

SEMI-PRIVATE EVENT

Lunch and dinner are served buffet-style. Chef will inspire semi-private events with a select menu. No advance food ordering is required. The buffet is shared and is not group specific. You must still complete an event order form to let us know about special meal requests and allergies and to provide your bar choice.



CARVED

AAA ALBERTA PRIME RIB OF BEEF

Slow-roasted, Yorkshire pudding, roasted garlic-rosemary glaze, Stampede horseradish (D)

MIXED GRILL

CHIMICHURRI ATLANTIC SALMON, SPOLUMBO'S CHORIZO SAUSAGE, CAROLINA BBQ RIBS
ROASTED VEGETABLES, MINI POTATO & CHEDDAR PEROGIES

GLOBAL-INSPIRED HOT POT (CHOOSE ONE)

JULY 6-10

BRAISED CHICKEN THIGHS & SPOLUMBO'S SUN-DRIED TOMATO CHICKEN SAUSAGE
Basmati rice pilaf (D)

JULY 11-15

WINTER'S TURKEY
Charred leeks, double-smoked bacon, cream, cheese scones (G)

FRESH

MIXED GARDEN GREENS Assorted dressings (G) (V)

BROCCOLI SALAD Sun-dried cranberries, sunflower seeds, herb vinaigrette (G) (V)

MEDITERRANEAN VEGETABLE SALAD Lemon-basil vinaigrette (G) (V)

HEIRLOOM TOMATO SALAD Roasted corn, snap peas, white balsamic vinaigrette (G) (V)

ARTISAN ROLLS

DESSERT

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)

SUGAR DUSTED PROFITEROLES (V)

STAMPEDE COOKIES (V)

FRESH FRUIT (G) (V) (D)

SNACKS

Your favourite individual bags of chips and a variety of snacks are delivered to your seat while you enjoy the Stampede Rodeo or Evening Show.

(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.