

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

CHARCUTERIE Canadian cheeses, **Valbella Gourmet Foods** smoked and cured meats, pâté (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)

You can choose to have two hot pots for an additional \$11 per person. 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)

or

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

Basmati rice pilaf (D)

or

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

THE
LAZY
S

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)

CARVED (CHOOSE ONE)

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)

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)

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)

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

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

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, strawberry honey (V)
130 per platter (one platter serves up to 10 guests)

VALBELLA GOURMET FOODS CHARCUTERIE

Smoked and cured meats, pâté, preserves, crisps
140 per platter (one platter serves up to 10 guests)

DESSERT

CARAMEL POPCORN

BLACK FOREST CAKE MOUSSE & BRANDIED CHERRIES

COCONUT LEMON CHAI & ESPRESSO CRUNCH SQUARES (G)

WHITE CHOCOLATE & SASKATOON JELLY ROLL

PASSION FRUIT & MANGO MOUSSE CAKE

SALTED CARAMEL MACAROONS (G)

GOURMET ICE CREAM BARS (G)

PREMIUM DESSERT ADDITION

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)

10 per person

GOURMET CHOCOLATE BARK & TRUFFLES (G)

8 per person (2 pieces)

COWKID MENU

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

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) 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.