

## SHARE

ALL ARE INCLUDED IN YOUR SUITE PACKAGE

### **CHARCUTERIE & CHEESE (G)**

Assorted Salumi, Alberta cheeses, pickled vegetables (G) (VE), olives (G) (VE), crisps (VE), Saskatoon-chardonnay compote (G) (VE)

# CRUDITÉS (G) (VE)

Creamy ranch dill dip (G) (V), red pepper hummus (G) (VE)

### **JALAPEÑO CORNBREAD**

Double-smoked bacon, sundried tomato, goat cheese

### **MINI CORN DOGS**

Ketchup (G), honey-Dijon mustard (G) (VE)

### PARMESAN CHEESE PUFFS (V)

Herb cream cheese, fresh lemongrass

STAMPEDE NUTS & BOLTS (V) (N)

HARDBITE HANDCRAFTED-STYLE CHIPS (G) (V)

SOUR CREAM & DILL POPCORN (G) (V)

# PREMIUM ADDITIONS

ADD TO YOUR SUITE PACKAGE, CHARGES APPLY

### CHILLED SHRIMP LOLLIPOPS (G) (D)

Whisky basil and kiwi glazed, toasted coconut

MINIMUM 2 DOZEN | 60 PER DOZEN

### SUSHI (G) (D)

Maki, nigiri, sashimi, pickled ginger, wasabi, tamari sauce
40 PIECES | 190 PER PLATTER

### **CRAB MAC N' CHEESE BITES**

Panko crust, sriracha aioli dip 96 PER DOZEN

### **BEEF WELLINGTON TACOS**

AAA Alberta beef tenderloin, wild mushroom duxelle, puff pastry, port demi, truffle oil

120 PER DOZEN

### **BEEF DONUT SLIDERS**

Grilled beef patty, aged cheddar, maple bacon, pickle, sriracha aioli

96 PER DOZEN

### **PORCHETTA SLIDERS**

Arugula, salsa verde, pickled onions, crunchy chicharrones
96 PER DOZEN

## FLAMBÉED MINI DONUTS (V)

Bourbon, cinnamon sugar, vanilla bean anglaise, whipped cream

MINIMUM 2 DOZEN | 80 PER DOZEN





### PESTO POTATO SALAD (G) (VE)

Baby potatoes, peppers, honey-mustard vinaigrette

### CAPRESE SALAD (G) (V)

Baby gem tomatoes, bocconcini, fresh basil, balsamic crème

### SUMMER SLAW (G) (VE)

Broccoli, cucumber, tomatoes, lime-jalapeño dressing, pickled onion

# SIDE

**CHOOSE ONE** 

### **ROASTED BABY POTATOES (G) (V)**

Garlic chips, Parmesan cheese, fresh chives

# **COWBOY COFFEE BEANS (G) (VE)**

Three-bean medley, demerara sugar, coffee

### BLISTERED SUMMER VEGETABLES (G) (VE)

 $Finger\ carrots,\ mini\ peppers,\ zucchini,\ fresh\ lemongrass,\ EVOO,\ Maldon\ salt$ 

# FLAMBÉ

## TARRAGON JUMBO SHRIMP (G)

Brandy, cream, sundried tomato, roasted garlic

### SPOLUMBO'S BISON, WHISKY & FENNEL SAUSAGE (G) (D)

Bourbon, sweet peppers, onion

### BEER-MARINATED PORK TENDERLOIN

Cognac, blueberry horseradish jam, fried onion

### TAHINI-MARINATED PANEER (G) (V)

Ouzo, sundried tomato chutney, balsamic cream

# CARVE

CHOOSE ONE

### 14-HOUR SMOKED AAA ALBERTA BEEF BRISKET (G) (D)

BBQ rub

### **GRILLED SALMON FILLET (G) (D)**

Dijon mustard, roasted pineapple salsa, watercress, preserved lemon butter

### SLOW-ROASTED PORK RIBS (G) (D)

Gochujang BBQ sauce

# PREMIUM CARVE UPGRADE

REPLACES CARVE CHOICE, CHARGES APPLY

# CAB TOMAHAWK STEAK (G) (D)

Bone marrow butter, caramelized onions, roasted garlic
35 PER PERSON

### FLAMING BONE-IN BISON 'HAMMER OF THOR' (G) (D)

Brandy, wild mushroom ragout 35 PER PERSON

35 PER PERSUN

### STAMPEDE GRAZING BOARD (G) (D)

Smoked beef brisket, herb-crusted hemp seed rack of lamb, Spolumbo's venison cherry sausage, grilled chicken thighs, BBQ pork ribs, grilled summer vegetables

**45 PER PERSON** 

Served with assorted 'Cobs Bread' buns and sauce bar featuring Stampede signature horseradish (G) (VE), candied jalapeños (G) (VE), bourbon BBQ sauce (G) (VE) and cowboy butter (G) (V).





# DESSERT

ALL ARE INCLUDED IN YOUR SUITE PACKAGE

### **COOKIES**

Red Velvet Cheesecake (V)
Old-Fashioned Rocky Road (V)

### **SWEETS**

Mini Cocoa Bliss (G) (VE)

Caramel Stuffed Brownie (G) (V)

S'more Cheesecake Bite (V)

White Chocolate Raspberry Red Velvet Gâteaux (V)

**Caramel Macchiato Mousse** 

FRESH FRUIT (G) (VE)

'MARIO'S GELATI' LEMON CITRON SORBETTO CALIPOP (G) (VE)

'MARIO'S GELATI' BLISS VANILLA BEAN MILK CHOCOLATE BAR (G)

(V)

# **COWKID MENU**

AVAILABLE FOR CHILDREN 12 AND UNDER - SERVINGS ARE INDIVIDUALLY PLATED

FRENCH FRIES (G) (VE)

**CHEESE PIZZA (V)** 

**CHICKEN FINGERS (G)** 

Plum sauce (G) (VE), honey-mustard sauce (G) (VE)

# DIETARY CONSIDERATIONS

IF YOU'RE HOSTING A GUEST THAT CAN'T BE ACCOMMODATED WITH THE CHOICES YOU HAVE MADE, WE OFFER A PLATED MEAL - CHARGES APPLY

**VEGAN** | **PESTO GNOCCHI** (G) (VE)

Asparagus, squash, cherry tomatoes, arugula, fresh basil 18 PER PLATE

ALLERGY | GRILLED AAA ALBERTA BEEF STRIPLOIN STEAK (8 0Z) (G) (D)

Red wine demi glaze, roasted baby potatoes, summer vegetables

32 PER PLATE

