



# RECEPTION MENU

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# ABOUT EXECUTIVE CHEF SERGE BELAIR

Chef Serge's culinary journey is deeply rooted in Quebec and Alberta's agricultural heart. His kitchen is a treasure trove of locally sourced ingredients, where farm-fresh produce and heritage meats are transformed into dishes that sing with authenticity. With a nod to tradition, he crafts culinary marvels that honor the province's agricultural heritage while adding his own modern twist.



# CANAPÉS

ALL SELECTIONS PRICED PER DOZEN  
MINIMUM 3 DOZEN PER ORDER

PASSED CANAPÉ SERVICE  
AVAILABLE AT \$1/PERSON  
Based on total final guest count

The Edmonton Convention Centre will extend a 10% advanced menu planning discount for menus that are confirmed with an estimated number of guests no later than 45 days prior to the event start date (excludes custom menus and alcohol)

Final food & beverage guarantee is due 10 business days prior to the event. The numbers cannot decrease past the guarantee date. Any additions or increased quantities beyond the guarantee date will be subject to a 20% menu surcharge

Menu prices are subject to change

V | Vegetarian    GF | Gluten Friendly  
VN | Vegan      DF | Dairy Friendly

## CHILLED | \$38/DOZEN

Mushroom bruschetta flatbread | parmesan | tomato confit | **V**

Local goat cheese sphere | sweet cranberry | everything bagel spice | **V + GF**

Castellano olive skewer | citrus | roasted garlic | rosemary | **VN + GF**

Minted cantaloupe skewer | Serrano ham | **GF + DF**

Caprese verrine | buffalo mozzarella | tomato jam | **V + GF**

Eggplant caviar toast | miso | cilantro | sesame seeds | **V**

Potato rosti | caramelized onion | brie | **V**

Field cucumber bites | olive tapenade | feta | dill | **V + GF**

## WARM | \$38/DOZEN

Falafel | roasted garlic | tahini | **VN**  
contains sesame

Root vegetable pakora | cilantro | mango chutney | **VN**

Vegetarian samosa | mint chutney | **V**

Vegetarian spring rolls | chili plum sauce | **V**

Firecracker Italian beef meat balls | marinara | **GF**

Duchesse potato | truffle | chives | **V + GF**

Fried Brussels sprouts | maple | orange | **VN + GF**

Gull Valley tomato soup shooter | Canadian cheddar grilled cheese | **V**



# CANAPÉS

CONTINUED

## CHILLED | \$45/DOZEN

Beef carpaccio | rosemary | horseradish cream | **GF**

Potato tartlet | smoked salmon | crème fraiche | **GF**

Stuffed cherry pimento | cream cheese | honey | carrot greens pesto | **V + GF**

Lemon ricotta crostini | Grana Padano snow | fresh herbs | **V**

Pretzel crisp | baba ghanoush | tomato confit | paprika | **V**

Tiger prawn | lime | saffron aioli | **GF**

Smoked duck breast | Alberta berry preserves | thyme | **GF**

Poultry rilette | rye bread | pickled mustard seed

## WARM | \$45/DOZEN

Maple hoisin tofu bao | pickled cucumber | carrots | cilantro | **VN**

Fried polenta | wild mushroom duxelles | sage | **V + GF**

Jalapeño poppers | cilantro lime dip | pickled red onions | **V**

Arancini | apricot | triple crème brie | **V**

Potato croquettes | gruyère | basil aioli | **V + GF**

Belair tourtière bites | Québec ketchup

Alberta beef steak bites | artichoke aioli | **GF**

Coconut shrimp | chili sauce

Tempura prawns | soy | mirin tentsuyu

Chicken skewer | gochujang | charred green onion | **GF + DF**

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# GOURMET GRABS

ALL SELECTIONS PRICED PER POUND  
MINIMUM 3 POUNDS PER ORDER

V | Vegetarian    GF | Gluten Friendly  
VN | Vegan      DF | Dairy Friendly

## CHICKEN WINGS | \$40/LB

Approximately 10-12 wings per pound

*Choice of flavour:*

Buffalo | **GF + DF**  
Mango habanero | **GF + DF**  
Nacho | **GF**  
Garlic parmesan | **GF**  
Salt and pepper | **GF + DF**  
Lemon pepper | **GF + DF**

minimum 3 pounds per flavour

## BUFFALO CAULIFLOWER | \$30/LB

blue cheese crema | green onions

## CAJUN CALAMARI | \$40/LB

tzatziki | lemon | Cajun spice





# DISPLAY STATIONS

ALL DISPLAY OPTIONS SET AS  
SELF-SERVE STATIONS FOR YOUR  
GUESTS TO ENJOY

V | Vegetarian      GF | Gluten Friendly

VN | Vegan      DF | Dairy Friendly



## GARDEN GLORY | V + GF | \$9 PER ORDER

rainbow carrots | broccolini | cauliflower | celery | tomatoes | watermelon radish | asparagus | snap peas | peppers | endive | cucumber | herbs and sprouts | cantaloupe | grapes | citrus vinaigrette (VN) | buttermilk ranch (V) | roasted carrot hummus (VN)  
minimum 50 orders

## FINE FROMAGERIE | V | \$15 PER ORDER

curated selection of local, Canadian, and global cheeses | grapes | berries | dried fruits | orchard fruit jelly | marinated olives | baguette | crackers  
minimum 50 orders, 2 oz per order

## ECC DELI STOP | \$15 PER ORDER

prosciutto | soppressata | beef salami | capicola | farmers sausage | mortadella | Dijon | grainy mustard | house pickles | baguette | crackers  
minimum 50 orders, 1.5 oz per order

## ROSEMARY MAPLE BAKED BRIE | V | \$15 PER ORDER

cherry preserves | baguette | crackers | lavosh | grapes | apple confit  
minimum 20 orders

## MEDITERRANEAN MEZZE | V | \$20 PER ORDER

spinach and arugula dip | roasted turmeric hummus | fire roasted pepper queso | tzatziki | marinated olives and peppers | dolmas | pita chips | tortilla crisps | fried potato chippers  
minimum 25 orders

## ANTIPASTI BAR | \$24 PER PERSON

beef salami | soppressata | mortadella bologna | Canadian cheeses | bocconcini | grilled marinated artichoke | smoked sweet peppers | balsamic glazed onion | roasted zucchini | marinated olives | house dried tomatoes | grissini | focaccia | garlic knots  
minimum 25 orders

*\*Make it hot! - Add smoked paprika prawns and grilled chorizo sausages for \$5 per person\**

# CASUAL FARE

ALL OPTIONS SET AS SELF-SERVE  
STATIONS FOR YOUR GUESTS TO ENJOY

V | Vegetarian    GF | Gluten Friendly  
VN | Vegan    DF | Dairy Friendly



## STICK 'N DIP | V | \$7 PER ORDER

ECC salted pretzel stick | Cajun dip

Triple cheese herb bread stick | San Marzano basil dip

Parmesan grissini | queso dip  
minimum 50 orders

## THE DOGHOUSE | \$8 PER ORDER

Traditional steamed beef hot dog | sesame bun

Jalapeño cheese smokie | brioche bun

Jenny's chili | mustard | relish | ketchup | banana peppers | sauerkraut | onion | cheddar cheese  
minimum 30 orders per type

## LA POUTINERIE | \$12 PER ORDER

tater tots | waffle fries | vegetarian gravy | cheese curds | shredded yellow cheddar | scallions | diced tomatoes | sour cream | pickled jalapeños | banana peppers | ketchup  
minimum 30 orders

## YEG STREET TACO | \$12 PER ORDER

Alberta beef carnitas | corn tortilla | pico de gallo | guacamole | Mexican rice | lime crema | pickled cabbage  
minimum 50 orders

## SLIDER AVENUE | \$9 PER ORDER

All options are served with house-made potato chippers:

Classic beef | cheddar cheese | pickle | truffle aioli | brioche bun

Crispy chicken thigh | maple aioli | relish | milk bun

Beef short rib | BBQ Short Ribs | julienne onion house bread and butter pickle | crusty roll

Shrimp po boy: Cajun cornmeal shrimp | mustard aioli | citrus cabbage slaw | kaiser roll  
minimum 25 orders per type

## WHAT'S UP CUP | \$10 PER ORDER

Beef bourguignon | butter whipped potatoes | bacon mushroom hash | beef gravy | **GF**

Butter chicken | cumin scented basmati | naan | cilantro | cucumber raita

Perogies | lazy cabbage rolls | kielbasa | sour cream | green onions

Polpette | vegan "meat" balls | short pasta | marinara | vegan parmesan | Italian herbs | **VN**

Tofu stir-fry | vegetable fried rice | snow peas | bean sprouts | cabbage | carrots | teriyaki sauce | **VN**  
minimum 25 orders per type



# ACTION STATIONS

ALLOW OUR TEAM MEMBERS TO ENTERTAIN YOUR GUESTS WITH OUR LIVE ACTION STATIONS

Minimum 100 orders per station

Price includes one chef per every 200 orders for a maximum of 2 hours

Additional chefs and time may be added at \$75 per hour, per chef

V | Vegetarian    GF | Gluten Friendly

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## MACARONI AND CHEESE BAR | \$10 PER PERSON

Hand tossed traditional mac n cheese | bacon bits | parmesan | Canadian cheddar | *Rock Ridge Dairy* feta | scallions | diced tomatoes | sour cream | fried onions | pickled jalapeños | banana peppers | ketchup | hot sauce | truffle oil

## WILD MUSHROOM RAVIOLI | V | \$12 PER PERSON

Mixed in a wheel of parmesan | bechamel | spinach pistou | pangrattato | herbs

## CROQUE MONSIEUR | \$12 PER PERSON

Chef assembled milk bread | house cured ham | mornay sauce | Dijon | Emmental | seasonal greens | watermelon radish | pickles | herb de provence vinaigrette

## CHICKEN AND WAFFLES | \$15 PER PERSON

Stacked sugared Belgian waffle | southern style fried chicken | honey maple drizzle | whipped thyme butter





# ACTION STATIONS

CONTINUED

V | Vegetarian    GF | Gluten Friendly  
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## FLAMBÉ SAMBUCA PRAWNS | GF | \$12 PER PERSON

flambéed wild caught prawns | Spanish paprika | Sambuca | tomato confit | basil polenta | green pea gremolata

## TRADITIONAL CHEESE RACLETTE | \$15 PER PERSON

baby potato | cured meats | gherkins | artichokes | grape tomatoes | pickled vegetables | grapes | mini baguette | crackers

## BBQ SEASON | \$14 PER PERSON

hand sliced baby back pork ribs | grainy mustard cabbage slaw | corn bread | BBQ sauce





# CARVING STATIONS

Price includes one chef per every 200 orders for a maximum of 2 hours

Additional chefs and time may be added at \$75 per hour, per chef

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## 16 HOUR ROASTED BARON OF ALBERTA BEEF | \$17 PER PERSON

prepared horseradish | grainy mustard | Dijon mustard | house-made potato bun  
minimum 65 orders

## HERB AND GARLIC WHOLE TURKEY | \$15 PER PERSON

citrus ginger cranberry sauce | basil aioli | sage gravy | corn bread  
minimum 40 orders

## BELAIR MONTREAL STYLE SMOKED MEAT | \$18 PER PERSON

yellow mustard | classic brined pickles | house made potato bun  
minimum 30 orders

## PROVENÇAL ROASTED LEG OF LAMB | \$18 PER PERSON

Dijon mustard | chimichurri sauce | rosemary jus | focaccia  
minimum 20 orders

## CAJUN MAPLE SIDE OF SALMON | \$18 PER PERSON

honey aioli | pickled radish | deli rye  
minimum 20 orders

## OVEN ROASTED SALT CRUSTED VEGETABLES | VN + GF | \$15 PER PERSON

cauliflower | rutabaga | celery root | seasonal mushroom | umami gravy | cherry jam | herb vinaigrette  
minimum 50 orders

# DESSERT SPECIALTIES

ALL DESSERTS ARE PROUDLY  
HOUSE-MADE BY ECC'S PASTRY  
KITCHEN

V | Vegetarian    GF | Gluten Friendly  
VN | Vegan    DF | Dairy Friendly

CHOCOLATE DIPPED STRAWBERRIES | V |  
\$38 PER DOZEN  
minimum 4 dozen

FRENCH MACARONS | V | \$48 PER DOZEN

*Choice of flavour:*

Coconut  
Chocolate  
Strawberry  
Salted caramel  
Lemon  
Pistachio  
contains almonds  
minimum 4 dozen per flavour

POT DE CRÈME | V | \$60 PER DOZEN

*Choice of flavour:*

60% dark chocolate  
Salted caramel  
Key lime  
Vanilla bean  
minimum 4 dozen per flavour

EUROPEAN PASTRIES | \$60 PER DOZEN

Paris-Brest | canelés | black forest cake | tiramisu |  
Florentine cookies | Italian buttercream cake  
contains fish gelatin  
minimum 5 dozen

CHEF JASON'S SIGNATURE PASTRIES |  
\$55 PER DOZEN

mousse cakes | macarons | pâte à choux | petit  
gateaux | napoleons | fruit tartlets | cookies  
contains fish gelatin  
minimum 5 dozen





# DESSERT SPECIALTIES

CONTINUED

V | Vegetarian    GF | Gluten Friendly

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## CHOCOLATE FOUNTAIN | V | \$10 PER PERSON

seasonal fruit | biscotti | assorted cookies |  
marshmallows | salted pretzels | rice crispy treats  
minimum 200 orders

## PETIT CUPCAKES | V | \$32 PER DOZEN

*Choice of flavour:*

Vanilla cake | chocolate buttercream  
Chocolate cake | raspberry buttercream  
Red velvet cake | lemon buttercream  
minimum 4 dozen per flavour

## SUGAR RUSH | \$6 PER PERSON

buffet of gummies, candies and sugared confections  
displayed in glass bowls and jars  
contains pork gelatin  
minimum 50 orders

## FRESH YEAST DONUTS | \$48 PER DOZEN

*Choice of flavour:*

S'mores  
Strawberry sprinkle  
Chocolate dip Oreo  
Maple dip  
minimum 4 dozen per flavour

*\*Donut walls are available in black or wood grain for \$150 each. Rental is waived with a minimum of seven dozen donuts ordered per wall. Walls are subject to availability\**

# CHEF ATTENDED PASTRY STATIONS

Price includes one chef per every 200 orders for a maximum of 2 hours

Additional chefs and time may be added at \$75 per hour, per chef

V | Vegetarian    GF | Gluten Friendly  
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## FLAMBÉ BEIGNET STATION | V | \$8 PER PERSON

Caramel filled beignet | dark rum | Alberta berry compote | caramel sauce | icing sugar  
minimum 100 orders

## STUFFED CREPE SUZETTE | V | \$8 PER PERSON

vanilla custard stuffed crepes | Grand-Marnier caramel sauce | orange zest | raspberry preserves | Chantilly cream  
minimum 100 orders

## BRULÉ BLISS BAR | V | \$8 PER PERSON

*Choice of flavour:*

Coconut crème brûlée  
Vanilla bean crème brûlée  
Salted caramel crème brûlée

Served with caramelized sugar | berries | Chantilly cream | chocolate garnishes  
minimum 50 orders per flavour





# CHEF ATTENDED PASTRY STATIONS

CONTINUED

V | Vegetarian    GF | Gluten Friendly

VN | Vegan    DF | Dairy Friendly

## ICE CREAM COOKIE STOP | V | \$10 PER PERSON

Choice of two cookies and two ice creams for guests to mix and match.

### *Choice of cookies:*

Chocolate chip  
Snickerdoodle  
Monster  
Oatmeal coconut

### *Choice of ice cream:*

Vanilla bean  
Chocolate  
Strawberry  
Mango

Chef assembled and rolled in rainbow sprinkles, chocolate chips, or feuilletine

minimum 100 orders

## CHILL ZONE | V | \$12 PER PERSON

House made vanilla bean and Valrhona chocolate ice cream | rainbow sprinkles | berry compote | brownie bites | M&M's | crushed Oreos | waffle cone crisps | bananas | maraschino cherries | feuilletine | chocolate sauce | caramel sauce | whipped cream

minimum 50 orders

