



Edmonton
EXPS
Centre
Sukant Dakua
Executive Chef

“The joy of cooking is not cooking
for yourself but for others.”

Sukant Dakua, Executive Chef

A green-tinted photograph of the Edmonton EXPO Centre building, a modern glass structure with multiple stories, visible on the left side of the page.

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

BUFFET BREAKFAST PACKAGES





BUFFET BREAKFAST PACKAGES

Minimum order for 25 people. A surcharge of \$225 will be added for groups below the minimum. All Breakfast Stations are served with Chilled Pitchers of Apple and Orange Juice, Decaffeinated and Regular Starbucks Coffee, and a Selection of Teavana Teas.

Early Breakfast

\$24/Person

In-House Baked Mini Croissants | Muffins | Danishes | Individual Greek Yogurts | Whole Fruits – 2 Kinds | Fruit Smoothies | Butter and Preserves

Lighter Fare Breakfast

\$25/Person

In-House Baked Croissants | Muffins | Danishes | Breakfast Loaves | Hard Boiled Eggs | Individual Greek Yogurts | Fresh Cut Fruits and Berries

Sunrise Breakfast

\$32/Person

In-House Baked European Pastries | Muffins | Scones with Soft Butter and Berry Compote | Parfaits with Yogurt, Granola and Chia Seeds | Fresh Cut Fruit | Apple Wood Smoked Bacon | Maple Pork Breakfast Sausage | Scrambled Eggs with Cheddar Cheese and Scallions | Hash Brown Potatoes with Caramelized Onions

EXPO Signature Breakfast

\$34/Person

In-House Baked European Pastries | Breakfast Loaves | Fresh Cut Fruit Platter | Apple Wood Smoked Bacon | Chicken Apple Sausage | Spinach and Egg Frittata | Oven Baked Tomatoes | Tater Tots | Baked Beans

Chef's Gourmet Breakfast

\$37/Person

Cottage Cheese | Berry Smoothies | In-House Baked European Pastries | Muffins | Breakfast Loaves | Orange and Grapefruit Segments | Apple Wood Smoked Bacon | Maple Pork Sausage | Egg Benedict on English Muffin with Canadian Bacon and Hollandaise Sauce | Belgian Waffles with Berry Compote and Whipped Cream | Roasted Baby Potato with Caramelized Onions and Peppers | Grilled Tomatoes

Healthy Starter Breakfast

\$38/Person

Parfait with Greek yogurt, Berries, Granola, and Chia seeds | Fresh Cut Seasonal Fruit | Fruit Smoothies | Heirloom Tomato Carpaccio with Aged Cheddar Shavings | Chocolate and Zucchini Loaf | Cold Smoked Salmon with Cream Cheese and Bagels | Overnight Rolled Oats with Dried Fruit, Grated Apple, Seeds, Nuts and Agave Syrup | Scrambled Egg with Spinach, Kale, and Feta Cheese | Yukon Gold Potato and Mushroom Hash

Breakfast on the Go

\$30/Person

2 kinds of in-house baked European Pastries | Banana Bread | Fresh Cut Seasonal Fruits, Yogurt Parfait with Granola, Chia Seeds and Fresh Berries | Breakfast Wrap with Scrambled Eggs, Bacon, Spinach and Cheese | Individual Fruit Juice – Choice of Apple or Orange, Bottled water | Individual Butter and Preserves

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice



BREAKFAST ENHANCEMENTS

Prices are per person.

Chef Attended Omelet Station **\$14**

Minimum order 50 persons per selection.

Pancakes with Pure Maple Syrup **\$4**

**Meuwly's, Artisan Breakfast
Pork Sausage - 2pcs** **\$3**

Applewood Smoked Bacon - 3pcs **\$4**

**Bottled Fruit Smoothies
Assorted Flavors** **\$3**


Selection of Cold Cereal and Milk **\$4**
Corn flakes, Rice krispies and Granola

Slow cooked Breakfast Baked Beans **\$3**

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

LUNCH BUFFET PACKAGES





LUNCH BUFFET PACKAGES

Minimum order for 25 people – Includes fresh bread rolls, coffee, tea.
A surcharge of \$225 will be added for groups less than 25 people.

WORKING LUNCH BUFFET

\$35

Soups

Fire Roasted Tomato Bisque, Basil Cream (V, GF)

Salads

Artisan Greens, Marinated Local Farms Tomato, Mini Bocconcini,
Petite Greens, Fresh Basil, Aged Balsamic Drizzle (V, GF)

Assorted Sandwiches on Rustic Breads and Wraps

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

Cold Selections:

Roasted Peppers, Onions, Carrot, Spinach, Sundried Tomato
Pesto Aioli, Rosemary Focaccia Bread (V)

Sliced Turkey, Swiss Cheese, Lettuce, Cranberry Mayonnaise,
Multigrain Bread

Roast Alberta Beef, Creamy Horseradish and Dijon Spread,
Baby Arugula, Kaiser Buns

Tandoori Chicken with Curry Aioli, Fresh Cilantro, Tortilla Wrap

Hot Selections:

Classic Grilled Cheese Sandwich: Whole Wheat Bread (V)

Reuben Sandwich: Corned Beef, Sauerkraut, Swiss Cheese, and
Pickle with 1000 Island Dressing, Rye Bread

Philly Cheese Steak Sandwich: Caramelized Onion, Peppers,
Mushrooms, Provolone Cheese, Hoagie Bun

Chicken Shawarma: Crunchy Vegetables, Pickles,
Tahini Sauce, Pita Bread

Sides

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

Desserts

Homemade Tartlets

Sliced Fresh Fruit Platter

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

LUNCH BUFFET PACKAGES

PIZZA AND BURGER SHACK \$38

Salads

Crisp Romaine Lettuce, Shredded Parmesan, Croutons, Caesar Dressing

Mains

Gourmet Pizzas (select two): Meat lovers, Garlic and Cheese with fresh basil, Pepperoni OR Margherita Pizza

Deluxe Beef Burger with Aged Cheddar Cheese, Lettuce, Tomato, Onions and Pickle, Brioche Bun, Chipotle Mayonnaise

Sides

Kettle Chips

Dessert

Brownies, Skillet Chocolate Chip Cookies

Enhancements to your Pizza and Burger Shack:

Chicken Wings \$7/person

Honey Garlic
Sea Salt and Cracked Black Pepper
Buffalo Wings

Shack Onion Rings \$3/person

Mozzarella Sticks \$3.50/person

Crunchy Chicken Burger \$6/person

WESTERN BUFFET \$52

Soup

Creamy Wild Mushroom Blend (V, GF)

Salad

Caesar Salad with Garlic Croutons, Parmesan Cheese, Creamy Dressing

Fire Roasted Alberta Root Vegetable Salad, Tangy Feta Dressing (V, VN)

Lentil and Quinoa Salad - Green Lentils, Quinoa, tomatoes, onion, parsley, herb lemon vinaigrette (V, VN, GF)

Mains

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

Pan Seared Salmon (GF), Chimichurri, Caper Cream Sauce

Lemon and Herb Roasted Baby Potatoes (GF, V)

Mélange of Local Farms Vegetables (GF, VN)

Baked Spinach and Cheese Cannelloni, Rose Sauce (V)

Desserts

Dark and white Callebaut Chocolate Mousse with Berry Compote

Key Lime Meringue Tarts

LUNCH BUFFET PACKAGES

UKRAINIAN VILLAGE \$45

Salad

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

Chickpea and Roasted Cauliflower Salad, Cherry Tomatoes, Cucumber, Red Onions, Fresh Cilantro, Citrus Vinaigrette (V, VN, GF)

Mains

Potato and Cheese Stuffed Perogies, Caramelized Onions, Clipped Green Onions, Sour Cream (V)

Slow Cooked Beef Meat Balls, Mushroom Gravy

Grilled Kubasa Sausage, Sweet Peppers and Onions (GF)

Stuffed Rice and Meat Cabbage Rolls in a simmering Tomato Sauce (GF)

Desserts

White Chocolate Mousse Burst Cake with Raspberry Gelee

EXPO'S Double Chocolate Cupcake

Fresh Cut Seasonal Fruits

FRESH HARVEST \$48

Salad

Seven Beans, Lentil, Tomatoes, Cucumber, Olives, Red Onion, Lemon Herb Dressing (V, GF)

Fresh Forward Roasted Beets, Fairwinds Chevre, Baby Arugula, Toasted Sunflower Seeds, 50 yr. old Sherry Vinaigrette (V, GF)

Mains

Preserved Lemon Roasted Chicken (GF), Hunter Cream Sauce

Herb Crusted Basa (GF), Braised Fennel, Charred Tomato and Olive Sauce

Garlic Confit Mashed Potatoes (V, GF)

Ratatouille Vegetables (V, VN, GF)

Desserts

Maple Pecan Tart

White Chocolate Pineapple Bread Pudding, Caramel Cream Sauce

EXPRESS LUNCH ON THE GO

\$26

Snacks

Potato Chips

Whole Fruit (apple or banana)

Bottled water

Chocolate Chip Cookie

Sandwich - select one

GF options available upon request

Turkey Sandwich - Swiss Cheese, Lettuce, Cranberry Mayonnaise, Multigrain Bread

Roast Beef Sandwich - Horseradish Spread, Peppery Arugula, White Bread

Grilled Vegetarian Sandwich - Hummus Spread, Whole Wheat bread

Creamy Egg Sandwich - Scallions, Green Leaf Lettuce, Whole Wheat Bread

Chicken Salad Sandwich - Whole Wheat Bread

Salad - select one

Potato Salad - Red Onions, Celery, Mustard Mayonnaise

Macaroni and Cheese Salad

Mediterranean Chickpea Salad - Onions, Pepper, Olives, and Feta

Tossed Salad - Greens, Cherry Tomatoes, Cucumber, Shredded Carrot, Lemon Olive Oil Vinaigrette

Additions to Express Lunch

Canned Pop \$3

Apple or Orange Juice \$3.75

Cheddar or Marble Cheese Cubes with Crackers (2oz) \$5

Fresh Cut Fruit Salad (100 gms) \$5

CUSTOMIZED LUNCH BUFFET



CUSTOMIZED LUNCH BUFFET

\$55

All customized lunch buffets are served with selection of salads and chefs soup of the day. Minimum of 50 people. A surcharge of \$225 will be added for groups less than 50 people.

Starters

Freshly Baked Bread Rolls, Artisan Bread and Butter

Local Farms Vegetable Crudités with Hummus and Ranch Dip (V, GF)

Artisan Salad Greens, Crisp Romaine Lettuce, Bacon Bits, Shredded Parmesan, Fetta, Toasted Sunflower Seeds, Cranberries, Shredded Carrot, Cherry Tomatoes, Cucumber, Croutons, Assorted Dressings

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

French Canadian Cheese, Dried Fruits and Nuts, Crackers, Grape Clusters (V)

Assorted Pickles, Olives, Marinated Gigi Artichokes (V, VN, GF)

Main Dishes - Choose Two

Each additional main dish \$12/person

Thyme and 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, Fresh Basil (GF)

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

Slow Braised Alberta Beef Stew with Root Vegetables

BBQ Glazed Alberta Beef Short ribs

Ginger Beef with Asian Vegetables, Toasted Sesame Seeds

Beef Vindaloo garnished with Fresh Chopped Cilantro (GF)

Local Mustard Glazed Pork Loin with Caramelized Apple and Bacon Jus

Smoked Maple Whiskey Glazed Pork Ribs

Baked Salmon, Grilled Pineapple, Jalapeno and Ginger Salsa (GF)

Cajun Spiced Basa with Citrus Tomato, Black Bean and Corn Salsa (GF)

Frutti de Mare: Baked Fish and Seafood, Fennel and Pernod Scented Bouillabaisse (GF)

Vegetarian Main Dishes - Choose One

Each additional vegetarian dish \$7/person

Vegan Chili with Beans (V, VN, GF)

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

Potato and Cheddar Cheese Perogies with Caramelized Onion, Sour Cream and Fresh Green Onions (V)

Vegetarian Cabbage Rolls (V, GF)

Spinach and Cheese Cannelloni, Rose Sauce (V)

Gnocchi with Fresh Basil Infused Tomato Sauce (V)

Baked Macaroni and Cheese (V)

Beyond Beef Meatballs with Fresh Basil Marinara Sauce (V)

Side Dishes - Choose Two

Each additional side dish \$5/person

Creamy Butter Mashed Potatoes (V, GF)

Herb Roasted Baby Potatoes (V, VN, GF)

Fingerling Potatoes with Mustard and Fine Herbs (V, VN, GF)

Scalloped Potatoes (V, GF)

Saffron Scented Basmati Rice (V, VN, GF)

Rice Pilaf with Onions, leeks, and Celery (V, VN, GF)

Fresh Seasonal Vegetables (V, VN, GF)

Glazed Root Vegetables (V, VN, GF)

Navy Bean Cassoulet with Sundried Tomatoes and Roasted Garlic (V, VN, GF)

Desserts

Chef Arthurs Selection of Decadent Cakes and Pastries (2 kinds)

Seasonal Sliced Fresh Fruits

V = Vegetarian

VN = Vegan

GF = Gluten Free

 **= Healthy Choice**

BUFFET DINNER PACKAGES





BUFFET DINNER PACKAGES

All Dinner Buffets are served with fresh bread rolls, coffee, and tea. Minimum order for 30 people. A Surcharge of \$225 will be added for groups less than 30 people.

TASTE OF CANADA

\$74/PERSON

Salads

Salad of Crisp Romaine and Red Oak Lettuce, Sylvan Star Gouda Shavings, Garlic Croutons, Creamy Caesar Dressing (V)

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

Harvest Vegetable Crudites, Hummus and Ranch Dip (V, GF)

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

Cheese Board

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

Oh Canada! Seafood Display

Steamed PEI Mussels, Poached Shrimps, Clams and Scallops
Smoked Salmon, Cocktail Sauce, Capers, Fresh Lemon (GF)

Main Dishes - Please select two:

24-Hour Braised Beef Short Ribs, Pearl Onions, Merlot Sauce Grilled Chicken Breast, Prairie Mushroom Sauce (GF)

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

Meuwly's Artisan Sausage Stuffed Pork Loin, Caramelized Apple, and Mustard Jus

Butter Vegetables (V, GF)

Rice Pilaf with Green Peas (V, VN, GF)

Creamy Garlic Mashed Potato (V)

Desserts

Warm Date Cake Pudding, Blueberry Compote, Butterscotch Sauce

Double Chocolate Marble Ganache Cake with Chocolate Mousse and Sponge

Okanagan Peach Cheesecake on Vanilla Chiffon Sponge Sliced Fresh Fruit Platter (VN, GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

BUFFET DINNER PACKAGES

HERITAGE DINNER BUFFET

\$67/PERSON

Salads

 Salad of Mixed Greens, Assorted Condiments with Field Tomatoes, Cucumbers, Carrots, Beets, Pickles, Olives, Sunflower Seeds, Salad Dressings

Waldorf Salad, with Celery, Apples and Walnuts

Greek Style Salad with Olives, Feta Cheese

 Quinoa Salad with Marinated Carrots, Beets, Pickled Cucumber, Citrus Balm Dressing

Main Dishes

Lemon and Thyme Marinated Grilled Chicken Breast, Sundried Tomatoes and Pearl Onion, Chicken Jus

Mixed Seafood - Seared Trout, Garlic Shrimps and Mussels with Herb Butter

Thyme and Smoked Paprika Roasted Baby Potatoes (V, VN)

Potato and Cheddar Cheese Perogies, Caramelized Onion, Sour Cream, Green Onions

Fresh Harvest Vegetables (V, GF)

Steamed Basmati Rice

Desserts

Chef Arthurs Selection of Sweet Treats with Mini French Pastries, Tarts, Cakes served Family Style

Fresh Cut Fruits and Berries

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

BUFFET DINNER PACKAGES

LITTLE ITALY

\$65/PERSON

Breads

Freshly Baked Focaccia, Filone, Ciabatta Bread and Butter

Salads

Sicilian Pasta Salad with Pesto, Toasted Pignoli (V)

Crisp Salad Greens with Marinated Olives, Artichokes, Tomatoes, Pepperoncini Peppers, Red Onions, Shredded Cheese, and Italian Dressing

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

Main Dishes - Please select two:

Chicken Saltimbocca, Lemon Caper Jus (GF)

Chicken Cacciatore with Mushrooms and Herbs

Slow Cooked Beef (GF) | Chianti Balsamic Demi

Spaghetti with Italian Meat Balls Simmered in Tomato Sauce

Baked Spinach and Cheese Cannelloni, Rose Sauce(V)

Eggplant Parmigiana, Mozzarella Cheese. Smoked Tomato Sauce (V)

Lemon Garlic Broccoli and Zucchini (V)

Desserts

Classic Italian Tiramisu Cake, Cocoa Dust, Chocolate Shavings

Sicilian Cannoli with Candy Orange Mascarpone Cream

Sliced Fruits

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice






BUFFET DINNER PACKAGES

FAR EAST

\$64/PERSON

Salads

-  Asian Noodle Salad (V)
-  Tofu with Asian Slaw, Ginger Peanut Dressing (V)
-  Field Greens Salad with Cucumber, Tomatoes, Bean Sprouts, Edamame Beans, Cilantro, Green Onions, Shredded Carrots, Toasted Sesame and Assorted Dressings (V, VN, GF)

Appetizer

Chicken Dumplings, Toasted Sesame, Green Onions, Soy Dipping Sauce

Main Dishes - Please select two:

- Chicken with Cashew Nuts
- Sweet and Sour Chicken
- Ginger Beef with Vegetables, Scallions, Sesame
- Beef and Broccoli
- Black Pepper Pork, Gai Lan
- Egg Fried Rice (V)
- Vegetable Chow Mein (V)
- Stir Fry Vegetables (V, VN)

Desserts

- Fortune Cookies
- Mango Pudding with Pineapple Compote
- Raspberry Gelee with Chocolate Mousse layered with Asian Sponge
- Green Tea Profiteroles

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice






BUFFET DINNER PACKAGES

TASTE OF INDIA

\$66/PERSON

Salads

-  Kachumber Salad, Lemon-Olive Oil Vinaigrette (V, VN, GF)
 -  Chickpea Salad with Red Onions, Cumin Powder (V, VN, GF)
 -  Crisp Salad Greens with Condiments and Dressings (V, GF)
- Pappadums, Mango Pickle, Mint Chutney, Cucumber Raita

Appetizers

- Spinach and Cheese Spanakopita (V)
- Samosas (Assorted)
- Falafel with Creamy Tahini Sauce

Main Dishes

- Lamb Ouzi (GF)
- Shish Taouk (GF) | Beef Kebab (GF)
- Samak Harra (GF) | Harrah Sauce (GF) Vegetable Tagine (GF, V, VN)
- Middle Eastern Cous Cous
- Vermicelli Rice with Toasted Pine Nuts

Desserts

- Homemade Baklava Pastry Layers with Pistachio
- Oat and Date Cookies
- Um Ali (Bread pudding with assorted nut and custard)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

BUFFET DINNER PACKAGES

MIDDLE EASTERN

\$68/PERSON

Starters and Salads

Hummus with Pita Bread (V, VN, GF)

 Tabbouleh (V, VN, GF)

 Fattoush (V, VN, GF)

 Moutabel (V, VN, GF)

 Tossed Salad Greens with Onions, Peppers, Tomatoes, Pita Chips, Dates, Tahini Dressing

Main Dishes

Vegetable Samosas, Tamarind Chutney (V, VN)

Aloo Tikki with Pineapple and Mango Salsa (V)

Creamy Butter Chicken (GF)

Lamb Rogan Josh (GF)

Paneer Lababdar (V, GF)

Chole Masala (VN, GF)

Yellow Dal Tadka (V, GF)

Basmati Rice with Green Peas (V, GF)

Steamed Seasonal Vegetables (VN, GF)

Garlic Butter Naan, (V)

Desserts

Rice Kheer Garnished with Nuts (V, GF)

Gajjar ka Halwa with Raisins and Pistachios (V, GF)

Warm Gulab Jamun with Ice Cream (V)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 **= Healthy Choice**





LOOKING FOR MORE?

Add A Chef Attended Carved Feature Station
Minimum order 40 persons per selection.

Alberta Prime Rib **\$12**

Mustard, Creamed Horseradish, Beef Essence

Alberta Beef Striploin **\$12**

Horseradish Jus | Grainy Mustard (GF)

Herb Crusted Baron of Alberta Beef **\$10**

Mustard, Horseradish, Merlot Jus (GF)

Porchetta **\$10**

Apple Sauce, Grainy Mustard, Marsala Jus (GF)

Sage Rubbed Turkey Breast **\$10**

Cranberry Sauce, Turkey Gravy


Glazed Ham with Mustard and Pineapple **\$9**

Apple Sauce, Cider Jus (GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice