



2024 HOLIDAY 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.



HORS D'OEUVRES

\$40 / DOZEN / ITEM

Minimum 5 dozen orders per item

Passed hors d'oeuvres service can be added for \$1/person (based on total guarantee)

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly

HOT

Beyond Meat tourtière meatball with ketchup glaze | VN + GF

Mini turkey slider with cranberry aioli

Dried cranberry and brie cheese gougère | V

Smoked turkey arancini bites

COLD

Cranberry pecan goat cheese truffle | V + GF
contains nuts

Boursin cheese and roasted fig phyllo cup | V

Classic deviled eggs with paprika | V + GF

Cocktail shrimp martini | GF



DINNER BUFFET

\$80

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

A \$300 charge will be added for groups of less than 75 guests

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)

SALADS

Escarole mixed salad | VN + GF

oranges | dried cranberry | sunflower seeds | red onion | herb dressing

Cinnamon scented roasted beet salad | V + GF

lettuce | pickled red onion | mint yogurt dressing

Red skin baby potato salad | V + GF

sour cream | fresh dill | tri-color peppers | green onion | red pimento pepper powder

Caesar Salad | V

romaine lettuce | parmesan cheese | croutons | sundried tomatoes | creamy garlic dressing

Asian style noodle salad | V

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

STARCHES & VEGETABLES

Local yellow potato mousseline | V + GF

Potato and cheddar cheese perogies | V

sautéed onion | sour cream | green onions

Alberta holiday squash | VN + GF

poached cranberry | shaved Brussels sprout

CARVING SELECTIONS | SELECT ONE

24 Hours oven roasted Alberta top sirloin roast | GF + DF

Edmonton steak spice | creamy horseradish | Dijon mustard | grainy mustard | beef reduction jus

Herb and red pimento pepper rubbed turkey

apple and cranberry stuffing | ECC classic cranberry sauce | traditional turkey gravy

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DINNER BUFFET

CONTINUED

\$80

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

Prices do not include 18% Gratuity and 5% GST. Menu prices are subject to change

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly



ENTRÉES | SELECT TWO

Marinated Alberta hunter chicken breast | GF

wild mushrooms | chardonnay roasted onions | cinnamon spiced red wine sauce

Oven seared salmon fillets | GF

creamy spinach Tuscan sauce | sundried cranberries

Red wine braised Alberta beef short rib

herb and potato paillette

Wild mushroom ravioli baked casserole | V

mushroom velouté | smoked cheddar cheese

DESSERT | SELECT ONE OPTON

Family style dessert platters

mini gateaux | French pastries | tarts | holiday cookies
based on 10 guest/table (additional charges will apply for tables less than 8 or additional overflow tables)

Yule Log | One per table

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

Valrhona Jivara milk chocolate mousse

salted caramel ganache | espresso cremeux | malted caramelized chiffon

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

Holiday dessert buffet table | Additional \$5 per person

tarts | flans | festive logs | macarons | mini pastries | festive cookies | petit gâteau | sweet verrines | banana bread pudding | chocolate fondue | assorted fruits

PLATED DINNER

\$75

Plated dinners include your choice of salad or soup and one dessert.

All plated dinner menus include freshly brewed coffee, decaffeinated coffee, 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

APPETIZER | SELECT ONE

Caramelized onion and chestnut cream soup | V
cranberry brioche toast
contains nuts

Roasted pumpkin velouté | V + GF
holiday spice cooked pepitas

Winter greens and mustard leaf salad | VN + GF
pomegranate | purple radish | roasted cumin scented carrot | tahini crema
contains sesame

Bouquet of baby greens salad | V + GF
toasted almond slivers | white wine poached pear | blue cheese mousse | cranberry jam | champagne vinaigrette
contains nuts

Holiday mesclun mix salad | V + GF
sunflower seeds | dried cranberries | mandarin orange segments | *Rock Ridge Dairy* feta cheese | red wine vinaigrette

PALATE CLEANSERS | \$3.25 / PERSON

Cranberry sorbet | V + GF

Mandarin orange ginger sorbet | V + GF

Champagne rosemary sorbet | V + GF

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PLATED DINNER

CONTINUED

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Photo: Crystal T. Photography



ENTRÉE | SELECT ONE

All entrees are served with Chef's seasonal market vegetables

Sous vide turkey breast and olive oil confit thigh roulade
green apple & cranberry stuffing | Duchess potato | ECC classic turkey gravy

Dried cranberry and cheddar crusted sage chicken breast | GF
basil mashed potatoes | pan jus

Carve your own Turkey Dinner

Herb and red pimento pepper turkey
Duchess potato | apple and cranberry stuffing | ECC traditional cranberry sauce | classic turkey gravy

Each table receives a knife, Chef's hat and apron

Plated pre-sliced turkey dinner | Additional \$3.50 / person

Osso buco style overnight braised spiced beef rib | GF
mashed potatoes forestier | Espagnole sauce

Wild mushroom dusted cauliflower | VN + GF
maple braised organic beluga lentils | scallion pesto | olive oil oven roasted potato

DESSERTS | SELECT ONE OPTION

Spice cake with milk chocolate mousse
pear compote | cinnamon crème anglaise
contain fish gelatin

White chocolate coconut mousse with rice pudding center
coconut financier sponge | passion fruit sauce
contain fish gelatin

Baked pumpkin pot de crème | V
cranberry shortbread cookie | raspberry compote

MIDNIGHT SNACK SELECTIONS

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Photo: Jillian Ila Photography



Serge's poutine bar | V + GF | \$6.00/poutine
tater tots | cheddar curds | diced tomatoes | green onions | sliced jalapeno peppers | Vegan gravy
minimum 50 orders

Breakfast sandwiches | \$6/sandwich

- **Sourdough English muffin**
cheddar omelet | peameal bacon | house made ketchup
- **Savory bagel**
smoked salmon | fried egg | garlic sautéed kale | romesco sauce
- **Brioche bun**
soft poached egg | Old School Cheesery smoked cheddar | back bacon | sriracha mayo | slivered green onion

minimum 50 orders per type

All beef hot dog bar | \$6/hot dog

brioche bun | diced sweet onion | jalapeno peppers | salsa | relish | mustard | ketchup | chili style warm sauce
minimum 50 orders

Hot beef dip sandwich | \$7/hot sandwich

thinly sliced beef | caramelized onion | Swiss cheese | brioche bun | beef jus | assorted mustards | horseradish
minimum 50 orders

Build your own sandwich board | \$10/order

- **Breads:** sliced multigrain | sliced sourdough | rolls
- **Meats:** black forest smoked ham | oven roasted turkey breast | hot calabrese | pepper salami
- **Cheeses:** Provolone | Cheddar | Swiss
- **Vegetables:** lettuce | sliced tomato | sliced onion | pickles
- **Spreads:** whole grain mustard | yellow mustard | honey mustard | mayo | butter

minimum 50 orders

Lupe's taco bar | \$10/order

pulled spicy beef | adobada chili roasted chicken | iceberg lettuce | guacamole | pico de gallo | aged cheddar | sour cream | warm flour tortillas
minimum 50 orders

16 inch round Pizza (12 pieces each) | \$33/pizza

choice of pepperoni, cheese or Hawaiian
minimum 5 orders