE-CARVE SAGE AND GARLIC RUBBED TURKEY \$60/PERSON

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

6-OZ HERBED ROASTED ALBERTA BEEF STRIPLOIN \$60/PERSON

Parmesan Baked Mashed Potatoes | Chef's Festive Vegetables | Red Wine Reduction (GF)

BEEF TENDERLOIN | \$63/PERSON

Scallion Butter | Rosemary Potato Gratin | Chef's Festive Vegetables | Green Peppercorn Sauce | Onion Straws (GF)

V = Vegetarian

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Desserts (select one)

CARAMEL MOUSSE

White Wine Pouched Pears | Citrus Sponge | Fresh Berries

CRANBERRY AND PEACH CHEESECAKE

Peach Gel | Ginger Snap | Fresh Berries

RASPBERRY CHOCOLATE MOUSSE

Raspberry Gel and Ganache | Spiced Crème Chantilly

EGGNOG CRÈME BRULÉE

Fresh Berries

FESTIVE WHITE CHOCOLATE AND APRICOT YULE LOG

Per Table | Served Family-Style

Plated Kid's Meal **\$30**

FIRST COURSE (V, GF)

Crudité & Dip | Cheese Skewer

MAIN COURSE

Chicken Fingers | Fries | Dips

FESTIVE DESSERT

Candy Cane | Gingerbread | Festive Cookies | Ice Cream

BEVERAGE

Apple Juice



