

# INFIELD SUITES

Sharing platters are set as your guests arrive. Your private in-suite attendant will use their culinary expertise to prepare a carved and flambéed item of your choice. The global-inspired hot pot you choose will add to your signature menu before sweet desserts are set to share.

This menu is included in your package. If you choose an upgrade or premium item, extra charges will apply and you will be charged based on the number of servings or guests in your suite.

## SHARE

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### CHARCUTERIE

Canadian cheeses, **Valbella Gourmet Foods** smoked and cured meats, pâté, Dave's Hot Pepper Jelly (G)

### GARDEN FRESH VEGETABLES

Marinated olives, roasted almonds (G) (V) (D)

### SHAWARMA-STYLE DIP

Hummus, tzatziki, fried chickpeas, heirloom tomatoes, garlic Parmesan pita chips (G) (V)

### TOMATO SALAD

Fresh basil, aged balsamic (G) (V) (D)

### FRESH FRUIT (G) (V) (D)

### STAMPEDE TRAIL MIX (V) (D)

### KETTLE CHIPS (V) (D)

## GLOBAL-INSPIRED HOT POT (CHOOSE ONE)

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If you are in suite 22, 26 or 30 you can choose two hot pots. If you are in one suite you can choose to have two hot pots for an additional \$11 per person. Additional hot pots are charged per person based on the number of guests in your suite.

### JULY 6-10

#### AFRICAN BEEF

Sweet potato, spinach, chickpeas, couscous (G)

#### BRAISED CHICKEN THIGHS & SPOLUMBO'S SUN-DRIED TOMATO CHICKEN SAUSAGE

Basmati rice pilaf (D)

#### FOREST MUSHROOM BOURGUIGNON

Rainbow carrots, cipollini onion, fork-smashed baby red potatoes (G) (V)

### JULY 11-15

#### OSSO BUCCO

Braised veal and lamb, roasted vegetables, heirloom tomato demi-glaze, barley risotto  
or

#### WINTER'S TURKEY

Charred leeks, double-smoked bacon, cream, cheese scones (G)  
or

#### FOREST MUSHROOM BOURGUIGNON

Rainbow carrots, cipollini onion, fork-smashed baby red potatoes (G) (V)

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## **CARVED** (CHOOSE ONE)

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### **AAA ALBERTA STRIPLOIN OF BEEF**

Slow-roasted, Stampede horseradish, **Brassica** cranberry mustard, pretzel buns (D)

### **ALBERTA PORK CROWN ROAST**

Black maple-brined, apple-peach chutney, **Brassica** cranberry mustard (G) (D)

### **ROASTED LEG OF LAMB**

Brazilian spiced, mint chimichurri, pico de gallo (G) (D)

## **PREMIUM CARVED UPGRADE** (REPLACES THE CARVED CHOICE)

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

### **AAA ALBERTA RIBEYE CAP**

Stampede horseradish, **Brassica** cranberry mustard (G) (D)  
18 per person

### **SLOW-ROASTED ALBERTA RACK OF LAMB**

Mustard-herb crusted, apple-mint chutney (G) (D)  
22 per person

### **CEDAR PLANK SALMON**

Lemon-lime gremolata, roasted garlic, black olives, bruschetta, **Soffrito's** olive oil (G) (D)  
13 per person

## **FLAMBÉ** (CHOOSE ONE)

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### **VODKA PRAWNS**

Acadian-Cajun spiced, sweet bell peppers, Spanish onion, basil butter (G)

### **STEAK DIANE**

Beef tenderloin, shallots, mushrooms, brandy, red wine demi-glaze, cream (G)

### **BUFFALO FROG'S LEGS**

Fresh garlic, porcini shallot butter, Frank's Red Hot Sauce (G)

## **PREMIUM FLAMBÉ UPGRADE** (REPLACES THE FLAMBÉ CHOICE)

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

### **PICKEREL CHEEKS**

Brandy, fresh garlic and herbs, lemon butter (G)  
12 per person

### **LOBSTER TAIL**

Bombay Sapphire gin, heirloom tomatoes, fresh basil (G)  
22 per person

### **HONEY-BACON SCALLOPS**

Jack Daniel's whiskey, double-smoked bacon, shallots (G)  
16 per person

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## PREMIUM ADDITIONS

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To add to your culinary experience, you can choose premium additions. Charges apply based on number of servings or per person by the number of guests in your suite.

### OYSTER BAR

Mignonette, lemon (G)  
48 per dozen (2-3 pieces per person suggested)

### JUMBO SHRIMP COCKTAIL

Soft-poached, cocktail dip, lemon (G)  
120 per platter (one platter serves up to 10 guests)

### ALASKAN KING CRAB

Butter-poached, brandy, fresh garlic and herbs (G)  
250 per platter (one platter serves up to 10 guests)

### SUSHI

Maki, nigiri, uramaki, spicy tuna, California rolls, wasabi, pickled ginger, soy sauce (G) (V)  
120 per platter (one platter serves up to 10 guests)

### CANADIAN CHEESE

BC smoked cheddar, Quebec Oka, Canadian Brie, **Noble Meadows Farm** goat cheese, crisps, sun-dried cranberries, Dave's Hot Pepper Jelly (V)  
130 per platter (one platter serves up to 10 guests)

### VALBELLA GOURMET FOODS CHARCUTERIE

Smoked and cured meats, pate, Dave's Hot Pepper Jelly, crisps  
140 per platter (one platter serves up to 10 guests)

## DESSERT

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**CARAMEL POPCORN** (V)

**BLACK FOREST CAKE MOUSSE & BRANDIED CHERRIES** (V)

**COCONUT LEMON CHAI & ESPRESSO CRUNCH SQUARES** (G) (V)

**WHITE CHOCOLATE & SASKATOON JELLY ROLL** (V)

**PASSION FRUIT & MANGO MOUSSE CAKE** (V)

**SALTED CARAMEL MACAROONS** (G) (V)

**GOURMET ICE CREAM BARS** (G) (V)

## PREMIUM DESSERT ADDITION

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Indulge with these sweet additions. Charges apply based on the number of guests in your suite.

### CHOCOLATE CARAMEL BANANA FOSTER

Malibu rum, orange juice, brown sugar, chocolate sauce, vanilla bean ice cream (V)  
12 per person

### WARM MINI DONUT BAR

Chocolate and raspberry sauces, fresh berries, shredded coconut, chocolate shavings (V)  
12 per person

### GOURMET CHOCOLATE BARK & TRUFFLES

 (G) (V)

10 per person (2 pieces)

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# COWKID MENU

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Cowkids 12 and under can enjoy these choices at no additional charge.

## MINI HAWAIIAN PIZZA

### BBQ CHICKEN BREAST

Fries, steamed vegetables

### MINI MEATBALLS

Mashed potatoes, gravy, steamed vegetables

### SPAGHETTI

Tomato sauce, Parmesan cheese

### CHICKEN FINGERS

Fries, plum sauce

## VEGETARIAN & VEGAN PLATED

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If you are hosting a guest who is vegetarian or vegan preferred, you can request a plated meal to compliment the variety of options already available in the menu.

### SANTA FE BEAN & VEGETABLE RAGOUT

Roasted Mediterranean vegetables, white corn grits, black bean and chipotle puree (G) (V) (D)

(G) Gluten-free (V) Vegetarian (D) Dairy-free



Grown right. Here.

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



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