



FINAL FRONTIER TOUR 2026

A special evening with JOURNEY

SAT. SEPTEMBER 26
SCOTIABANK SADDLEDOME

JOURNEYMUSIC.COM

AEG

TELUS Club

BUFFET MENU

INSPIRED GREENS SALAD **GF DF V**

Inspired greens, cucumber, cherry tomatoes, shaved radish, carrots, Tuscan & balsamic vinaigrette

CLASSIC CAESAR SALAD

Romaine hearts, parmesan, croutons, bacon, lemon, caesar dressing

CREAMY POTATO SALAD **GF V**

Baby potatoes, celery, green onions, dill, creamy dressing

ROASTED BEET & GOAT CHEESE SALAD **GF V**

Roasted beets, goat cheese, arugula, toasted seeds, balsamic glaze

CANADIAN CHEESE, CHARCUTERIE & PICKLED VEGETABLES

Canadian cheeses, cured meats, pickled beets, pickled mustard seed, seasonal pickled vegetables, crisp crackers

CLASSIC FRENCH ONION SOUP ACTION STATION

Caramelized onion beef broth, toasted baguette, melted Gruyère, chives

SEA SALT & CRACKED PEPPER ALBERTA BEEF **GF**

Carved to order with rich beef us, horseradish cream, dijon and grainy mustards

SAGE & THYME ROASTED CHICKEN **GF DF**

Roasted chicken, sage, thyme, garlic, light pan jus

PANKO-CRUSTED MAPLE MUSTARD SALMON

Oven-baked salmon, maple mustard glaze, toasted panko crust, fresh herbs

CHEDDAR & CHIVE SCALLOPED POTATOES **GF V**

Thin-sliced potatoes, creamy cheddar sauce, chives, roasted breadcrumbs

ROASTED BRUSSELS SPROUTS & BACON **GF DF**

Brussels sprouts, smoked bacon, caramelized onions, cracked pepper

ROASTED ROOT VEGETABLES **GF DF V**

Carrots, parsnips, sweet potatoes, olive oil, fresh herbs

CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT CHEF'S SELECTION OF ASSORTED DESSERTS

55

GST not included

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE