

INFIELD SUITES

A gourmet selection of sharing platters is delivered to your suite prior to the beginning of the Stampede Rodeo or GMC Rangeland Derby. You'll also be able to choose a carved and flambé item individually prepared by a private in-suite attendant and a global inspired hot pot. To complete the culinary experience, chef has selected decadent home-made desserts and gourmet ice cream bars. These choices are included in your package. Premium upgrades and additions are also available. If you choose a premium carved or flambé upgrade or premium addition you will be charged based on the number of servings or guests in your suite.

SHARING PLATTERS

Canadian cheese and cured sausage board with olives, marinated and pickled vegetables (V)

Caramelized onion white bean dip with crostini and crackers (V)

Summer potato salad with *Brassica Mustard* and pomegranate greek yogurt dressing

Seasonal fruits (G) (V)

Salted rodeo mixed nuts (V)

Original *Hardbite* and *Ripple* potato chips (G) (V)

GLOBAL INSPIRED HOT POT (choose one)

If you are in suite 22, 26 or 30 you will enjoy both hot pots. If you are in any other suite you can choose to have both hot pots for an additional \$11 per person. Hot pots are charged per person based on the number of guests in your suite.

JULY 8-12

MEADOW CREEK ITALIAN SAUSAGE

Local sausage cooked in a rich tomato and sweet pepper sauce, served over potato gnocchi

ANGUS STEAK MOLE CHILI

Avocado sour cream, amber ale havarti cheese, fresh chopped cilantro and garlic sticks

JULY 13-17

CHICKEN AND ROASTED CORN STEW

Braised chicken thighs with jalapeno and cheddar biscuits

ASIAN STYLE BLACK PEPPERED BEEF

Served over Cantonese noodles

CARVED (choose one)

AAA ALBERTA ANGUS BEEF (G)

Cap of prime-rib roasted, served with onion-garlic jam and Stampede horseradish

SLOW ROASTED WINTER'S TURKEY BREAST (G)

With heirloom tomato and turkey bacon salsa

ST. LOUIS BBQ PORK RIBS (G)

Broiled and braised in a honey bbq sauce

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PREMIUM CARVED UPGRADE (replaces the carved choice)

Upgrade to a premium carved choice. The following items are charged per person based on the number of guests in your suite.

SESAME SEARED AHI TUNA (G)

Carved cold rare with green tea aioli **\$10 per person**

BLACKENED ELK BRISKET (G)

With roasted garlic *Brassica Mustard* **\$14 per person**

BACON-WRAPPED BISON RIB-EYE (G)

Crusted with Dijon mustard tarragon rub **\$12 per person**

FLAMBÉ (choose one)

BASIL PESTO PRAWNS (G)

Sautéed with garlic, cipollini onions and flambéed with vodka

SMOKED PAPRIKA ATLANTIC SALMON (G)

Flambéed with brown sugar, pineapple and rum

MEADOW CREEK CHICKEN CHORIZO SAUSAGE (G)

Seared Spanish onion and sweet peppers, flambéed with Sambuca

PREMIUM FLAMBÉ UPGRADE (replaces the flambéed choice)

Upgrade to a premium flambé choice. The following items are charged per person based on the number of guests in your suite.

CAJUN MARINATED CROCODILE

Flambéed with lemon vodka, garlic, onion and asparagus **\$13 per person**

BUTTER-POACHED LOBSTER TAILS (G)

Flamed with gin, finished with tomatoes and fresh basil **\$15 per person**

HONEY-BACON SCALLOPS (G)

Seared scallops with double-smoked bacon and shallots, flambéed with Honey Jack Daniel's **\$10 per person**

PREMIUM ADDITIONS

If you'd like to add to your overall culinary experience, we are pleased to offer a selection of exclusive additions. Charges apply based on number of servings or per person by the number of guests in your suite.

OYSTER BAR (G)

Shucked on the half-shell with mignonette and sauces **\$36 per dozen** (2-3 pieces per person suggested)

TRIO OF TAPAS (G)

Antipasto flatbread with heirloom tomatoes, marinated artichokes, goat cheese and balsamic reduction

Tuna tartar with arugula, avocado and roasted corn aioli in a black sesame cup

Greek marinated lamb shish kebab (G) **\$100** (serves up to 10)

JUMBO SHRIMP COCKTAIL (G)

Soft-poached with cocktail sauce and dips **\$120** (serves up to 10)

ALASKAN KING CRAB (G)

Butter-poached with brandy, garlic and fresh herbs **\$250** (serves up to 10)

SUSHI ZEN (G)

Maki, nigiri, uramaki, spicy tuna and California rolls **\$120** (serves up to 10)

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DESSERT

Chef has selected decadent home-made desserts and gourmet ice cream bars to compliment your afternoon or evening experience.

Limoncello macerated berries with vanilla mousse (G) (V)

Espresso and apricot brownies (V)

Layered Nutella and vanilla bean rice krispie square with Baileys ganache (V)

Gourmet ice cream bar (G) (V)

PREMIUM DESSERT ADDITION

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COCONUT PLANTAIN BROWNIE (V)

Ripe plantains sautéed with butter and coconut sugar, flambéed with dark rum with a mini chocolate brownie and *Mackay's* bourbon vanilla bean ice cream **\$17 per person**

MINI DONUT BAR (V)

Warm mini donuts with chocolate and raspberry sauces, fresh berries, shredded coconut and chocolate shavings **\$17 per person**

HAND-MADE GOURMET CHOCOLATES AND TRUFFLES (G) (V)

\$8 per person (2 pieces)

COWKID MENU

We are pleased to offer these choices with fresh-cut fries and veggies for cowkids (12 and under) at no additional charge.

Cheeseburger sliders

Pepperoni pizza

All beef mini hot dog slider

Baked mac n' cheese (V)

Chicken fingers with plum sauce

Our coffee brewed by



Grown right. Here.

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

(G) Gluten-free (V) Vegetarian