

EDMONTON  
CONVENTION  
CENTRE



# 2024 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.



# PLATED BREAKFAST

25 GUESTS & OVER (SURCHARGE  
OF \$75 FOR GROUPS UNDER 25)

Plated Breakfasts include muffins, turnovers, sweet scones, mini croissants, danishes, loose butter, Sherbrook jams, coffee, teas, and apple juice.

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

## GOOD MORNING AMISKWACÎWÂSKAHIKAN | \$37

**Scrambled eggs | V + GF**  
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes | VN + GF**

**French Canadian baked beans | V + GF**

**Herb roasted Parisian mushrooms | VN + GF**

*Select ONE meat preference:*

**Maple breakfast pork sausage (3 pcs)**

**Chicken apple sausage (2 pcs) | GF**

**Double smoked maple bacon (2 pcs) | GF + DF**

**Locally sourced 24-hour baked sliced ham (3pcs) | GF + DF**

## GOURMET SAVORY & SWEET SUNRISE | \$37

**Belgian waffle | V**  
maple syrup

**Scrambled eggs | V + GF**  
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes | VN + GF**

**French Canadian baked beans | V + GF**

*Select ONE meat preference:*

**Maple breakfast pork sausage (3 pcs)**

**Chicken apple sausage (2 pc) | GF**

**Double smoked maple bacon (2 pc) | GF + DF**

**Locally sourced 24-hour baked sliced ham (3 pcs) | GF + DF**

## UNCONVENTIONAL MORNING KICKOFF | \$37

**Quinoa breakfast bowl | V + GF**  
one poached egg | wilted arugula

**Skillet style *Erdmann's Garden* breakfast potatoes | VN + GF**

**French Canadian baked beans | V + GF**

**Herb roasted Parisian mushrooms | VN + GF**

**Avocado toast with pistou | V**

# PLATED BREAKFAST

CONTINUED

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## CONTEMPORARY EGG BENEDICT | \$38

### Poached egg

24-hour slow roasted Alberta beef short rib |  
mustard hollandaise | English muffin

**Skillet style *Erdmann's Garden* breakfast potatoes |  
VN + GF**

**French Canadian baked beans | V + GF**

**Herb roasted Parisian mushrooms | VN + GF**

## ALBERTA DAWN | \$39

### Breakfast bourguignon

braised beef red wine stew | cipollini onions |  
Parisian mushrooms

**Scrambled eggs | V + GF**  
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes |  
VN + GF**

**French Canadian baked beans | V + GF**



# BUFFET BREAKFAST

25 GUESTS & OVER (SURCHARGE  
OF \$75 FOR GROUPS UNDER 25)

Buffet Breakfasts include coffee, teas,  
and orange juice

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## STRATHCONA CONTINENTAL START | \$24

**Assorted danishes | V**  
croissants | pastries | loose butter | fruit  
preserves

**Assorted individual fruit yogurts | V + GF**

**Fresh cut melon | VN +GF**  
Seasonal fruit | berries

## RIVER VALLEY EXPRESS | \$30

**Assorted danishes | V**  
assorted danishes | croissants | pastries | loose  
butter | fruit preserves

**Assorted individual fruit yogurts | V + GF**

**Seasonal whole fruit | VN + GF**

**Savory danish | V**  
goat cheese | spinach

**Cast iron baked sundried tomato frittata | V + GF**  
local soft cheese

## ESSENCE OF EDMONTON | \$35

**Assorted danishes | V**  
croissants | breakfast breads | loose butter | fruit  
preserves

**Assorted individual fruit yogurts | V + GF**

**Seasonal whole fruit | VN + GF**

**Scrambled eggs | V + GF**  
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes |  
VN + GF**

**"YEG" muffin sandwich**  
egg | cheese | smoked meat



# BUFFET BREAKFAST

CONTINUED

V | Vegetarian    GF | Gluten Friendly  
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## DOWNTOWN DISCOVERY | \$36

**Assorted danishes | V**  
croissants | pastries | loose butter | fruit preserves

**Seasonal whole fruit | VN + GF**

**Assorted individual fruit yogurts | V + GF**

**Scrambled eggs | V + GF**  
yellow cheddar

**Skillet style *Erdmann's Garden* breakfast potatoes  
| VN + GF**

*Select ONE meat preference:*

**Maple breakfast pork sausage**

**Chicken apple sausage | GF**

**Double smoked maple bacon | GF + DF**

**Locally sourced 24-hour baked sliced ham | GF + DF**

## THE EXECUTIVE BREAKFAST | \$40

**Italian marinated sliced heirloom *Gull Valley*  
tomatoes with olive tapenade | VN + GF**

**Chia seed and raspberry jam pudding with fresh  
berries | VN + GF**

**Individual skillet mushroom and truffle Dutch  
baby | V**

**Hot breakfast slider**  
egg | cheddar cheese | potato bun | ECC smoked  
meat

**Egg and cheese Florentine hash brown casserole |  
V + GF**



# DAYBREAK FAVOURITES

AVAILABLE ONLY IN ADDITION TO  
A BUFFET MENU

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## SMOOTHIE CENTRAL | \$3.50/GLASS

**Berry bounty | VN + GF**

blackberry | blueberry | raspberry | apple juice

**Fuzzy peach & mango | VN + GF**

peach | mango | banana | coconut milk | peach juice

**Strawberry sunrise | V + GF**

clementine | strawberry | banana | Greek yogurt | orange juice

**Green Power | V + GF**

kale | spinach | soy milk | ECC honey

## SWEET DELIGHTS | \$4.50/PERSON

**Traditional French toast | V**

maple syrup

**Buttermilk pancakes | V**

butter | maple syrup

**Belgian waffles | V**

butter | maple syrup

## ENHANCEMENTS | \$4.50/PERSON

**Maple breakfast pork sausage**

**Double smoked maple bacon | GF + DF**

**Chicken apple sausage | GF**

**Locally sourced 24 hour baked sliced ham | GF + DF**

**Hard boiled eggs | V + GF**

**Skillet style *Erdmann's Garden* breakfast potatoes | VN + GF**

**Scrambled eggs | V + GF**

aged cheddar | chives

**French Canadian baked beans | V + GF**

**Fruit & granola yogurt parfait | V**

ECC honey

**Chia seed & raspberry jam pudding | VN + GF**

fresh berries

**Fresh cut melon | VN + GF**

seasonal fruit | berries

**Warm oatmeal | VN**

brown sugar | cinnamon | raisins | fresh berries  
| maple syrup



# BREAK MENU

## MORNING PACKAGES

INCLUDES 2-HOUR COFFEE & TEA SERVICE |  
MINIMUM 20 ORDERS

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## CLASSIC | \$17/PERSON

### Morning loaf breads | V

lemon cranberry poppy seed pound cake | blueberry cinnamon coffee cake | Valrhona chocolate banana bread | spiced honey carrot cake glazed with lemon icing

### Açaí bowl & berries | VN + GF

Quebec maple syrup | almond granola | coconut milk

### Red ripped berry smoothie | VN + GF

## PREMIUM | \$20/PERSON

### Assorted baked morning pastries | V

Overnight oat & chia pudding | VN  
fresh berries

### Sliced fresh fruit | VN | GF

seasonal fruit | melon | berries

## EXECUTIVE | \$25/PERSON

### Almond friends | V

contains nuts

### Mellow yellow smoothie | VN + GF

### Canadian morning cheese board | V + GF

### Monte Cristo sandwich casserole

smoked turkey | brie cheese

### Sliced fresh fruit | VN + GF

seasonal fruit | melon | berries



# A LA CARTE BEVERAGES

V | Vegetarian    GF | Gluten Friendly

VN | Vegan    DF | Dairy Friendly



## BY GALLON

**Coffee | \$60 / 15 cups**  
regular or decaf

**Cold Brew Coffee | \$70 / 15 cups**  
served black with cream & sugar station on the side

**Tea | \$48 / 15 cups**

**Francisco Valrhona hot chocolate | V + GF | \$35 / 10 cups**

## COFFEE STATIONS

Continually refreshed regular, decaf coffee, and assorted teas

**2-hour coffee break | \$4.50/person**

**2-hour deluxe coffee break with orange juice | \$6.50/person**

**8-hour coffee break | \$10.50/person**

must be ordered for full guarantee

## FOUR SEASONS HYDRATION STATION | \$1.50/PERSON

*Select your flavour:*

**Spring | VN + GF**  
pineapple | ginger | mint

**Summer | VN + GF**  
watermelon | basil

**Fall | VN + GF**  
apple | cranberry | cinnamon sticks

**Winter | VN + GF**  
orange | blueberry | rosemary

minimum 20 orders per flavour

## SMOOTHIE STATION | \$4/GLASS

**Red ripped berry | VN + GF**  
raspberry | strawberry | lemonade | mint |  
plant-based yogurt

**The all green | VN + GF**  
kale | spinach | green apple | banana | avocado |  
green tea

**Mellow yellow | VN + GF**  
pineapple | mango | coconut milk | banana

minimum 30 orders per flavour

# A LA CARTE BEVERAGES

## ENERGY COLD PRESSED JUICES | \$4/GLASS

### Forever young | VN + GF

turmeric | ginger | orange | carrots | apple

### Slim Jim | VN + GF

apple | spinach | fennel | celery | ginger | arugula |  
lemon | parsley

### Rev me up | VN + GF

pear | beets | carrots | pineapple | orange | lemon

### Assorted Coca-Cola canned soft drinks

355 ml | \$3.50 each  
[based on consumption](#)

### Assorted canned juice

341 ml | \$3.75 each  
[based on consumption](#)

### 1% Individual skim or chocolate milk

250ml | \$3 each  
[pre order only](#)

### 2% Milk or chocolate milk

1.5 L | \$26 | 10 glasses  
[pre order only](#)

### Apple juice

1.5 L | \$30 | 10 glasses

### Fresh artisanal minted lemonade

1.5 L | \$30 | 10 glasses  
[pre order only](#)

### Perrier | \$5 each

[based on consumption](#)

### Dasani bottled water | \$4 each

[based on consumption](#)

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# MORNING BREAKS

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**Assorted individual yogurt | V + GF | \$4/each**

**Assorted whole fruit | VN + GF | \$30/dozen**  
apples | oranges | bananas

**Assorted house made muffins | V | \$50/dozen**  
local butter | fruit preserves

**House made granola bars | VN + GF + DF | \$5/bar**

**Monte Cristo sandwich casserole | \$50/casserole**  
smoked turkey | brie cheese  
[serves 12](#)

**Morning loaf breads | V | \$48/dozen**  
lemon cranberry poppy seed pound cake | spiced  
honey carrot cake glazed with lemon icing sugar |  
blueberry cinnamon coffee cake | Valrhona chocolate  
banana bread

**Açaí bowl & berries | VN + GF | \$6/each**  
Quebec maple syrup | almond granola | coconut milk  
[minimum 10 orders](#)

**Individual seasonal fruit cups | VN + GF | \$6/order**  
[minimum 10 orders](#)

**Overnight oats and chia pudding | VN + GF | \$6/each**  
fresh berries  
[minimum 10 orders](#)

**Sliced fresh fruit | VN + GF | \$6/order**  
seasonal fruit | melon | berries  
[minimum 10 orders](#)

**Almond Friands | V | \$36/dozen**  
contains nuts  
[minimum 3 dozen](#)

**Assorted freshly baked morning pastries | V | \$54/dozen**  
local butter | fruit preserves  
[minimum 3 dozen](#)

**Cast iron baked warm brown sugar glazed  
cinnamon roll | V | \$50/dozen**  
[minimum 3 dozen](#)

**Large traditional butter croissant | V | \$54/dozen**  
fruit preserves  
[minimum 3 dozen](#)

# MIDDAY MUNCHIES

SWEET

V | Vegetarian    GF | Gluten Friendly  
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**Fresh baked assorted cookies | V | \$36/dozen**  
double chocolate | oatmeal raisin | macadamia nut | chocolate chip

**The bar break | V | \$48/dozen**  
white chocolate saskatoon berry blondie | dark chocolate fudge brownies | lemon squares

**Warm mini caramel beignet | V | \$40/dozen**

**Chef Serge's whoopie pies | V | \$48/dozen**  
assorted flavours  
[minimum 3 dozen](#)

**Chef Jason's miniature buttercream cupcakes | V | \$48/dozen**  
vanilla | chocolate | birthday cake | flavored buttercream filling  
[minimum 3 dozen](#)

**The tart break | V | \$42/dozen**  
classic lemon meringue | chocolate salted caramel | fresh fruit  
[minimum 3 dozen](#)

**Assortment of house-made fresh donuts | V | \$48/dozen**  
s'mores | strawberry sprinkle | Oreo chunk | maple fondant dipped | classic chocolate fudge dipped  
[minimum 4 dozen per flavor](#)

**Donut walls | \$150 each**  
[rental waived with an order of 7 dozen donuts per wall](#)



# MIDDAY MUNCHIES

SAVOURY

V | Vegetarian    GF | Gluten Friendly

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**Assorted granola bars | V | \$3.50 each**

**Canadian morning cheese board | V | \$10 /person**  
cheddar | Chef's choice soft & hard cheeses | fresh & dried  
fruits | artisanal crisps | breads  
1 oz total

**ECC honey glazed spiced pecans | V | \$25/pound**

**Individually bagged potato chips | VN + GF | \$3.50 each**

**Individually bagged trail mix | V | \$3.50 each**  
contains nuts

**Gourmet sweet & salty dry roasted nuts | VN + GF | \$20/pound**

**Gourmet trail mix | V + GF | \$20/pound**  
dried fruits | cranberries | raisins | apricots | apples |  
chocolate chips | M&M's | granola | cashews | peanuts |  
almonds

**Sea salt & black pepper house kettle chips | VN + GF | \$15/pound**  
signature dish

**Zaatar flavored hummus cup with pita chips | VN | \$6/person**  
contains sesame

**Individually bagged butter popcorn | V + GF | \$3.50 each**  
For live popcorn station: popcorn machine rental \$150/day  
Banquet attendant required at \$30/hour | minimum 4 hours

**Neapolitan Flatbread | \$32 each**  
San Marzano tomatoes | burrata | Calabrian chili |  
basil | V

Wild mushrooms | truffle cream sauce | prosciutto |  
arugula

Mild spiced chicken tandoori | Mozzarella cheddar  
cheese | bell pepper | mint chutney

minimum 3 orders per type

**Home fried corn tortilla chips with salsa verde | VN + GF | \$6/person**  
minimum 10 orders

**Assorted tea sandwiches | \$60/dozen**  
roasted turkey breast | cucumber, sprouts & cream  
cheese | roast beef, horseradish mayo  
minimum 3 dozen

**Cheddar cheese & rosemary puff twists | V | \$40/dozen**  
minimum 3 dozen

**Gourmet salted pretzel sticks | V | \$45/dozen**  
Cajun mustard dip | soft chocolate dip  
minimum 3 dozen

# PLATED LUNCH

## SURCHARGE OF \$75 FOR PARTIES LESS THAN 10 GUESTS

Plated lunches include your choice of salad or soup and one dessert. All plated lunch menus include freshly brewed coffee, decaffeinated coffee and a selection of teas as well as house-baked rolls and butter

For pre-set salad or dessert options, \$10/pre-set item will be charged for settings above the guaranteed meal count

For alternating desserts, an additional \$2/person will apply

Upgrade your lunch to a 4-course meal for \$5/person

Plated menu price includes one entrée selection. Please ask your Event Manager for more information for multiple entrée options and pricing

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## SOUPS

**Beer & white cheddar with roasted Cajun broccoli fleurettes | V + GF**

**Salt-crusted baked *Erdmann's Gardens* beet & lemon thyme velouté | VN + GF**  
dill | parsley | coconut crème fraiche

**Tomato soup with brie crostini | V**

## SALADS

**Locally sourced artisan mixed greens salad | VN + GF**  
young watermelon radish | *Four Whistle Farms* cucumber | vine-ripened tomato | roasted garlic vinaigrette

**Chopped *Northern Fresh Farm* greens salad | V + GF**  
candied sunflower | *Sylvan Star* smoked gouda | dried cranberries | fermented peach | poppyseed dressing

**Caprese insalata mista | V**  
marinated baby bocconcini | tomato | balsamic vinaigrette | basil coulis

**Guadalupe's Mexican style salad | V**  
iceberg | romaine | red onion | cherry tomato | radish | corn niblets | pepitas | cilantro lime dressing

**Parma Caesar hearts of romaine salad**  
shaved prosciutto di Parma | bocconcini | classic Caesar dressing

# PLATED LUNCH

CONTINUED

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## ENTRÉES | SELECT ONE

All entrees are served with Chef inspired seasonal vegetables

**Skin-on honey ginger chicken breast | DF + GF | \$45**  
sugar snap peas | bean sprout & grapefruit slaw | black rice | lemongrass coconut sauce

**Skin-on souvlaki style chicken breast with tzatziki | \$45**  
Chef Serge's seasoning blend | lemon scented roasted potatoes | roasted lemon thyme jus

**Poulet Cocotte; Alberta Whole Roasted Chicken | GF | \$45**  
peach and kale relish | smoked butter *Forest Scene Farm* mousseline | chicken jus

**Cinnamon scented maple glazed chicken medallion | GF | \$45**  
sour cream and chive mashed potatoes | parsley and vegetable velouté

**Chef's Mom's classic tourtiere (Quebec Meat Pie) | \$48**  
Artisanal ketchup | beef reduction | truffle scented potato

**Pasta & Meatball | \$50**  
mushroom ravioli | jumbo beef meatball | tomato sauce | parmesan patata | artisanal grown micro greens | fresh parmesan

**Beef Pot Au Feu | GF | \$53**  
slow cooked Alberta beef | butter steamed potatoes | carrots | au jus sauce

**Miso roasted root vegetable wellington | VN | \$47**  
Plant-based milk potato gratin | tomato jus

**Oven roasted portobello mushroom steak | V + GF | \$47**  
mushroom risotto | spinach porcini crumble | charred onion balsamic jus | truffle parmesan foam

## DESSERTS

**Dark chocolate mousse**  
salted caramel center | strawberry sauce  
[contains fish gelatin](#)

**Baked French custard flan with Ellerslie saskatoon berries**  
orange scented semolina cream | raspberry coulis  
[contains fish gelatin](#)

**Coconut panna cotta | VN**  
mango salsa | citrus shortbread cookie

**White chocolate Bavarian cream**  
lemon cremeux | basil sponge | strawberry compote | strawberry coulis  
[contains fish gelatin](#)



# LUNCH BUFFETS

A \$100 SURCHARGE WILL BE ADDED FOR GROUPS LESS THAN 20

All major ingredients have been sourced from local farms and markets within the regional area of our venue – supporting Alberta food producers while reducing our carbon footprint

Buffet lunches include freshly brewed coffee, decaffeinated coffee and a selection of teas as well as house-baked rolls and butter

Add a self-serve soup station to your buffet for additional \$5/person. Ask your Event Manager for seasonal options

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## DELI SHACK BISTRO | \$37

### SALADS

**Early sweet lettuce blend salad | VN + GF**  
pumpkin seeds | carrots | cucumber | purple radish | herb vinaigrette

**Prairie Harvest penne pasta salad | V**  
kalamata olives | green onions | celery | parmesan cheese | sundried tomato vinaigrette

### SANDWICHES & WRAPS | SELECT ANY 3

Additional selections \$5.75/person | GF bread \$2/person

**Turmeric scented egg salad | V**  
fresh dill | cucumber | sprouts | sourdough bread

**Sumac marinated chickpea salad | VN**  
pimento | lettuce | dill | rustic baguette

**Roast turkey & avocado**  
iceberg lettuce | tomato | onion | sharp cheddar | cranberry chutney | whole grain roll

**Alberta roast beef**  
*Sylvan Star* smoked gouda | apricot mayo | Kaiser roll

**Classic chicken Caesar salad wrap**  
shredded chicken | crisp romaine | parmesan

**Cuban Torta**  
black forest ham | avocado | tomato | romaine lettuce | white cheddar | ciabatta bread

**Veggie Delight | V**  
Tomato | mozzarella | basil | assorted vegetables | pita bread | red bell pepper hummus spread

**Crispy tofu & portobello mushroom wrap | VN**  
peppers | onions | radishes | sprouts | miso aioli | spinach wrap

### DESSERTS

**Lemon shortbread cookie | V**

**Milk chocolate hazelnut mousse cake**  
raspberry confit  
contains nuts

**Fruit salad | VN + GF**

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## TASTE OF LITTLE ITALY | \$42

### SALADS

**Insalata caprese tomato | V + GF**

fresh mozzarella | balsamic syrup | basil coulis

**Antipasto salad | GF**

baby arugula | artichoke hearts | red peppers | salami | kalamata olives | basil pesto

### ENTRÉES

**Roasted skin-on chicken breast | GF**

rosemary | sage

**Eggplant parmesan | V**

marinara sauce | mozzarella

**Pepperonata & zucchini casserole | V + GF**

**Penne pomodoro | V**

### DESSERTS

**Classic tiramisu**

**Valrhona chocolate drizzled biscotti | V**

**Fruit salad | VN + GF**



# LUNCH BUFFETS

## CHINATOWN | \$45

### SALADS

**Asian cabbage slaw salad | VN + GF**  
peppers | onion | cucumbers | bean sprouts |  
spicy citrus dressing

**Ginger & sesame roasted potato salad | V + GF**  
green onion | fermented red pepper

### ENTREES

**Chef Joyce's black pepper chicken | GF**  
broccoli & Asian cabbage slaw

**Stir fried kimchi rice | VN + GF |**  
edamame beans

**Vegetable pan-fried gyoza | V**

**Sesame & mirin steamed bok choy | VN + GF**

### DESSERTS

**Earl Grey tea infused shortbread cookie | V**

**Chef Jason's rice pudding | V**

**Fruit salad | VN + GF**

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# LUNCH BUFFETS

## FLAVOURS OF INDIA | \$45

### SALADS

**Chickpea & smoked paprika Chana salad | V + GF**

**Locally sourced mesclun greens salad | VN + GF**  
Roma tomatoes | cucumbers | white balsamic vinaigrette

### ENTREES

**Paneer butter masala | V + GF**

**Kofta curry | V + GF**  
*contains nuts*

**Steamed cardamon scented basmati rice | VN + GF**

**Vegetable korma | V + GF**  
cauliflower | *Erdmann's Garden* carrots | peas

**Naan bread | V**

**Cucumber raita | V + GF**

### DESSERTS

**Fresh fruit salad | VN + GF**

**Flourless brownie | V + GF + DF**  
chocolate diplomat cream

**White chocolate saskatoon berry blondie | V**

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# LUNCH BUFFETS

## SOUTHWEST EXPERIENCE | \$48

### SALADS

**Greek salad | V + GF**

*Four Whistle Farms* cucumbers | vine ripe tomatoes | *Rock Ridge Dairy* feta

**Winter greens salad | V + GF**

fresh fennel | mushrooms | feta | pink peppercorn vinaigrette

### ENTREES

**Smoked paprika oven roasted potatoes | VN + GF**

**Vegetarian jambalaya | VN + GF**

Creole tomato sauce | saffron rice | peppers | onions | okra

**Cajun chicken breast | GF**

black bean corn relish

**Southwest style Alberta beef chuck steak | GF**

demi glazed mushrooms

### DESSERTS

**Cookies & cream cheesecake | V**  
caramel

**Coconut cranberry biscotti | V**

**Fresh fruit salad | VN + GF**

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# LUNCH BUFFETS

## ALBERTA AVENUE | \$48

### SALADS

**Local mesclun greens salad | VN + GF**

Roma tomatoes | cucumbers | white balsamic vinaigrette

**Roasted beet & butternut squash salad | V + GF**

watercress | spinach | goat cheese | balsamic vinaigrette

### ENTREES

**Sliced Alberta oven roasted baron of beef | GF + DF**

drippings | horseradish

**Double baked potato | V + GF**

smoked cheddar cheese

**Perogies | V**

sautéed onions | sour cream | green onions

**Chef's selection of seasonal vegetables | VN + GF**

### DESSERTS

**Chocolate chip cookies | V**

**Carrot cake**

cream cheese mousse

**Fruit salad | VN + GF**

V | Vegetarian    GF | Gluten Friendly

VN | Vegan    DF | Dairy Friendly



# GRAB 'N GO BAGGED LUNCH

CRAFTED WITH A HOMELY  
TOUCH, YET ELEVATED, THESE  
NOSTALGIC FLAVORS ARE  
PRESENTED IN AN  
ENVIRONMENTALLY  
CONSCIOUS PACKAGE

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)

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V | Vegetarian    GF | Gluten Friendly

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## SIDES | \$6.25/EACH

**Mesclun greens | VN + GF**

grape tomatoes | cucumbers seeds | herb dressing

**Italian style pasta salad | V**

sundried tomato | black olives

**Bag of chips | V + GF**

**Crisp vegetable crudités | VN + GF**

hummus

## SANDWICHES | \$14/EACH

Gluten free bread available for \$2

**Yogurt and lemon tuna salad**

spinach | light rye

**Egg salad | V**

cucumber | fresh dill | sourdough bread

**Local ham**

gouda | cream cheese | ranch dressing | lettuce | tomato | tortilla wrap

**Turkey breast**

lettuce | tomatoes | honey mustard spread | whole wheat bread

## DESSERTS | \$3/EACH

**Whole fruit | VN + GF**

apples | oranges | bananas

**Granola bar | V**

**Homemade chocolate chip cookies | V**

**Fudgy brownie | V**

## BEVERAGES

**Dasani bottled water | \$4**

**Coca-Cola canned beverages | \$3.50**

**Perrier | \$5 each**

# PLATED DINNERS

## SURCHARGE OF \$150 FOR UNDER 20 GUESTS

Plated dinners include your choice of salad or soup and one dessert. All plated dinner menus include freshly brewed coffee, decaffeinated coffee and a selection of teas as well as house-baked rolls and butter

For pre-set salad or dessert options, \$10/pre-set item will be charged for settings above the guaranteed meal count

For alternating desserts, an additional \$2/person will apply

Upgrade your dinner to a 4-course meal for \$8/person

Plated menu price includes one entrée selection. Please ask your Event Manager for more information for multiple entrée options and pricing

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## SOUPS

**ECC signature crab bisque a la Serge | GF**  
truffle chantilly

**Creamed spinach | V + GF**  
fried onion strings

**Campari roasted tomato | V**  
fresh basil oil | goat cheese crostini

**Cardamom & coconut milk butternut squash | VN + GF**  
chili paste | scented maple syrup

**Wild mushroom soup | V**  
cream | truffle puff pastry twist

## SALADS

**Caesar Cardini | V**  
hearts of romaine | radicchio | shaved parmesan | bocconcini | roasted garlic focaccia crouton | hard boiled eggs | *Blue Kettle* asiago Caesar dressing

**Panzanella salad | V**  
young leaf lettuce | spinach | caper berries | Gorgonzola | cucumber | grape tomatoes | crispy ciabatta croutons | basil vinaigrette

**Caprese salad | V + GF**  
*Gull Valley Farms* tomatoes | bocconcini | micro greens insalata mista | cracked black pepper | lemon & olive oil vinaigrette

**Roasted marinated artichoke salad | GF**  
mixed greens | marinated artichokes | garlic | shallots | peppers | crispy pancetta | tomato shallot vinaigrette

**Alberta harvest salad | V + GF**  
crisp iceberg | arugula | roasted red beets | butternut squash | grape tomatoes | goat cheese | *Blue Kettle* herb vinaigrette

## PALATE CLEANSERS | \$3.25/PERSON

**Black current sorbet | V + GF**

**Ginger & mint sorbet | V + GF**

**Signature lemon sorbet | V + GF**

**Green apple sorbet | V + GF**



# PLATED DINNERS

## CHOOSE ONE ENTRÉE

All entrees are served with Chef  
inspired seasonal vegetables

All beef cuts are grass-fed, antibiotic and hormone  
free and sourced from local Alberta farms

V | Vegetarian    GF | Gluten Friendly

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## POULTRY OPTIONS | \$72

**Alberta free range skin on honey glazed herb de  
Provence chicken breast | GF**  
roasted garlic mashed potatoes | parsley &  
vegetable velouté

**Char-crusted chicken breast | GF**  
Chef Serge's steak spice blend | twice baked  
cheese potato | chicken apple cider gravy

**Under the skin stuffed Alberta cheese & herb  
chicken breast | GF**  
classic duchesse potato | chicken thyme jus

## BEEF OPTIONS | \$85

**Osso Bucco style overnight braised beef rib | GF**  
mashed potatoes forestier | espagnole sauce

**ECC renowned sous vide Alberta beef short rib | GF**  
cultured butter mashed potatoes | beef  
reduction sauce

**Pastrami-style Alberta beef cross rib | GF**  
colcannon mash | spicy seed mustard & beef  
demi sauce

## PREMIUM CUT ENTRÉE | \$95

**Roasted Alberta beef tenderloin medallion | GF**  
pecorino potato gratin, green peppercorn sauce

**Angus steak sirloin center cut | GF**  
Alberta soft cheese and herb potato puree |  
Perigourdine sauce

**Overnight roasted shaved Alberta prime rib | GF**  
smoked butter potato mousseline | horseradish  
sauce | sweet garlic jus

# PLATED DINNERS

CONTINUED

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

## FISH OPTIONS | \$72

**Rosemary scented Atlantic salmon plancha | GF**  
risotto niçoise | smoked tomato beurre blanc |  
kale Persillade

## VEGAN OPTIONS | \$72

**Middle Eastern spiced Alberta squash | VN + GF**  
black lentil ragout | parsnip & pumpkin seed pesto

**Revisited classic ratatouille | VN + GF**  
creamy basil polenta | tomato | onion | zucchini |  
eggplant | organic olive oil | toasted pumpkin  
seeds | Italian Beyond Meat crumble

**Salt crusted oven roasted cauliflower | VN + GF**  
miso rice | bok choy | togarashi | sesame sauce



# PLATED DINNERS

CONTINUED

V | Vegetarian    GF | Gluten Friendly

VN | Vegan    DF | Dairy Friendly



## DESSERTS

### **Blueberry mousse**

lemon curd | white chocolate feuilletine  
crunch vanilla ice cream | raspberry sauce |  
[contains fish gelatin](#)

### **Banana mousse**

mango jelly | coconut financier sponge |  
caramel coconut sauce  
[contains fish gelatin](#)

### **Lemon yogurt chantilly cream**

pear jam | pear citrus macaron | almonds

### **Milk chocolate caramel layer cake**

espresso cremeux | caramel sponge |  
chocolate fudge sauce  
[contains fish gelatin](#)

### **Triple chocolate marquise | GF**

cranberry & raspberry compote | vanilla sauce

## FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will  
apply for tables less than 8 or additional overflow  
tables)

**Mini gateaux | French pastries | tarts |  
assortment of Chef Jason's specialty desserts**

## CHEF'S DINING EXPERIENCE | \$85

### **ECC miniature Alberta cheese board | V**

smoked cheddar cheese | seasonal soft cheese |  
fresh & dried fruit | ECC pickled vegetables &  
winter greens | artisanal bread

### **Chef's house made Montreal style smoked meat short rib | GF**

buttermilk potato mousseline | Dijon mustard  
sauce

### **Apple tatin**

sea salt butter shortbread | vanilla cream  
mousse | caramel sauce

# DINNER BUFFETS

A \$300 CHARGE WILL BE ADDED FOR GROUPS OF LESS THAN 75 GUESTS

All buffets are served a selection of seasonally inspired in-house baked artisan rolls, seasonal flavored loose butter, freshly brewed regular and decaffeinated coffee and a selection of premium teas

Children aged 2-12 are 50% off buffet price

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## TRADITIONAL DINNER BUFFET | \$75

### SALADS

**Mixed field greens salad | VN + GF**  
cucumber | cherry tomato | red cabbage | herb vinaigrette

**Roasted root vegetables salad | VN + GF**  
sweet onions | *Four Whistle Farm* red peppers | fresh herbs | white balsamic dressing

**Chef's pasta salad | V**  
olives | celery | roasted pimento | Italian parsley | parmesan | Italian dressing

### STARCHES & VEGETABLES

**Oven roasted yellow potatoes | VN + GF**  
herbs | sea salt

**Vegetable rice pilaf | VN + GF**

**Cast iron roasted root vegetables | VN + GF**  
red onion | lavender oil

### ENTRÉES

**Lemon & tarragon scented chicken breast a la plancha | GF + DF**  
garlic | parsley | tomato fondue

**Garlic butter oven baked tilapia filet | GF**  
olive oil persillade | lemon

**Beef blade steak Bourguignon | GF**

### FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

**Mini gateaux | French pastries | tarts | assortment of Jason's specialty desserts**

# DINNER BUFFETS

V | Vegetarian    GF | Gluten Friendly

VN | Vegan    DF | Dairy Friendly



## CONTEMPORARY DINNER BUFFET | \$80

### SALADS

#### **Iceberg lettuce salad | VN + GF**

radicchio | golden endives | roasted broccoli | red onion | mandarin oranges | white balsamic dressing

#### **Kale & roasted cauliflower salad | V + GF**

feta | red onion | golden raisins | sunflower seeds | maple gastic

#### **Oven roasted beet salad | V + GF**

roasted kale | pickled red onion | mint-yogurt dressing

#### **Crisp romaine salad | V**

parmesan cheese | croutons | sundried tomatoes | creamy garlic dressing

#### **Asian style noodles salad | V**

carrots | celery | red & green onion | bok choy | *Four Whistle Farms* peppers & bean sprouts | ginger sesame vinaigrette

### STARCHES & VEGETABLES

#### **Traditional butter mashed potatoes | V + GF**

#### **Local cheddar cheese perogies | V**

caramelized onion | sour cream | green onion

#### **Alberta seasonal vegetable ratatouille casserole | V**

### CARVING STATION

#### **24 hour oven roasted Kosher salt crusted Alberta beef baron | GF**

red wine sauce

### ENTRÉES

#### **Marinated Alberta hunter chicken breast | GF**

wild mushrooms | Chardonnay roasted onion

#### **Pan-seared salmon fillets | GF**

creamy Tuscan sauce | spinach & sundried tomato

### FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

**Mini gateaux | French pastries | tarts | assortment of Jason's specialty desserts**

# DINNER BUFFETS

V | Vegetarian    GF | Gluten Friendly

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## DELUXE DINNER BUFFET | \$90

### SALADS

**Mixed greens & berry salad | V + GF**

bocconcini | honey | fresh cracked black pepper | citrus vinaigrette

**Artisan lettuce blend salad | VN + GF**

*Erdmann's Garden* crisp beets | carrots | radishes | *Four Whistle Farm* cucumber | herb vinaigrette

**Roasted heirloom beet & citrus salad | VN + GF**

baby kale | maple reduction & vincotto apple vinaigrette

**Four Whistle Farms cucumber & vine ripened tomatoes salad | V + GF**

fresh sliced fennel | *Rock Ridge Dairy* feta

**Baby red & yellow potato salad | V + GF**

red & green onions | celery | sour cream dill dressing

### STARCHES & VEGETABLES

**Sour cream & chive mousseline potatoes | V + GF**

**Local cheddar cheese perogies**

caramelized onion | sour cream & green onion

**Chef Francis' chop suey | VN + GF**

cauliflower | mushrooms | peppers | baby corn | peas | sprouts | savory broth

### CARVING STATION

**Sous vide Alberta prime rib beef | GF**

beef jus

### ENTRÉES

**Poulet a la mustard | GF**

herb roasted chicken breast | Dijon mustard | cream sauce | herb chiffonade

**ECC rubbed whole salmon fillet | GF**

maple glaze | fried capers

### FAMILY STYLE DESSERT PLATTERS

Based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

**Mini gateaux | French pastries | tarts | assortment of Jason's specialty desserts**

# CHILDREN'S PLATED MENU

\$30 | 12 YEARS & BELOW

## STARTER

**Crudités** | V + GF  
ranch dip

## ENTRÉE

**Breaded chicken tenders**  
plum sauce | waffle fries | ketchup  
*\*Vegan tenders available upon request*

## DESSERT

**ECC chocolate chip cookie** | V  
house made ice cream

