



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.

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 | V + 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 (2 pcs)

Chicken apple sausage (1 pc) | GF

Double smoked maple bacon (1 pc) | GF + DF

Locally sourced 24-hour baked sliced ham (2 pcs) |
GF + DF

UNCONVENTIONAL MORNING KICKOFF | \$37

Quinoa breakfast bowl
one poached egg | wilted arugula

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

French Canadian baked beans | V + GF

Herb roasted Parisian mushrooms | V + GF

Avocado toast with pistou | V

PLATED BREAKFAST

CONTINUED

V | Vegetarian GF | Gluten Friendly
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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 | V + 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

Seasonal whole fruit | VN + GF

Savory danish | V
goat cheese | spinach

Cast iron baked sundried tomato frittata | V
local soft cheese

ESSENCE OF EDMONTON | \$35

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

Assorted individual fruit yogurts | V

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

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

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



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 | VN + 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 | V

brown sugar | cinnamon | raisins | fresh berries

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 friands | 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

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

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

A LA CARTE BEVERAGES

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

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

Assorted canned juice

341 ml | \$3.75 each

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

Dasani bottled water | \$4 each



MORNING BREAKS

V | Vegetarian GF | Gluten Friendly

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

Açaí bowl & berries | VN + GF | \$6/each

Quebec maple syrup | almond granola | coconut milk

Overnight oats and chia pudding | VN + GF | \$6/each
fresh berries

Assorted whole fruit | VN + GF | \$30/dozen

apples | oranges | bananas

Individual seasonal fruit cups | VN + GF | \$6/order

Sliced fresh fruit | VN + GF | \$6/order

seasonal fruit | melon | berries

[minimum 10 orders](#)

Almond Friands | V | \$36/dozen

[contains nuts](#)

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

**Assorted freshly baked morning pastries | V |
\$54/dozen**

local butter | fruit preserves

Assorted house made muffins | V | \$50/dozen

local butter | fruit preserves

Large traditional butter croissant | V | \$54/dozen

fruit preserves

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

**Cast iron baked warm brown sugar glazed
cinnamon roll | V | \$50/dozen**

Monte Cristo sandwich casserole | \$50/casserole

smoked turkey | brie cheese

[serves 12](#)

MIDDAY MUNCHIES

SWEET

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

The tart break | V | \$42/dozen

classic lemon meringue | chocolate salted caramel | fresh fruit

Fresh baked assorted cookies | V | \$36/dozen

double chocolate | oatmeal raisin | macadamia nut | chocolate chip

Chef Serge's whoopie pies | V | \$48/dozen

assorted flavours

Chef Jason's miniature buttercream cupcakes | V | \$48/dozen

vanilla | chocolate | birthday cake | flavored buttercream filling

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

The bar break | V | \$48/dozen

white chocolate saskatoon berry blondie | dark chocolate fudge brownies | lemon squares

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

VN | Vegan DF | Dairy Friendly



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

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

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

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](#)

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

Individually bagged trail mix | V | \$3.50 each
[contains nuts](#)

Assorted granola bars | V | \$3.50 each

Zaatar flavored hummus cup with pita chips | V | \$6/person
[contains sesame](#)

Home fried corn tortilla chips with salsa verde | VN + GF | \$6/person
[minimum 10 order](#)

Sea salt & black pepper house kettle chips | VN + GF | \$15/pound
[signature dish](#)

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

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

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

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

Wild mushrooms | truffle cream sauce | prosciutto | arugula | V

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

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 soup | VN + GF

lemon thyme | velouté | dill & parsley coconut cream 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

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly

PLATED LUNCH

CONTINUED

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



ENTRÉES | SELECT ONE

All entrees are served with Chef inspired seasonal vegetables

Skin-on honey ginger chicken breast | 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 | six-grain rice | roasted lemon thyme jus

Poulet Cocotte; Alberta Whole Roasted Chicken | GF | \$50

peach and kale relish | smoked butter *Forest Scene Farm* mousseline | chicken jus

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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V | Vegetarian GF | Gluten Friendly
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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

LUNCH BUFFETS

TASTE OF LITTLE ITALY | \$42

SALADS

Insalata caprese tomato | V + GF

fresh mozzarella | balsamic syrup | basil coulis

Antipasto salad | VN + 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

Penne pomodoro | V

DESSERTS

Classic tiramisu

Valrhona chocolate drizzled biscotti | V

Fruit salad | VN + GF

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



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 stir-fry | Asian cabbage

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

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



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 cardamom 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

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



LUNCH BUFFETS

SOUTHWEST EXPERIENCE | \$48

SALADS

Greek salad | V + GF

Four Whistle Farms cucumbers | vine ripe tomatoes | fennel | *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 | V + 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

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



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 | V + 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

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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 | en croute

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

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



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 | tofu feta

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

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

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

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

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 gastric

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

VN | Vegan DF | Dairy Friendly



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

