



2018 Shaw Conference Centre Catering Menu

Action Stations

- ❖ Sachetti Pasta with Black Truffle and Edamame *Vegetarian*
- ❖ Smoked Beef Belly Slider *Dairy free & gluten free buns available upon request*

Passed Hors D'oeuvres

- ❖ Avocado & Dungeness Crab Salad Cups
- ❖ Balsamic Soy Garlic Roasted Mushroom Skewers *Dairy free, gluten free & vegetarian*
- ❖ Potato Churro with *Four Whistle Farm* Pepper Jam *Vegetarian*
- ❖ Goat Cheese and *Four Whistle Farm* Tomato Tart *Vegetarian*
- ❖ Chicken & House-Made Waffle with Maple Buttermilk Drizzle
- ❖ Cocktail Shrimp with Scarlet Frills *Dairy free & gluten free*

Desserts

- ❖ Warm Raspberry Stuffed Beignet *Vegetarian*
- ❖ Dark Chocolate Mousse Cup *Gluten free & vegetarian*

Keep scrolling for more delicious nibbles from our food vendors!

**Samples subject to change*

2018 Edmonton Food Exhibitor Samples

Buttery Bites Caramels

- ❖ Original Caramels
- ❖ Peanut Brittle

Dave's Hot Pepper Jelly

- ❖ Assorted Dave's Hot Pepper Jellies on Crackers *Gluten free*

Duzu Dates

- ❖ Chocolate Dipped Dates

Mojo Jojo Pickles

- ❖ Pickled Vegetables & Fruit in a Mini Mocktail

Nefiss Lezizz

- ❖ Assorted Olives
- ❖ Olive Oil with Bread

The Old School Cheesery

- ❖ Assorted Cheddar Cheeses

Wild Tea Kombucha

- ❖ Kombucha on Tap

Zinter Brown Taste Treats

- ❖ Vegetarian Antipasto
- ❖ Seafood Antipasto
- ❖ Gourmet Seasonings
- ❖ Assorted Jellies

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