

ALL DAZZLE. NO DUST.

THE LAZY S

SHARE

ALL ARE INCLUDED IN YOUR SUITE PACKAGE

CHARCUTERIE & CHEESE

Assorted cured meats, Alberta cheeses (V), preserves (G)(VE), crackers (V)

BURRATA (G)(V)

Tomato, fresh basil, balsamic, EVOO

TUNA POKE (G)(D)

Sweet soy sauce, mango, peppers, sesame, corn tortilla chips

TLS BEEF MEATBALLS (G)(D)

Watermelon-whisky BBQ sauce

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

SOFT-POACHED CHILLED PRAWNS (G)(D)

Cocktail sauce (G)(VE), chipotle aioli (G)(D), fresh lemon

MINIMUM 2 DOZEN | 60 PER DOZEN

SUSHI (D)

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

40 PIECES | 190 PER PLATTER

SMOKED & CANDIED SALMON

Crème fraiche (G)(V), kettle chips (G)(VE), pickled vegetables (G)(VE)

SERVES 10 | 190 PER PLATTER

BBQ PORK BELLY SLIDERS

Saskatoon berry gastrique, garlic mayo, pickles

85 PER DOZEN

CLASSIC ÉCLAIRS

Vanilla bean pastry cream, chocolate ganache

MINIMUM 2 DOZEN | 57 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 TWO

CHILLED BAKED POTATO SALAD (G)

Bacon, cheddar cheese, fresh chives, sour cream

LOCAL BABY GREENS (V)

Matchstick carrots, sweet poppyseed dressing, toasted pumpkin seeds

SUMMER SLAW (G)(V)

Carrots, cabbage, green onions, apple cider-honey dressing

SOUTHWEST BLACK BEAN SALAD (G)(V)

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

SIDE

CHOOSE TWO

ROASTED BABY POTATOES (G)(VE)

Garlic, fresh herbs, extra virgin olive oil

SCALLOP POTATOES (G)(V)

Roasted garlic, fresh thyme

RICE & BLACK BEANS (G)(VE)

Tomato, cumin, coriander

MEXI-CALI MAC & CHEESE (V)

Pepperjack cheese crust, jalapeños

VEGETABLE

CHOOSE ONE

CHARRED BROCCOLINI (G)(V)

Garlic, EVOO, chili, Parmesan cheese

ROASTED BABY CARROTS (G)(VE)

Chimichurri sauce, sunflower seeds

SMOKY STAMPEDE PIT BEANS (G)(VE)

Whisky, molasses, brown sugar, spices

MEXICAN 'STREET CORN' CASSEROLE (G)(V)

Mayo, chili powder, Cotija cheese, fresh lime and cilantro

CARVE

CHOOSE ONE

SLOW-SMOKED AAA ALBERTA BEEF BRISKET (G)(D)

Housemade spice rub, Stampede signature horseradish (G)(VE), Dijon mustard (G)(VE)

BLACKENED SALMON FILLET (G)(D)

Garlic aioli (G)(VE), grilled orange

ST. LOUIS PORK RIBS (G)(D)

Kentucky bourbon BBQ sauce

ROASTED CHICKEN BALLOTINE (G)(D)

Chicken chorizo sausage, honey-mustard dill sauce (G)(VE)

LOCAL ARTISAN 'COBS BREAD' & BUTTER (V)

PREMIUM CARVE UPGRADE

REPLACES CARVE, CHARGES APPLY

AAA ALBERTA BEEF TENDERLOIN (G)(D)

Bacon jam, Stampede signature horseradish (G)(VE), Dijon mustard (G)(VE)

34 PER PERSON

FRENCHED ROSEMARY LAMB RACK (G)(D)

Dijon mustard (G)(VE), orange marmalade (G)(D)

30 PER PERSON



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



FLAMBÉ

CHOOSE ONE

CAJUN SHRIMP (G)

Rum, butter, fresh herbs

'DRUNKEN' MUSSELS (G) (D)

Vodka, fire-roasted tomato, fresh herbs

SCALLOPS & BACON (G)

Maple bourbon, corn, cream

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)

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)

BBQ sauce (G) (VE), sweet and sour sauce (G) (VE)

VEGGIES & RANCH DIP (G) (V)

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

VEGETARIAN SPINACH & FOUR CHEESE RAVIOLI (V)

Roasted mushrooms, basil oil, whipped ricotta cheese, summer peas

19 PER PLATE

VEGAN GRILLED PLANT-BASED HOT ITALIAN SAUSAGE (G) (VE)

Garlic aioli, roasted fingerling potatoes, summer vegetables

19 PER PLATE

FOOD SENSITIVE GRILLED AAA ALBERTA BEEF TENDERLOIN (6 OZ) (G) (D)

Chimichurri sauce, roasted fingerling potatoes, summer vegetables

32 PER PLATE



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