



RECEPTION MENU

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ABOUT EXECUTIVE CHEF SERGE BELAIR

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



CANAPÉS

ALL SELECTIONS PRICED PER DOZEN
MINIMUM 3 DOZEN PER ORDER

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

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

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

Menu prices are subject to change

Prices do not include 18% gratuity and 2% Facility Enhancement Fee

V | Vegetarian GF | Gluten Friendly

VN | Vegan DF | Dairy Friendly

CHILLED | \$38/DOZEN

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

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

Verzola olives | citrus | roasted garlic | rosemary | **VN + GF**

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

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

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

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

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

WARM | \$38/DOZEN

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

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

Vegetarian samosa | mint chutney | **V**

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

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

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

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

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

CANAPÉS

CONTINUED

CHILLED | \$45/DOZEN

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

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

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

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

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

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

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

Poultry rilette | rye bread | pickled mustard seed

WARM | \$45/DOZEN

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

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

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

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

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

Belair tourtière bites | Québec ketchup

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

Coconut shrimp | chili sauce

Tempura prawns | soy | mirin tentsuyu

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

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GOURMET GRABS

ALL SELECTIONS PRICED PER POUND
MINIMUM 3 POUNDS PER ORDER

PRICES DO NOT INCLUDE 18% GRATUITY
AND 2% FACILITY ENHANCEMENT FEE

V | Vegetarian GF | Gluten Friendly
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CHICKEN WINGS | \$40/LB

Approximately 10-12 wings per pound

Choice of flavour:

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

minimum 3 pounds per flavour

BUFFALO CAULIFLOWER | \$30/LB

blue cheese crema | green onions

CAJUN CALAMARI | \$40/LB

tzatziki | lemon | Cajun spice

PIZZA | \$33/EACH

16" round pizzas, cut into 8 pieces

- Pepperoni
- Vegetarian
- Hawaiian
- Four-cheese
- Meat lovers

GLUTEN-FREE PIZZA | \$18/EACH

6" square pizzas, cut into 4 square pieces

- Our Chefs would be happy to prepare any of the above selections on gluten-free crust



DISPLAY STATIONS

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

PRICES DO NOT INCLUDE 18% GRATUITY
AND 2% FACILITY ENHANCEMENT FEE

V | Vegetarian GF | Gluten Friendly

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

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

minimum 50 orders

FINE FROMAGERIE | V | \$15 PER ORDER

curated selection of local, Canadian, and global cheeses
| grapes | berries | dried fruits | orchard fruit jelly |
marinated olives | baguette | crackers

minimum 50 orders, 2 oz per order

ECC DELI STOP | \$15 PER ORDER

prosciutto | soppressata | beef salami | capicola |
farmers sausage | mortadella | Dijon | grainy mustard
| house pickles | baguette | crackers

minimum 50 orders, 1.5 oz per order

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

cherry preserves | baguette | crackers | lavosh |
grapes | apple confit

minimum 20 orders

MEDITERRANEAN MEZZE | V | \$20 PER ORDER

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

minimum 25 orders

ANTIPASTI BAR | \$24 PER PERSON

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

minimum 25 orders

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

CHEF'S GRAZING TABLE | \$30 PER PERSON

assorted charcuterie | cheeses | fresh & dried fruit |
pickled & marinated vegetables | nuts | crackers &
breads | honey | jellies

minimum 50 orders

CASUAL FARE

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

PRICES DO NOT INCLUDE 18% GRATUITY AND 2%
FACILITY ENHANCEMENT FEE

V | Vegetarian GF | Gluten Friendly

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

ECC salted pretzel stick | Cajun dip

Triple cheese herb bread stick | San Marzano basil dip

Parmesan grissini | queso dip

minimum 50 orders

THE DOGHOUSE | \$8 PER ORDER

Traditional steamed beef hot dog | sesame bun

Jalapeño cheese smokie | brioche bun

Jenny's chili | mustard | relish | ketchup | banana peppers | sauerkraut | onion | cheddar cheese

minimum 30 orders per type

LA POUTINERIE | \$12 PER ORDER

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

minimum 30 orders

YEG STREET TACO | \$12 PER ORDER

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

minimum 50 orders

SLIDER AVENUE | \$9 PER ORDER

All options are served with house-made potato chippers:

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

Crispy chicken thigh | maple aioli | relish | milk bun

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

Shrimp po boy: Cajun cornmeal shrimp | mustard aioli | citrus cabbage slaw | kaiser roll

minimum 25 orders per type

WHAT'S UP CUP | \$10 PER ORDER

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

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

DON'YA Ukraine's Kitchen Handmade Perogies | DON'YA Ukraine's Kitchen Handmade Cabbage Rolls | kielbasa | sour cream | green onions | **V**

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

Tofu stir-fry | vegetable fried rice | snow peas | bean sprouts | cabbage | carrots | teriyaki sauce | **VN**

minimum 25 orders per type

ACTION STATIONS

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

Minimum 100 orders per station

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

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

Prices do not include 18% gratuity and 2% Facility Enhancement Fee

V | Vegetarian GF | Gluten Friendly
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MACARONI AND CHEESE BAR | \$10 PER PERSON

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

WILD MUSHROOM RAVIOLI | V | \$12 PER PERSON

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

CROQUE MONSIEUR | \$12 PER PERSON

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

CHICKEN AND WAFFLES | \$15 PER PERSON

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



ACTION STATIONS

CONTINUED

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

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

TRADITIONAL CHEESE RACLETTE | \$15 PER PERSON

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

BBQ SEASON | \$14 PER PERSON

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



CARVING STATIONS

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

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

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

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

HERB AND GARLIC WHOLE TURKEY | \$15 PER PERSON

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

BELAIR MONTREAL STYLE SMOKED MEAT | \$18 PER PERSON

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

PROVENÇAL ROASTED LEG OF LAMB | \$18 PER PERSON

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

CAJUN MAPLE SIDE OF SALMON | \$18 PER PERSON

honey aioli | pickled radish | deli rye
minimum 20 orders

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

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

DESSERT SPECIALTIES

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

PRICES DO NOT INCLUDE 18% GRATUITY
AND 2% FACILITY ENHANCEMENT FEE

V | Vegetarian GF | Gluten Friendly
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CHOCOLATE DIPPED STRAWBERRIES | V |
\$38 PER DOZEN
minimum 4 dozen

FRENCH MACARONS | V | \$48 PER DOZEN

Choice of flavour:

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

POT DE CRÈME | V | \$60 PER DOZEN

Choice of flavour:

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

EUROPEAN PASTRIES | \$60 PER DOZEN

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

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

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



DESSERT SPECIALTIES

CONTINUED

V | Vegetarian GF | Gluten Friendly

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CHOCOLATE FOUNTAIN | V | \$10 PER PERSON

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

PETIT CUPCAKES | V | \$32 PER DOZEN

Choice of flavour:

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

SUGAR RUSH | \$6 PER PERSON

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

FRESH YEAST DONUTS | \$48 PER DOZEN

Choice of flavour:

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

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

CHEF ATTENDED PASTRY STATIONS

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

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

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FLAMBÉ BEIGNET STATION | V | \$8 PER PERSON

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

STUFFED CREPE SUZETTE | V | \$8 PER PERSON

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

BRULÉ BLISS BAR | V | \$8 PER PERSON *Choice of flavour:*

Coconut crème brûlée
Vanilla bean crème brûlée
Salted caramel crème brûlée

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



CHEF ATTENDED PASTRY STATIONS

CONTINUED

V | Vegetarian GF | Gluten Friendly
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ICE CREAM COOKIE STOP | V | \$10 PER PERSON

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

Choice of cookies:

Chocolate chip
Snickerdoodle
Monster
Oatmeal coconut

Choice of ice cream:

Vanilla bean
Chocolate
Strawberry
Mango

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

[minimum 100 orders](#)

CHILL ZONE | V | \$12 PER PERSON

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

[minimum 50 orders](#)

