

INFIELD SUITES

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 (V)

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 LOLLIPOP (G)(D)

Whisky basil and kiwi glazed, toasted coconut

MINIMUM 2 DOZEN | 60 PER DOZEN

SUSHI PLATTER (G)(D)

Maki, nigiri, sashimi, pickled ginger, wasabi, tamari sauce

40 PIECES | 190 PER PLATTER

CRAB MAC & CHEESE BITES

Panko crust, sriracha-aioli dip

96 PER DOZEN

BEEF WELLINGTON TACO

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

120 PER DOZEN

BEEF DONUT SLIDER

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

96 PER DOZEN

PORCHETTA SLIDER

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



GROWN RIGHT. HERE. We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

(G) Gluten-friendly (D) Dairy-friendly (V) Vegetarian (VE) Vegan (N) Contains nuts



CS-GMCSTADIUM-GUEST

SALAD

CHOOSE ONE

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

CHOOSE ONE

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**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 jalapenos (G)(VE), bourbon BBQ sauce (G)(VE) and cowboy butter (G)(V).



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DESSERT

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ASSORTED

Mini Cocoa Bliss Brownie (G)(VE)

Caramel Stuffed Brownie (G)(V)

S'more Cheesecake Bite (V)

White Chocolate Raspberry Red Velvet Gâteaux (V)

Caramel Macchiato Mousse

Red Velvet Cheesecake Cookie (V)

Old-Fashioned Rocky Road Cookie (V)

FRESH FRUIT PLATTER (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) or honey-mustard (G)(VE)sauce

**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 OZ) (G)(D)**

Red wine demi glaze, roasted baby potatoes, summer vegetables

32 PER PLATE



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