



BUFFET BREAKFAST

Minimum order for 20 people

Continental Breakfast 21

In-House Baked European Pastries | Muffins | Breakfast Loaves | Greek Yogurts | Fruit Smoothies | Fruit Juice | Coffee/Tea

Sunrise Breakfast 29

In-House Baked European Pastries | Rise | Shine Muffins | Parfaits | Natural Yogurt | Granola | Chia Seeds (V) | Sliced Fruit Platter | Apple Wood Smoked Bacon | Maple Sausage | Scrambled Eggs | Cheddar Cheese | Scallions | Hash Brown Potatoes | Caramelized Onions | Fruit Juice | Coffee/Tea

Chef Jiju's Signature Breakfast 26

In-House Baked European Pastries | Loaves | Sliced Fruit Platter | Apple Wood Smoked Bacon | Chicken Sausage | Spinach Egg Frittata | French Toast | Maple Syrup | Whipped Vanilla Cream | Fruit Juice | Coffee/Tea

Hit The Spot Breakfast 32

Cottage Cheese | Berry Smoothies | In-House Baked European Pastries | Muffins | Breakfast Loaves | Orange Grapefruit Segments | Apple Wood Smoked Bacon | Maple Sausage | Egg Benedict | English Muffin | Dill Hollandaise Sauce | Waffle | Berry Compote | Whipped Sugar Cream | Roasted Baby Potato | Caramelized Onions | Peppers | Fruit Juice | Coffee/Tea

Build Your Own Breakfast 23

English Muffins | Corn Tortillas | Crusty Rolls | Bagels | Croissants | Eggs | Sausage | Canadian Bacon | Pinto Beans | Cheese | Fruit Juice | Coffee/Tea

V = Vegetarian

VN = Vegan

GF = Gluten Free

🌿 = Healthy Choice



LUNCH BUFFET

*Minimum order for 20 people - Includes fresh bread rolls,
coffee | tea*

River Valley Picnic 32

Soup Of The Day

Broccoli Slaw | Tomatoes | Dried Cranberries | Sunflower
Seeds | Aged Cheddar Cheese | Mandarin Vinaigrette (V, GF)

Tri-Colour Pasta | Bell Peppers | Onions | Sundried Tomato
Pesto Cream (V)

Assorted Sandwiches

Roasted Vegetables | Pesto Aioli | Rosemary Focaccia
Bread (V)

Tandoori Chicken With Curry Aioli | Tortilla Wrap

Alberta Beef | Creamy Horseradish | Blue Cheese | Artisan Roll

EXPO Signature Cactus Chips | Yogurt Dill Cucumber Dip

Double Fudge Brownies
Sliced Fresh Fruit Platter

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Proudly Western Buffet

39

Soup Of The Day

Caesar Garlic Croutons | Parmesan Cheese
Creamy Dressing (V, GF)

Fire Roasted Alberta Root Vegetables
Tangy Feta Dressing (V, VN)

12-Hour Pit Smoked Alberta Beef Brisket (GF)
Pan Seared Fish (GF) | Chimichurri Cream | Fried Capers
Baby Roasted Potatoes (GF, V)
Chef's Pasta | Roasted Vegetables | Olives | Rose Sauce

Chocolate Mousse (GF)
Key Lime Pie

Ukrainian Village 37

Artisan Greens | Mandarin Orange | Cranberries | Pumpkin
Seeds | Raspberry Vinaigrette (V, GF)

Chickpea | Roasted Cauliflower | Citrus Vinaigrette (V, VN, GF)

Potato | Cheese Stuffed Perogies | Onions
Slow Cooked Meat Balls | Gravy
Grilled Sausage | Onions
Rice | Meat Stuffed Cabbage Rolls

Chocolate Cupcake
Berry Burst Cake

Whyte Avenue Buffet 38

Seven Beans | Lentil | Tomatoes | Cucumber | Olives | Red
Onion | Lemon Herb Dressing (V, GF)

Rice Noodle | Grilled Tofu | Julienne Vegetables | Mint |
Calamansi Dressing (V, VN)

Herb Roasted Chicken (GF) | Hunter Cream Sauce
Steamed Cream Herb Crusted Tilapia (GF) | Braised Fennel |
Orange Dill Sauce | Confit Garlic Mashed Potatoes
Roasted Vegetables (GF) | Dulce De Leche Cream Sauce

Berry | Ricotta Tart
White Chocolate Bread Pudding | Caramel Cream Sauce



BUFFET DINNER PACKAGES

Minimum order for 30 people

Taste of Canada 69/person

Caesar Salad | Romaine Lettuce | Garlic Croutons

Artisan Greens | Mandarin Orange | Cranberries | Pumpkin Seeds | Raspberry Vinaigrette (V, VN, GF)

Chickpea | Roasted Cauliflower | Lemon | Lime Vinaigrette (V, VN, GF)

Cheese Board

Selection Of Domestic & International Cheeses
Dried Fruits | Crackers | Crostini

'O Canada' Seafood Display

Steamed Mussels | Shrimp | Clams | Scallops |
Gravlax Salmon | Cocktail Sauce | Capers | Lemon (GF)

24-Hour Braised Beef Short Ribs (GF) | Pearl Onions | Merlot Sauce
Chicken Forestière (GF) | Prairie Mushroom Sauce
Red Miso Salmon (GF) | Sake Cream Sauce
Parsley Butter Vegetables (V)
Rice Pilaf | English Peas | Peppers (V,VN)
Creamy Garlic Mashed Potato (V)

Date Cake Pudding | Blueberry Compote | Butterscotch Sauce
Chocolate Marble Cake
Raspberry White Chocolate Mousse (GF)
Sliced Fruit Platter

Coffee | Tea

Southern Soul 54/person

Kale | Pumpkin Seeds | Cranberries | Citrus Vinaigrette (V, VN, GF) 

Southern Style Potato Salad
Black Bean | Rice Salad (V, VN)

Southern Buttermilk Fried Chicken | Country Gravy
Jambalaya Shrimp | Sausage | Chicken
Blackened Catch Of The Day
Cajun Roasted Potatoes (V, VN)
Spicy Creole Bean Cassoulet (V)
Corn Bread Muffins | Browned Honey Butter

Passion Mousse Slices
Red Velvet Cake
Beignets
Chocolate Cream Puff

Coffee | Tea



Little Italy 54/person

Focaccia | Baguette | Garlic Bread | Paesano

Arancini Di Riso

Pasta Salad | Pesto Cream (V)

Fire Roasted Mediterranean Vegetables (V, GF)

Arugula | Spinach Salad (V, VN, GF) 

Chicken Saltimbocca (GF) | Lemon Caper Jus

Slow Cooked Beef (GF) | Chianti Balsamic Demi

House-Made Vegetable Cannelloni (V) | Two Sauces

Grilled Vegetables (V)

Eggplant Parmigiana (V) | Mozzarella Cheese | Smoked

Tomato Sauce (V)

Lemon | Garlic Broccoli | Zucchini (V)

Tiramisu

White Chocolate Pistachio Slice

Cannoli

Sliced Fruits 

Coffee | Tea

Far East 56/person

Asian Noodle Salad (V) 

Tofu Salad | Asian Slaw | Soy Vinaigrette (V) 

Field Greens Salad (V, VN, GF) 

Pan Fried Dumplings

Chicken | Cashew Nut

Beef | Broccoli

Black Pepper Pork | Gai Lan

Jasmine Rice (V, VN)

Vegetable Chow Mein (V)

Vegetable Stir Fry (V, VN)

Fortune Cookies

Coconut Cream Buns

Green Tea Profiteroles

Mango Pudding

Coffee | Tea

Taste Of India 56/person

Kachumber Salad (V, VN) 

Tandoori Cauliflower (V, VN) 

Curried Chickpea Salad (V, VN) 

Vegetable Pakora (V, VN)

Aloo Tikki (V, VN)

Butter Chicken

Lamb Rogan Josh (GF)

Palak Paneer (V)

Jeera Aloo (V, VN)

Dal Tadka (V, VN)

Vegetable Biryani | Cucumber Raita (V)

Naan (V)

Kheer

Gajar Halwa

Ras Malai

Gulab Jamun

Coffee | Tea | Masala Chai



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Middle Eastern 58/person

Hummus (V, VN, GF) 

Tabbouleh (V, VN, GF) 

Fattoush (V, VN, GF) 

Moutabel (V, VN, GF) 

Spanakopita (V)

Samosas (Assorted)

Lamb Ouzi (GF) – Chef Carved

Shish Taouk (GF) | Beef Kebab (GF)

Samak Harra (GF) | Harrah Sauce (GF)

Vegetable Tagine (GF, V, VN)

Penne Pasta | Cream Sauce (V)

Baklava Cake

Rice Pudding | Crushed Pistachios

Date Cake

Um Ali

Coffee | Tea

Add A Carved Feature Station

Minimum order 50 persons per selection

Alberta Prime Rib 11

Yorkshire Pudding | Beef Essence

Alberta Beef Striploin 9

Horseradish Jus | Grainy Mustard (GF)

Porchetta 7

Sour Cherry Sugo | Apple Sauce | Grainy Mustard | Marsala Jus (GF)

Sage Rubbed Turkey Breast 7

Trimblings | Turkey Gravy (GF)

Honey Mustard Glazed Salmon 9

Lemon Butter Sauce (GF)

