



DINNER MENU

Edmonton
EXPO
Centre

All prices do not include 18% gratuity and 5% GST. Prices are subject to change.

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

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)

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

Chicken Cacciatore with Mushrooms and Herbs

Slow Cooked Beef (GF) | Chianti Balsamic Demi

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

Chicken with Cashew Nuts
Ginger Beef with Vegetables, Scallions, Sesame
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

- Vegetable Samosas, Tamarind Chutney (V, VN)
- Aloo Tikki with Pineapple and Mango Salsa (V)

Main Dishes

- 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)

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)

Appetizers

Spinach and Cheese Spanakopita (V)

Falafel with Creamy Tahini Sauce

Main Dishes

Shish Taouk (GF)

Beef Kebab (GF)

Samak Harra | 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**



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

THREE COURSE PLATED DINNER



THREE COURSE PLATED DINNER

Minimum 25 persons. Please select one soup or salad, one entrée and one dessert. To enhance your meal to four courses, add \$8 per person. Includes fresh bread rolls, coffee, and tea. Price determined by entrée.

SOUP

Potato and Leek

Crispy Bacon, Shredded Cheddar, Clipped Chives (GF)

Wild Mushroom Velouté

Porcini and Truffle Cream, Herb Twist (V)

Parsnip and Apple

Spiced Puree of Roasted Parsnips, Apples, Smoked Paprika Crème Fraiche (V, GF)

Roasted Butternut Squash

Caramelized Apple, Toasted Pepita, Maple Cream (V, GF)

Local Farms Tomato and Tarragon Soup

Garlic Croutons | Tarragon Crema Drizzle (V)

Classic Chicken Noodle Soup

Chicken Broth, Diced Vegetables, Egg Noodles and Herbs

Creamy Corn and Seafood Chowder

Clam Nectar, Smoke Paprika Oil, Fresh Parsley

SALAD

Edible Garden

Marinated Carrots, Baby Beets, Local Farms Heirloom Tomatoes, Radish, Pickled Cucumber, Herb Quinoa, Citrus Balm (VN, GF)

Fennel and Cucumber

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

Four Whistle Farms Tomato and 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)

Deconstructed Waldorf

Green and Red Apple, Celery, Compressed Grapes, Blue Cheese, Honey Yogurt, Cajun Walnut, Micro Salad Greens (V, GF)

Caesar Salad with Quail Eggs

Anchovies, Sour Dough Croutons, Parmesan, Radish, Fresh Grilled Lemon, Caper Berry, Smoked Bacon, Creamy Caesar Dressing

Foie Gras Torchon - Add 4

Brioche Toast, Sour Cherry Gel, Apple and Quince Chutney

Tuna and Avocado - Add 2

Searched Sesame Crusted Ahi Tuna, Avocado Wasabi Mousse, Mustard Potato Salad, Frilly Frisée, Radish, Lime Honey Pearls, Ponzu Dressing

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

THREE COURSE PLATED DINNER

ENTRÉE

Grilled Alberta Beef Tenderloin (6oz) \$68

Olive Oil Poached Tomatoes, Sautéed Mushrooms, Parmesan-Leek Gratin Potatoes, Madeira Jus (GF)

Slow Roasted AAA Prime Rib (7oz) \$66

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

Herb Roasted Sterling Beef Striploin (7oz) \$64

Creamy Whipped Potatoes, Charred Carrots, Asparagus, Café de Paris Butter, Merlot Jus

Land and Sea \$68

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

Beef Short Ribs \$62

Korean BBQ Glazed Ribs, Creamy Yukon Gold Potatoes, Root Vegetables

Mustard and Herb Crusted Rack of Lamb \$66

Dauphinoise Potatoes, Spinach, Vegetable Bundle, Lamb Essence

Chicken Breast \$58

Pan Seared Chicken Breast, Wilted Spinach, Fingerling Potatoes, Braised Cipollini Onions, Confit Cherry Tomatoes, Sage Jus (GF)

Chicken Supreme \$58

Montreal Spiced Chicken Supreme, Navy Bean Cassoulet, Market Vegetables, Tomato Fondue (GF)

Cornish Half Chicken \$60

Mushroom Fricassee, Sundried Tomatoes, Pommes Mousseline, Pearl Onions, Chicken Jus (GF)

Baked Salmon \$58

Garlic and Herb Baked Salmon, Char Grilled Asparagus, Grainy Mustard Potatoes, Preserved Lemon Velouté

Pan Seared Sable Fish \$58

Braised Fennel, Creamy Cauliflower Grits, Brussel Sprouts

Kale and Ricotta Ravioli \$44

Wild Mushroom Medley, French Beans, Saffron Sauce (V)

Napoleon of Grilled Vegetables and Goat Cheese \$46

Polenta Pont Neuf, Herb Pistou, Charred Tomato Fondue (V)

Vegetarian Meatballs Marinara \$42

Beyond Beef Meatballs, Spaghetti, Shredded Parmesan, Basil Marinara Sauce (V)



V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

THREE COURSE PLATED DINNER

DESSERT

Cherry Chocolate Pate and Tart

Cherry Macaron, Citrus Chocolate Ganache

French Vanilla Crème Brûlée

Passionfruit Curd, Torched French Meringue, Vanilla-pineapple Compote

Raspberry Chocolate Mousse

Raspberry Coulis and Gel Center, Vanilla Chantilly

Vanilla Glazed Caramel Apple Cheesecake

Strawberry Compote, Oreo Crumbs

White Chocolate Pistachio Dome

Confit Strawberry Centre, Chocolate Ganache Truffle

GLUTEN FREE AND VEGAN DESSERT OPTIONS:

Mango Coconut Panna Cotta

Vanilla Pineapple Compote, Fresh Berries

Berry Compote Coconut Pudding

Chocolate Streusel Lemon Sorbet

Chocolate Brownies with Raspberry Chocolate Diplomat Cake

Raspberry Gel and Berries



PALETTE CLEANSERS

Additional \$3.50 per person

Orange and Cranberry Granite (VN, GF)

Lemon Sorbet (VN, GF)

Champagne Sorbet (VN, GF)

Ginger Lime and Mint Granite with Tequila (VN, GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice

