



LOCAL ARTISAN COBS BREAD & BUTTER ^(V)

passed

CHARRED SUMMER FRUIT SKEWER ^{(G)(V)}

Fresh mozzarella cheese, orange-balsamic vinaigrette, toasted pumpkin seeds

TEMPURA YAM ROLL ^{(G)(VE)}

Creamy avocado

SPICY SALMON DYNAMITE ROLL ^(G)

Spicy mayo, sweet eel sauce

RED TUNA NIGIRI ^(G)

Vinegared rice, wasabi

family-style

ROASTED GARLIC & WHITE BEAN DIP ^(V)

Chili oil, pumpkin seeds, sumac-dusted pita chips

KING CRAB LEGS, JUMBO PRAWNS & EAST COAST OYSTERS ^{(G)(D)}

Apple-celery mignonette ^{(G)(VE)}, maple-chili cocktail sauce ^{(G)(VE)}, clarified butter ^{(G)(V)}

TUNA CEVICHE ^(G)

Lime-grapefruit marinated tuna, corn salsa, cherry tomatoes, avocado crema, crispy shallots, micro greens

action station

CARVED CAJUN AAA ALBERTA PETITE BEEF TENDERLOIN (G) (D)

Cowboy butter (G) (V), Stampede signature horseradish (G) (VE) Dijon mustard (G) (VE)

GRILLED PERI-PERI CHICKEN (G) (D)

Lemon-herb chimichurri (G) (VE)

BBQ PORK SIDE RIBS (G) (D)

Whisky spiked BBQ sauce (G) (D)

ROTINI PASTA PRIMAVERA (V)

Sundried tomato pesto, cherry tomatoes, broccolini, zucchini, kalamata olives, fresh herbs

PARMESAN MASHED POTATOES (G) (V)

Truffle oil

TAMARI-MAPLE STIRFRY (G) (VE)

Summer vegetable medley, crispy tofu

FARMHOUSE GREENS BAR (G) (V)

Fresh market assorted vegetables, chipotle-lime dressing (G) (VE) or citrus vinaigrette (G) (VE)

dessert tier

MINI COCOA BLISS BROWNIE (G) (V)

S'MORE CHEESECAKE BITE (V)

WHITE CHOCOLATE RASPBERRY RED VELVET GÂTEAUX (V)

STRAWBERRY CREAM PUFF (V)

MANGO & PASSION FRUIT COCONUT SHOOTER (G)

CARAMEL MACCHIATO MOUSSE

SALTED CARAMEL BY THOSE CHOCOLATES (G)



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