

SHARE INCLUDED

GRH CHARCUTERIE + CHEESE

Assorted salumi, Alberta cheeses, pickled vegetables, crisps

BURRATA SALAD G V

Grilled vegetables, balsamic glaze, herb oil

CITRUS-SCENTED TUNA G D

Watermelon, micro basil, togarashi mayo, rice paper crisp

TLS BEEF MEATBALLS G

Charred tomato sauce, bacon, fried onions

MEZZE PLATTER

Assorted olives G Ve, roasted garlic hummus G Ve, baba ghanoush G Ve, grilled flat bread V

STAMPEDE NUTS + BOLTS V N

HARD BITE POTATO CHIPS G V

SWEET CHILI POPCORN G V

PREMIUM ADDITIONS

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

CHILLED PRAWNS G D \$40 per dozen [minimum 2 dozen]

Soft-poached, cocktail sauce, Ichipotle aioli, lemon

TLS BEEF SLIDERS \$70 per dozen

Stampede signature horseradish burger sauce, caramelized onions, Gouda cheese, double-smoked bacon

BBQ PORK BAO BUNS D \$70 per dozen

Lightly smoked pork belly, hoisin glaze, pickled onions

MAKI, SUSHI + SASHIMI (40 pieces) G D \$75 per serving

Pickled ginger, wasabi, tamari sauce

MINI DONUTS (60 pieces) V \$45 per serving

Cinnamon sugar, salted caramel dip

SALAD CHOOSE TWO

BABY POTATO SALAD G V

Pickles, sour cream, mustard, herbs, green onion

LOCAL BABY GREENS G Ve

Toasted pumpkin seeds, matchstick carrots, citrus dressing

SUMMER SLAW G Ve

Sultanas, grilled apple, horseradish vinaigrette

SOUTHWEST BLACK BEAN SALAD G V

Roasted peppers, corn, lime-chipotle dressing, pickled jalapenos

PESTO PASTA SALAD V

Peppers, celery, capers, roasted garlic aioli, herbs

THE LAZY S

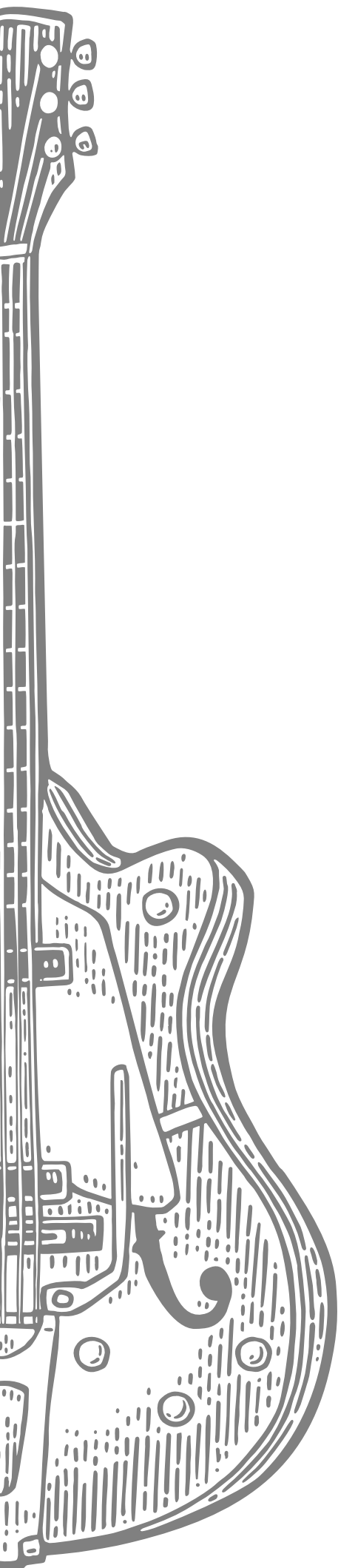


G-Gluten-friendly D-Dairy-friendly V-Vegetarian Ve-Vegan N-Contains nuts



Grown right. Here.

The Calgary Stampede proudly embraces our agricultural roots and social responsibility by featuring ingredients from local producers and farmers.



STARCH CHOOSE TWO

ROASTED BABY POTATO G Ve

Garlic, herbs, extra virgin olive oil

POTATO GRATIN G V

Gouda cheese, truffle cream

SWEET POTATO CASSEROLE G N

Candied pecans, torched marshmallow, beurre noisette

SPANISH SOFRITO RED RICE PILAF G Ve

Tomato, cumin, coriander

MEXI-CALI MAC + CHEESE V

Pepperjack cheese crust, jalapenos

VEGETABLE CHOOSE ONE

ITALIAN BROCCOLINI G V

Garlic, EVOO, chili, Parmesan cheese

GRILLED ASPARAGUS G V

Citrus butter, orange segments

SMOKEY STAMPEDE PIT BEANS G Ve

Whisky, molasses, brown sugar, spices

GREEN BEANS "ALMONDINE" G N

Roasted almonds, butter, bacon, herbs

BUTTER-ROASTED CAULIFLOWER G V

Chimichurri

CARVE CHOOSE ONE

SLOW-ROASTED AAA ALBERTA CHATEAU ROAST BEEF G D

Housemade spice rub, Stampede signature horseradish, mustard

BRAISED LAMB SHANK G

Roasted peppers + onions

SLOW-ROASTED PORCHETTA G D

Herb-marinated pork belly + loin, orange + saskatoon berry gastrique

ROASTED CHICKEN BALLOTINE G

Housemade chicken + truffle filling, garlic jam

ST. LOUIS PORK RIBS G D

Whisky BBQ sauce

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PREMIUM CARVE UPGRADE

REPLACES THE CARVE CHOICE

CAB 1.5KG TOMAHAWK STEAK G D **\$30 per guest**
Roasted onion, Stampede signature horseradish, mustard

FRENCHED ALBERTA LAMB RACK LOLLIPOPS G D
\$30 per guest
Rosemary, mustard + mint jelly

Above served with assorted buns + butter.

FLAMBÉ CHOOSE ONE

“BOUILLABAISSE” SHRIMP G
Pernod liqueur, shellfish broth, herbs

PEI MUSSELS + CHORIZO G
Orujo brandy, butter sauce, tarragon, garlic

TAIWAN-STYLE CLAMS G D
Rice wine, basil, ginger, green onion, chili

SCALLOPS + BACON G
Maple bourbon, corn, cream, shallots

DESSERT INCLUDED

PETITE TIRAMISU V

MINI WILD BERRY PANNA COTTA G

MINI SALTED CARAMEL BROWNIES G

MINI KEY LIME CHEESECAKE V

CORRAL COOKIES V

MARIO'S GELATI LEMON CITRON

SORBETTO CALIPOP G Ve

MARIO'S GELATI BLISS VANILLA BEAN

MILK CHOCOLATE BAR G V

D'SERVED COOKIES + CREAM

ICE CREAM SANDWICH V

DIETARY CONSIDERATIONS

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

VEGAN | SPICY BBQ TEMPEH G Ve
Roasted fingerling potatoes, slaw, summer vegetables

VEGETARIAN | BUTTERNUT SQUASH RAVIOLI V
Pumpkin “bisque” sauce, herb oil, spiced pumpkin seeds

FOOD SENSITIVE | GRILLED AAA ALBERTA RIBEYE STEAK G D
Chimichurri sauce, roasted fingerling potatoes, summer vegetables

COWKID MENU

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

CHEESE PIZZA V

CHICKEN FINGERS G

FRENCH FRIES G Ve

VEGGIES + RANCH DIP G V

FRESH BERRIES G Ve

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