

EDMONTON  
CONVENTION  
CENTRE

# LUNCH MENU

2020 | Edmonton Convention Centre

[edmontonconventioncentre.com](http://edmontonconventioncentre.com)



# AWARD-WINNING CUISINE

## EXECUTIVE CHEF SERGE BELAIR

Named Canadian Chef of the Year in 2012, Executive Chef Serge Belair leads one of Canada's premier culinary teams. Hailing from Gatineau, Quebec, Chef Belair's French roots inspires his culinary style that has been widely recognized by national and international culinary experts. His accomplishments include:

- 2012 National Chef of the Year
- 2012 Olympic Culinary gold and silver medals with Team Canada
- 2013 silver medal at the World Association of Chefs Societies' Global Chefs Challenge
- Edmonton's top 40 under 40 class of 2015

Chef Belair studied at Commission scolaire la Vallée de la Lièvre and honed his skills at Hotel Clarion Gatineau's Restaurant La Pergola. In 2006 he joined the renowned Edmonton Convention Centre team and under the tutelage of top Canadian chefs, quickly rose through the ranks. Through an unwavering commitment to quality and innovation, he has established a professional reputation for his culinary and leadership skills, and in 2017 was officially appointed Executive Chef at Edmonton's downtown convention centre.

Emphasizing creativity and always pushing the limits, he ensures every dish is treated like a piece of artwork. It's why catering is the least of your worries when booking your event with us. Guests consistently rave about their culinary experience when dining at the Edmonton Convention Centre, and always leave wanting more. This menu reflects the passion of Chef Belair and his world-class culinary team. Everything is created in-house from local, fresh ingredients. Looking for something not on our menu? We can do that too. With a diverse array of chefs in his kitchen, Chef Belair can work with you to create a custom experience that will WOW your guests.



## LUNCH BUFFETS

All buffets are served with freshly brewed regular and decaffeinated *Starbucks* coffee, a selection of premium *Teavana* teas and house made rolls. The Edmonton Convention Centre uses tomatoes, cucumbers and peppers from *Gull Valley Farm* and carrots and beets from *Erdmann's*- both local Edmonton farms.

Each of the following lunch buffets comes with your choice of any salad or soup (choose 2 items) and one dessert.

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Buffet menus must be ordered to the total guest guarantee. Multiple buffet menus for partial guarantee cannot be accommodated in the same function space.

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.

## Salads

Caesar salad with shaved parmesan, croutons and sundried tomatoes

Baby mixed greens with mandarin segments, grape tomatoes and cucumber medallions with herb vinaigrette | *Vegan, Gluten-Free*

Iceberg lettuce, purple radicchio, golden endive with roasted broccoli, red onion and mandarin segments with white balsamic dressing | *Vegan, Gluten-Free*

Watermelon, jicama and local cucumber with cilantro chili lime vinaigrette | *Vegan, Gluten-Free*

Potato salad with pickled onion, scallions, radishes and cornichon with creamy olive oil dressing | *Vegetarian, Gluten-Free*

Garden crudités with buttermilk herb dip | *Vegetarian,*

Local vine ripened tomato, fresh basil and baby bocconcini with balsamic drizzle | *Vegetarian, Gluten-Free*

Fusilli noodles tossed with Cajun corn salsa and lemon vinaigrette | *Vegetarian*

Buckwheat tabbouleh with mint and Meyer lemon vinaigrette  
*Vegan, Gluten-Free*

Roasted beet salad with goat cheese, kale and red onions with honey Dijon vinaigrette | *Vegetarian, Gluten-Free*



All salad dressings are **Blue Kettle** brand, a locally made Edmonton product (some exceptions may apply)



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

## Soups

Roasted vegetable velouté with butterbeans and kale

*Vegetarian, Gluten-Free*

Rustic style hearty portobello mushroom soup | *Vegetarian,*

*Gluten-Free*

Leek and corn chowder | *Vegetarian, Gluten-Free*

Sweet potato and coconut soup with sambal and wild onion

*Vegan, Gluten-Free, Signature Dish*

Garden minestrone with fresh spinach and pumpkin seed  
pesto | *Vegetarian*

Chipotle pumpkin soup with crushed tortilla | *Vegan, Gluten-Free*

Roasted tomato soup | *Vegetarian, Gluten-Free*

## Dessert Buffet

*Every dessert buffet comes with your choice of fruit salad or whole fruit with the selection of one dessert from below (additional dessert options are available for \$5/person)*

Layered coconut chiffon, Malibu milk chocolate mousse and macerated pineapples

Sicilian cannolis

*Pistachio ricotta; bitter sweet chocolate chip; Valrhona milk chocolate with mango coulis*

*Valrhona dark chocolate mousse with raspberry confit, devil's food sponge and chocolate ganache*

French custard bumbleberry flan with blackberry Chantilly cream

Apple peach crumble with mixed seed granola streusel

Fresh fruit tart with vanilla bean custard

Berry yogurt panna cotta with berry compote

Spiced carrot cake with lemon cream cheese icing

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*Please make your soup, salad and dessert selection from above.*



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## Between Bread

\$32 per person

Select two cold sandwiches and one hot sandwich from the below.

\*Each additional selection adds \$4 per person. Gluten-free bread is available at \$1 per person:

### Cold Selections:

Oven-roasted chicken and apple with brie, spinach and fig jam on ciabatta baguette

Beef steak tomato, bocconcini cheese and sweet basil mayo on house made herb focaccia bread | Vegetarian

Tuna salad with lemon, yogurt and sprouts on sundried tomato loaf

Meuwly's ham with Swiss cheese, lettuce and tomato and honey Dijon mustard on jalapeño loaf

Smoked turkey with avocado, sprouts and tomato with cream cheese and olive oil mayo on Calabrese loaf

Alberta roast beef with *Sylvan Star* smoked gouda and apricot mayo on Kaiser roll

Egg salad with young watercress on mini croissant | Vegetarian

BBQ grilled vegetables with eggplant hummus between naan bread | Vegetarian

Chicken Caesar salad wrap

Prawn and lime mayo wrap

### Hot Selections:

Corned beef with Swiss cheese, sauerkraut and pickles with ECC Thousand Island dressing on light rye

*Gruger Family Fungi* mushroom croque monsieur with onion marmalade | Vegetarian

Classic grilled cheese | Vegetarian

Spiced salami and provolone with pepper spread on ciabatta baguette

ECC smoked meat sandwich | Signature Dish

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## Lunch Buffet

Please make your soup, salad and dessert selection from above.

Any of the below entrée options for \$36/person

### Italian Stop

**Pizza slices (select one):** classic pepperoni, vegetarian or deluxe cheese

Pesto baked rigatoni and charred tomato casserole

Roasted peppers, zucchini, mushrooms and red onions with fried sage

Roasted puttanesca chicken breast with wine reduction

### Wok This Way

Teriyaki glazed BBQ chicken with scallions and sesame seeds

*Gluten-Free*

Fried rice with kimchi | *Vegetarian*

Stir-fried egg noodles | *Vegetarian*

Fire-roasted Chinese broccoli and green beans with black bean sauce and chili peppers | *Vegan, Gluten-Free*

### Southern Experience

Baked twenty-one spiced chicken

Creamy mac and cheese | *Vegetarian*

Cajun baby shrimp, potatoes, corn and lemon wedges

*Gluten-Free*

Sautéed collard greens with beans and tomatoes | *Vegetarian, Gluten-Free*



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## Lunch Buffet (Cont'd)

Please make your soup, salad and dessert selection from above.  
Any of the below entrée options for \$42/person

### The Hercules

Lemon baked chicken breast with sumac yogurt drizzle

*Gluten-Free*

Spinach and feta rice pilaf | *Vegetarian, Gluten-Free*

Vegan lentil moussaka

Baked cauliflower and *Four Whistle Farm* grape tomatoes  
topped with black olive and caper crumble | *Vegetarian*

### BBQ Pit

Smoked beef short rib with BBQ sauce

Roasted garlic and rosemary potatoes with smoked butter

BBQ cauliflower with pomegranate seeds, corn and  
chimichurri

Cajun BBQ chicken wings



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## Lunch Buffet (Cont'd)

### Flavour from East India

Paneer butter masala | Vegetarian, Gluten-Free

Kofta curry (*contains nuts*) | Vegetarian, Gluten-Free

Chef Rahul's lemon rice | Vegan, Gluten-Free

Vegetable korma with cauliflower, Erdmann's Garden carrots and peas | Vegetarian, Gluten-Free, Dairy-Free

Cucumber raita | Vegetarian

Naan bread (*in place of dinner rolls*)

### Alberta Bound

Sliced Alberta baron with beef drippings and horseradish

Gluten-Free, Dairy-Free

Forest Scene Farm butter mashed potatoes | Vegetarian, Gluten-Free

Perogies with sautéed onions, sour cream and green onions  
Vegetarian

Classic vegetarian cabbage rolls

Chef's selection of seasonal vegetables | Vegetarian, Gluten-Free



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## GRAB AND GO BAGGED LUNCHES

All items packaged together in an eco-friendly bag to grab and go. Options are only available as a bagged lunch item.

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## Salads

\$5.75 each

Penne pasta salad with sundried tomatoes and roasted olives | *Vegetarian*

Mixed greens with mandarins, grape tomatoes and cucumber medallion with herb vinaigrette | *Vegan, Gluten-Free*

Wild rice and grilled vegetable salad | *Vegan, Gluten-Free*

Garden crudités with buttermilk herb dip | *Vegetarian*

Classic Bavarian potato salad

## Bag Additions

Individually Priced

Apple or banana  
\$2.25

Fresh baked cookies  
\$3.25

Bottled Dasani water  
\$4

Coca-Cola canned soft drink  
\$3.50

## Sandwiches

\$13 each

Lemon chicken wrap with red onion, lettuce and tomato

Egg salad with cucumber and fresh dill on rustic white bread

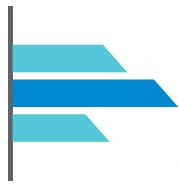
Classic tuna salad with spinach and sprouts on multigrain bread

Ham and gouda cheese with mustard, mayonnaise, lettuce and tomato on multigrain bread

Roast beef with horseradish mayo, pickle and tomato on rustic white bread



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## PLATED LUNCH

**Entrée selection is served with your choice of one soup or salad and one dessert option. Upgrade to a four-course plated lunch for an additional \$5 per person. All plated lunches include freshly brewed regular and decaffeinated Starbucks coffee, a selection of premium Teavana teas and house made rolls.**

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## Soups

Red pepper velouté with cider cream | Vegetarian, Gluten-Free

Creamy corn and leek bisque with truffle salt popcorn  
Vegetarian, Gluten-Free

Roasted garlic and broccoli soup garnished with fried kale chips and sunflower seeds | Vegetarian, Gluten-Free

French pearl onion soup with *Emmental* cheese crouton  
Vegetarian

Roasted tomato soup with cilantro pesto | Vegan, Gluten-Free

## Greens

Early sweet lettuce blend with pumpkin seeds, purple radishes, carrot and cucumber medallions with herb vinaigrette | Vegan, Gluten-Free

Roasted sweet potatoes and butter lettuce with quinoa, edamame beans, dried cranberries and shaved parmesan with *Blue Kettle* garlic dressing | Vegetarian, Gluten-Free

Herb marinated watermelon, French beans, niçoise olives, baby red potatoes, hardboiled egg and mesclun leaves with *Blue Kettle* herb dressing | Vegetarian, Gluten-Free

Couscous salad with grape tomatoes, *Gull Valley Farm* cucumbers and Kalamata olives with lemon wedges and minted local yogurt | Vegetarian

Roasted local carrots, artisan lettuce and charred red onion with chickpea purée and minted tahini dressing (*contains sesame seeds*) | Vegan, Gluten-Free

Iceberg, romaine and red cabbage blend with cucumber, cherry tomato, green olives, pepperoncini pepper and shredded asiago cheese with charred tomato and roasted garlic dressing | Vegetarian



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## Entrées

Two-course meal \$35

Three-course meal \$40

*Choose any of the following for main course.*

**ECC dry-rubbed roasted chicken breast | Gluten-Free**

Spiced peach and kale salsa, smoked yogurt mashed potatoes and seasonal market vegetables with chicken jus

**Parmesan chicken breast | Gluten-Free**

Roasted Romana gnocchi and seasonal market vegetables with marinara sauce

**BBQ Korean glazed chicken breast | Gluten-Free, Dairy Free**

Stir fried rice and seasonal market vegetables with Yuzu scented teriyaki sauce

**Grilled tarragon chicken breast | Gluten-Free**

Brown butter roasted potatoes, parsnip puree and seasonal market vegetables with Dijon and white wine sauce

**Alberta beef shepherd's pie | Gluten-Free**

Sweet potato mousse and seasonal market vegetables with beef jus

**Miso roasted sockeye salmon fillet | Signature Dish, Gluten-Free**

Stir-fried rice and seasonal market vegetables with shiitake jus



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## Entrées (Cont'd)

Two-course meal \$38

Three-course meal \$43

### Alberta beef short rib

*Forest Scene Farm butter mashed potatoes and seasonal market vegetables with bourguignon-style sauce*

### Dry-aged Alberta beef striploin with blue cheese butter

*Erdmann's Farm truffle scented fingerling potatoes and sweet potato puree and seasonal market vegetables with bourbon demi*

### Alberta roast beef

Sour cream and chive mashed potatoes and seasonal market vegetable au jus

### Chef's mom's classic tourtiere (Quebec meat pie) | Signature Dish

Maple sweet potato mousse and seasonal market vegetables with house made ketchup and beef reduction

### Charred smoked paprika prawns | Gluten-Free

Citrus and mirin brown rice cake, *Nutraponics* greens and seasonal market vegetables with kimchi beurre blanc



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## Vegetarian and Vegan Options

Two-course meal \$32

Three-course meal \$36

### **Wild mushroom ravioli** | Vegetarian

Sweet potato puree, roasted mushrooms and slow roasted cherry tomatoes with creamy white sauce

### **Roasted butternut squash cappellacci pasta** | Vegetarian

Butter parmesan poached potato, confit tomato and parmesan brittle with nutmeg beurre blanc and micro-greens

### **Pakora fried cauliflower** | Vegetarian, Gluten-Free

Mustard seed infused Jasmine rice and seasonal market vegetables with cucumber raita

### **Beyond Meat schnitzel** | Vegan

Braised red cabbage and roasted local potatoes with seasonal market vegetables, fried capers and lemon avocado mayo

## Dessert

Exotic cheesecake with passion fruit cremeux, coconut financier and mango glaze with pineapple compote

*Valrhona* double chocolate crunch mousse bar with milk chocolate ganache glaze, strawberry sauce and fresh berries

New York style cheesecake with lemon curd, torched swiss meringue and mint syrup

Baked French custard with maple cinnamon mousse, raspberry coulis and vanilla bean ice cream

Milk chocolate mousse with baked *Kahlua* paté and sour cherry compote

Tiramisu coupe with espresso biscotti and vanilla Chantilly cream

Fresh fruit tart with vanilla custard



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# FROM FARM TO TABLE

Taste the difference local makes. Supporting our community has always been a part of our mandate and our culinary program is no exception. Under Chef Belair's leadership, the Edmonton Convention Centre purchases 60% of food from local growers and producers each year. From carrots and beets to Alberta beef, we pride ourselves on supporting Alberta's thriving agrifood industry. Some of our suppliers include:

## Erdmann's Garden & Greenhouse

Supplying our carrots and beets, Erdmann's is a family owned and operated farm located in Westlock County, Alberta. They grow a wide variety of vegetables, potatoes and bedding plants, hanging baskets and planters. *For more information, visit [erdmannsgardens.com](http://erdmannsgardens.com).*

## Forest Scene Farms

Located north of Thorsby, Alberta, Forest Scene Farm is a family supported mixed farm that produces certified organic potatoes, market garden vegetables, organic grains and hay.

## Four Whistle Farm

Supplying us with fresh produce such as tomato, cucumber, peppers, basil, Four Whistle Farm operates under the loving care of Marius and Twiggie DeBoer near Millet, Alberta. *For more information, visit [fourwhistlefarm.ca](http://fourwhistlefarm.ca).*

## Prairie Harvest

An award-winning pasta company located in Edmonton, Alberta, Prairie Harvest creates fine pasta the old-world way; slowdried using only the best ingredients. *For more information, visit [prairieharvestpasta.com](http://prairieharvestpasta.com).*

## Sylvan Star Cheese

From plain and flavoured Gouda to Swiss and Edam cheese, the Sylvan Lake, Alberta based Sylvan Star Cheese has been operating since 1995. Renowned for its farm-made Gouda, the operation has won numerous awards over the past 16 years. *For more information, visit [sylvanstarcheesefarm.ca](http://sylvanstarcheesefarm.ca).*

## Rock Ridge Dairy Farm

Owned by Patrick and Cherylynn Bos, Rock Ridge Dairy Farm is located in Ponoka, Alberta and is a processor of whole natural goat milk and cheeses. For more information, visit [rockridgedairy.com](http://rockridgedairy.com).

## Blue Kettle Specialty Foods

From savoury dips and vinaigrettes, to hearty meal starters and a delectable chocolate sauce, St. Alberta, Alberta's Blue Kettle Specialty Foods creates innovative foods from natural products that will jumpstart or add full-bodied flavour to a variety of dishes in minutes. *For more information, visit [bluekettle.ca](http://bluekettle.ca).*

## Meuwly's

Providing our kitchen with local high quality, local artisan meats, Meuwly's is an Edmonton based business founded by Will Kotowicz and former Edmonton Convention Centre apprentice and chef Peter Keith. *For more information, visit [meuwlys.com](http://meuwlys.com).*

## Mona Food

Edmonton based Mona Food supplies us with homegrown gourmet mushrooms. *For more information, visit [monafood.ca](http://monafood.ca).*

## Bear and the Flower Farm

Located in Irricana, Alberta, Bear and the Flower Farm produces free range, naturally raised pork. *For more information, visit [bearandtheflower.com](http://bearandtheflower.com).*





# SOCIAL RESPONSIBILITY

## From Our Garden

We connect to the land through sustainable practices and our locally-sourced and inspired cuisine. As part of this commitment, we grow many of our own vegetables each summer in our own staff garden. Managed by our team of chefs, the garden produces tomatoes, peppers, herbs, lettuce, tomatillos, strawberries, raspberries, currants, edible flowers, onions, garlic, carrots, radish, beans, peas, celery, corn, cucumbers, zucchini and squash.

And that's not all—we also produce our very own signature honey through our beehive located on the southeast corner of the property. More than 100,000 busy bees produce over 60 pounds of honey for our chefs each summer. To learn more about our sustainability program, visit [EdmontonConventionCentre.com](http://EdmontonConventionCentre.com).

## Second Helping

*Giving back to those in need*

The Edmonton Convention Centre serves more than 250,000 meals a year to local, regional, national and international guests. With such a large volume of food being prepared and served through our kitchen, it's expected that there will be some food waste.

That's why we were the first organization in Edmonton to sign-up for the Edmonton Food Bank's Second Helping Program. This initiative prevents waste and puts nutritious meals on the table for those who need them. We're proud to donate nearly 6,600 pounds of food to the program each year.

# IMPORTANT INFORMATION

## GUARANTEED ATTENDANCE

Your Client Services Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions **five business days** prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. Edmonton Convention Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

## SURCHARGES FOR NEW ORDERS OR INCREASES

Every dish is crafted in-house with 60% of our food locally purchased from community growers.

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

## ALLERGY, ALTERNATE DIETARY MEALS AND OVERAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

Our kitchens are not peanut, tree nut, soy, milk, egg and wheat free facilities. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

The Edmonton Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Charges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

## FOOD SAFETY

Purchase, delivery and storage of food products at the Edmonton Convention Centre are important control steps in the food safety chain. We are a proud partner of Edmonton Food Bank's Second Helping Food Recovery program which donates surplus prepared and perishable food to meal-providing agencies in the city. These items are stored and delivered in a safe manner. To ensure the safety of our guests, we will not permit food to be taken home by our guests.

## BANQUET OPERATIONS (ON THE FLOOR)

- All buffets will showcase food labels.
- All tray-passed food items are labeled on the tray.
- For plated meal functions, all servers have a copy of the menu with any allergen information and are briefed before their shift.
- There is a lead banquet manager in charge of the dietary list which is received at the time of the guarantee (or earlier).
- The server will speak to the on-shift chef if they are unclear on the ingredients. The buffet chef will speak to the guest directly if they are available.
- Guests with dietary requests that have not been pre-ordered will be asked the following information:
  - Full name
  - Table number
  - Dietary request
  - Disclaimer that we will make our very best efforts, but cross contamination can occur.



the centre of **connection**

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