



# 2026 MENU



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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.

# ABOUT EXECUTIVE CHEF SERGE BELAIR



# 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.

Menu selections are due 45 days prior to the event with estimated quantities.

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.

## GOOD MORNING AMISKWACÎWÂSKAHIKAN | \$37

Scrambled Eggs  
Yellow Cheddar | V, GF

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  
Maple Syrup | V

Scrambled Eggs  
Yellow Cheddar | V, GF

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 pcs) | GF  
Double Smoked Maple Bacon (2 pcs) | GF, DF  
Locally Sourced 24-Hour Baked Sliced Ham  
(3pcs) | GF, DF

## UNCONVENTIONAL MORNING KICKOFF | \$37

Quinoa Breakfast Bowl  
One Poached Egg | Wilted Arugula | V, GF

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

## 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  
Yellow Cheddar | V, GF

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.

Menu selections are due 45 days prior to the event with estimated quantities.

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## STRATHCONA CONTINENTAL START | \$24

**Assorted Danishes**  
Croissants | Pastries | Loose Butter  
Fruit Preserves | V

**Assorted Individual Fruit Yogurts** | V, GF

**Fresh Cut Melon**  
Seasonal Fruit | Berries | VN, GF

## RIVER VALLEY EXPRESS | \$30

**Assorted Danishes**  
Croissants | Pastries | Loose Butter | Fruit  
Preserves | V

**Assorted Individual Fruit Yogurts** | V, GF

**Seasonal Whole Fruit** | VN, GF

**Savory Danish**  
Goat Cheese | Spinach | V

**Cast Iron Baked Sundried Tomato Frittata**  
Local Soft Cheese | V, GF

## ESSENCE OF EDMONTON | \$35

**Assorted Danishes**  
Croissants | Breakfast Breads | Loose Butter  
Fruit Preserves | V

**Assorted Individual Fruit Yogurts** | V, GF

**Seasonal Whole Fruit** | VN, GF

**Scrambled Eggs**  
Yellow Cheddar | V, GF

**Skillet Style Erdmann's Garden Breakfast  
Potatoes** | VN, GF

**"YEG" Muffin Sandwich**  
Egg | Cheese | Smoked Meat

## DOWNTOWN DISCOVERY | \$36

**Assorted Danishes**  
Croissants | Pastries | Loose Butter  
Fruit Preserves | V

**Seasonal Whole Fruit** | VN, GF

**Assorted Individual Fruit Yogurts** | V, GF

**Scrambled Eggs**  
Yellow Cheddar | V, GF

**Skillet Style Erdmann's Garden Breakfast  
Potatoes** | 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  
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

**Assorted Danishes**  
Croissants | Breakfast Breads | Loose Butter  
Fruit Preserves | V

# DAYBREAK FAVOURITES

AVAILABLE ONLY IN ADDITION TO A BUFFET MENU



## SMOOTHIE CENTRAL | \$3.50/GLASS

### Berry Bounty

Blackberry | Blueberry | Raspberry | Apple  
Juice | VN, GF

### Fuzzy Peach & Mango

Peach | Mango | Banana | Coconut Milk | Peach  
Juice | VN, GF

### Strawberry Sunrise

Clementine | Strawberry | Banana | Greek  
Yogurt | Orange Juice | V, GF

### Green Power

Kale | Spinach | Soy Milk | ECC Honey | V, GF

## SWEET DELIGHTS | \$4.50/PERSON

### Traditional French toast

Maple Syrup | V

### Buttermilk Pancakes

Butter | Maple Syrup | V

### Belgian Waffles

Butter | Maple Syrup | V

## 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

Aged Cheddar | Chives | V, GF

French Canadian Baked Beans | V, GF

Fruit & Granola Yogurt Parfait

ECC Honey | V

Chia Seed & Raspberry Jam Pudding

Fresh Berries | VN, GF

Fresh Cut Melon

Seasonal Fruit | Berries | VN, GF

Warm Oatmeal

Brown Sugar | Cinnamon | Raisins | Fresh  
Berries Maple Syrup | VN

# BREAK MENU



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

Menu selections are due 45 days prior to the event with estimated quantities.

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.

## CLASSIC | \$17/PERSON

### Morning Loaf Breads

Lemon Cranberry Poppy Seed Pound Cake | Blueberry Cinnamon Coffee Cake | Valrhona Chocolate Banana Bread | Spiced Honey Carrot Cake Glazed with Lemon Icing | V

### Açaí Bowl & Berries

Quebec Maple Syrup | Almond Granola | Coconut Milk | VN, GF

Red Ripped Berry Smoothie | VN, GF

## PREMIUM | \$20/PERSON

Assorted Baked Morning Pastries | V

### Overnight Oat & Chia Pudding

Fresh Berries | VN

### Sliced Fresh Fruit

Seasonal Fruit | Melon | Berries | VN, GF

## 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

Seasonal Fruit | Melon | Berries | VN, GF



# A LA CARTE BEVERAGES

## 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 | \$35/10 Cups  
V, GF

## 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**  
Pineapple | Ginger | Mint | VN, GF

**Summer**  
Watermelon | Basil | VN, GF

**Fall**  
Apple | Cranberry | Cinnamon Sticks | VN, GF

**Winter**  
Orange | Blueberry | Rosemary | VN, GF

Minimum 20 Orders Per Flavour

## SMOOTHIE STATION | \$4/GLASS

**Red Ripped Berry**  
Raspberry | Strawberry | Lemonade | Mint |  
Plant-Based Yogurt | VN, GF

**The All Green**  
Kale | Spinach | Green Apple | Banana |  
Avocado | Green Tea | VN, GF

**Mellow Yellow**  
Pineapple | Mango | Coconut Milk | Banana  
VN, GF

Minimum 30 Orders Per Flavour

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

**Forever Young**  
Turmeric | Ginger | Orange | Carrots | Apple  
VN, GF

**Slim Jim**  
Apple | Spinach | Fennel | Celery | Ginger  
Arugula | Lemon | Parsley | VN, GF

**Rev Me Up**  
Pear | Beets | Carrots | Pineapple | Orange  
Lemon | VN, GF

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 & Orange 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 | \$4.25 Each  
Based On Consumption



# MORNING BREAKS



Assorted Individual Yogurt | \$4/Each | V, GF

Assorted Whole Fruit | \$30/Dozen  
Apples | Oranges | Bananas | VN, GF

Assorted House Made Muffins | \$50/Dozen  
Local Butter | Fruit Preserves | V

House Made Granola Bars | \$5/Bar | VN, GF, DF

Monte Cristo Sandwich Casserole |  
\$50/Casserole  
Smoked Turkey | Brie Cheese  
Serves 12

Morning Loaf Breads | \$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 | V

Açaí Bowl & Berries | \$6/Each  
Quebec Maple Syrup | Almond Granola  
Coconut Milk | VN, GF  
Minimum 10 Orders

Assorted Individual Yogurt | \$4/Each | V, GF

Individual Mason Jars: \$6/Order  
Fresh Cut Melon & Seasonal Fruit | VN, GF  
Minimum 10 Orders

Overnight Oats And Chia Pudding | \$6/Each  
Fresh Berries | VN, GF  
Minimum 10 Orders

Sliced Fresh Fruit | \$6/Order  
Seasonal Fruit | Melon | Berries | VN, GF  
Minimum 10 Orders

Almond Friands | \$36/Dozen  
Contains Nuts | V  
Minimum 3 Dozen

Assorted Freshly Baked Morning Pastries  
\$54/Dozen  
Local Butter | Fruit Preserves | V  
Minimum 3 Dozen

Cast Iron Baked Warm Brown Sugar Glazed  
Cinnamon Roll \$50/Dozen | V  
Minimum 3 Dozen

Large Traditional Butter Croissant | \$54/Dozen  
Fruit Preserves | V  
Minimum 3 Dozen

# MIDDAY MUNCHIES

SWEET



**Fresh Baked Assorted Cookies | \$36/Dozen**  
Double Chocolate | Oatmeal Raisin | Macadamia Nut | Chocolate Chip | V

**The Bar Break | \$48/Dozen**  
White Chocolate Saskatoon Berry Blondie  
Dark Chocolate Fudge Brownies | Lemon Squares | V

**Warm Mini Caramel Beignet | \$40/Dozen**

**Chef Serge's Whoopie Pies | \$48/Dozen**  
Assorted Flavours | V  
**Minimum 3 Dozen**

**Chef Jason's Miniature Buttercream Cupcakes \$48/Dozen**  
Vanilla | Chocolate | Birthday Cake | Flavored Buttercream Filling | V  
**Minimum 3 Dozen**

**The Tart Break | \$42/Dozen**  
Classic Lemon Meringue | Chocolate Salted Caramel | Fresh Fruit | V  
**Minimum 3 Dozen**

**Assortment of House-Made Fresh Donuts \$48/Dozen**  
S'mores | Strawberry Sprinkle | Oreo Chunk | Maple Fondant Dipped | Classic Chocolate Fudge Dipped | V  
**Minimum 4 Dozen Per Flavor**

**Donut Walls | \$150 Each**  
**Rental Waived with An Order Of 7 Dozen Donuts Per Wall**



# MIDDAY MUNCHIES

## SAVOURY



Assorted Granola Bars | \$3.50 Each | V

Canadian Morning Cheese Board | \$10 /Person  
Cheddar | Chef's Choice Soft & Hard Cheeses |  
Fresh & Dried Fruits | Artisanal Crisps | Breads  
1 Oz Total | V

ECC Honey Glazed Spiced Pecans  
\$25/Pound | V

Individually Bagged Potato Chips | \$3.50 Each  
VN, GF

Individually Bagged Trail Mix | \$3.50 Each  
Contains Nuts | V

Gourmet Sweet & Salty Dry Roasted Nuts  
\$20/Pound | VN, GF

Gourmet Trail Mix | \$20/Pound  
Dried Fruits | Cranberries | Raisins | Apricots  
Apples | Chocolate Chips | M&M's | Granola  
Cashews | Peanuts | Almonds | V, GF

Sea Salt & Black Pepper House Kettle Chips  
\$15/Pound | VN, GF  
**Signature Dish**

Zaatar Flavored Hummus Cup With Pita Chips  
\$6/Person | Contains Sesame | VN

Individually Bagged Butter Popcorn  
\$3.50 Each | V, GF  
For Live Popcorn Station: Popcorn Machine  
Rental \$150/Day | Banquet Attendant Required  
At \$30/Hour | Minimum 4 Hours

Home Fried Corn Tortilla Chips with  
Salsa Verde | \$6/Person | VN, GF  
**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  
\$40/Dozen | V  
**Minimum 3 Dozen**

Gourmet Salted Pretzel Sticks | \$45/Dozen  
Cajun Mustard Dip | Soft Chocolate Dip | V  
**Minimum 3 Dozen**

Vegetable Crudités | \$6/Person  
Buttermilk Ranch Dip | V, GF

**Neapolitan Flatbread | \$32 Each**  
**Minimum 3 Orders Per Type**

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

# 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.

Menu selections are due 45 days prior to the event with estimated quantities.

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.

## SOUPS

**Beer & White Cheddar with Roasted Cajun Broccoli Fleurettes** | V, GF

**Salt-Crusted Baked Erdmann's Gardens Beet & Lemon Thyme Velouté**  
Dill | Parsley | Coconut Crème Fraiche | VN, GF

**Tomato Soup with Brie Crostini** | V

## SALADS

**Locally Sourced Artisan Mixed Greens Salad**  
Young Watermelon Radish | Four Whistle Farms Cucumber | Vine-Ripened Tomato | Roasted Garlic Vinaigrette | VN, GF

**Chopped Northern Fresh Farm Greens Salad**  
Candied Sunflower | Sylvan Star Smoked Gouda Dried Cranberries | Fermented Peach | Poppyseed Dressing | V, GF

**Caprese Insalata Mista**  
Marinated Baby Bocconcini | Tomato | Balsamic Vinaigrette | Basil Coulis | V

**Guadalupe's Mexican Style Salad**  
Iceberg | Romaine | Red Onion | Cherry Tomato Radish | Corn Niblets | Pepitas | Cilantro Lime Dressing | V

**Parma Caesar Hearts of Romaine Salad**  
Shaved Prosciutto di Parma | Bocconcini Classic Caesar Dressing



# PLATED LUNCH

CONTINUED



## ENTRÉES | SELECT ONE

All Entrees Served with Chef Inspired Seasonal Vegetables

**Sweet & Hot Fried Chicken | \$45**

Fried ECC Spiced Chicken | Maple Clustered Waffle | Butter Pickle | ECC Spiced Chicken Jus

**Skin-On Honey Ginger Chicken Breast | \$45**

Sugar Snap Peas | Bean Sprout & Grapefruit Slaw  
Black Rice | Lemongrass Coconut Sauce | DF, GF

**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 | \$45**

Peach And Kale Relish | Smoked Butter Forest Scene Farm Mousseline | Chicken Jus | GF

**Cinnamon Scented Maple Glazed Chicken Medallion | \$45**

Sour Cream And Chive Mashed Potatoes | Parsley and Vegetable Velouté | GF

**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 | \$53**

Slow Cooked Alberta Beef | Butter Steamed Potatoes | Carrots | Au Jus Sauce | GF

**Miso Roasted Root Vegetable Wellington | \$47**

Plant-Based Milk Potato Gratin | Tomato Jus | VN

**Oven Roasted Portobello Mushroom Steak**

Mushroom Risotto | Spinach Porcini Crumble | Charred Onion Balsamic Jus | Truffle Parmesan Foam | V, GF

## 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**

Mango Salsa | Citrus Shortbread Cookie | VN

**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.

Menu selections are due 45 days prior to the event with estimated quantities.

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## DELI SHACK BISTRO | \$37

### SALADS

**Early Sweet Lettuce Blend Salad**  
Pumpkin Seeds | Carrots | Cucumber | Purple Radish | Herb Vinaigrette | VN, GF

**Prairie Harvest Penne Pasta Salad**  
Kalamata Olives | Green Onions | Celery  
Parmesan Cheese | Sundried Tomato  
Vinaigrette | V

### SANDWICHES & WRAPS | SELECT ANY 3

Additional Selections \$5.75/person | GF Bread \$2/Person

**Turmeric Scented Egg Salad**  
Fresh Dill | Cucumber | Sprouts | Sourdough  
Bread | V

**Sumac Marinated Chickpea Salad**  
Pimento | Lettuce | Dill | Rustic Baguette | VN

**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**  
Tomato | Mozzarella | Basil | Assorted Vegetables  
Pita Bread | Red Bell Pepper Hummus Spread | V

**Crispy Tofu & Portobello Mushroom Wrap**  
Peppers | Onions | Radishes | Sprouts | Miso Aioli  
Spinach Wrap | VN

### DESSERTS

Lemon Shortbread Cookie | V

Milk Chocolate Hazelnut Mousse Cake  
Raspberry Confit | Contains Nuts

Fruit Salad | VN + GF



# LUNCH BUFFETS

CONTINUED



## TASTE OF LITTLE ITALY | \$42

### SALADS

**Insalata Caprese Tomato**  
Fresh Mozzarella | Balsamic Syrup | Basil Coulis  
V, GF

**Antipasto Salad**  
Baby Arugula | Artichoke Hearts | Red Peppers  
Salami | Kalamata Olives | Basil Pesto | GF

### ENTRÉES

**Roasted Skin-On Chicken Breast**  
Rosemary | Sage | GF

**Eggplant Parmesan**  
Marinara Sauce | Mozzarella | V

**Pepperonata & Zucchini Casserole | V, GF**

**Penne Pomodoro | V**

### DESSERTS

**Classic Tiramisu**

**Valrhona Chocolate Drizzled Biscotti | V**

**Fruit Salad | VN, GF**

## CHINATOWN | \$45

### SALADS

**Asian Cabbage Slaw Salad**  
Peppers | Onion | Cucumbers | Bean Sprouts  
Spicy Citrus Dressing | VN, GF

**Ginger & Sesame Roasted Potato Salad**  
Green Onion | Fermented Red Pepper | V, GF

### ENTRÉES

**Chef Joyce's Black Pepper Chicken**  
Broccoli & Asian Cabbage Slaw | GF

**Stir Fried Kimchi Rice**  
Edamame Beans | VN, GF

**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**

# LUNCH BUFFETS



## FLAVOURS OF INDIA | \$45

### SALADS

Chickpea & Smoked Paprika Chana Salad | V, GF

Locally Sourced Mesclun Greens Salad  
Roma Tomatoes | Cucumbers | White Balsamic  
Vinaigrette | VN, GF

### ENTRÉES

Paneer Butter Masala | V, GF

Kofta Curry  
Contains Nuts | V, GF

Steamed Cardamon Scented  
Basmati Rice | VN, GF

Vegetable Korma  
Cauliflower | Erdmann's Garden Carrots  
Peas | V, GF

Naan Bread | V

Cucumber Raita | V, GF

### DESSERTS

Fresh Fruit Salad | VN, GF

Flourless Brownie  
Chocolate Diplomat Cream | V, DF, GF

White Chocolate Saskatoon Berry Blondie | V

## SOUTHWEST EXPERIENCE | \$48

### SALADS

Greek Salad  
Four Whistle Farms Cucumbers | Vine Ripe  
Tomatoes | Rock Ridge Dairy Feta | V, GF

Winter Greens Salad  
Fresh Fennel | Mushrooms | Feta | Pink  
Peppercorn Vinaigrette | V, GF

### ENTRÉES

Smoked Paprika Oven Roasted Potatoes | VN, GF

Vegetarian Jambalaya  
Creole Tomato Sauce | Saffron Rice | Peppers  
Onions | Okra | VN, GF

Cajun Chicken Breast  
Black Bean Corn Relish | GF

Southwest Style Alberta Beef Chuck Steak  
Demi Glazed Mushrooms | GF

### DESSERTS

Cookies & Cream Cheesecake  
Caramel | V

Coconut Cranberry Biscotti | V

Fresh Fruit Salad | VN, GF

# LUNCH BUFFETS



## ALBERTA AVENUE | \$48

### SALADS

**Local Mesclun Greens Salad**  
Roma Tomatoes | Cucumbers | White Balsamic Vinaigrette | VN, GF

**Roasted Beet & Butternut Squash Salad**  
Watercress | Spinach | Goat Cheese | Balsamic Vinaigrette | V, GF

### ENTRÉES

**Sliced Alberta Oven Roasted Baron of Beef**  
Drippings | Horseradish | GF, DF

**Double Baked Potato**  
Smoked Cheddar Cheese | V, GF

**DON'YA Ukraine's Kitchen Handmade Perogy**  
Potato | Caramelized Onion | Sour Cream  
Green Onions | V

**Chef's Selection of Seasonal Vegetables** | VN, GF

### DESSERTS

**Chocolate Chip Cookies** | V

**Carrot Cake**  
Cream Cheese Mousse

**Fruit Salad** | VN, GF



# GRAB 'N GO BAGGED LUNCH

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

Menu selections are due 45 days prior to the event with estimated quantities.

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.

## SIDES | \$6.25/EACH

**Mesclun Greens**  
Grape Tomatoes | Cucumbers Seeds | Herb Dressing | VN, GF

**Italian Style Pasta Salad**  
Sundried Tomato | Black Olives | V

**Bag of Chips** | V, GF

**Crisp Vegetable Crudités**  
Hummus | VN, GF

## SANDWICHES | \$14/EACH

GF Bread Available for \$2

**Yogurt and Lemon Tuna Salad**  
Spinach | Light Rye

**Egg Salad**  
Cucumber | Fresh Dill | Sourdough Bread | V

**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**  
Apples | Oranges | Bananas | VN, GF

**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.

Menu selections are due 45 days prior to the event with estimated quantities.

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Menu prices are subject to change.

## SOUPS

**ECC Signature Crab Bisque A La Serge**  
Truffle Chantilly | GF

**Creamed Spinach**  
Fried Onion Strings | V, GF

**Campari Roasted Tomato**  
Fresh Basil Oil | Goat Cheese Crostini | V

**Cardamom & Coconut Milk Butternut Squash**  
Chili Paste | Scented Maple Syrup | VN, GF

**Wild Mushroom Soup**  
Cream | Truffle Puff Pastry Twist | V

## SALADS

**Caesar Cardini**  
Hearts Of Romaine | Radicchio | Shaved Parmesan | Bocconcini | Roasted Garlic Focaccia Crouton | Hard Boiled Eggs | Blue Kettle Asiago Caesar Dressing | V

**Panzanella Salad**  
Young Leaf Lettuce | Spinach | Caper Berries Gorgonzola | Cucumber | Grape Tomatoes | Crispy Ciabatta Croutons | Basil Vinaigrette | V

**Caprese Salad**  
Gull Valley Farms Tomatoes | Burrata | Micro Greens Insalata Mista | Cracked Black Pepper Lemon & Olive Oil Vinaigrette | V, GF

**Roasted Marinated Artichoke Salad**  
Mixed Greens | Marinated Artichokes | Garlic Shallots | Peppers | Crispy Pancetta | Tomato Shallot Vinaigrette | GF

**Alberta Harvest Salad**  
Crisp Iceberg | Arugula | Roasted Red Beets Butternut Squash | Grape Tomatoes | Goat Cheese | Blue Kettle Herb Vinaigrette | V, GF

## 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

CONTINUED



## 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.

## POULTRY OPTIONS | \$72

**Alberta Free Range Skin on Honey Glazed Herb de Provence Chicken Breast**  
Roasted Garlic Mashed Potatoes | Parsley & Vegetable Velouté | GF

**Char-Crusted Chicken Breast**  
Chef Serge's Steak Spice Blend | Twice Baked Cheese Potato | Chicken Apple Cider Gravy | GF

**Under The Skin Stuffed Alberta Cheese & Herb Chicken Breast**  
Classic Duchesse Potato | Chicken Thyme Jus | GF

**Sweet & Hot Fried Chicken**  
Fried ECC Spiced Chicken | Maple Clustered Waffle | Butter Pickle | ECC Spiced Chicken Jus

## BEEF OPTIONS | \$85

**Osso Bucco Style Overnight Braised Beef Rib**  
Mashed Potatoes Forestier | Espagnole Sauce | GF

**ECC Renowned Sous Vide Alberta Beef Short Rib**  
Cultured Butter Mashed Potatoes | Beef Reduction Sauce | GF

**Pastrami-Style Alberta Beef Cross Rib**  
Colcannon Mash | Spicy Seed Mustard & Beef Demi Sauce | GF

## PREMIUM CUT ENTRÉE | \$95

**Roasted Alberta Beef Tenderloin Medallion**  
Pecorino Potato Gratin, Green Peppercorn Sauce | GF

**Angus Steak Sirloin Center Cut**  
Alberta Soft Cheese And Herb Potato Puree  
Perigourdine Sauce | GF

**Overnight Roasted Shaved Alberta Prime Rib**  
Smoked Butter Potato Mousseline | Horseradish Sauce | Sweet Garlic Jus | GF

## FISH OPTIONS | \$72

**Rosemary Scented Atlantic Salmon Plancha**  
Risotto Niçoise | Smoked Tomato Beurre Blanc  
Kale Persillade | GF

## VEGAN OPTIONS | \$72

**Middle Eastern Spiced Alberta Squash**  
Black Lentil Ragout | Parsnip & Pumpkin Seed Pesto | VN, GF

**Revisited Classic Ratatouille**  
Creamy Basil Polenta | Tomato | Onion | Zucchini  
Eggplant | Organic Olive Oil | Toasted Pumpkin Seeds | Italian Beyond Meat Crumble | VN, GF

**Salt Crusted Oven Roasted Cauliflower**  
Miso Rice | Bok Choy | Togarashi | Sesame Sauce  
VN, GF

# PLATED DINNERS

CONTINUED



## 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

Cranberry & Raspberry Compote | Vanilla Sauce | 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 Chef Jason's Specialty Desserts

## CHEF'S DINING EXPERIENCE | \$85

ECC Miniature Alberta Cheese Board  
Smoked Cheddar Cheese | Seasonal Soft Cheese  
Fresh & Dried Fruit | ECC Pickled Vegetables & Winter Greens | Artisanal Bread | V

### Chef's House Made Montreal Style Smoked Meat Short Rib

Buttermilk Potato Mousseline | Dijon Mustard Sauce | GF

### 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 receive 50% off buffet price.

A 15% surcharge will apply for food and beverage events that exceed our normal meal service time of two hours.

Menu selections are due 45 days prior to the event with estimated quantities.

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

Menu prices are subject to change.

## TRADITIONAL DINNER BUFFET | \$75

### SALADS

**Mixed Field Greens Salad**  
Cucumber | Cherry Tomato | Red Cabbage  
Herb Vinaigrette | VN, GF

**Roasted Root Vegetables Salad**  
Sweet Onions | Four Whistle Farm Red Peppers  
Fresh Herbs | White Balsamic Dressing | VN, GF

**Chef's Pasta Salad**  
Olives | Celery | Roasted Pimento | Italian  
Parsley | Parmesan | Italian Dressing | V

### STARCHES & VEGETABLES

**Oven Roasted Yellow Potatoes**  
Herbs | Sea salt | VN, GF

**Vegetable Rice Pilaf** | VN, GF

**Cast Iron Roasted Root Vegetables** |  
Red Onion | Lavender Oil | VN, GF

### ENTRÉES

**Lemon & Tarragon Scented Chicken Breast a La Plancha**  
Garlic | Parsley | Tomato Fondue | GF, DF

**Garlic Butter Oven Baked Tilapia Filet**  
Olive Oil Persillade | Lemon | GF

**Beef Blade Steak Bourguignon** | GF

### FAMILY STYLE DESSERT PLATTERS

Based On 10 Guests/Table (Additional Charges Will Apply for Tables Less Than 8 Guests or Additional Overflow Tables)

Mini Gateaux | French Pastries | Tarts  
Assortment of Chef Jason's Specialty Desserts



# DINNER BUFFETS

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Menu prices are subject to change.

## CONTEMPORARY DINNER BUFFET | \$80

### SALADS

**Iceberg Lettuce Salad**  
Radicchio | Golden Endives | Roasted Broccoli  
Red Onion | Mandarin Oranges | White Balsamic  
Dressing | VN, GF

**Kale & Roasted Cauliflower Salad**  
Feta | Red Onion | Golden Raisins | Sunflower  
Seeds | Maple Gastric | V, GF

**Oven Roasted Beet Salad**  
Roasted Kale | Pickled Red Onion | Mint-Yogurt  
Dressing | V, GF

**Crisp Romaine Salad**  
Parmesan Cheese | Croutons | Sundried Tomatoes  
Creamy Garlic Dressing | V

**Asian Style Noodles Salad**  
Carrots | Celery | Red & Green Onion | Bok Choy  
Four Whistle Farms Peppers & Bean Sprouts  
Ginger Sesame Vinaigrette | V

### STARCHES & VEGETABLES

**Traditional Butter Mashed Potatoes** | V, GF

**DON'YA Ukraine's Kitchen Handmade Perogy**  
Potato | Caramelized Onion | Sour Cream  
Green Onion | V

**Alberta Seasonal Vegetable Ratatouille  
Casserole** | V

### CARVING STATION

**24-Hour Oven Roasted Kosher Salt Crusted  
Alberta Beef Baron**  
Red Wine Sauce | GF

### ENTRÉES

**Marinated Alberta Hunter Chicken Breast**  
Wild Mushrooms | Chardonnay Roasted  
Onion | GF

**Pan-Seared Salmon Fillets**  
Creamy Tuscan Sauce | Spinach and Sundried  
Tomato | 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 Chef Jason's Specialty Desserts

# 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

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15% surcharge will apply for food and beverage events that exceed our normal meal service time of two hours.

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Menu prices are subject to change.

## DELUXE DINNER BUFFET | \$90

### SALADS

**Mixed Greens & Berry Salad**  
Bocconcini | Honey | Fresh Cracked Black Pepper | Citrus Vinaigrette | V, GF

**Artisan Lettuce Blend Salad**  
Erdmann's Garden Crisp Beets | Carrots Radishes | Four Whistle Farm Cucumber Herb Vinaigrette | VN, GF

**Roasted Heirloom Beet & Citrus Salad**  
Baby Kale | Maple Reduction & Vincotto Apple Vinaigrette | VN, GF

**Four Whistle Farms Cucumber & Vine Ripened Tomatoes Salad**  
Fresh Sliced Fennel | Rock Ridge Dairy Feta | V, GF

**Baby Red & Yellow Potato Salad**  
Red & Green Onions | Celery | Sour Cream Dill Dressing | V, GF

### STARCHES & VEGETABLES

**Sour Cream & Chive Mousseline Potatoes** | V, GF

**DON'YA Ukraine's Kitchen Handmade Perogy**  
Potato | Caramelized Onion | Sour Cream Green Onion | V

**Chef Francis' Chop Suey**  
Cauliflower | Mushrooms | Peppers | Baby Corn Peas | Sprouts | Savory Broth | VN, GF

### CARVING STATION

**Sous Vide Alberta Prime Rib Beef**  
Beef Jus | GF

### ENTRÉES

**Poulet a La Mustard**  
Herb Roasted Chicken Breast | Dijon Mustard Cream Sauce | Herb Chiffonade | GF

**ECC Rubbed Whole Salmon Fillet**  
Maple Glaze | Fried Capers | 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 Chef Jason's Specialty Desserts

# CHILDREN'S PLATED MENU

\$30 | 12 YEARS & BELOW

## STARTER

Crudités  
Ranch Dip | V, GF

## ENTRÉES

Breaded Chicken Tenders  
Plum Sauce | Waffle Fries | Ketchup  
*\*Vegan Tenders Available Upon Request*

## DESSERT

ECC Chocolate Chip Cookie  
House-made Ice Cream | V



# ECC FOOD & BEVERAGE POLICY



## IMPORTANT INFORMATION

### GUARANTEED ATTENDANCE

Your Event Manager requires notification of the guaranteed number of guests with a list of guest allergies and dietary restrictions ten business days prior to your event start date. Past this point, the food and beverage order cannot be decreased and any food and beverage items added will be subject to a 20% surcharge.

The Edmonton Convention Centre is prepared to set and charge for 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

### ALLERGY/DIETARY RESTRICTION SERVICE

We ask that our events collect dietary requirement information from their guests including name, allergy/restriction as well as seating location if applicable. This information can be provided to your Event Manager 5 business days prior to your event for our kitchen to prepare and accommodate.

Kosher and halal requests must be submitted 10 business days in advance and are subject to additional charges.

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.

### BANQUET OPERATIONS (ON THE FLOOR)

All buffets will showcase food labels on each item. 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



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