

INFIELD SUITES DINING MENU

Individual starters are set in single servings as guests arrive. The suite attendant collects drink orders and ensures all guests have something in hand before they begin to carve, flambé and serve lunch or dinner. Desserts are prepared in single servings and set before the end of the event for guests to enjoy.

It is up to the suiteholder to choose a menu their guests will enjoy. If you choose an upgrade or premium item, extra charges will apply and you will be charged based on the number of guests in your suite or per person by serving. There are a variety of gluten-free and vegetarian choices throughout the menu.

Choices are made by completing an event order form. The event order form is due by July 2, 2021. After this date choices will be made by our Premium Seating team and a premium host bar with the feature wine will be offered.

Visit calgarystampede.com/premiumseating to find the event order form.

START (INCLUDED)

RED PEPPER HUMMUS DIP Carrots, mini peppers, cucumber, broccoli, cauliflower, radish **G V VE D**

JARCUTERIE *VDG Salumi* Finocchiona + Spicy Soppressata, *Sylvan Star Cheese* Grizzly Gouda, pickled vegetables, crisps

SPANISH GAZPACHO Chives, micro greens **G V VE D**

SERRANO HAM + HONEYDEW MELON Aged balsamic **G D**

Kernel's sea-salt popcorn + Sweet Southern Heat snack mix

SALAD (CHOOSE ONE)

CAMPARI TOMATO CAPRESE SALAD Mozzarella, basil, extra virgin olive oil, balsamic **G V D**

MEDITERRANEAN QUINOA SALAD Tomatoes, cucumbers, olives, bell peppers, feta crumble, lemon, extra virgin olive oil **G V D**

BROCCOLI + SUNDRIED CRANBERRY SALAD Blueberries, sunflower seeds, blood orange-yogurt dressing **G V**

INDUCTION POT (CHOOSE ONE)

SMOKED PORK SPARE RIBS Gochujang BBQ sauce **G D**

The logo for Infield Suites, featuring the words "INFIELD" and "SUITES" in a bold, black, serif font. The letters are set against a white background with horizontal lines passing through them. The entire logo is contained within an orange rectangular box.

TUSCAN CHICKEN THIGHS Carrots, basil, rosé sauce **G**

BISON CHILI Dried chilis, kidney beans, roasted cumin seeds, oregano **G D**

WILD MUSHROOM RAGU Shitake, oyster + cremini mushrooms, pearl onions, roasted garlic, miso, red wine
G V VE D

CARVE (CHOOSE ONE)

Good Bread Bakery pretzel buns will compliment your choice. Gluten-free buns will be available upon request.

ALBERTA AAA BEEF STRIPLOIN Gritty spice dust, Dijon, Stampede signature horseradish **G D**

BEAR AND THE FLOWER BACON WRAPPED PORK TENDERLOIN Maple, rosemary glaze, charred tomato chutney **G (D)**

CEDAR-PLANK SALMON Lemon-lime gremolata, roasted garlic, Kalamata olives, bruschetta **G D**

ROSEMARY + MINT MARINATED LEG OF LAMB Cucumber chimichurri sauce **G D**

PREMIUM CARVE UPGRADE (REPLACES THE CARVE CHOICE)

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

SUNGOLD FARM ROASTED RACK OF LAMB Balsamic-fig glaze **G D**
29 per person

MISO-TAMARI + SAKE GLAZE HALIBUT Fried vermicelli noodles, charred leeks **G D**
25 per person

GRILLED ALBERTA AAA BEEF TOMAHAWK STEAK Smoked porcini mushroom + sea-salt crusted, Dijon, Stampede signature horseradish **G D**
30 per person

FLAMBÉ (CHOOSE ONE)

SAMBAL GARLIC MARINATED SHRIMP Vodka, sambal oelek chili paste, lemon, green onion **G D**

MOROCCAN-SPICED PEI MUSSELS Gin, saffron, ginger, cinnamon, tomato broth, apricot, fried chickpeas, preserved lemon **G D**



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THAI COCONUT GREEN CURRY SHRIMP Coconut rum, roasted pineapple, ginger, coconut cream, cilantro **G D**

SAGANAKI SHEEP CHEESE Brandy, kefalograviera, charred lemon **G V**

PREMIUM FLAMBÉ UPGRADE (REPLACES THE FLAMBÉ CHOICE)

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

ALBERTA AAA BEEF TENDERLOIN MEDALLIONS Brandy, caramelized onion, roasted bell peppers, ginger, tamari **G D**
25 per person

JUMBO SCALLOPS Whisky, maple syrup, garlic butter, watercress **G**
23 per person

LOBSTER TAILS Brandy, cultured butter, fresh garlic, herbs **G**
29 per person

DESSERT (INCLUDED)

FRESH BERRIES + CHERRIES **V**

CHOCOLATE PATE Raspberry + Grand Marnier coulis, Chantilly cream **G**

PREMIUM ADDITIONS

To add to your culinary experience, you can choose premium additions. Charges apply based on number of per person servings. All servings are individually plated.

FRESH SHUCKED OYSTERS 2 oysters, red wine vinegar + shallot mignonette **G D**
17 per person (minimum order 6)

JUMBO PRAWN COCKTAIL 5 pieces, soft-poached, cocktail dip, lemon **G D**
16 per person (minimum order 6)

SEARED TROUT + YELLOWFIN TUNA TATAKI Citrus-ginger glaze, sesame seeds, chili threads, green onions, sesame oil **G D**
16 per person (minimum order 6)

IMPORT CHARCUTERIE + CHEESE Prosciutto, bresaola, soppressata, cured salmon, Camembert Le Rustique, Sainte Maure, Limburger Halali, Brie, Roquefort, Jarlsberg, sundried cranberries, grapes, roasted cashews + almonds, *Hellish Relish*, crisps
24 per person (minimum order 6)



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FRUIT MARTINI Mango, kiwi, pomelo, dragon fruit, papaya, pineapple, orange + cantaloupe juice **G V VE D**
8 per person (minimum order 6)

COWKID MENU

Cowkids 12 and under can enjoy these choices at no additional charge. All servings are individually plated.

8" CHEESE PIZZA **V**

CHICKEN FINGERS + FRIES **G D**

MINI BEEF HOT DOGS (2) + FRIES **D**

BEEF SLIDERS (2) + FRIES **D**

FRENCH FRIES **G V VE D**

VEGGIES + RANCH DIP **G V VE**

FRUIT SALAD **G V VE D**

FOOD SENSITIVE

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

VEGETARIAN | SOFFRITTO BUTTERNUT SQUASH MEZZALUNA

Sweet peas, caramelized onion, bruschetta, sage, Parmesan cream sauce, extra virgin olive oil **V**

VEGAN | EGGPLANT ROLLATINI

Marinated eggplant, green lentil purée, tomato nage, vegetable **G V VE D**

ALLERGY | GRILLED ALBERTA AAA BEEF STRIPLOIN | SIGNATURE CUT

Port reduction, *Little Potato Company* potatoes, summer vegetables **G D**

The logo for Infield Suites is displayed in a bold, black, serif font. The word "INFIELD" is on the top line and "SUITES" is on the bottom line. A horizontal line with arrowheads at both ends passes behind the text, extending slightly beyond the left and right edges of the words.



Gluten-friendly



Vegetarian



Vegan



Dairy-friendly



Grown right. Here.

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



Wi-Fi courtesy of Bell

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