



VIP Menu

Edmonton
EXPO
Centre

**Please note there is a minimum order for 25 people.
A surcharge of \$225 will be added for groups below the minimum*

Option #1 - \$37/person

Crisp romaine lettuce cups, shredded parmesan, croutons, Caesar dressing (Fish)
Vegetable crudites with ranch and Hummus dip (V,VN)
Assorted cheese and cured meat platter, mustard, pickles, nuts, fig jam (GF)
Tacos with choice of two proteins: BBQ Beef Brisket, Ground Beef, Grilled Chicken (GF,DF)
Soft- and hard-shell tacos, shredded iceberg, Pico de Gallo, Cilantro. Diced Tomatoes, Shredded Cheese, Chipotle Mayo, Lime Wedges, Green Onions, Sour Cream, and Guacamole
Cranberry and chocolate Yule log cake
Platter of assorted Festive cookies

Option #2 - \$45/person

Chive and cheese bread sticks, soft rolls, butter
Caprese salad skewers (V,GF)
Atlantic Smoked salmon, cream cheese, capers (GF)
Assorted cheese and cured meat platter, mustard, pickles, nuts, fig jam (GF)
Pork and Chive Pot stickers, soy glaze, green onions
Arancini, marinara sauce (V)
Roasted Turkey, cranberry stuffing, Creamy mashed potatoes, gravy
Erdmann's farms glazed carrots (V,GF)
Cranberry and chocolate Yule log cake
Platter of assorted Festive cookies
Macarons and Beignets

Option #3 - \$48/person

Maritime Shrimp, EXPO cocktail sauce (GF)
Brie Cheese on spiced nut bread, ice wine grapes (V)
Melon balls on melba toast, creamed stilton, micro herbs (V)
Chicken Wings - choice of hot or salt and pepper
Mini Vegetable Samosas, Tamarind sauce (V)
Carved Roast Beef station, kaiser buns, horseradish cream, jus
Cranberry and chocolate Yule log cake
Platter of assorted Festive cookies
Macarons and Beignets
Peach Cheesecake

