

SHARING + HOT POT CARVED FLAMBÉ PREMIUM ADDITIONS DESSERT & COWKID

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. Chef has selected an array of decadent desserts and gourmet ice cream bars. 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.

## SHARING PLATTERS

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

Edamame beans with flavoured salts (V)

Roasted corn, snap pea and baby heirloom tomato salad with white balsamic vinaigrette (G) (V)

Seasonal fruit display (G) (V)

Salty mixed nuts (V)

Assorted Old Dutch Crunch Kettle Chips with loaded baked potato dip (G) (V)

## GLOBAL INSPIRED HOT POT (choose one)

If you are in two or more suites you will enjoy both hot pots. If you are in one 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 7-11**

### IRISH STOUT ALBERTA LAMB

Sweet pea barley pilaf

OR

### CHICKEN & CHORIZO GUMBO

Meadow Creek chorizo sausage, chicken, Cajun rice

**JULY 12-16**

### AAA ALBERTA BEEF & WILD MUSHROOM RAGOUT

Red wine, rosemary, leek, Yorkshire pudding

OR

### MOROCCAN CHICKEN

Chick peas, apricots, herb couscous

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SHARING + HOT POT   **CARVED**   FLAMBÉ   PREMIUM ADDITIONS   DESSERT & COWKID

**CARVED** (choose one)

**AAA ALBERTA ANGUS BEEF (G)**

Roasted strip-loin, hand carved and served with onion-garlic jam and Stampede horseradish

**SPOLUMBO'S, BRANDT LAKE AND MEADOW CREEK SAUSAGES**

Dijon apple chutney, Merlot jelly, home-made sauerkraut

**ST. LOUIS BBQ PORK RIBS (G)**

Broiled and braised in a pitmaster's honey barbecue sauce

**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.

**CEDAR PLANK SALMON (G)**

Honey truffle glaze, mango and sun-dried tomato salsa

**\$10 per person**

**SLOW-ROASTED ALBERTA RACK OF LAMB (G)**

Spicy olive and orange glaze

**\$18 per person**

**BACON-WRAPPED BISON RIB-EYE (G)**

Herb-crusted, Dijon mustard tarragon rub

**\$12 per person**

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## **FLAMBÉ** (choose one)

### **HAWAIIAN PINEAPPLE PRAWNS (G)**

Polynesian spiced prawns, flambéed with vodka, chili soy, fresh basil

### **JACK DANIEL'S SALMON (G)**

Flambéed with Jack Daniel's, maple-sage butter, green apple chips

### **MEADOW CREEK CHICKEN CHORIZO SAUSAGE (G)**

Flambéed with Sambuca, Spanish onion, sweet peppers

## **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.

### **DUCK CONFIT CROISSANT**

flambéed with brandy, herb butter, sour cherry jam

**\$14 per person**

### **BUTTER-POACHED LOBSTER TAILS (G)**

Flambéed with gin, tomatoes, fresh basil

**\$15 per person**

### **HONEY-BACON SCALLOPS (G)**

Flambéed with Honey Jack Daniel's, double-smoked bacon, shallots

**\$10 per person**

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## PREMIUM ADDITIONS

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 (G)

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

### TRIO OF TAPAS

Pork and shrimp dim sum, hoisin sriracha sauce  
Prosciutto wrapped herb marinated bocconcini (G)  
Mini vegetable tostadas (V)  
**\$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, fresh herbs  
**\$250** (serves up to 10)

### SUSHI ZEN (G)

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

### CHARCUTERIE BOARD

Valbella Gourmet Foods smoked and cured meats, pate, preserves, crackers  
**\$140** (served up to 10)

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## DESSERT

Caramel popcorn (V)

Cake pops and lemon pie shooters (V)

Raspberry white chocolate mini roulette (V)

Layered Nutella and vanilla bean Rice Krispie square with Bailey's ganache (V)

Gourmet ice cream bar (G) (V)

## PREMIUM DESSERT ADDITION

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

### COCONUT PLANTAIN BROWNIE (V)

Sautéed with butter and coconut sugar, flambéed with dark rum, add a mini chocolate brownie and Mackay's bourbon vanilla bean ice cream

**\$17 per person**

### WARM MINI DONUT BAR (V)

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

Cowkids 12 and under can enjoy these choices with fresh-cut fries and veggies at no additional charge.

Cheeseburger sliders

Pepperoni pizza

All beef mini hot dog slider

Baked mac 'n' cheese (V)

Chicken fingers with plum sauce

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(G) Gluten-free (V) Vegetarian



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**Grown right. Here.**

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