

SHARE INCLUDED

GRH CHARCUTERIE **D**

Assorted salumi, pickled vegetables, olives

ALBERTA CHEESES **V**

Preserves, crackers + crisps

TOMATO BRUSCHETTA **V**

Seasonal tomatoes, balsamic cream, micro basil, crostini

MINI CORN DOGS

Smoked ketchup + honey mustard

GRUYERE CHEESE PUFFS **V**

Goat cheese, sundried tomato, chives

CRUDITÉS **V**

Hummus **G Ve**, creamy dip **G V**

STAMPEDE NUTS + BOLTS **V N**

HARD BITE POTATO CHIPS **G V**

SWEET CHILI POPCORN **G V**

SALAD CHOOSE ONE

HICKORY POTATO SALAD **G V**

Celery, peppers, hickory spice, chili vinaigrette

CUCUMBER + TOMATO SALAD **G V**

Red onion, bocconcini, balsamic dressing

WATERMELON + FETA SALAD **G V**

Lime-jalapeno dressing, pickled onion

STARCH CHOOSE ONE

GARLIC + CHEDDAR MASH POTATOES **G V**

Roasted garlic, aged cheddar cheese, chives

COWBOY BAKED BEANS **G D V**

Three-bean medley, bourbon, molasses

ROASTED SUMMER VEGETABLES **G D V**

Lemon, herb oil

PREMIUM ADDITIONS

Add to your culinary experience by choosing additional items to share. Charges apply.

CLASSIC SHRIMP COCKTAIL **G D**

Soft-poached, horseradish cocktail sauce, lemon

\$40 per dozen [minimum two dozen]

AUSTIN-STYLE BRISKET SLIDERS

Smoked beef brisket, coleslaw, pickled jalapeno, BBQ sauce

\$60 per dozen

SZECHUAN TOFU LETTUCE WRAPS **G Ve**

Mignonette, sesame ginger scallion, chili sauce

\$55 per dozen

CRAB CAKES **D**

Paprika, Old Bay Seasoning aioli

\$65 per dozen

NASHVILLE CHICKEN SLIDERS

Crunchy chicken, spicy hot sauce, coleslaw, cheddar cheese, pickles

\$60 per dozen

MINI EAST COAST LOBSTER ROLLS

Butter-poached lobster, roasted garlic aioli, chives, toasted butter roll

\$100 per dozen

MAKI, NIGIRI + SASHIMI (40 pieces) **G D**

Pickled ginger, wasabi, tamari sauce

\$60 per serving

MINI DONUTS (60 pieces) **V**

Cinnamon sugar, bourbon caramel dip

\$45 per serving



INFIELD SUITES

CARVE CHOOSE ONE

SLOW-ROASTED AAA ALBERTA BEEF SPINALIS G D

Prime rib cap, smoked BBQ rub

BIG GLORY BAY KING SALMON G D

(GMO, antibiotic + hormone-free)

Mustard-maple glaze

SLOW-ROASTED KANSAS CITY-STYLE PORK RIBS G D

Brown sugar BBQ sauce

Above served with cocktail buns + sauce bar featuring Stampede signature horseradish, rosemary grainy mustard, whisky BBQ sauce + cowboy butter.

PREMIUM CARVE UPGRADE

REPLACES CARVE CHOICE ABOVE

CAB 1.5KG TOMAHAWK STEAK G D

Roasted bone marrow butter

\$30 per guest

FLAMING BONE-IN BISON "HAMMER OF THOR"

SHORT RIB G D [60 OZ - SERVES 4]

Mustard demi, flambé brandy

\$30 per guest

FRENCHED ALBERTA LAMB RACK LOLLIPOPS G D N

Roasted pistachio crusted, cucumber + mint relish

\$30 per guest

FLAMBÉ CHOOSE ONE

CREOLE JUMBO SHRIMP G

Bourbon, Old Bay Seasoning, cilantro, paprika, garlic butter

SPANISH CHORIZO SAUSAGE G D

Brandy, sweet peppers, onion

NONNA'S BEEF MEATBALLS G

Vodka, marinara sauce, basil, Parmesan cheese, chili flakes

MEDITERRANEAN HALLOUMI G V

Ouzo, tomato, olives, oregano, lemon

DESSERT INCLUDED

MINI APPLE TART V

MINI WILD BERRY PANNA COTTA G

MINI SALTED CARAMEL BROWNIES G

MINI KEY LIME CHEESECAKE V

CORRAL COOKIES V

FRESH FRUIT PLATTER G Ve

MARIO'S GELATI LEMON CITRON

SORBETTO CALIPOP G Ve

MARIO'S BLISS VANILLA BEAN

MILK CHOCOLATE BAR G V

D'SERVED DUNK-A-ROO ICE CREAM SANDWICH V

COWKID MENU

Children 12 and under can enjoy these choices at no additional charge. Serving are individually plated.

CHEESE PIZZA V

CHICKEN FINGERS G

FRENCH FRIES G Ve

DIETARY CONSIDERATIONS

If you are hosting with a guest with dietary considerations, we offer a plated meal at no additional charge.

GNOCCHI POMODORO G VE

Spicy tomato sauce, basil, vegan Parmesan cheese

INFIELD SUITES