





POWER BOWL

Southwest 24

Grilled Carne Asada | Tinga De Pollo | Grilled Tofu | Pinto Beans | Spanish Rice | Charred Corn | Cilantro Salsa | Cotija Cheese | Grilled Vegetables | Sour Cream

Asian Inspired 24

Five-Spice Grilled Chicken | Gochujang Grilled Beef | Yakatori Grilled Tofu | Asian Vegetables | Jasmine Rice | 5 Spice Teriyaki Sauce | Sweet Chili Sauce | Crushed Peanuts | Thai Basil | Cucumber | Bean Sprouts'

Mediterranean 24

Chicken Souvlaki | Cretan Style Beef | Sumac Grilled Tofu | Grilled Vegetables | Lemon Rice | Chickpeas | Tzatziki Sauce | Donair Sauce | Cucumbers | Tomatoes | Lemon | Black Olives Citrus Balsamic Dressing

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

V = Vegetarian

VN = Vegan

GF = Gluten Free

🌿 = Healthy Choice

Proudly Western Buffet

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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





LUNCH TO GO

Boxed Lunch 21

Chips | Whole Fruit | Bottled Water

Choice of Turkey, Beef, Cheese or Vegetarian Sandwich on a Bun, Wrap, or Bread

Choice of Deli Salad: Potato, Pasta, or Mediterranean Chickpea

Choice of Granola Bar or Cookie

THREE COURSE PLATED LUNCH

Minimum 20 persons. Select one soup or salad, one entrée, and one dessert. To enhance your meal to four courses, add \$5 per person. Includes fresh bread rolls, coffee and tea. Price determined by entrée.

SOUP

Alberta Beef Barley

Root Vegetables | Beef Broth

Cream Of Prairie Mushroom Blend

Porcini Veloute | Truffle Cream (V, GF)

Pickled Vegetables (V, GF)

Mulligatawny Soup

Chicken | Rice | Curry | Nutmeg | Coconut Milk (GF)

Roasted Butternut Squash | Apple

Maple Dijon Cream (V, GF)

Roasted Red Pepper | Tomato Bisque

Avocado Cream (V, GF)

Broccoli Cheddar

Cheddar Biscuit (V)

PLATTERS

Small Premade Sandwiches 26/dozen

Minimum 1 dozen per selection

(V, VN, GF options available)

Assorted Breads | Wraps

Roasted Turkey | Cranberry Spread

Roasted Vegetables | Pesto Aioli

Smoked Ham | Grainy Mustard Mayo

Tandoori Chicken | Curry Aioli

Alberta Beef | Creamy Horseradish

Tuna Salad | Celery Seed Mayo

Egg Salad | Scallions

Pastrami | Dijonnaise

Italian Meats | Herb Sauce

Add Ons 4/each

Chips | Soup | Artisan Greens



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SALAD

Arugula | Baby Spinach

Orange Segments | Baby Beets | Dried Figs | Honey Lime Vinaigrette (VN, GF)

Field Greens

Tomatoes | Cucumber | Carrot | Roasted Beets | Signature Dressings (VN, GF)

Fattoush Salad

Romaine Lettuce, Feta, Mint, Sumac, Fried Pita, Tomato, Radish, Onion, Cucumber (V)

Smoked Duck Salad

House Smoked Duck Breast | Pea Shoots | Cucumber | Grape Tomatoes | Sesame Thai Vinaigrette (GF)

Tomato | Bocconcini

Pesto | Aged Balsamic (V, GF)

Roasted Beet

Red | Golden Beets | Field Greens | Crumbled Goat Cheese Sunflower Seeds | Poppy Seed Vinaigrette (V, VN)

DESSERT

Chocolate Mousse (GF)

Bitter Chocolate Tart | Vanilla Cream (V)

Passion Fruit Tart Berry Compote | Sweet Cream

Coconut Panna Cotta (V, VN, GF)

Vanilla Pot De Creme | Fresh Berries (GF)

New York Cheese Cake | Strawberry Coulis

ENTRÉE

48-Hour Braised Alberta Beef Short Ribs 38

Horseradish Mashed Potatoes | Maple Root Vegetables | Merlot Jus (GF)

Breast Of Chicken Forestière 36

Marinated Chicken Breast | Parmesan Polenta | Prairie Mushroom Blend Sauce (GF)

Citrus Mojo AAA Beef Striploin 38

Roasted New Potatoes | String Beans | Natural Jus (GF)

Butter Chicken 34

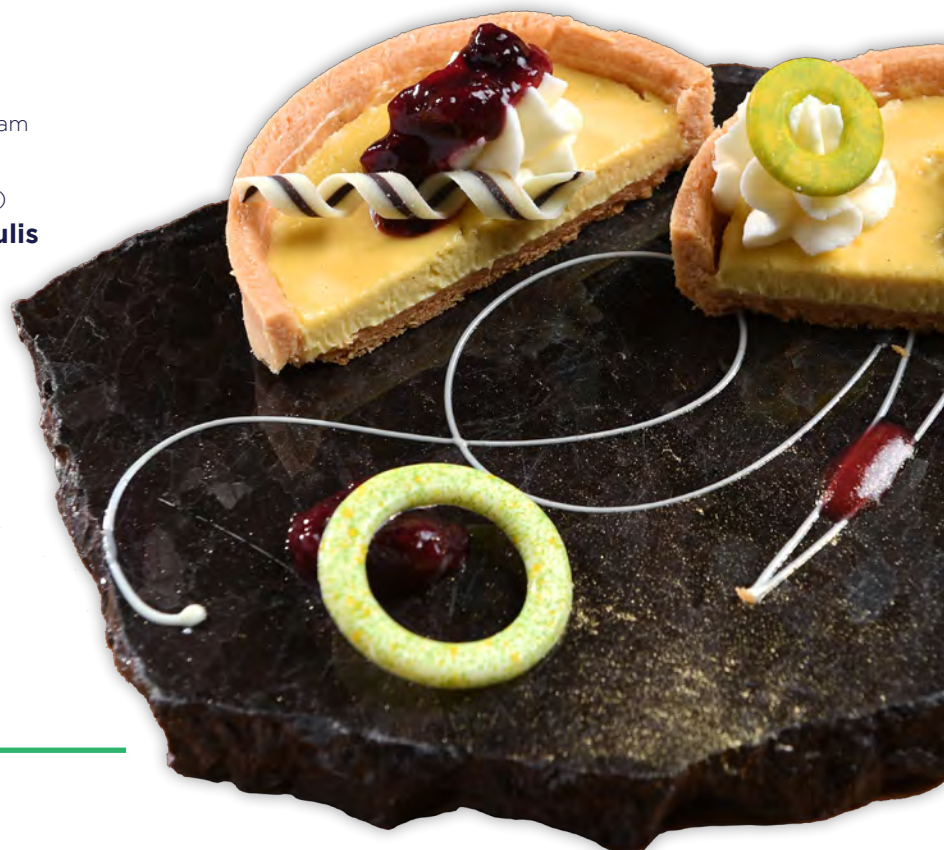
Onion | Tomato Curry Sauce | Basmati Rice | Papadum (GF)

Teriyaki Glazed Salmon 37

Cucumber-Daikon Relish | Quinoa & Edamame Pilaf | Ginger Scented Vegetables (GF)

Tofu Timbale 29

Marinated Grilled Tofu | Portobello Mushroom | Grilled Vegetables | Red Pepper Emulsion | Balsamic Glaze (V, VN)



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