



M E N U

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TWO THOUSAND TWENTY FOUR

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

<u>Buffet Breakfast</u>	<u>4</u>
<u>Plated Breakfast</u>	<u>6</u>
<u>Brunch</u>	<u>8</u>
<u>Lunch</u>	<u>10</u>
<u>Lunch Buffet</u>	<u>12</u>
<u>Customized Lunch Buffet</u>	<u>16</u>
<u>Three-Course Plated Lunch</u>	<u>19</u>
<u>Buffet Dinner Packages</u>	<u>22</u>
<u>Three-Course Plated Dinner</u>	<u>27</u>
<u>Reception</u>	<u>31</u>
<u>Networking Stations</u>	<u>37</u>
<u>Late Night Menu</u>	<u>42</u>
<u>Breaks</u>	<u>44</u>



BUFFET BREAKFAST



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

To ensure this happens, we recommend that buffets be on display for no longer than 2 hours. Buffets are for consumption at the venue and cannot be packed to go. Prices are per person. There's an additional fee 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 \$34

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 \$38

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 & 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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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 | \$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 (V, GF)

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

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

Sicilian Pasta Salad | Pesto | Toasted Pignoli (V)

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 | English peas and carrots (V,GN)

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 | 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 | Creamy Lime & Sour Cream Dressing

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 | Curcuma Tahini Sauce | 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

\$35

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

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

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

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 | Rosemary Focaccia Bread (VN)

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

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 | 1000 Island Dressing | Rye Bread

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

Chicken Shawarma | Crunchy Vegetables | Pickles |
Tahini Sauce | Pita Bread

EXPO Signature Cactus Chips | Yogurt Dill Cucumber Dip

Chocolate Mousse

Vanilla Cream Profiteroles (V)

Sliced Fresh Fruit

Pizza & Burger Shack

\$39

Canadian Split Pea & Ham 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

Chocolate Chip Cookie

Sliced Fresh Fruit (VN, GF)



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LUNCH BUFFET

Prairie Lunch \$52

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 (VN, GF)

Lentil & Quinoa Salad | Tomatoes | Onion | Parsley | Herb Lemon Vinaigrette (VN, 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 \$46

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)

White Bean Salad | Tomato | Cilantro | Peppers | Cucumbers | Jalapeno Dressing (GF, DF, V)

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 (GF)

DESSERTS

Pampushky (Ukrainian Doughnuts) (V)

EXPO Honey Cake (V)

Fresh Cut Seasonal Fruits (VN, GF)



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LUNCH BUFFET

Vegan Harvest Haven \$44

Tomato Soup | Pesto Drizzle (VN, GF)

SALADS

Chickpea and Cauliflower Salad | Cherry tomatoes | Cucumber
Red Onion | Fresh Cilantro | Citrus Vinaigrette (VN, GF)

Spinach Salad | Orange Segments | Red Onion | Tomatoes
Pumpkin Seeds | Balsamic Dressing (VN, GF)

Roasted Vegetable Platter - Roasted Seasonal Vegetables |
Herbs & Olive Oil (VN, GF)

ENTRÉE

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

Braised Fennel | Erdmann's Farm Carrot | Orange Sauce
(VN, GF)

Beetroot & Quinoa Patties | Chimichurri Sauce (VN)

Sweet Potatoes | Pickled onion | Maple Mustard Vinaigrette |
Crunchy Kale (VN, GF)

Lemon Rice Pilaf | English Peas & Carrots (VN, GF)

DESSERT

Warm Apple Crumble (VN)

Ginger Lemongrass Panna Cotta (VN)

Raspberry Pudding (VN)

Express Lunch on the Go \$26

Potato Chips

Whole Fruit (Apple or Banana)

Bottled Water

Chocolate Chip Cookie

CHOICE OF SANDWICH *(select one)*

GF options available upon request

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)

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 (100g) \$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 | Butter

Local Farms Vegetable Crudités | 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 | 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 | 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)

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 | Hazelnut Dukka (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 | 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 Creme Aux 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 & Herb Croutons | Roasted Garlic Oil | Pistachio Nuts

Salad

EDIBLE GARDEN (VN, GF)

Mixed Greens | Marinated Carrots | Baby Beets | Local Farms Heirloom Tomatoes | Shaved Radish Pickled Cucumber | Citrus Balm

SPINACH SALAD (V, GF)

Orange Segments | Pickled Red Onion | Cherry Tomatoes | Pumpkin Seeds | Balsamic Dressing

CRUNCHY SALAD ROLLS (VN, GF)

Seasonal Garden Vegetables | Pineapple | Rolled in Crisp Lettuce Blend | Beetroot Hummus | Roasted Chickpeas | Minted Tahini Dressing

TOMATO AND BOCCONCINI (V, GF)

Four Whistle Farms Tomatoes | Kale Crunch & Arugula | Bocconcini | White Balsamic Vinaigrette | Balsamic Pearls

CAESAR SALAD (V)

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

TEXTURES OF BEETROOT (V, GF)

Red & Golden Beets | Petite Greens | Chevre | Candied Sunflower Seeds | 50yr old Sherry Vinaigrette

Entrée

EXPO COBB SALAD (GF)

\$46

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

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

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

CHICKEN FORESTIERE (GF)

\$54

Marinated Chicken Supreme | Parmesan Polenta | Charred Leeks & Tomatoes | Prairie Mushroom Sauce

CREAMY BUTTER CHICKEN (GF)

\$50

Basmati Rice with Green Peas | Raita | Pappadum

BRAISED ALBERTA BEEF SHORT RIBS (GF)

\$57

Horseradish Mashed Potatoes | Maple Root Vegetables | Pearl Onion | Merlot Jus

GRILLED AAA BEEF STRIPLOIN (6OZ) (GF)

\$61

Creamy Whipped Potatoes | Sauteed Mushrooms | Charred Baby Carrots | Merlot Jus

MAPLE AND SOY GLAZED SALMON (GF)

\$55

Grilled Pineapple & Pepper Relish | Lemon Rice Pilaf | Seasonal Vegetables



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THREE COURSE PLATED LUNCH

Entrée Continued

PASTA RAVIOLI CHEESE (V)

\$46

Sauteed Mushrooms & Asparagus | Shaved Parmesan | Olive Oil
Poached Cherry Tomatoes | Pesto Cream | Toasted Pine Nuts

SAVARIN OF QUINOA AND VEGETABLES (V, VN, GF)

\$46

Grilled Zucchini | Portobello Mushroom | Fire Kissed Seasonal
Vegetables | Roasted Red Pepper & Tomato Fondue

VEGAN CAULIFLOWER STEAK (V, VN, GF)

\$46

Puy Lentils | Tomato Thai Curry Sauce | Hazelnut Dukka

Dessert

RASPBERRY CHOCOLATE MOUSSE SLICE WITH DARK CHOCOLATE GLAZE (V, GF)

Chantilly Cream | Fresh Berries

LEMON CURD TART (V)

Rosemary Meringue Shards | Crushed Pistachios

VANILLA CHEESECAKE DOME WITH STRAWBERRY CENTER

Strawberry Gel | Vanilla Chantilly

WARM APPLE CRUMBLE

Vanilla Ice Cream | Caramel Sauce



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TWO THOUSAND TWENTY FOUR

V - Vegetarian
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BUFFET DINNER PACKAGES



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

To ensure this happens, we recommend that buffets be on display for no longer than 2 hours. Buffets are for consumption at the Venue and cannot be packed to go. Prices are per person. There's an additional fee of \$250 for fewer than 50 people.



BUFFET DINNER PACKAGES

Oh Canada!

\$78

Freshly Baked Bread Rolls | Artisan Bread | 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 | 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

\$67

Freshly Baked Bread Rolls | Artisan Bread | 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 & 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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BUFFET DINNER PACKAGES

Little Italy

\$67

Freshly Baked Focaccia | Filone | Ciabatta Bread | Butter

SALADS

Sicilian Pasta Salad | Pesto | Toasted Pignoli (V)

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

Caprese Salad | Fresh Mozzarella | Local Farms Tomato | Fresh Basil | EV Olive Oil | 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 | 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)

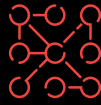


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BUFFET DINNER PACKAGES

Plant Powered Vegan Buffet (VN) \$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

SALADS

Red Beet Hummus | Pita Bread (V, VN, GF)

Grilled Halloumi Salad | Greens | Cucumber | Tomato (GF)

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

Za'atar Roasted Vegetable Salad (VN, GF)

APPETIZERS

Spinach & Cheese Spanakopita (V)

Falafel | Creamy Tahini Sauce (VN)

ENTRÉE

Shish Taouk | Marinated Chicken & Grilled (GF)

Beef & Okra Bamia | Alberta Beef Cooked in Tomato Sauce (GF)

Vegetable Tagine (GF, VN)

Seven Vegetable & Cous Cous (VN)

Vermicelli Rice | Toasted Pine Nuts (VN)

DESSERTS

Homemade Baklava Pastry Layers with Pistachio (V)

Oat and Date Cookies (V)

Um Ali (Bread pudding) | Assorted Nuts | Custard (V)

Orange Coconut Basbousa (V)

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 (GF) \$12
Thyme Jus | Horseradish | Grainy Mustard

Whole Lamb (GF) \$12
Apricot Cous Cous | Mint Jus

Porchetta (GF) \$10
Apple Sauce | Grainy Mustard | Marsala Jus

Sage Rubbed Turkey Breast \$8
Cranberry Sauce | Turkey Gravy

Glazed Ham with Mustard & Pineapple (GF) \$8
Apple Sauce | Cider Jus

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 (GF)

Shredded Cheddar | Crispy Leeks | Herb Oil

WILD MUSHROOM ENCROUTE (V)

Puff Pastry | Truffle Oil

CAULIFLOWER SOUP (V, GF)

Brie | Truffle Oil Drizzle

ROASTED BUTTERNUT SQUASH

CARAMELIZED APPLE (VN, GF)

Toasted Pepita | Maple Drizzle

LOCAL FARMS TOMATO & TARRAGON SOUP (VN)

Garlic Croutons | Green Oil

CHICKEN CONSOMMÉ (GF)

Chicken Roulade | Diced Vegetables | Herbs

CREAMY CORN & SEAFOOD CHOWDER

Clam Nectar | Smoked Paprika Oil | Fresh Parsley

Salad

EDIBLE GARDEN (VN, GF)

Mixed Greens | Marinated Carrots | Baby Beets |
Local Farms Heirloom Tomatoes | Shaved Radish
Pickled Cucumber | Citrus Balm

SPINACH & CUCUMBER (V, GF)

Shaved Fennel | Cucumber | Torched Mandarin Segments |
Raspberries | Heirloom Tomatoes | White Balsamic Dressing

FOUR WHISTLE FARMS TOMATO & BURRATA (V, GF)

Tomato Confit | Pickled & Marinated Cherry Tomatoes |
Balsamic Pearls | Micro Greens | Italian Burrata | Pignoli

ROASTED BEETS & GOAT CHEESE PANNA COTTA (V, GF)

Salt Roasted Beet Varieties | Balsamic Pearls | Baby Arugula |
Candied Walnut

CAESAR SALAD

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

ERDMANN'S FARMS CARROT SALAD (V)

Herb Roasted Carrots | Carrot Hummus | Feta Cheese |
Olive Oil | Pumpkin Seeds

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 |
Root 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 (V, VN, GF) \$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 CREME AUX 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)

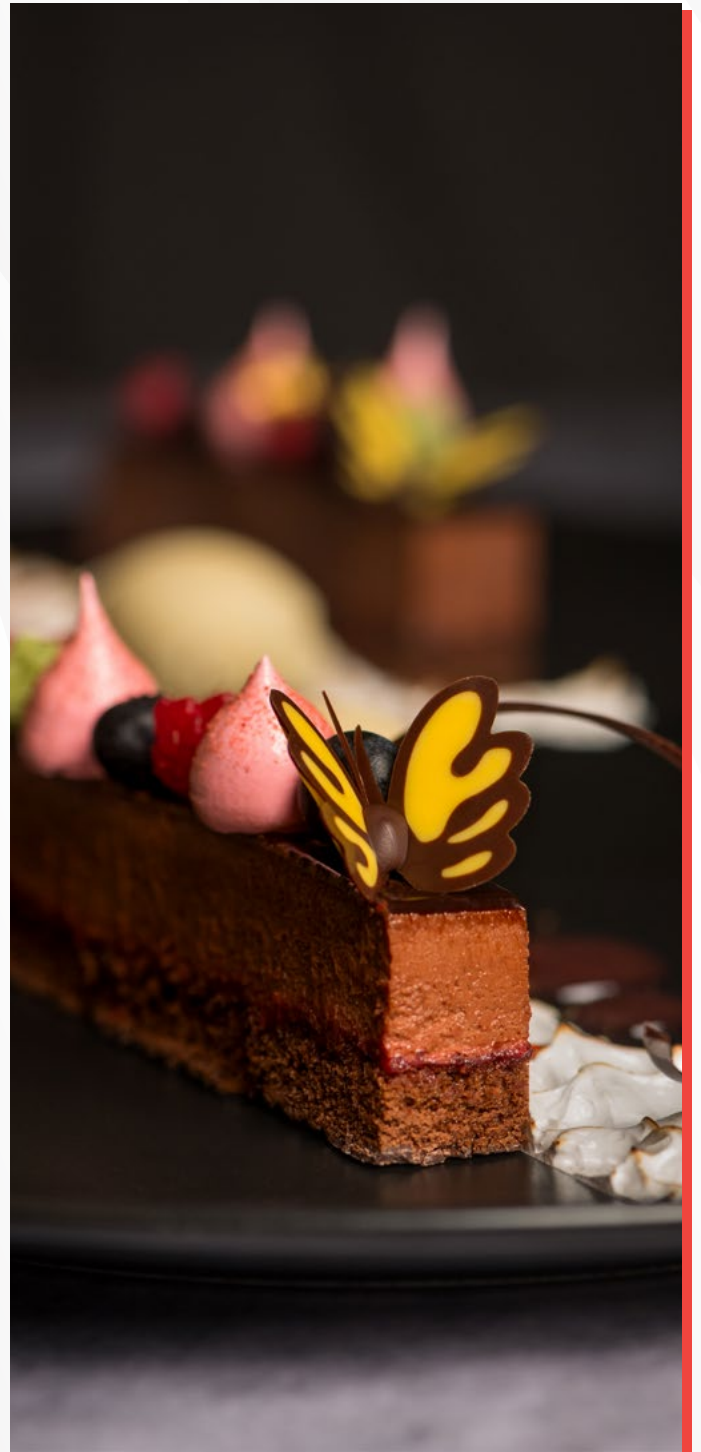
Vanilla Pineapple Compote | Fresh Berries

VEGAN CARROT CAKE (VN)

Pineapple | Raisin Compote

FLOURLESS CHOCOLATE BROWNIES (GF)

Raspberry Gel | Berries



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RECEPTION



Served for a maximum of two hours. The minimum spend is \$45 per person for reception menus.



A LA CARTE RECEPTION

Priced per dozen. Minimum order of 3 dozen per selection

Cold Hors D'oeuvres

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

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

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

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 (GF) \$44
Lemon Aioli | Chives | Brioche

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

JARCUTERIE \$44
Meuwy's Prosciutto | Salami | Canadian Cheese | Olives | Pickles | 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 | In-House-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 selection

Hot Hors D'oeuvres

CHICKEN WINGS \$42
Hot | Honey Garlic | Salt & Pepper | 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 & Brown Sugar Ketchup | Fresh Herbs

PRIME RIB BEEF SLIDERS \$44
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 & Tangy Manchurian Sauce

VEGETARIAN COCKTAIL SAMOSAS (VN) \$32
Mango Chutney

VEGETABLE PAKORAS (VN, GF) \$32
Chickpea Battered Onion & Spinach Fritters | Tamarind & 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

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 | 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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NETWORKING STATIONS

Minimum order 50 people. The prices below are per person.

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.

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 & 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 & 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 & 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

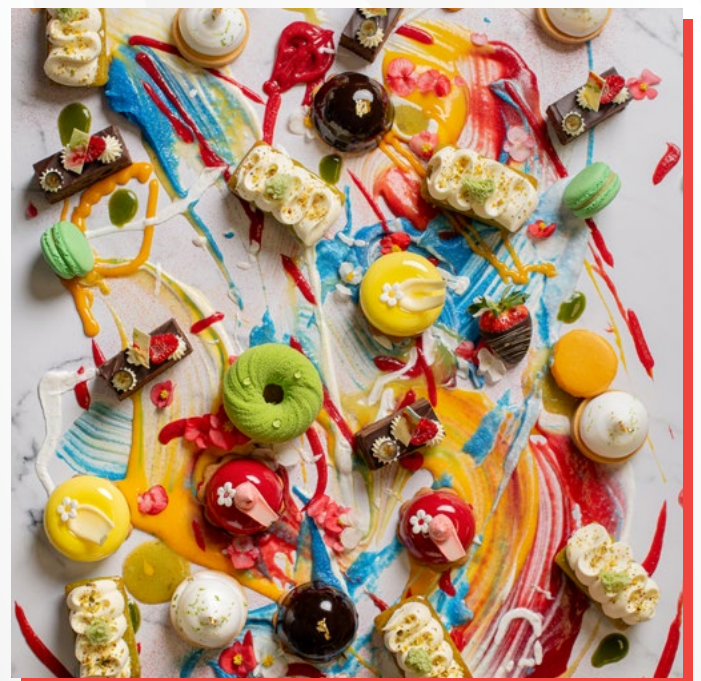
TOPPINGS: Shaved Almonds | Chocolate Shards | Rainbow Sprinkles

Long Table Dessert

\$18

Includes selections of fruit coulis and chocolate sauce

Assorted Cakes | Squares | Pies | Macarons



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NETWORKING STATIONS



Prepackaged for your convenience. Served for a maximum of two hours. The minimum order is 50 people. The prices below are per person.



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 & Curry Chicken | Grapes | Wonton Cup

Brie Cheese & 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:

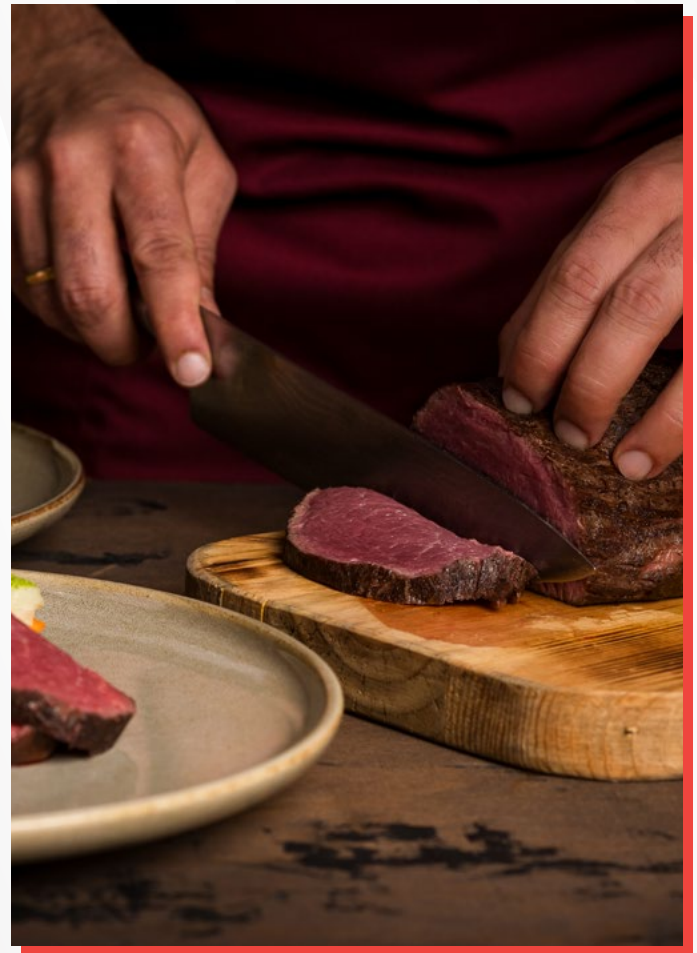
Carved Alberta Prime Rib | Creamed Horseradish | Mustard | Yorkshire Pudding | Merlot Jus

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 FOUR

V - Vegetarian
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NETWORKING STATIONS

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

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.

SWEET TABLE

Assortment French Mini Pastries & Cakes (5 kinds)

Seasonal Sliced Fruits & Berries

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 - 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



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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 & 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 & 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

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

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NETWORKING STATIONS

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

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)



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

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LATE NIGHT MENU



Minimum order 50 people. The prices 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 50 people.

Late Night Eats

Select three:

Fish Fingers

Tartar Sauce

Quesadilla

Chicken & Monterey Jack Cheese

Mini Croque Monsieur Sandwiches

Apple & Pommery Mustard Butter

Pork & Bun

Pulled Pork | 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

Select one flavour:

Honey Garlic | Salt & Pepper | BBQ | Spicy Sriracha

Poutine Bar

Pulled Pork

Roasted Chicken

Crispy Fries

Cheese Curds & Traditional Gravy

\$21

Sandwich Station

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)

\$18



\$42/dozen

\$18

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BREAKS



Minimum order 10 people. The prices 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

Devonshire Cream | Strawberry Compote

Expo Delicious Mini Tarts

Maple Pecan | Lemon Meringue | Berry Cream

Fresh Baked Granola Bars

Biscotti - 15pcs

Mini Donuts - 15 pcs

In-House Baked Cookies - 15pcs

Oatmeal Raisin | Chocolate Chip

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 (60g) \$4

Individual Bag (contains nuts)

Sweet Onion & Cream Cheese Dip (V) \$6

EVOO Tossed French Baguettes | Pita Shards | Tortilla Chips

Cactus Chips (V) \$4

Homemade Sea Salt | Cracked Pepper Cactus Chip |
Yogurt Dill Cucumber Dip

Popcorn Individual Bags (VG, GF) \$4

Caramel Popcorns – add \$2

Whole Fruit (VN, GF) \$3.50

(Choice of any/2 pcs per person)

Bananas | Apples | Pears | Seasonal Fruits

Farmer's Market Crudité (V, GF) \$6

House-made Hummus and Ranch Greek Yogurt Dip

Sliced Fruit Tray (V, VN, GF) \$7

Fresh Cut Fruits & Berries

Cheese Board (V) \$16

Fine Canadian and International Cheese Selections.

Dried and Fresh Fruit | Crackers | Raincoast Crisps |

Fresh Baguettes | Nuts | Preserves

Novelty Ice Cream Bar (V) \$7



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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

Crudit  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 Crudit s
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 | 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

Liquor, domestic beer, coolers, wine by the glass, and liqueurs	\$5.25
Premium liquor, premium beer	\$6.10
Cognac	\$6.91
Pop	\$2.81



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Edmonton
EXPO
Centre