

# SHARE INCLUDED

## GRH CHARCUTERIE + CHEESE

VDG Salumi, Alberta cheeses, marinated olives, pickled vegetables, jellies, crisps

## SPINACH + CHEESE PINWHEEL **V**

Puff pastry, parmesan + ricotta cheese

## EAST COAST SMOKED SALMON

Winnipeg cream cheese, capers, fresh dill, garlic crostini, pickled red onions

## CHICKEN EMPANADAS **G**

Corn pastry, pico de gallo, fresh cilantro + lime

## SMOKY TOMATO HUMMUS + BASIL RANCH DIPS **G V**

Fresh summer vegetables

## STAMPEDE TRAIL MIX **V N**

## HARD BITE POTATO CHIPS **G V**

## SWEET CHILI POPCORN **G V**

## PREMIUM SHARE ADDITION

Add to your culinary experience by choosing share menu items. Charges apply based on number of servings.

### SOFT-POACHED JUMBO PRAWN SHOOTER **G D**

Tajin spiced rub, cucumber gazpacho  
**\$60 per dozen** [minimum one dozen]

### BUTTER-POACHED LOBSTER ROLL SLIDER

Roasted garlic aioli, fresh chives, Northern Divine caviar, toasted brioche roll  
**\$100 per dozen** [minimum one dozen]

### FRESH-SHUCKED OYSTERS **G D**

Mignonette, sesame ginger scallion, chili sauce  
**\$60 per dozen** [minimum one dozen]

### CHIPOTLE FISH CEVICHE **G D**

Marinated ahi tuna, corn tostada, coconut-chipotle sauce, arugula  
**\$45 per dozen** [minimum one dozen]

### WAGYU BEEF CARPACCIO

Horseradish aioli, fried quail egg, fried brioche, Northern Divine caviar, fresh chives  
**\$240 per dozen** [minimum one dozen]

### SUSHI ROLLS **G D**

Pickled ginger, wasabi, tamari sauce  
**\$150 per platter** [serves 10]

# SALAD CHOOSE ONE

## MAPLE-DIJON POTATO SALAD **G V**

Cornichons, peppers, fresh dill

## MARINATED RED HAT TOMATO SALAD **G V**

Pesto bocconcini, fresh basil, balsamic vinaigrette

## "BLT" PASTA SALAD **D**

Bacon, local greens, sundried tomatoes, lemon-basil vinaigrette

# STARCH CHOOSE ONE

## ROASTED LOCAL POTATO **G V**

Fingerling potatoes, Maldon rosemary + oregano salt, parmesan cheese

## RUSTIC ROOT VEGETABLES + BACON **G D**

Carrots, sweet potato, parsnips, double-smoked bacon, honey-maple glaze

## BAKED BEANS **G D V**

Three-bean medley, bourbon, brown sugar, molasses

# CARVE CHOOSE ONE

## SLOW-ROASTED AAA ALBERTA

### BEEF SPINALIS **G D**

Prime rib cap, smoked BBQ rub

### SMOKED PORCHETTA **G D**

Local pork loin, fresh herbs + lemon

### WINTER'S TURKEY BREAST **G D**

Citrus + sugar brined

### ROASTED MISO-MAPLE GLAZED SALMON **G D**

Blood orange, fresh thyme

Above served with a cocktail bun + sauce bar featuring roasted garlic aioli, Stampede signature horseradish, grainy mustard, Saskatoon berry jam and cowboy butter.

# IN FIELD SUITES



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

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

## PREMIUM CARVE UPGRADE

(REPLACES THE CARVE CHOICE)

### GRILLED TOMAHAWK STEAK **G** [42 OZ - SERVES 4]

Smoked porcini + morel mushroom rub, bone marrow butter  
\$30 per guest

### STAMPEDE GRAZING BOARD **G D**

Smoked beef brisket, herb-crusted rack of lamb, Meadow Creek foie gras sausage, grilled chicken thighs, BBQ pork ribs, grilled summer vegetables \$30 per guest

### BUTTER-POACHED GIANT LOBSTER TAIL **G** [24 OZ]

Preserved lemon hollandaise, fried brioche, fresh chives  
\$40 per guest

### FLAMING BONE-IN BISON "HAMMER OF THOR"

#### SHORT RIB **G D** [60 OZ - SERVES 4]

Cognac flamed, Saskatoon berry demi \$27 per guest

## FLAMBÉ CHOOSE ONE

### SMOKED PAPRIKA JUMBO SHRIMP **G D**

Dark rum, garlic-citrus shrimp, chimichurri

### VAQUERO CHICKEN + CHORIZO SAUSAGE **G D**

Whisky, local chicken + Meadow Creek sausage, peppers, onions

### ALBERTA BISON MEATBALL

Bourbon, wild mushroom ragout

### MARINATED HALLOUMI **G V**

Kirsch, cherry tomato, tarragon, lemon zest

## PREMIUM FLAMBÉ UPGRADE

REPLACES THE FLAMBÉ CHOICE

### PEI LOBSTER TAILS **G**

Brandy, hollandaise, sundried tomatoes, fresh herbs  
\$30 per guest

### SIZZLING PEPPER STEAK **G**

Cognac, marinated AAA Alberta beef tenderloin medallions, bone marrow butter, fresh herbs \$30 per guest

### KING CRAB LEGS **G**

Gin, garlic chili, black vinegar, fresh cilantro \$45 per guest

## DESSERT INCLUDED

### CARAMEL + CHOCOLATE BROWNIES **G V**

### STRAWBERRY SHORTCAKE CAKE POPS **V**

### TOFFEE PUDDING **V**

### SELECTION OF COOKIES + PROFITEROLES **V**

### FRESH FRUIT PLATTER **G D Ve**

### NOTO GELATO CUP **G V**

Salted caramel, lemon sorbet **Ve**

## PREMIUM DESSERT ADDITION

Add to your culinary experience by choosing a dessert prepared in-suite by the suite attendant. Charges apply based on number of guests in your suite.

### CHOCOLATE DIPPED STRAWBERRIES **G V N**

Bernard Callebaut dark chocolate, almond toffee crunch

\$18 per guest

### FLAMBÉED MINI DONUTS **V**

Whisky, cinnamon brown sugar, vanilla bean ice cream

\$18 per guest

### FLAMBÉED APPLE RUM CREPES **V**

Dark rum, caramelized apples, raisins, whipped cream

\$18 per guest

## DIETARY CONSIDERATIONS

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

### VEGAN | GRILLED CAULIFLOWER STEAK **G D V**

Charred cauliflower, roasted Little Potato Company potatoes, summer vegetables, carrot puree, local tomato sauce

### HALAL | HERB-CRUSTED ATLANTIC SALMON **G D**

Roasted Little Potato Company potatoes, summer vegetables

### FOOD SENSITIVE | GRILLED AAA ALBERTA BEEF RIB CHATEAU STEAK **G D**

Prime rib cap, roasted Little Potato Company potatoes, summer vegetables, Stampede signature horseradish

## COWKID MENU

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

### CHEESE PIZZA **V**

### CHICKEN FINGERS **G**

### FRENCH FRIES **G D V**



# INFIELD SUITES