



# RECEPTION MENU 2026



|                     |    |
|---------------------|----|
| CANAPÉS             | 4  |
| GOURMET GRABS       | 5  |
| DISPLAY STATIONS    | 6  |
| CASUAL FARE         | 7  |
| ACTION STATIONS     | 8  |
| CARVING STATIONS    | 9  |
| DESSERT SPECIALTIES | 10 |
| PASTRY STATIONS     | 11 |

# TABLE OF CONTENTS

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



# CANAPÉS

All selections priced per dozen minimum 3 dozen per order. Passed Canape service available at \$1 per person. Based on total final guest count.

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.

## 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

## CHILLED | \$45/DOZEN

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

**Potato tartlet** | smoked salmon | crème fraiche | 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 rillette** | 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



# GOURMET GRABS

ALL SELECTIONS PRICED PER POUND MINIMUM 3 POUNDS PER ORDER



## CHICKEN WINGS | \$40/LB

Approximately 10-12 wings per pound  
Minimum 3 pounds per flavour

### CHOICE OF FLAVOUR

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

## 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

### CHOICE OF FLAVOUR

- 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 below selections on gluten-free crust

### CHOICE OF FLAVOUR

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



# DISPLAY STATIONS

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



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

Minimum 50 orders

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

## FINE FROMAGERIE | V | \$15 PER ORDER

Minimum 50 orders | 2 oz per order

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

## ECC DELI STOP | \$15 PER ORDER

Minimum 50 orders | 1.5 oz per order

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

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

Minimum 20 orders

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

## MEDITERRANEAN MEZZE | V | \$20 PER ORDER

Minimum 25 orders

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

## ANTIPASTI BAR | \$24 PER PERSON

Minimum 25 orders

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

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

## CHEF'S GRAZING TABLE | \$38 PER PERSON

Minimum 50 orders

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

# CASUAL FARE

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



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

Minimum 50 orders

ECC salted pretzel stick | Cajun dip

Triple cheese herb bread stick | San Marzano basil dip

Parmesan grissini | queso dip

## THE DOGHOUSE | \$8 PER ORDER

Minimum 30 orders per type

Traditional steamed beef hot dog | sesame bun

Jalapeño cheese smokie | brioche bun

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

## LA POUTINERIE | \$12 PER ORDER

Minimum 30 orders

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

## YEG STREET TACO | \$12 PER ORDER

Minimum 50 orders

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

## SLIDER AVENUE | \$9 PER ORDER

Minimum 50 orders

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 50 orders

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

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

## CHEF ATTENDED

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.



### MACARONI & 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 \$12 PER PERSON

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

### 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

### FLAMBÉ SAMBUCA PRAWNS \$12 PER PERSON

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

### 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

CHEF ATTENDED

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.



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

Minimum 65 orders

Prepared horseradish | grainy mustard | Dijon mustard  
house-made potato bun

## HERB AND GARLIC WHOLE TURKEY | \$15 PER PERSON

Minimum 40 orders

Citrus ginger cranberry sauce | basil aioli | sage gravy |  
corn bread

## BELAIR MONTREAL STYLE SMOKED MEAT | \$18 PER PERSON

Minimum 30 orders

Yellow mustard | classic brined pickles | house made  
potato bun

## PROVENÇAL ROASTED LEG OF LAMB | \$18 PER PERSON

Minimum 20 orders

Dijon mustard | chimichurri sauce | rosemary jus | focaccia

## CAJUN MAPLE SIDE OF SALMON | \$18 PER PERSON

Minimum 20 orders

Honey aioli | pickled radish | deli rye

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

Minimum 50 orders

Cauliflower | rutabaga | celery root | seasonal mushroom  
umami gravy | cherry jam | herb vinaigrette



# DESSERT SPECIALTIES

ALL DESSERTS ARE PROUDLY HOUSE-MADE BY OUR OWN PASTRY KITCHEN



## CHOCOLATE DIPPED STRAWBERRIES | V \$38 PER DOZEN

Minimum 4 dozen

## FRENCH MACARONS | V | \$48 PER DOZEN

Minimum 4 dozen per flavour | Contains almonds

### CHOICE OF FLAVOUR

- Coconut
- Chocolate
- Strawberry
- Salted caramel
- Lemon
- Pistachio

## POT DE CRÈME | V | \$60 PER DOZEN

Minimum 4 dozen per flavour

### CHOICE OF FLAVOUR

- 60% dark chocolate
- Salted caramel
- Key lime
- Vanilla bean

## EUROPEAN PASTRIES | \$60 PER DOZEN

Minimum 5 dozen | Contains fish gelatin

Paris-Brest | canelés | black forest cake | tiramisu | Florentine cookies | Italian buttercream cake

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

Minimum 5 dozen | Contains fish gelatin

Mousse cakes | macarons | pâte à choux | petit gateaux  
napoleons | fruit tartlets | cookies

## CHOCOLATE FOUNTAIN | V \$10 PER PERSON

Minimum 200 orders

Seasonal fruit | biscotti | assorted cookies | marshmallows  
salted pretzels | rice crispy treats

## PETIT CUPCAKES | V | \$32 PER DOZEN

Minimum 4 dozen per flavour

### CHOICE OF FLAVOUR

- Vanilla cake | chocolate buttercream
- Chocolate cake | raspberry buttercream
- Red velvet cake | lemon buttercream

## SUGAR RUSH | \$6 PER PERSON

Minimum 5 dozen | Contains pork gelatin

Buffet of gummies, candies and sugared confections  
displayed in glass bowls and jars

## FRESH YEAST DONUTS | \$48 PER DOZEN

Minimum 4 dozen per flavour

### CHOICE OF FLAVOUR

- S'mores
- Strawberry sprinkle
- Chocolate dip Oreo
- Maple dip

*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.*

# PASTRY STATIONS

CHEF ATTENDED

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.



## FLAMBÉ BEIGNET STATION | V \$8 PER PERSON

Minimum 100 orders

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

## STUFFED CREPE SUZETTE | V \$8 PER PERSON

Minimum 100 orders

Vanilla custard stuffed crepes | Grand-Marnier caramel sauce  
orange zest | raspberry preserves | Chantilly cream

## BRULÉ BLISS BAR | V | \$8 PER PERSON

Minimum 50 orders per flavour

### CHOICE OF FLAVOUR

- Coconut crème brûlée
- Vanilla bean crème brûlée
- Salted caramel crème brûlée

Served with caramelized sugar | berries | Chantilly cream  
chocolate garnishes

## ICE CREAM COOKIE STOP | V \$10 PER PERSON

Minimum 100 orders

Choice of two cookies and two ice creams for guests to mix  
and match. Chef assembled and rolled in rainbow sprinkles,  
chocolate chips, or feuilletine

### CHOICE OF COOKIES

- Chocolate chip
- Snickerdoodle
- Monster
- Oatmeal coconut

### CHOICE OF ICE CREAM

- Vanilla bean
- Chocolate
- Strawberry
- Mango

## CHILL ZONE | V | \$12 PER PERSON

Minimum 50 orders

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

# FOOD & BEVERAGE

## OUR 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



EDMONTONCONVENTIONCENTRE.COM