

# A GREATER WAY TO GATHER

PLAN YOUR MENU



BMO  CENTRE  
STAMPEDE PARK • CALGARY • CANADA

  
*Calgary Stampede*



Click a topic to learn more about our offerings.

PHILOSOPHY | CONVENTION AND CONFERENCE MENU  
CORPORATE AND BUSINESS MEETING MENU | PLATED AND RECEPTION MENUS  
BEVERAGES | FOOD TERMS



## OUR PHILOSOPHY

On the great ranches of the West, the cook's kitchen was a welcoming gathering place. The long days ended around plentiful tables. With the ring of a bell, the cook's creation was served. Family, friends and helping hands gathered together. And it was here, where the chef's offerings stood their ultimate test: the hearty appetites of those taming the Canadian West.

Today, our signature western hospitality and dedication to impeccable experiences define everything we offer. Still rooted in the ranch, we prepare menus true to Alberta's local flavours – from fresh, locally grown produce to our world-famous Alberta beef.





### GROWN RIGHT. HERE.

We're proud of our agricultural roots. By offering fresh food sourced from our local producers, we're able to serve up a truly authentic western experience.

### CUSTOM CULINARY EXPERIENCES

We host unique events, each deserving of its own menu. Talk to us about how we can build off these pages to create a culinary experience that will inspire and enthrall your guests.



## OUR LOCAL PRODUCERS

In the spirit of authentic Alberta dining, we procure quality ingredients by partnering with local farms, producers and food artisans.

### WINTER'S TURKEY

Continuing a four-generation tradition, the Winter family raises certified organic turkeys while keeping sustainability and respectful husbandry top of mind. Located in Dalemead, Alberta

### SYLVAN STAR CHEESE

The Snoek family produces award-winning Canadian gouda cheese on their Alberta farm. Located in Red Deer, Alberta

### VDG SALUMI

This artisanal cured meat company makes mouth-watering salami the traditional way using local pork and beef. Located in Calgary, Alberta

### MEADOW CREEK SAUSAGE

This locally based business produces the finest healthy sausages and meats. Located in Claresholm, Alberta

### NOBLE MEADOWS

Marc and Corina Hermus use traditional methods to produce soft goat cheese, cubed feta and Mediterranean-style plain and flavoured yogurt. Located in Nobleford, Alberta

### HYDRAGREENS PRODUCE

Marc Schulz and his team grow fresh lettuce, herbs, and microgreens through sustainable methods and without pesticides. Located in Spingbank, Rocky View County, Alberta

### RED HAT CO-OPERATIVE

This co-operative of over 30 experienced farmers grows some of Alberta's best tomatoes, cucumbers, peppers and more. Located in Redcliff, Alberta

### GOOD BREAD

This local Master baker provides all our breads. Located in Calgary, Alberta

### CHINOOK HONEY

Cherie and Art Andrews create premium honey and other apiary products on their Alberta farm. Located in Okotoks, Alberta

### HIGHWOOD CROSSING

Tony and Penny Marshall produce some of Alberta's highest-quality grains and oils. Located in Highwood Crossing, Alberta

### NORTHFORK BISON

With ranches in Alberta and throughout Canada, Northfork Bison raises their animals naturally and without the use of chemicals, hormones or steroids. Located in Saint-Leonard, Quebec



## OUR LOCAL PRODUCERS CON'T

In the spirit of authentic Alberta dining, we procure quality ingredients by partnering with local farms, producers and food artisans.

### TERRA MICROGREENS

Terra Microgreens

At Terra we grow high-quality GMO free microgreens for Restaurants, Chefs and Retail looking for fresh locally grown produce in the heart of Calgary, AB.

All our greens are grown indoors at our urban farm allowing for fresh produce always in season 365 days a year. At our farm we grow in elevated rack systems keeping our foot print down to square feet instead of massive fields. We grow all our micros with organic practices grown in soil with no add chemicals or synthetic nutrients, just water light and a little TLC.

### MICRO ACRES

Micro Acres began in 2018 in Airdrie, AB after the owners had spent over 15 years in the food service industry. The desire was to change the landscape and culture of indoor farming by bringing fresh, local and sustainable products to the Alberta market year round. We offer over 60 different microgreens and petite herbs that are freshly harvested within a day of delivery, allowing for the highest quality product to be delivered to our clients. Our goal has always been to bring both convenient and accessible food to our community and province as a whole.

### VALBELLA GOURMET FOODS

Valbella Gourmet Foods was established in 1978 by Walter and Leonie von Rotz in beautiful downtown Canmore. Over 45 years later, Valbella's is producing only the highest quality sausages, hams, charcuterie products and much more! What began as a small 1,000 sq ft plant has progressed over the last 45 years into a 40,000 sq ft production plant overlooking Canmore's Three Sister's Mountains. The European style sausages, hams and air dried meats quickly found their way into Banff's famous Hotels and Restaurants, and can now be found at gourmet dining establishments, fine hotels and first rate food markets throughout Alberta.

### GOOD LEAF

GoodLeaf Farms is Canada's largest network of vertical farms. With three locations across the country including Alberta, Ontario and Quebec, we are the leader in local, premium, pesticide-free, sustainable and nutritionally dense microgreens and baby greens.

### DEEP WATER FARMS

Founded in 2015, Deepwater Farms started as a passion project to bring the farm closer to people and people closer to their food. Today, Deepwater Farms grows baby greens and herbs indoors through controlled environment agriculture and provides freshly grown produce to the city of Calgary. Unlike field-grown greens, which are subject to harsh growing conditions and a long journey to your plate, our greens are grown for flavour and nutrition instead of durability. Deepwater Farms greens are grown in a hydroponic system that delivers the perfect amount of nutrients in an optimal environment, so they don't struggle to grow which can cause greens to become tough and bitter. Given this perfect environment, and a short drive to the local supermarket, we are able to harvest our greens and deliver them within just a couple days which results in beautifully fresh, tender, and tasty salads.

Buffet Style Breakfast - Hot Breakfast Buffet - Plated Breakfast - Breakfast and Mid-Morning Break Items - Afternoon Break Snacks

Lunch Buffet Menus - Bagged Lunch Menu - Plated Lunch Menu - Plated Dinner Menus - Dinner Buffet Menus - Beverages

# CONVENTION AND CONFERENCE MENU

# BUFFET STYLE BREAKFAST

100-2000 Guests

## BAKERY BASKET (2.5PC PER GUEST)

\$30 per guest | GF Options Available for \$1 /Guest

### Choose 3 flavors:

Cruffins Vanilla, Lemon, Oreo | V Nutella | V, CN

Buttery Croissants | V

Chocolate Croissants | V

Warm Apple Strudel | V

Caramelized Banana Loaf | V

Blueberry Lemon Loaf | V

Raspberry Orange Loaf | V

Apple Cinnamon Muffin | GF, DF, V, VE

Chocolate Zucchini Muffin | GF, DF, V, VE

Raisin Bran Muffin | V

Assorted Mini Donuts | V

Strawberry Saskatoon Berry Granola Bars | V

Served with Fruit Salad | GF, DF, V, VE

Individual Yogurt | GF, V

Served with Preserves | GF, DF, V, VE

## HEALTHY START | \$32 per guest

House Made Local Oat Granola Mix (5oz / Guest)

| GF, DF, V, VE

Cranberry Orange Compote | GF, DF, V, VE

Seasonal Sliced Fruits and Berries | GF, DF, V, VE

Noble Meadows Greek Yogurt | GF, V

or Coconut Milk Yogurt | GF, DF, V, VE

Chinook Honey | GF, DF, V

Raisin Bran Muffins with Jam | V

Strawberry Saskatoon Berry Granola Bars | V

Served with Preserves | GF, DF, V, VE

## BAGEL BAR | \$36 per guest

GF Options Available for \$1 /Guest

Mini Assorted Bagels (2pc / Person) | V

Smoked Salmon (2oz / Person) | GF, DF

Shaved Honey Ham (2oz / Person) | GF, DF

Whipped Dill Noble Meadows Goat Cheese | GF, V

Sliced Aged Cheddar Cheese | GF, V

Pickled Red Onions | GF, DF, V, VE

Capers | GF, DF, V, VE

Sliced Cucumber and Tomato | GF, DF, V, VE

## EUROPEAN BREAKFAST | \$40 per guest

GF Options Available for \$1 /Guest

Buttery Croissants (1.5pc / Person) | V

Shaved Prosciutto (2oz / Person) | GF, DF

Smoked Salmon (2oz / Person) | GF, DF

House Cured Salmon Gravlox (2oz / Person) | GF, DF

Saskatoon Berry Scones (1pc / Person) | V with Jam

GF, DF, V, VE and Vanilla Cream | GF, V

Assorted Local Cheese Board (3oz / Person) | GF, V

Assorted Breads | V and Crisps | GF, DF, V

## ALL PACKAGES SERVED WITH:

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water





# HOT BUFFET BREAKFAST

100-2000 Guests

## CLASSIC BREAKFAST | \$38 per Guest

Alberta Scrambled Eggs with Canadian Cheddar and Green Onions | GF, V

Crisp Smoked Bacon | GF, DF

Toasted English Muffins | DF, V

Parmesan Baked Red Hat Tomato | GF, V

Roasted Wild Mushroom Medley | GF, DF, V, VE

## ALBERTA EGG BREAKFAST SANDWICH

\$36 per Guest | GF Options Available for \$1/Guest  
(Minimum 50pc / Flavor)

Ham and Cheddar with Pommery Aioli on English Muffin

Cajun Brisket and Pepperjack Wrap with Pico De Gallo in Flour Tortilla

Smoked Salmon, Chives, and Noble Meadows Goat

Cheese on Brioche

Grilled Portobello, Asparagus, and Caper Remoulade on Brioche | V

## THE WHITE HAT | \$40 per Guest

Alberta Scrambled Eggs with Cheddar and Smoked Pulled Brisket | GF

Bison, Pepper and Caramelized Onion Hash on Potato Cakes | GF

Stampede Cowboy Pit Beans | GF, DF, V, VE

Aged White Cheddar Cornbread | GF, V

## DELUXE EUROPEAN | \$42 per Guest

Alberta Egg Frittata with Roasted Red Pepper and Sylvan Star Gouda | GF, V

Charcuterie Board with local VDG Salumi, Cold Cuts, (3oz / Person) and Accompaniments | GF, DF

Assorted Local Cheese Board (3oz / Person) | GF, V

Buttery Croissants and Chocolate Croissants | V

Red Hat Tomato and Local Micro Basil Salad, EVOO,

Aged Balsamic | GF, DF, V, VE

## GOING GREEN | \$38 per Guest

Plant Based Scramble with Vegan Cheese | GF, DF, V, VE

Chia Seed Coconut and Mango Pudding | GF, DF, V, VE

Quinoa, Kale, and Shredded Fennel "Hash" | GF, DF, V, VE

Red Hat Tomato and Local Mirco Basil Salad, EVOO,

Aged Balsamic | GF, DF, V, VE

Wild Berry and Vegan Yogurt Parfait | GF, DF, V, VE

## CHOOSE ONE SIDE

Little Potato Company Herb Roasted Potatoes | GF, DF, V, VE

Alberta Beef and Pork Sausage | GF, DF

Diablo Pork Bite | GF, DF

Canadian Smoked Bacon | GF, DF

Chicken Sausage | GF, DF

Beyond Meat Hash with Peppers and Onions

| GF, DF, V, VE

## ALL PACKAGES SERVED WITH:

Sliced Seasonal Fruits | GF, DF, V, VE

Individual Fruit Yogurt | GF, V

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water



# PLATED BREAKFAST

100-1500

## OLYMPIC WAY BREAKFAST | \$36 per Guest

Alberta Scrambled Eggs with Cheddar, Country Style Hashbrowns with Grilled Red Onions and Peppers, Roasted Asparagus, Bacon, and Locally Made Pork Sausage | GF

## OH RANCH COWBOY BREAKFAST | \$38 per Guest

Scrambled Alberta Eggs with Local Cheese Curds, and Green Onions, Cheddar Corn Bread, Bison Hashed Potato, Roasted Red Hat Tomato, Bacon, and Diablo Pork Bites | GF

## SUNDAY MORNING SPECIAL | \$36 per Guest

Saskatoon Berry and Banana Cream Cheese Stuffed Brioche French Toast, Candied Walnuts, Maple Syrup, Smoked Local Bacon | CN

## HEALTH KICK | \$36 per Guest

Vegan Egg and Vegetable Frittata, Roasted Yams, Grilled Red Hat Tomato, Root Vegetables Bean Ragout, Chia Seed Pudding, Gluten Free Breakfast Roll | GF, DF, V, VE

## PLATED BREAKFAST UPGRADES

### Bakery Basket | \$80 / Table

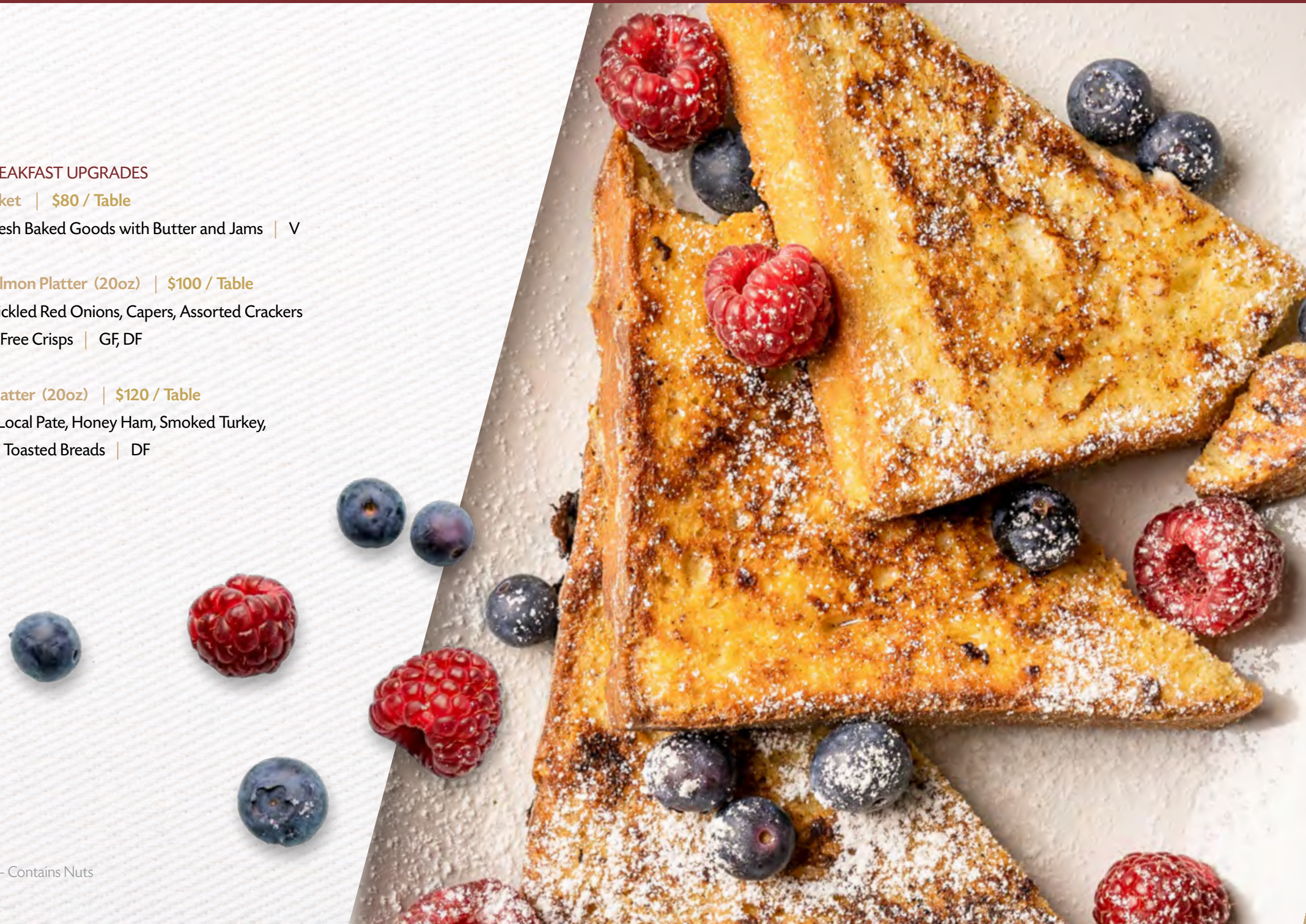
Assorted Fresh Baked Goods with Butter and Jams | V

### Smoked Salmon Platter (20oz) | \$100 / Table

Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF

### Cold Cut Platter (20oz) | \$120 / Table

Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF



# BREAKFAST AND MID-MORNING BREAK ITEMS

100 – 2000 Guests

Cruffins Vanilla, Lemon, Oreo | V Nutella | V, CN  
\$80 / Dozen (Minimum 1 Dozen / Flavor)

Buttery Croissants or Chocolate Croissants | V  
\$70 / Dozen

Warm Ham and Cheese Croissants  
\$85/ Dozen

Warm Apple Strudel | V  
\$45/ Dozen

Breakfast Loaf Slices  
\$40/ Dozen

Caramelized Banana Loaf | V  
Blueberry Lemon Loaf | V  
Raspberry Orange Loaf | V

Assorted Mini Donuts | V  
\$40/ Dozen

Muffins  
\$65/ Dozen

Apple Cinnamon | GF, DF, V, VE  
Chocolate Zucchini | GF, DF, V, VE  
Raisin Bran | V

Strawberry Saskatoon Berry Granola Bars | V  
\$55 / Dozen

House Baked Cookies | V  
\$32 / Dozen

Chocolate Chunk  
Triple Chocolate  
White Chocolate Macadamia | CN  
Oatmeal Raisin

Stampede Home Made Signature Cookies | V  
\$35 / Dozen

Double Chocolate Walnut | CN  
Rocky Road | CN  
Brown Butter Caramel  
Red Velvet Cheesecake

Sliced Fruit (3 kinds) | GF, DF, V, VE  
\$75/ Dozen of Each

Whole Fruit | GF, DF, V, VE  
\$ 35/ Dozen

Overnight Oat, Mango, and Coconut  
Yogurt Jars | GF, DF, V, VE  
\$ 45/ Dozen

Individual Fruit Yogurt Cups  
\$35 / Dozen  
Strawberry  
Blueberry  
Mango Peach



# AFTERNOON BREAK SNACKS

100 Guests Minimum

House Baked Cookies | V

**\$32 / Dozen**

Chocolate Chunk

Triple Chocolate

White Chocolate Macadamia | CN

Oatmeal Raisin

Stampede Home Made Signature Cookies | V

**\$35 / Dozen**

Double Chocolate Walnut | CN

Rocky Road | CN

Brown Butter Caramel

Red Velvet Cheesecake

Sliced Fruit (3 kinds) | GF,DF,V,VE

**\$75/ Dozen of Each**

Whole Fruit | GF,DF,V,VE

**\$ 35/ Dozen**

Assorted Petit Four Pastries and Verrines

**\$45 / Dozen**

Petit Tiramisu | V

Wild Berry Panna Cotta | GF,V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango "Lassi" Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate

Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V,CN

Vegan Chocolate Tart | GF,DF,V,VE

Noto Gelato Cups (125 ml)

**\$75/ Dozen**

Salted Caramel | V

Lemon Sorbet | DF,VE

Popcorn (5 oz)

**\$75/ Dozen Bags**

Buttered | GF,V

Caramel | GF,V

Trail Mix (90gr / Bag) | V,

CN

**\$40/ Dozen Bag**

Hardbite Potato Chips |

GF,DF,V,VE

**\$40/ Dozen Bag**



# AFTERNOON BREAK SNACKS CON'T

100 Guests Minimum

## SALTY SNACK BAR | \$21 per Guest

- Hardbite Kettle Chips | GF, DF, V, VE
- Pico De Gallo | GF, DF, V, VE
- Smoky Pepper Hummus | GF, DF, V, VE
- Stampede Trail Mix | DF, V, VE, CN
- Buttery Popcorn | GF, V
- Warm Salted Pretzel Bites with Mustard | DF, V

## SWEET SNACK BAR | \$21 per Guest

- Assorted Candy Bags and Twizzlers | GF, DF, V
- Stampede Mini Cinnamon Sugar Donuts with Caramel Dip | V
- Assorted Mini Donuts | V
- Strawberry Saskatoon Berry Granola Bars | V
- Caramel Popcorn | GF, V
- House Baked Cookies | V

## CANADIAN CHEESE BOARD | \$22/ guest

- Selection of Local and Canadian Cheese (3oz / guest) | GF, V
- House Made Apple and Pear Chutney | GF, DF, V, VE
- House Made Saskatoon Berry Jam | GF, DF, V, VE
- Grilled Herb Bread | DF, V, VE
- Garlic Crostini | DF, V, VE
- Fruit Crisps | GF, DF, V, VE
- Gluten Free Crackers | GF, DF, V, VE

## CHARCUTERIE BOARD | \$24 per Guest

- Locally Cured Meats, Pate, and Salumi (3oz / Guest) | GF, DF
- Rosemary and Chili Marinated Olives | GF, DF, V, VE
- House Made Pickled Pommery Mustard | GF, DF, V, VE
- House Made Saskatoon Berry Jam | GF, DF, V, VE
- Herb Grissini | DF, V, VE
- Garlic Crostini | DF, V, VE
- Fruit Crisps | GF, DF, V, VE
- Gluten Free Crackers | GF, DF, V, VE

## MIX AND MATCH BOARD | \$26 per Guest

- Selection of Local and Canadian Cheese (2oz / Guest) | GF, V
- Locally Cured Meats, Pate, and Salumi (2oz / Guest) | GF, DF
- Rosemary and Chili Marinated Olives | GF, DF, V, VE
- House Made Saskatoon Berry Jam | GF, DF, V, VE
- Grilled Herb Bread | DF, V, VE
- Herb Grissini | DF, V, VE
- Garlic Crostini | DF, V, VE
- Fruit Crisps | GF, DF, V, VE
- Gluten Free Crackers | GF, DF, V, VE

## GARDEN BOARD | \$21 per Guest

- Assorted Vegetable Crudité | GF, DF, V, VE
- Rosemary and Chili Marinated Olives | GF, DF, V, VE
- Smoky Pepper Hummus | GF, DF, V, VE
- Pickled Vegetables | GF, DF, V, VE
- Grilled Flatbreads | DF, V, VE
- Garlic Crostini | DF, V, VE
- Fruit Crisps | GF, DF, V, VE
- Gluten Free Crackers | DF, V, VE

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread  
(Minimum 10 / Type) (Maximum 3 Flavours / Order)

## GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried Cranberries, Tarragon Aioli

## MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

## PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild Mushrooms, White Truffle Oil, and Parmesan Crumble | V

## THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar, Horseradish Aioli, Fried Shallots

## TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes and Garlic, Basil Pesto, Finished with Local Micro Basil, and Balsamic Reduction | DF, V, VE

# LUNCH BUFFET MENUS

100 guests minimum

## ITALIAN | \$55 per Guest

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Let's Pasta Beef or Vegetarian Lasagna with Tomato Basil Sauce and Parmesan | V

OR

Let's Pasta Beef or Wild Mushroom Tortelloni | V with Tomato, Capers, and Olives

Chicken Saltimbocca – Fried Chicken Medallions, Sage and Prosciutto Pan Sauce | DF

Meatballs Genovese – Ground Alberta Beef, Mushroom, Tomato, Herbs, and Parmesan | GF

Marinated Italian Grilled Vegetables | GF, DF, V, VE

Grilled Focaccia Bread with Butter | V

Petit Tiramisu | V

Wild Berry Panna Cotta | GF

## SMOKE HOUSE | \$56 per Guest

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Slow Smoked Alberta Brisket | GF, DF

BBQ St. Louis Style Ribs with House Made Whiskey BBQ Sauce | GF, DF

Grilled Cajun Chicken Thighs with Carolina Gold BBQ Sauce | GF, DF

Stampede Pit Beans with Beyond Meat Meatballs | GF, DF, V, VE

White Cheddar Corn Bread with Cajun Butter | V

Fire and Ice Pickles | GF, DF, V, VE

Salted Caramel Brownie | V

Key Lime Cheesecake | V

## INDIAN | \$56 per Guest

Mixed Green Salad with Chat Savory, Vegetables, Citrus, and Chili | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Murgh Tikka Be Misal | GF

Fried Rawas Caldine | GF, DF

Aloo Gobi Adraki | GF, DF, V, VE

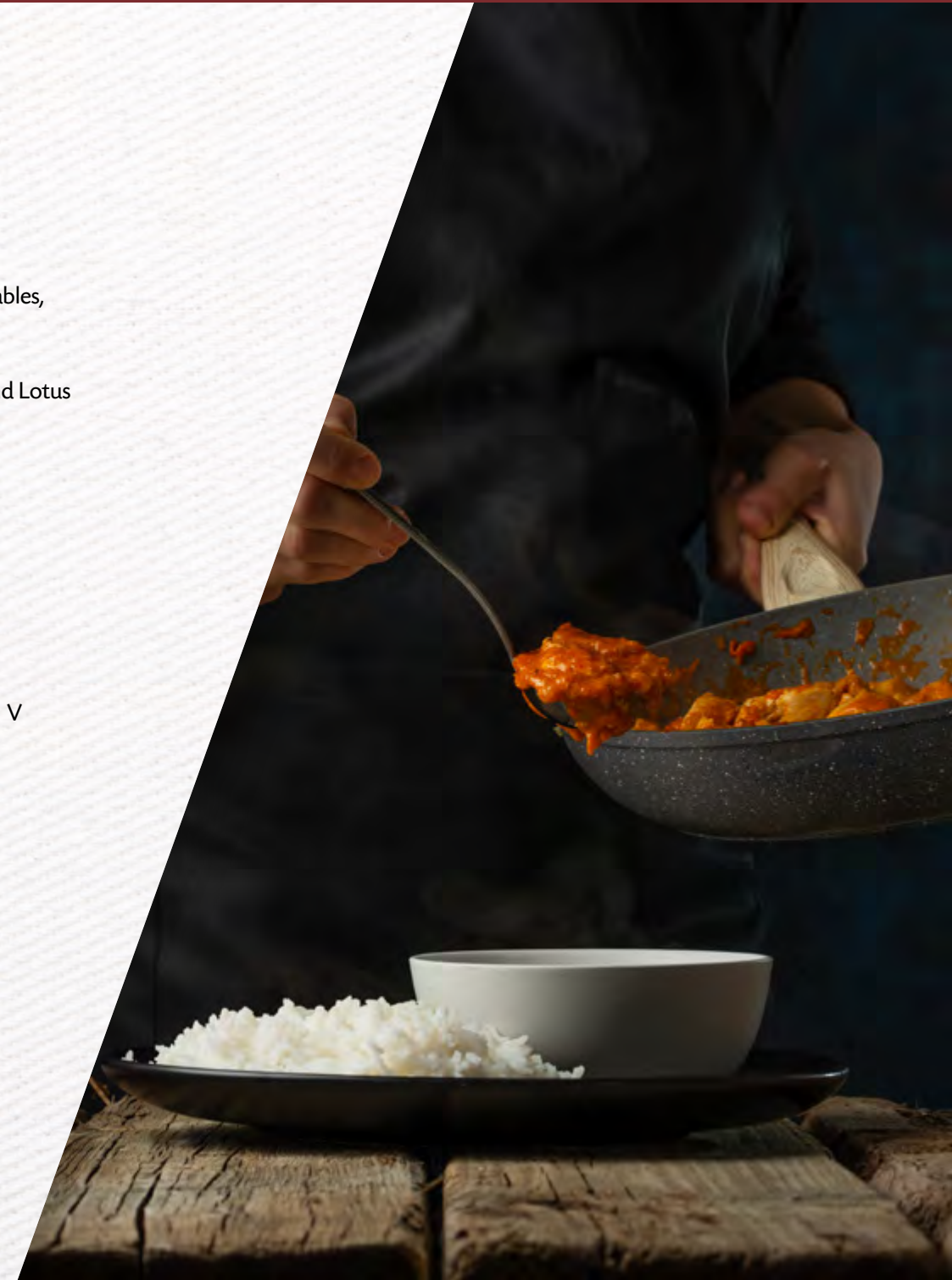
Lukhnowi Dum Subzii Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles | GF, DF, V, VE, Papad | GF, DF, V, VE, and Raita | GF, V

Mango "Lassi" Mousse | V

Chai Cheesecake | V



## LUNCH BUFFET MENUS CON'T

100 guests minimum

### AROUND ASIA | \$55 per Guest

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE, CN

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried Shallot, Citrus Nuoc Cham Dressing | GF, DF

Taiwan Style Chicken – Garlic, Ginger, Basil, Soy and Rice Wine Sauce | GF, DF

Gochujang Brisket with Kimchi Vegetables | GF, DF

Thai Lemongrass and Garlic Prawns | GF, DF

Vegetarian Fried Rice | GF, DF, V

Vegetable Spring Rolls with Plum Sauce and Siracha | DF, V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

### SPICE MARKET | \$55 per Guest

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

Fattoush – Mixed Greens, Radish, Peppers, Red Onion, Pomegranate Dressing, Gluten Free Bread Crisps | GF, DF, V, VE

Tagine Style Chicken – Chinook Honey, Olives, Dried Apricots, and Herbs | GF, DF

Braised Lamb Meatballs – Cumin and Harissa Spiced Tomato Sauce, Lemon, Flat Parsley | GF, DF

Chickpea Stew – Root Vegetables, Roasted Red Pepper Sauce, Beyond Meat Crumble | GF, DF, V, VE

Saffron Rice | GF, DF, V, VE

Grilled Flatbreads | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

### BUFFET ADDITIONS

(Must be ordered in addition to a buffet package)

Smoked Salmon Platter (2oz / Guest): Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF

\$4 per Guest

Cold Cut Platter (2oz / Guest): Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF and Gluten Free Crisps | GF, DF

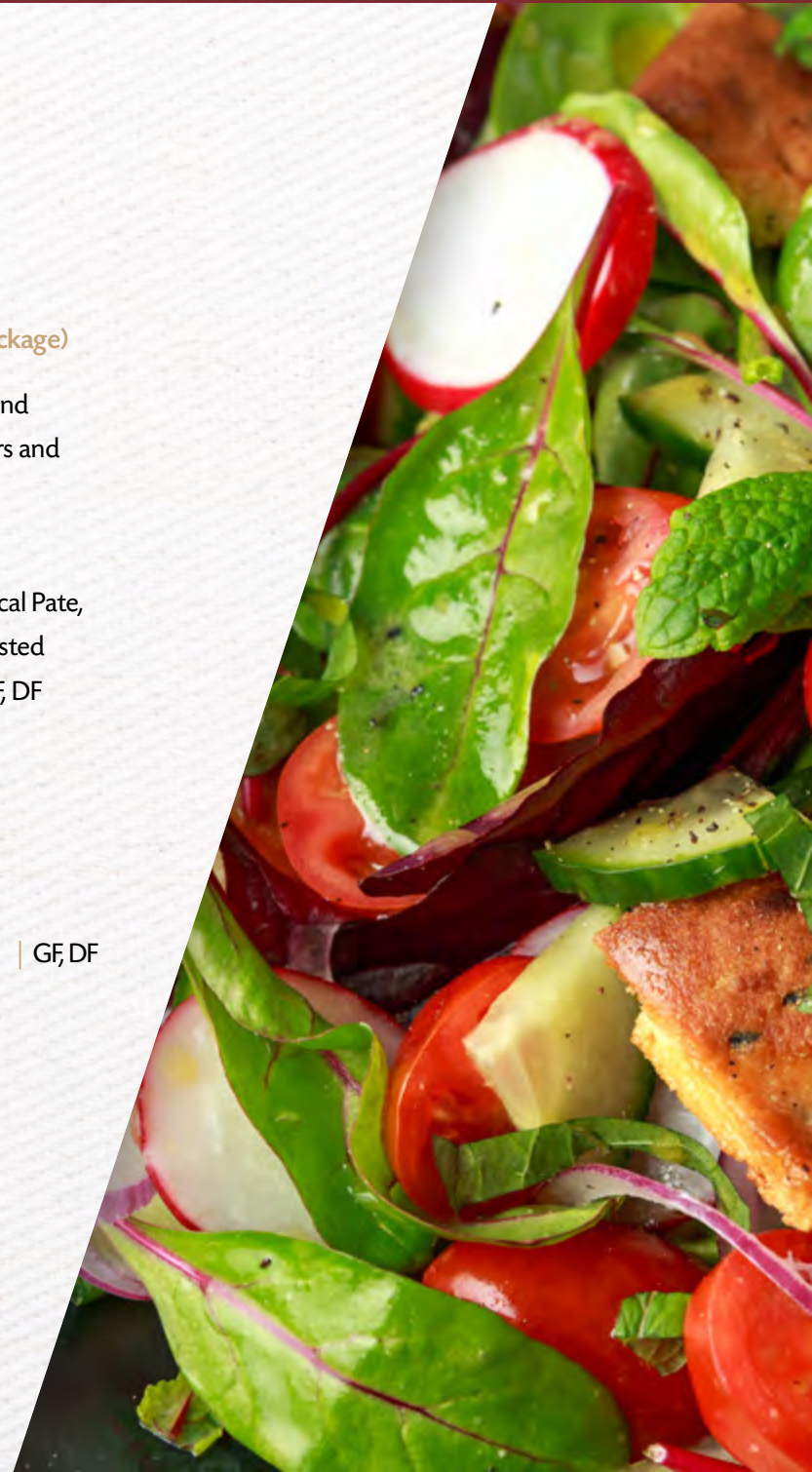
\$4 per Guest

Assorted Maki Sushi Platter (5 dz.) | GF, DF  
(Includes Vegetarian Items)

\$90 / Platter

Assorted Maki Sushi and Nigiri Platter (4 dz.) | GF, DF  
(Includes Vegetarian Items)

\$120 / Platter



# LUNCH BUFFET MENUS CON'T

100 guests minimum

## MINI SANDWICH BUFFET | \$48 per Guest

### Choose 2 Salads:

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### Choose 2 Cold Sandwiches:

(GF Bread Options Available \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded

Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun | DF

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### Choose 1 Hot Sandwich:

Stampede Rueben – Sliced CAB Pastrami, House Made Sauerkraut, Swiss, Horseradish Thousand Island on Marble Rye Bread

Monte Cristo – Egg Dipped Ham, Turkey, and Swiss on Brioche

Italian Cold Cut Melt – Mortadella, Salami, Provolone, Olive Tapenade on Herb Bread

Veggie Melt – Grilled Peppers and Zucchini, Fresh Mozzarella, Balsamic Glaze | V

### Assorted Cookies and Choose 1 Mini Pastry:

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango “Lassi” Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

Vegan Chocolate Tart | GF, DF, V, VE

### ALL PACKAGES INCLUDE:

Fresh Fruit Salad and Berries

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water



# BAGGED LUNCH MENU

## BAG LUNCH | \$36 per Guest

### GF Bread Options Available \$1 / Guest

All Sandwiches Prepared in Full Size on Good Bread Sourdough Baguette or in Flour Wrap, Your Choice. Lunches are packaged in 100% compostable paper bag. Please recycle and help us get a little greener every day.

### CHOOSE 1 SALAD (FOR ALL BAGGED LUNCHES)

(Additional salad choices will be charged at \$1 / Guest)

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### CHOOSE 2 COLD SANDWICH FLAVORS (FOR ALL BAGGED LUNCHES)

(Additional sandwich choices will be charged at \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### BIG SALAD MENU | \$34 per Guest

#### CHOOSE 1 BIG SALAD:

Cajun Caesar – Locally Grown Romaine, Roasted Cajun Chicken Breast, Herb Focaccia Croutons, Bacon, Creamy Parmesan Cheese

Mexican Citrus Shrimp Salad – Black Beans, Tomato, Red Onion, Bell Peppers, Cilantro, Cumin Red Wine Vinaigrette | GF, DF

Pastrami Cobb – Shaved CAB Pastrami, Locally Grown Lettuce, Alberta Egg, Canadian Blue Cheese Crumble, Red Hat Tomatoes, Avocado, Herb Vinaigrette | GF

Korean Salmon Salad – Brown Rice, Shredded Vegetables, Quick Pickled Cucumbers, Gochujang Vinaigrette | GF, DF

(All Salads can substitute marinated tofu for meats to make vegan) (Additional adjustments might be needed to make vegan)

### Package Includes:

Trail Mix (90gr) | V, CN

Strawberry Saskatoon Berry Granola Bars | V

OR

Choice of 1 House Baked Cookie | V

Chocolate Chunk

Triple Chocolate

Monster

White Chocolate Macadamia | CN

Oatmeal Raisin

Bottled Water

Upgrade to Bottle of Apple or Orange Juice \$5 / Guest

Upgrade to Bottle of Pop \$4 / Guest

# PLATED LUNCH MENU

100-2000 Guests (Salad and Soup Add \$9 / Guest)

## SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Locally Grown Romaine Lettuce, Salted Egg Yolk, Crunchy Pancetta, Creamy Bacon and Parmesan Dressing, Focaccia "Crouton"

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Locally Grown Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

## SOUPS

Pumpkin Velouté, White Beans, Winter Herb Oil, Root Vegetables, Parsnip Chips and Seeds, and Flax Seed Crackers | GF, DF, V, VE

Cauliflower Soup, Pickled Cauliflower Florets, Smoked Cauliflower Gnocchi Parisienne, Spiced Chickpeas, and Papadum | GF, V

Corn Chowder, Potato, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V

## MAIN COURSE

Chicken Roulade, Mushroom Mousseline, Pumpkin Puree, Heirloom Baby Carrots, Broccolini, Gnocchi, and Herb Poultry Jus | GF \$54 per Guest

"Bacalao" – Lightly Brined and Roasted Cod, Red Pepper Puree, Crushed Baby Potato, Olives, Tomatoes, Espelette Pepper, EVOO | GF, DF \$56 per Guest

Duck Confit, Red Lentil and Braised Root Vegetable Ragout, Cranberry Compote, Roasted Asparagus, Orange Oil | GF, DF \$55 per Guest

Braised Alberta Beef Short Rib, Broiled Bone Marrow, Gremolata, Pomme Aligot, Wild Mushroom Jus, Seasonal Baby Vegetables | GF \$58 per Guest

Let's Pasta Wild Mushroom Tortelloni, Mushroom "Bisque" Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V \$40 per Guest

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE \$42 per Guest

## DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

"Crunchie" Cheesecake, Alberta Cream Cheese, Honeycomb, Caramelized White Chocolate Ganache | V

Lemon Tart, Torched Swiss Meringue, Citrus Chantilly, Saskatoon Berry Compote | V

Black Forest Mousse Cake, Dark Cherry Coulis, Whipped Cocoa Ganache | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

## ALL PACKAGES SERVED WITH:

Warm Breads from Good Bread and Butters  
Roasted Arabica Coffee and Assorted Teas

# PLATED DINNER MENUS

100-2000 Guests (Salad and Soup Add \$9 / Guest)

## SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Seared Tuna, Ponzu Vinaigrette, Locally Grown Baby Lettuce and Micro Green Salad, Edamame Beans, Wakame, Daikon, and Roe | GF, DF

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Terra Greens Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

East Coast Smoked Salmon, Herb Salad, Egg, Asparagus, Pickled Red Onion Gel, Buckwheat Croutons, Dill Vinaigrette | GF, DF

## SOUP

Butternut "Cream" Soup, Whipped Coconut Milk, Green Curry Oil, Fried Shallot Tuile, Chili Crunch | DF, VE

Stampede Onion Soup – Caramelized Onions, Thyme, Alberta Rye, Braised Brisket and Gruyere Beignet with Horseradish Aioli | GF, DF

Wild Mushroom Soup – Porcini Cream, Pickled Seasonally Foraged Mushrooms, Herb and Seed Cracker, Mushroom Pate | GF, V

Corn Bisque, Potato Gnocchi, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V



## PLATED DINNER MENUS CON'T

100-2000 Guests (Duo of Protein Add \$ 6/ Person to Highest Menu Price)

### MAIN COURSE

Herb Roasted 1/2 Cornish Hen, Natural Jus, Wild Mushroom Soft Polenta, Rosemary Citrus EVOO, Charred Broccolini | GF **\$78 per Guest**

Sablefish A La Barigoule, Artichokes, Red Hat Gem Tomatoes, Pearl Onions, Baby Carrots, Green Pea Spelt Risotto, Saffron Sauce **\$81 per Guest**

Slow Braised Lamb Shank, Ratatouille Tien, Minted Potato Parisienne, Red Wine Jus, Baby Vegetables in Beurre Noisette | GF **\$82 per Guest**

Braised Alberta Beef Short Rib, Perigord Sauce, Lyonnaise Pave, and Glazed Baby Squash | GF, DF **\$84 per Guest**

Let's Pasta Wild Mushroom Tortelloni, Mushroom "Bisque" Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V **\$76 per Guest**

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE **\$76 per Guest**

### DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

Limoncello Cheesecake, Lemon Glacage, Citrus Meringue, Orange Curd | V

Trio of Chocolate – Milk Chocolate Mousse, Dark Chocolate Streusel, Caramelized White Chocolate Ganache, Wild Berry Compote | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

### THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and House Made Flavored Butters

Roasted Arabica Coffee and Assorted Teas



# DINNER BUFFET MENUS

100 Guests Minimum

## COAST TO COAST | \$84 per Guest

Locally Grown Baby Greens, Cranberries, Roasted Apples, Toasted Pumpkin Seeds, Maple Vinaigrette | GF, DF, V, VE

Stampede Potato Salad – Caramelized Onions, Egg, Pickle, Horseradish Sour Cream, Pommery Mustard | GF, V

Roasted Baby Carrot Salad – Pomegranate Molasses, Herbs, Seeds, and Charred Lemon Vinaigrette | GF, DF, V, VE

Hunter's Chicken – Local Mushrooms, Poultry Jus, Winter Herbs | GF, DF

AAA Alberta Cajun Smoked Brisket with Homemade Rye BBQ Sauce and Horseradish | GF, DF

Herb Roasted Little Potato Company Nugget Potatoes | GF, DF, V, VE

Grilled Seasonal Vegetables | GF, DF, V, VE

Let's Pasta Butternut Squash Ravioli, Mascarpone, Squash Bisque Sauce, Sage Beurre Noisette | V

Blueberry Cheesecake and Saskatoon Berry Compote | V

Ontario Caramel Apple Mousse Tart | V

Rocky Road Brownie with Salted Caramel | GF, V, CN

## DELUXE ASIAN BUFFET | \$85 per Guest

Tuscan Greens, Mandarin, Asian Pear, Edamame, Ponzu Vinaigrette | GF, DF, V, VE

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE, CN

Assorted Maki Sushi Platter (4pc / Guest) | GF, DF with Soy, Wasabi, Pickled Ginger (Maki includes Vegetarian Items)

Upgrade to Maki and Nigiri Platter | GF, DF (6pc per Guest) \$5 per Guest (Maki includes Vegetarian items)

Slow Roasted Gochujang Chicken | GF, DF

AAA Alberta Short Ribs Braised with Fermented Black Bean Sauce and Daikon | GF, DF

Pacific Salmon Fillet with House Made Miso BBQ Sauce | GF, DF

Vegan Ma Po Tofu | GF, DF

Stir Fried Vegetable with Ginger and Scallions | GF, DF, V, VE

Hokkaido Style Cheesecake | V

HK Milk Tea Mousse Cake | V

Macau Style Egg Tart | V



# DINNER BUFFET MENUS CON'T

100 Guests Minimum

## EUROPEAN BUFFET | \$86 per guest

Locally Grown Romaine Caesar Salad, Herb Croutons, Bacon Bits, Creamy Parmesan Dressing

Caprese Salad – Red Hat Gem Tomato, Marinated Bocconcini, EVOO, Balsamic Glaze, Micro Basil | GF, V

Mediterranean Potato Salad – Honey Citrus Vinaigrette, Feta, Olives, Roasted Peppers | GF, V

Greek Style Grilled Chicken Thighs, Lemon, Garlic, and Herbs | GF, DF with Tzatziki | GF, V

AAA Alberta Beef Bourguignonne – Red Wine Jus, Root Vegetables, and Local Bacon | GF, DF

Roasted King Salmon, Braised Beet and Cabbage, Dill Horseradish Cream | GF

Gnocchi Alla Norma – Eggplant, Basil, Chili, Sun Dried Tomato | GF, DF, V, VE

Grilled Italian Vegetables with EVOO, Basil, and Balsamic Glaze | GF, DF, V, VE

Black Forest Mousse Cake with Dark Cherry Coulis | V

Mini Tiramisu | V

French Lemon Mousse Tartelette | V

## DELUXE INDIAN BUFFET | \$88 per guest

Tuscan Mixed Greens, Shredded Vegetables, Mint, Curry Spiced Vinaigrette | GF, DF, V, VE

Thoran Cabbage Salad, Carrot, Coconut, Lime, Black Cumin Dressing | GF, DF, V, VE

Vegetarian Samosa with Chutneys | V

Tandoori Murgh Tikka Lababdar | GF

Beef Vindaloo | GF, DF

Lamb Roganjosh | GF, DF

Dal Bhukhara | GF, V

Hyperabadi Subzii Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles

| GF, DF, V, VE, Papad | GF, DF, V, VE, and Raitha | GF, V

Mango Cheesecake with Saffron Cremeux | V

Gulab Jamun (Indian Doughnuts) with Chai Anglaise Sauce | V

Cardamom and Pistachio “Kulfi” Custard | V, CN

## CHEF ATTENDED CARVING STATIONS

(Requires Chef Fee of \$75 / 2 Hours) (All Carving is based on 4oz / Guest)

(100 Guests Minimum)

AAA Rib Eye Roast with Horseradish and Pretzel Buns | DF \$26 per Guest

Upgrade to 28 Day Aged Rib Eye Roast | DF (45 Days' Notice) \$32 per Guest

House Made Pastrami with Mustard and Rye Rolls | DF \$24 per Guest

Italian Porchetta with Salsa Verde and Focaccia Buns | DF \$22 per Guest

Salmon “En Croute” in Brioche with Herb Beurre Blanc \$21 per Guest

Herb Roasted Turkey Roulade with Saskatoon Berry Compote and Herb Rolls | DF \$20 per Guest

## THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and House Made Flavored Butters

Roasted Arabica Coffee and Assorted Teas



## BEVERAGES

Dasani Water | \$5 / Each (591ml)

Simply Beverages: Apple, Orange, or Lemonade | \$6 / Each (340ml)

Roasted Arabica Coffee | \$85 / 4lt  
(Served with sugars, alternative sweeteners, milk, and creamer)  
(Plant based dairy substitute available for \$5 / Station)

Selection of Assorted Teas | \$85 / 4lt  
(Served with sugars, alternative sweeteners, milk, and creamer)  
(Plant based dairy substitute available for \$5 / Station)

House-made Citrus Mint Iced Tea | \$80 / 4lt

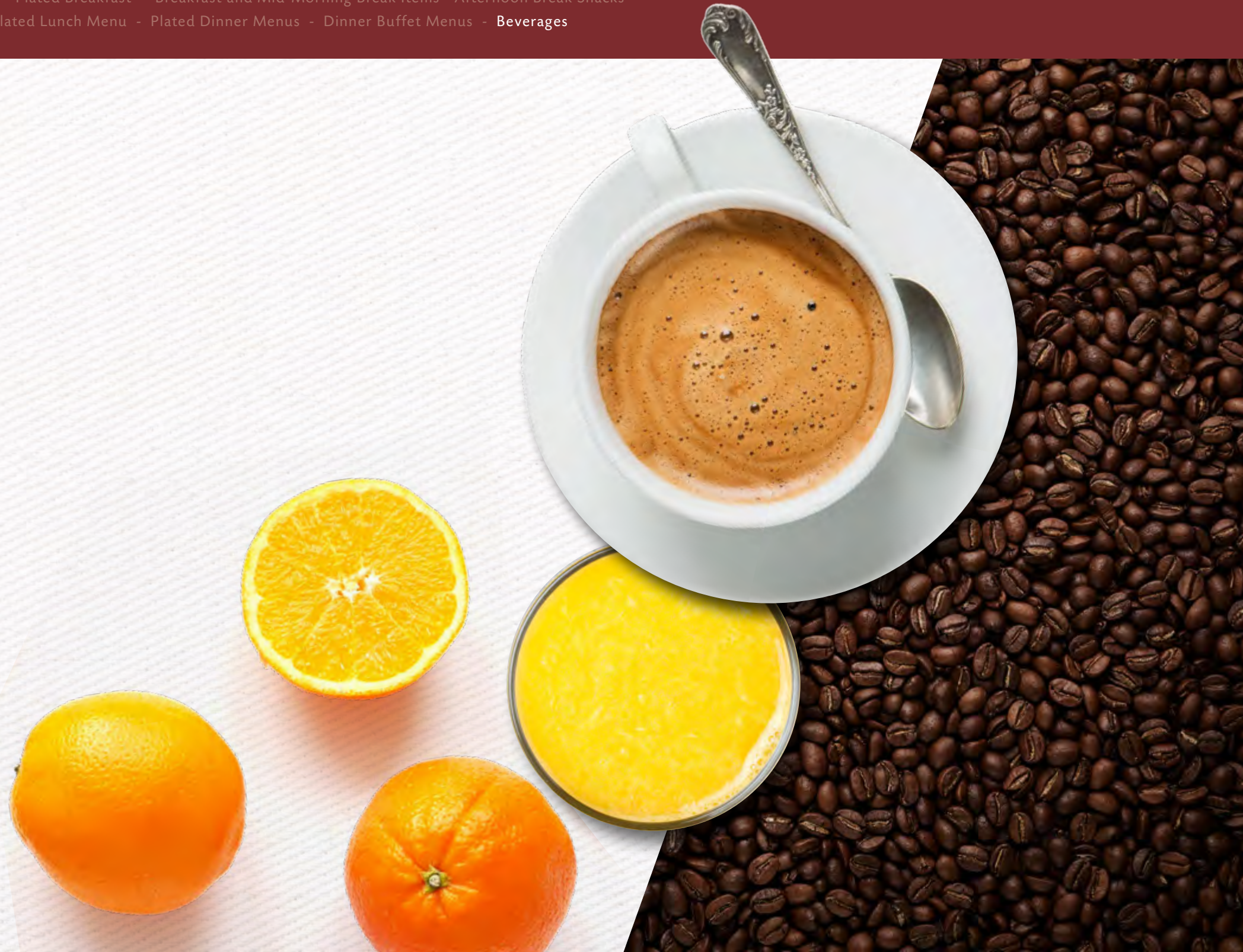
House-made Hot Chocolate with Marshmallows | \$96 / 4lt

Non-Alcoholic Apple and Cranberry Cider | \$90 / 4lt

Soft Drinks | \$4.50 / Each (355ml)  
(Coca Cola, Diet Coke, Sprite, or Ginger Ale)

Perrier Sparkling Water 330ml | \$6 / Each 330ml | \$9 / Each 750ml

Citrus Mint Water Station | \$25 / 4lt



PHILOSOPHY | CONVENTION AND CONFERENCE MENU | **CORPORATE AND BUSINESS MEETING MENU** | PLATED AND RECEPTION MENUS | BEVERAGES | FOOD TERMS

Buffet Style Breakfast - Hot Breakfast Buffet - Plated Breakfast - Breakfast and Mid-Morning Break Items - Afternoon Break Snacks - Lunch Buffet Menus - Bagged Lunch Menu  
Plated Lunch Menu - Plated Dinner Menus - Dinner Buffet Menus - Reception Menu and Buffet Additions - Meeting Package Menu - Beverages

# CORPORATE AND BUSINESS MEETING MENU



# BUFFET STYLE BREAKFAST

Minimum 20 Guests

## BAKERY BASKET (2.5PC PER GUEST)

\$30 per guest | GF Options Available for \$1/Guest

### Choose 3 flavors:

Cruffins Vanilla, Lemon, Oreo | V Nutella | V, CN

Buttery Croissants | V

Chocolate Croissants | V

Warm Apple Strudel | V

Caramelized Banana Loaf | V

Blueberry Lemon Loaf | V

Raspberry Orange Loaf | V

Apple Cinnamon Muffin | GF, DF, V, VE

Chocolate Zucchini Muffin | GF, DF, V, VE

Raisin Bran Muffin | V

Assorted Mini Donuts | V

Strawberry Saskatoon Berry Granola Bars | V

Served with Fruit Salad | GF, DF, V, VE

Individual Yogurt | GF, V,

and Preserves | GF, DF, V, VE

## HEALTHY START | \$32 per guest

House Made Local Oat Granola Mix (5oz / Guest)

| GF, DF, V, VE

Cranberry Orange Compote | GF, DF, V, VE

Seasonal Sliced Fruits and Berries | GF, DF, V, VE

Noble Meadows Greek Yogurt | GF, V

or Coconut Milk Yogurt | GF, DF, V, VE

Chinook Honey | GF, DF, V

Raisin Bran Muffins with Jam | V

Strawberry Saskatoon Berry Granola Bars | V

Served with Preserves | GF, DF, V, VE

## BAGEL BAR | \$36 per guest

GF Options Available for \$1/Guest

Mini Assorted Bagels (2pc / Person) | V

Smoked Salmon (2oz / Person) | GF, DF

Shaved Honey Ham (2oz / Person) | GF, DF

Whipped Dill Noble Meadows Goat Cheese | GF, V

Sliced Aged Cheddar Cheese | GF, V

Pickled Red Onions | GF, DF, V, VE

Capers | GF, DF, V, VE

Sliced Cucumber and Tomato | GF, DF, V

## EUROPEAN BREAKFAST | \$40 per guest

GF Options Available for \$1/Guest

Buttery Croissants (1.5pc / Person) | V

Shaved Prosciutto (2oz / Person) | GF, DF

Smoked Salmon (2oz / Person) | GF, DF

House Cured Salmon Gravlox (2oz / Person) | GF, DF

Saskatoon Berry Scones (1pc / Person) | V with Jam

| GF, DF, V, VE and Vanilla Cream | GF, V

Assorted Local Cheese Board (3oz / Person) | GF, V

Assorted Breads | V and Crisps | GF, DF, V

## ALL PACKAGES SERVED WITH:

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water



# HOT BREAKFAST BUFFET

Minimum 20 Guests

## CLASSIC BREAKFAST | \$38 per Guest

Alberta Scrambled Eggs with Canadian Cheddar and Green Onions | GF, V

Crisp Smoked Bacon | GF, DF

Toasted English Muffins | DF, V

Parmesan Baked Red Hat Tomato | GF, V

Roasted Wild Mushroom Medley | GF, DF, V, VE

## ALBERTA EGG BREAKFAST SANDWICH

\$36 per Guest | GF Options Available for \$1/Guest

Choice of 1:

Ham and Cheddar with Pommery Aioli on English Muffin

Cajun Brisket and Pepperjack Wrap with Pico De Gallo in Flour Tortilla

Smoked Salmon, Chives, and Noble Meadows Goat Cheese on Brioche

Grilled Portobello, Asparagus, and Caper Remoulade on Brioche | V

## THE WHITE HAT | \$40 per Guest

Alberta Scrambled Eggs with Cheddar and Smoked Pulled Brisket | GF

Bison, Pepper and Caramelized Onion Hash on Potato Cakes | GF

Stampede Cowboy Pit Beans | GF, DF, V, VE

Aged White Cheddar Cornbread | GF, V

## DELUXE EUROPEAN | \$42 per Guest

Alberta Egg Frittata with Roasted Red Pepper and Sylvan Star Gouda | GF, V

Charcuterie Board with local VDG Salumi, Cold Cuts, (3oz / Person) and Accompaniments | GF, DF

Assorted Local Cheese Board (3oz / Person) | GF, V

Buttery Croissants and Chocolate Croissants | V

Red Hat Tomato and Local Micro Basil Salad, EVOO,

Aged Balsamic | GF, DF, V, VE

## GOING GREEN | \$38 per Guest

Plant Based Scramble with Vegan Cheese | GF, DF, V, VE

Chia Seed Coconut and Mango Pudding | GF, DF, V, VE

Quinoa, Kale, and Shredded Fennel "Hash" | GF, DF, V, VE

Red Hat Tomato and Local Mirco Basil Salad, EVOO,

Aged Balsamic | GF, DF, V, VE

Wild Berry and Vegan Yogurt Parfait | GF, DF, V, VE

## KIDS BUFFET BREAKFAST | \$26 per Guest

(12 Years of age and under)

Pancakes | V

With Berries | GF, DF, V, VE

Whipped Cream | GF, V

Maple Syrup | GF, DF, V, VE

Canadian Smoked Bacon | GF, DF

Apple or Orange Juice | GF, DF, V, VE

## CHOOSE ONE SIDE

Little Potato Company Herb Roasted Potatoes | GF, DF, V, VE

Alberta Beef and Pork Sausage | GF, DF

Diablo Pork Bite | GF, DF

Canadian Smoked Bacon | GF, DF

Chicken Sausage | GF, DF

Beyond Meat Hash with Peppers and Onions | GF, DF, V, VE

## ALL PACKAGES SERVED WITH:

Sliced Seasonal Fruits | GF, DF, V, VE

Individual Fruit Yogurt | GF, V,

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water

## HOT BREAKFAST BUFFET CON'T

Minimum 20 Guests

### BUFFET UPGRADES:

(Must be ordered with buffet breakfast) (Maximum of 2 flavors)

### BMO SMOOTHIE BAR | \$6 per Guest

The Classic - Strawberry, Banana, Local Yogurt, and OJ

| GF, V

Berry Bliss – Wild Berries, Chinook Honey, Local Yogurt | GF, V

PB and J – Peanut Butter, Banana, Local Vanilla Yogurt, Strawberry Compote | GF, V, CN

Anti-Tox – Coconut Water, Green Apple, Celery, Ginger, Spinach, and Chia | GF, DF, V, VE

Immune Boost – Orange, Ginger, Avocado, Carrot, and Chinook Honey | GF, DF, V

Anti-Inflammatory – Blueberry, Almond, Spinach, Banana, Cinnamon | GF, DF, V, VE

GF – Gluten Friendly | DF – Dairy Friendly | V – Vegetarian | VE – Vegan | CN – Contains Nuts

\*The images in this menu may not be reflective of our dishes in reality.



# PLATED BREAKFAST

Minimum 20 Guests

## OLYMPIC WAY BREAKFAST | \$36 per Guest

Alberta Scrambled Eggs with Cheddar, Country Style Hashbrowns with Grilled Red Onions and Peppers, Roasted Asparagus, Bacon, and Locally Made Pork Sausage | GF

## OH RANCH COWBOY BREAKFAST | \$38 per Guest

Scrambled Alberta Eggs with Local Cheese Curds, and Green Onions, Cheddar Corn Bread, Bison Hashed Potato, Roasted Red Hat Tomato, Bacon, and Diablo Pork Bites | GF

## SUNDAY MORNING SPECIAL | \$36 per Guest

Saskatoon Berry and Banana Cream Cheese Stuffed Brioche French Toast, Candied Walnuts, Maple Syrup, Smoked Local Bacon | CN

## HEALTH KICK | \$36 per Guest

Vegan Egg and Vegetable Frittata, Roasted Yams, Grilled Red Hat Tomato, Root Vegetables Bean Ragout, Chia Seed Pudding, Gluten Free Breakfast Roll | GF, DF, V, VE

## PLATED BREAKFAST UPGRADES

Served Family Style

### Bakery Basket | \$80 / Table

Assorted Fresh Baked Goods with Butter and Jams | V

### Smoked Salmon Platter (20oz) | \$100 / Table

Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF

### Cold Cut Platter (20oz) | \$120 / Table

Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF

## ALL PACKAGES SERVED WITH:

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water



## BREAKFAST AND MID-MORNING BREAK ITEMS

Cruffins Vanilla, Lemon, Oreo | V Nutella | V, CN  
\$80 / Dozen (Minimum 1 Dozen / Flavor)

Buttery Croissants or Chocolate Croissants | V  
\$70 / Dozen

Warm Ham and Cheese Croissants  
\$85/ Dozen

Warm Apple Strudel | V  
\$45/ Dozen

Breakfast Loaf Slices  
\$40/ Dozen

Caramelized Banana Loaf | V  
Blueberry Lemon Loaf | V  
Raspberry Orange Loaf | V

Assorted Mini Donuts | V  
\$40/ Dozen

Muffins  
\$65/ Dozen

Apple Cinnamon | GF, DF, V, VE  
Chocolate Zucchini | GF, DF, V, VE  
Raisin Bran | V

Strawberry Saskatoon Berry Granola Bars | V  
\$55 / Dozen

House Baked Cookies | V  
\$32 / Dozen

Chocolate Chunk  
Triple Chocolate  
White Chocolate Macadamia | CN  
Oatmeal Raisin

Stampede Home Made Signature Cookies | V  
\$35 / Dozen

Double Chocolate Walnut | CN  
Rocky Road | CN  
Brown Butter Caramel  
Red Velvet Cheesecake

Sliced Fruit (3 kinds) | GF, DF, V, VE  
\$75/ Dozen of Each

Whole Fruit | GF, DF, V, VE  
\$ 35/ Dozen

Overnight Oat, Mango, and Coconut  
Yogurt Jars | GF, DF, V, VE  
\$ 45/ Dozen

Individual Fruit Yogurt Cups  
\$35 / Dozen  
Strawberry  
Blueberry  
Mango Peach



## AFTERNOON BREAK SNACKS

House Baked Cookies | V

**\$32 / Dozen**

Chocolate Chunk

Triple Chocolate

White Chocolate Macadamia | CN

Oatmeal Raisin

Stampede Home Made Signature Cookies | V

**\$35 / Dozen**

Double Chocolate Walnut | CN

Rocky Road | CN

Brown Butter Caramel

Red Velvet Cheesecake

Sliced Fruit (3 kinds) | GF,DF,V,VE

**\$75/ Dozen of Each**

Whole Fruit | GF,DF,V,VE

**\$ 35/ Dozen**

Assorted Petit Four Pastries and Verrines

**\$45 / Dozen**

Petit Tiramisu | V

Wild Berry Panna Cotta | GF,V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango "Lassi" Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate

Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V,CN

Vegan Chocolate Tart | GF,DF,V,VE

Noto Gelato Cups (125 ml)

**\$75/ Dozen**

Salted Caramel | V

Lemon Sorbet | DF,VE

Popcorn (5 oz)

**\$75/ Dozen Bags**

Buttered | GF,V

Caramel | GF,V

Trail Mix (90gr / Bag) | V,

CN

**\$40/ Dozen Bag**

Hardbite Potato Chips |

GF,DF,V,VE

**\$40/ Dozen Bag**



## AFTERNOON BREAK SNACKS CON'T

### SALTY SNACK BAR | \$21 per Guest

Hardbite Kettle Chips | GF,DF,V,VE  
Pico De Gallo | GF,DF,V,VE  
Smoky Pepper Hummus | GF,DF,V,VE  
Stampede Trail Mix | DF,V,VE,CN  
Buttery Popcorn | GF,V  
Warm Salted Pretzel Bites with Mustard | DF,V

### SWEET SNACK BAR | \$21 per Guest

Assorted Candy Bags and Twizzlers | GF,DF,V  
Stampede Mini Cinnamon Sugar Donuts with  
Caramel Dip | V  
Assorted Mini Donuts | V  
Strawberry Saskatoon Berry Granola Bars | V  
Caramel Popcorn | GF,V  
House Baked Cookies | V

### CANADIAN CHEESE BOARD | \$22/ guest

Selection of Local and Canadian Cheese (3oz / guest)  
| GF,V  
House Made Apple and Pear Chutney | GF,DF,V,VE  
House Made Saskatoon Berry Jam | GF,DF,V,VE  
Grilled Herb Bread | DF,V,VE  
Garlic Crostini | DF,V,VE  
Fruit Crisps | GF,DF,V,VE  
Gluten Free Crackers | GF,DF,V,VE

### CHARCUTERIE BOARD | \$24 per Guest

Locally Cured Meats, Pate, and Salumi (3oz / Guest)  
| GF,DF  
Rosemary and Chili Marinated Olives | GF,DF,V,VE  
House Made Pickled Pommery Mustard | GF,DF,V,VE  
House Made Saskatoon Berry Jam | GF,DF,V,VE  
Herb Grissini | DF,V,VE  
Garlic Crostini | DF,V,VE  
Fruit Crisps | GF,DF,V,VE  
Gluten Free Crackers | GF,DF,V,VE

### MIX AND MATCH BOARD | \$26 per Guest

Selection of Local and Canadian Cheese (2oz / Guest)  
| GF,V  
Locally Cured Meats, Pate, and Salumi (2oz / Guest)  
| GF,DF  
Rosemary and Chili Marinated Olives | GF,DF,V,VE  
House Made Saskatoon Berry Jam | GF,DF,V,VE  
Grilled Herb Bread | DF,V,VE  
Herb Grissini | DF,V,VE  
Garlic Crostini | DF,V,VE  
Fruit Crisps | GF,DF,V,VE  
Gluten Free Crackers | GF,DF,V,VE

### GARDEN BOARD | \$21 per Guest

Assorted Vegetable Crudité | GF,DF,V,VE  
Rosemary and Chili Marinated Olives | GF,DF,V,VE  
Smoky Pepper Hummus | GF,DF,V,VE  
Pickled Vegetables | GF,DF,V,VE  
Grilled Flatbreads | DF,V,VE  
Garlic Crostini | DF,V,VE  
Fruit Crisps | GF,DF,V,VE  
Gluten Free Crackers | DF,V,VE

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread  
(Minimum 10 / Type) (Maximum 3 Flavours / Order)

### GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried  
Cranberries, Tarragon Aioli

### MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

### PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild  
Mushrooms, White Truffle Oil, and Parmesan Crumble | V

### THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar,  
Horseradish Aioli, Fried Shallots

### TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes and Garlic,  
Basil Pesto, Finished with Local Micro Basil, and Balsamic  
Reduction | DF,V,VE

# LUNCH BUFFET MENU

20 – 500 Guests

## ITALIAN | \$55 per Guest

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Let's Pasta Beef or Vegetarian Lasagna | V with Tomato Basil Sauce and Parmesan

OR

Let's Pasta Beef or Wild Mushroom Tortelloni | V with Tomato, Capers, and Olives

Chicken Saltimbocca – Fried Chicken Medallions, Sage and Prosciutto Pan Sauce | DF

Meatballs Genovese – Ground Alberta Beef, Mushroom, Tomato, Herbs, and Parmesan | GF

Marinated Italian Grilled Vegetables | GF, DF, V, VE

Grilled Focaccia Bread with Butter | V

Petit Tiramisu | V

Wild Berry Panna Cotta | GF

## SMOKE HOUSE | \$56 per Guest

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Slow Smoked Alberta Brisket | GF, DF

BBQ St. Louis Style Ribs with House Made Whiskey BBQ Sauce | GF, DF

Grilled Cajun Chicken Thighs with Carolina Gold BBQ Sauce | GF, DF

Stampede Pit Beans with Beyond Meat Meatballs | GF, DF, V, VE

White Cheddar Corn Bread with Cajun Butter | V

Fire and Ice Pickles | GF, DF, V, VE

Salted Caramel Brownie | V

Key Lime Cheesecake | V

## INDIAN | \$56 per Guest

Mixed Green Salad with Chat Savory, Vegetables, Citrus, and Chili | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, Lotus Flower, and Masala Dressing | GF, DF, V, VE

Murgh Tikka Be Misal | GF

Fried Rawas Caldine | GF, DF

Aloo Gobi Adraki | GF, DF, V, VE

Lukhnowi Dum Subzi Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles | GF, DF, V, VE, Papad | GF, DF, V, VE, and Raitha | GF, V

Mango "Lassi" Mousse | V

Chai Cheesecake | V





# LUNCH BUFFET MENU CON'T

20 – 500 Guests

## AROUND ASIA | \$55 per Guest

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE, CN

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried Shallot, Citrus Nuoc Cham Dressing | GF, DF

Taiwan Style Chicken – Garlic, Ginger, Basil, Soy and Rice Wine Sauce | GF, DF

Gochujang Brisket with Kimchi Vegetables | GF, DF

Thai Lemongrass and Garlic Prawns | GF, DF

Vegetarian Fried Rice | GF, DF, V

Vegetable Spring Rolls with Plum Sauce and Siracha | DF, V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

## SPICE MARKET | \$55 per Guest

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

Fattoush – Mixed Greens, Radish, Peppers, Red Onion, Pomegranate Dressing, Gluten Free Bread Crisps | GF, DF, V, VE

Tagine Style Chicken – Chinook Honey, Olives, Dried Apricots, and Herbs | GF, DF

Braised Lamb Meatballs – Cumin and Harissa Spiced Tomato Sauce, Lemon, Flat Parsley | GF, DF

Chickpea Stew – Root Vegetables, Roasted Red Pepper Sauce, Beyond Meat Crumble | GF, DF, V, VE

Saffron Rice | GF, DF, V, VE

Grilled Flatbreads | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

## BUFFET ADDITIONS

(Must be ordered in addition to a buffet package)

Smoked Salmon Platter (2oz / Guest): Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF  
\$4 per Guest

Cold Cut Platter (2oz / Guest): Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF and Gluten Free Crisps | GF, DF  
\$4 per Guest

Assorted Maki Sushi Platter (5 dz.) | GF, DF  
(Includes Vegetarian Items)  
\$90 / Platter

Assorted Maki Sushi and Nigiri Platter (4 dz.) | GF, DF  
(Includes Vegetarian Items)  
\$120 / Platter

## ALL PACKAGES INCLUDE:

Fresh Fruit Salad and Berries | GF, DF, V, VE  
Roasted Arabica Coffee and Assorted Teas  
Herb and Fruit Infused Water



# LUNCH BUFFET MENU CON'T

20 – 500 Guests

## MINI SANDWICH BUFFET | \$48 per Guest

### Choose 2 Salads:

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### Choose 2 Cold Sandwiches:

(GF Bread Options Available \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### Choose 1 Hot Sandwich:

Stampede Rueben – Sliced CAB Pastrami, House Made Sauerkraut, Swiss, Horseradish Thousand Island on Marble Rye Bread

Monte Cristo – Egg Dipped Ham, Turkey, and Swiss on Brioche

Italian Cold Cut Melt – Mortadella, Salami, Provolone, Olive Tapenade on Herb Bread

Veggie Melt – Grilled Peppers and Zucchini, Fresh Mozzarella, Balsamic Glaze | V

### Assorted Cookies and Choose 1 Mini Pastry:

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango “Lassi” Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

Vegan Chocolate Tart | GF, DF, V, VE

### ALL PACKAGES INCLUDE:

Fresh Fruit Salad and Berries | GF, DF, V, VE

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water

# LUNCH BUFFET MENU CON'T

20 – 500 Guests

## MINI SANDWICH BUFFET | \$48 per Guest

### Choose 2 Salads:

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### Choose 2 Cold Sandwiches:

(GF Bread Options Available \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### Choose 1 Hot Sandwich:

Stampede Rueben – Sliced CAB Pastrami, House Made Sauerkraut, Swiss, Horseradish Thousand Island on Marble Rye Bread

Monte Cristo – Egg Dipped Ham, Turkey, and Swiss on Brioche

Italian Cold Cut Melt – Mortadella, Salami, Provolone, Olive Tapenade on Herb Bread

Veggie Melt – Grilled Peppers and Zucchini, Fresh Mozzarella, Balsamic Glaze | V

### Assorted Cookies and Choose 1 Mini Pastry:

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango “Lassi” Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

Vegan Chocolate Tart | GF, DF, V, VE

### ALL PACKAGES INCLUDE:

Fresh Fruit Salad and Berries | GF, DF, V, VE

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water

# BAGGED LUNCH MENU

## BAG LUNCH | \$36 per Guest

### GF Bread Options Available \$1 / Guest

All Sandwiches Prepared in Full Size on Good Bread Sourdough Baguette or in Flour Wrap, Your Choice. Lunches are packaged in 100% compostable paper bag. Please recycle and help us get a little greener every day.

### CHOOSE 1 SALAD (FOR ALL BAGGED LUNCHES)

(Additional salad choices will be charged at \$1 / Guest)

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### CHOOSE 2 COLD SANDWICH FLAVORS (FOR ALL BAGGED LUNCHES)

(Additional sandwich choices will be charged at \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### BIG SALAD MENU | \$34 per Guest

#### CHOOSE 1 BIG SALAD:

Cajun Caesar – Locally Grown Romaine, Roasted Cajun Chicken Breast, Herb Focaccia Croutons, Bacon, Creamy Parmesan Cheese

Mexican Citrus Shrimp Salad – Black Beans, Tomato, Red Onion, Bell Peppers, Cilantro, Cumin Red Wine Vinaigrette | GF, DF

Pastrami Cobb – Shaved CAB Pastrami, Locally Grown Lettuce, Alberta Egg, Canadian Blue Cheese Crumble, Red Hat Tomatoes, Avocado, Herb Vinaigrette | GF

Korean Salmon Salad – Brown Rice, Shredded Vegetables, Quick Pickled Cucumbers, Gochujang Vinaigrette | GF, DF

(All Salads can substitute marinated tofu for meats to make vegan) (Additional adjustments might be needed to make vegan)

### Package Includes:

Trail Mix (90gr) | V, CN

Strawberry Saskatoon Berry Granola Bars | V

OR

Choice of 1 House Baked Cookie | V

Chocolate Chunk

Triple Chocolate

Monster

White Chocolate Macadamia | CN

Oatmeal Raisin

Bottled Water

Upgrade to Bottle of Apple or Orange Juice \$5 / Guest

Upgrade to Bottle of Pop \$4 / Guest

## PLATED LUNCH MENU

20 – 500 Guests (Choose 1 Salad or Soup) (Salad and Soup Add \$9 / Guest)

### SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Locally Grown Romaine Lettuce, Salted Egg Yolk, Crunchy Pancetta, Creamy Bacon and Parmesan Dressing, Focaccia “Crouton”

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Locally Grown Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

Roasted Beets, Quinoa, Locally Grown Baby Greens, Pickled Cipollini Onions, Crystal Springs Feta Cheese, Dill Vinaigrette, Yam Chips | GF, V

### SOUPS

Pumpkin Velouté, White Beans, Winter Herb Oil, Root Vegetables, Parsnip Chips and Seeds, and Flax Seed Crackers | GF, DF, V, VE

Roasted Apple and Onion Bisque, Fried Onion, Caramelized Onion Panisse, Gruyere Croutons, and Burnt Onion Oil | V

Cauliflower Soup, Pickled Cauliflower Florets, Smoked Cauliflower Gnocchi Parisienne, Spiced Chickpeas, and Papadum | GF, V

Moqueca (Brazilian Fish Soup), White Fish, Coconut Cream, Tomato, Sweet Potato, Cilantro Pistou, and Chili Crunch | GF, DF

Corn Chowder, Potato, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V



## PLATED LUNCH MENU CON'T

20 – 500 Guests (Duo of Protein Add \$ 6/ Person to Highest Menu Price)

### MAIN COURSE

Chicken Roulade, Mushroom Mousseline, Pumpkin Puree, Heirloom Baby Carrots, Broccolini, Gnocchi, and Herb Poultry Jus | GF **\$54 per Guest**

“Bacalao” – Lightly Brined and Roasted Cod, Red Pepper Puree, Crushed Baby Potato, Olives, Tomatoes, Espelette Pepper, EVOO | GF, DF **\$56 per Guest**

Duck Confit, Red Lentil and Braised Root Vegetable Ragout, Cranberry Compote, Roasted Asparagus, Orange Oil | GF, DF **\$58 per Guest**

Braised Alberta Beef Short Rib, Broiled Bone Marrow, Gremolata, Pomme Aligot, Wild Mushroom Jus, Seasonal Baby Vegetables | GF **\$60 per Guest**

AAA Alberta Striploin Steak (6oz), Garlic Confit Mash, Wild Mushrooms, Baby Carrot, Stampede Horseradish Jus | GF, DF **\$60 per Guest**

Let’s Pasta Wild Mushroom Tortelloni, Mushroom “Bisque” Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V **\$40 per Guest**

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE **\$42 per Guest**

### DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

“Crunchie” Cheesecake, Alberta Cream Cheese, Honeycomb, Caramelized White Chocolate Ganache | V

Lemon Tart, Torched Swiss Meringue, Citrus Chantilly, Saskatoon Berry Compote | V

Black Forest Mousse Cake, Dark Cherry Coulis, Whipped Cocoa Ganache | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

### ALL PACKAGES SERVED WITH:

Warm Breads from Good Bread and Butters

Roasted Arabica Coffee and Assorted Teas



## PLATED DINNER MENU

20 – 500 Guests (Choose 1 Salad or Soup) (Salad and Soup \$9/ Guest)

### SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Grandstand Carpaccio - Cajun Spiced Alberta Tenderloin, Pommery Aioli, Truffle, Local Baby Arugula, Parmesan, Cornichon Salsa Verde, Sourdough Crouton

Seared Tuna, Ponzu Vinaigrette, Locally Grown Baby Lettuce and Micro Green Salad, Edamame Beans, Wakame, Daikon, and Roe | GF, DF

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Terra Greens Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

East Coast Smoked Salmon, Herb Salad, Egg, Asparagus, Pickled Red Onion Gel, Buckwheat Croutons, Dill Vinaigrette | GF, DF

### SOUP

Butternut "Cream" Soup, Whipped Coconut Milk, Green Curry Oil, Fried Shallot Tuile, Chili Crunch | DF, VE

Stampede Onion Soup – Caramelized Onions, Thyme, Alberta Rye, Braised Brisket and Gruyere Beignet with Horseradish Aioli | GF, DF

Classic Westcoast Chowder – Clam, Mussel, Salmon, Sourdough Crouton, Herb Pesto, Shaved Fennel

Wild Mushroom Soup – Porcini Cream, Pickled Seasonally Foraged Mushrooms, Herb and Seed Cracker, Mushroom Pate | GF, V

Corn Bisque, Potato Gnocchi, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V



## PLATED DINNER MENU CON'T

20 – 500 Guests (Duo of Protein Add \$6 / Person to Highest Menu Price)

### MAIN COURSE

Herb Roasted 1/2 Cornish Hen, Natural Jus, Wild Mushroom Soft Polenta, Rosemary Citrus EVOO, Charred Broccolini | GF **\$78 per Guest**

Sablefish A La Barigoule, Artichokes, Red Hat Gem Tomatoes, Pearl Onions, Baby Carrots, Green Pea Spelt Risotto, Saffron Sauce **\$81 per Guest**

Slow Braised Lamb Shank, Ratatouille Tien, Minted Potato Parisienne, Red Wine Jus, Baby Vegetables in Beurre Noisette | GF **\$82 per Guest**

Braised Alberta Beef Short Rib, Perigord Sauce, Lyonnaise Pave, and Glazed Baby Squash | GF, DF **\$84 per Guest**

AAA Alberta Striploin Steak (6oz), Wagyu Tallow Crushed Nugget Potatoes, Heirloom Vichy Carrots, Thyme Shallot Jus | GF, DF **\$90 per Guest**

Let's Pasta Wild Mushroom Tortelloni, Mushroom "Bisque" Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V **\$76 per Guest**

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE **\$76 per Guest**

### DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

Limoncello Cheesecake, Lemon Glacage, Citrus Meringue, Orange Curd | V

Trio of Chocolate – Milk Chocolate Mousse, Dark Chocolate Streusel, Caramelized White Chocolate Ganache, Wild Berry Compote | V

Wild Berry Charlotte, Berry Meringue Sticks, Chinook Honey Tuile | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

### THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and House Made Flavored Butters

Roasted Arabica Coffee and Assorted Teas





# DINNER BUFFET MENU

20 – 500 Guests

## COAST TO COAST | \$84 per guest

Locally Grown Baby Greens, Cranberries, Roasted Apples, Toasted Pumpkin Seeds, Maple Vinaigrette  
| GF, DF, V, VE

Stampede Potato Salad – Caramelized Onions, Egg, Pickle, Horseradish Sour Cream, Pommery Mustard  
| GF, V

Roasted Baby Carrot Salad – Pomegranate Molasses, Herbs, Seeds, and Charred Lemon Vinaigrette  
| GF, DF, V, VE

Hunter's Chicken – Local Mushrooms, Poultry Jus, Winter Herbs  
| GF, DF

### OR

East Coast Seafood Stew – Clams, Mussels, Cod, Tarragon Cream  
| GF

AAA Alberta Cajun Smoked Brisket with Homemade Rye BBQ Sauce and Horseradish  
| GF, DF

Herb Roasted Little Potato Company Nugget Potatoes  
| GF, DF, V, VE

Grilled Seasonal Vegetables  
| GF, DF, V, VE

Let's Pasta Butternut Squash Ravioli, Mascarpone, Squash Bisque Sauce, Sage Beurre Noisette  
| V

Blueberry Cheesecake and Saskatoon Berry Compote  
| V

Ontario Caramel Apple Mousse Tart  
| V

Rocky Road Brownie with Salted Caramel  
| GF, V, CN

## DELUXE ASIAN BUFFET | \$85 per guest

Tuscan Greens, Mandarin, Asian Pear, Edamame, Ponzu Vinaigrette  
| GF, DF, V, VE

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette  
| GF, DF, V, VE, CN

Assorted Maki Sushi Platter (4pc / Guest)  
with Soy, Wasabi, Pickled Ginger  
| GF, DF

Upgrade to Maki and Nigiri Platter  
| GF, DF (6pc per Guest)  
\$5 per Guest (Maki includes Vegetarian items)

Slow Roasted Gochujang Chicken  
| GF, DF

AAA Alberta Short Ribs Braised with Fermented Black Bean Sauce and Daikon  
| GF, DF

Pacific Salmon Fillet with House Made Miso BBQ Sauce  
| GF, DF

Vegan Ma Po Tofu  
| GF, DF, V, VE

Stir Fried Vegetable with Ginger and Scallions  
| GF, DF, V, VE

Hokkaido Style Cheesecake  
| V

HK Milk Tea Mousse Cake  
| V

Macau Style Egg Tart  
| V



## DINNER BUFFET MENU CON'T

20 – 500 Guests

### EUROPEAN BUFFET | \$86 per guest

Locally Grown Romaine Caesar Salad, Herb Croutons,  
Bacon Bits, Creamy Parmesan Dressing

Caprese Salad – Red Hat Gem Tomato, Marinated  
Bocconcini, EVOO, Balsamic Glaze, Micro Basil | GF, V

Mediterranean Potato Salad – Honey Citrus Vinaigrette,  
Feta, Olives, Roasted Peppers | GF, V

Greek Style Grilled Chicken Thighs, Lemon, Garlic,  
and Herbs | GF, DF with Tzatziki | GF, V

AAA Alberta Beef Bourguignonne – Red Wine Jus, Root  
Vegetables, and Local Bacon | GF, DF

Roasted King Salmon, Braised Beet and Cabbage, Dill  
Horseradish Cream | GF

Gnocchi Alla Norma – Eggplant, Basil, Chili, Sun Dried  
Tomato | GF, DF, V, VE

Grilled Italian Vegetables with EVOO, Basil, and Balsamic  
Glaze | GF, DF, V, VE

Black Forest Mousse Cake with Dark Cherry Coulis | V

Mini Tiramisu | V

French Lemon Mousse Tartelette | V

### DELUXE INDIAN BUFFET | \$88 per guest

Tuscan Mixed Greens, Shredded Vegetables, Mint,  
Curry Spiced Vinaigrette | GF, DF, V, VE

Thoran Cabbage Salad, Carrot, Coconut, Lime, Black  
Cumin Dressing | GF, DF, V, VE

Vegetarian Samosa with Chutneys | V

Tandoori Murgh Tikka Lababda | GF

Beef Vindaloo | GF, DF

Lamb Roganjosh | GF, DF

Dal Bhukhara | GF, V

Hyperabadi Subzi Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles  
| GF, DF, V, VE, Papad | GF, DF, V, VE and Raitha  
| GF, V

Mango Cheesecake with Saffron Cremeux | V

Gulab Jamun (Indian Doughnuts) with Chai Anglaise  
Sauce | V

Cardamom and Pistachio “Kulfi” Custard | V, CN

### THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and House Made  
Flavored Butters

Roasted Arabica Coffee and Assorted Teas



# RECEPTION MENU AND BUFFET ADDITIONS

20 – 500 Guests

## JUST THE DIPS | \$22 per Guest

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Baba Ghanoush | GF,DF,V,VE
- French Onion Dip | GF,V
- Dill Buttermilk “Ranch” | GF,V
- Muhammara | GF,DF,V,VE
- Nan Bites | DF,V,VE
- Garlic Crostini | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Crudites | GF,DF,V,VE
- Assorted Pickled Vegetables | GF,DF,V,VE

## ICED SEAFOOD BAR | \$54 per Guest

- Smoked Salmon (2oz / Guest) | GF,DF
- Chilled Prawns (2pc / Guest) | GF,DF
- Seared Japanese Style Tataki (2oz / Guest) | GF,DF
- Snow Crab Legs (2pc / Guest) | GF,DF
- Cocktail Sauce | GF,DF,V,VE,
- Mignonette | GF,DF,V,VE and Lemon  
| GF,DF,V,VE

Upgrade with Chilled Lobster (3oz per Guest)

\$10 / Guest | GF,DF

## CANADIAN CHEESE | \$24 per Guest

- Selection of Local and Canadian Cheese (4oz / Guest)  
| GF,V
- House Made Apple and Pear Chutney | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## CHARCUTERIE | \$25 per Guest

- Locally Cured Meats, Pate, and Salumi (4oz / Guest)  
| GF,DF
- Warm Rosemary and Chili Marinated Olives  
| GF,DF,V,VE
- House Made Pickled Pommery Mustard  
| GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## MIX AND MATCH | \$27 per Guest

- Selection of Local and Canadian Cheese (3oz / Guest)  
| GF,V
- Locally Cured Meats, Pate, and Salumi (3oz / Guest)  
| GF,DF
- Warm Rosemary and Chili Marinated Olives | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## MEZZE | \$26 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Muhammara | GF,DF,V,VE
- Grilled Flatbreads | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Buckwheat Tabouleh Salad | GF,DF,V,VE
- Warm Berber Spiced Lamb Kofta with  
Roasted Garlic Puree | GF,DF,(AS)
- Warm Falafel with Baba Ghanoush, Lemon,  
and Parsley Oil | GF,DF,V,VE,(AS)

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread  
(Minimum 5 / Type) (Maximum 3 Flavours / Order)

## GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese,  
Dried Cranberries, Tarragon Aioli | CN

## MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

## PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild  
Mushrooms, White Truffle Oil, and Parmesan Crumble | V

## THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar,  
Horseradish Aioli, Fried Shallots

## TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes  
and Garlic, Basil Pesto, Finished with Local Micro Basil,  
and Balsamic Reduction | DF,V,VE

# RECEPTION MENU AND BUFFET ADDITIONS CON'T

20 – 500 Guests

## EUROPEAN | \$28 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

Assorted Artisan Cheeses (2oz / Guest)

| GF, V

Italian Charcuterie (2oz / Guest) | DF

Marinated Olives | GF, DF, V, VE

Red Pepper Basil Salad | GF, DF, V, VE

Tomato Bocconcini Skewers | GF, V

Let's Pasta Butternut Squash Ravioli, Mascarpone, Squash Bisque Sauce, Sage

Beurre Noisette | V (AS)

Spanakopita with Tzatziki | V

Rosemary Grissini | DF, V

Herb Focaccia | DF, V

## ASIAN | \$28 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

Assorted Maki (4pc / Guest) with Soy,

Wasabi, and Pickled Ginger | GF, DF

(Includes Vegetarian Sushi)

Vietnamese Cucumber Salad –

Onions, Tomato, Herbs, Fried Shallot,

Citrus Nuoc Cham Dressing | GF, DF

Tuna Tataki with Ginger Ponzu Sauce

and Wakame (2oz / Guest)

| GF, DF (AS)

Chicken Yakitori Skewers (2pc / Guest)

with Teriyaki and Charred Green

Onion | GF, DF

Vegetable Spring Rolls with Plum

Sauce (2pc / Guest) | DF, V, VE

Chinese Style BBQ Pork Belly Lollipops

(2pc / Guest) | GF, DF

## CHEF ATTENDED CARVING STATIONS

(Requires Chef Fee of \$75 / 2 Hours)

(All Carving is based on 4oz / Guest)

20-550 Guests

AAA Rib Eye Roast with Horseradish

and Pretzel Buns | DF \$26 per Guest

Upgrade to 28 Day Aged Rib Eye Roast

| DF (45 Days' Notice) \$32 per Guest

House Made Pastrami with Mustard and

Rye Rolls | DF \$24 per Guest

Italian Porchetta with Salsa Verde and

Focaccia Buns | DF \$22 per Guest

Salmon "En Croute" in Brioche with

Herb Beurre Blanc \$21 per Guest

Herb Roasted Turkey Roulade with

Saskatoon Berry Compote and Herb

Rolls | DF \$20 per Guest

## COLD HORS D'OEUVRES AND CANAPES

\$52 / dozen

Smoked Salmon Blini with Chive Crème Fraiche, and Roe

Red Hat Confit Tomatoes and Garlic, Tomato Basil Coulis,

Noble Meadows Goat Cheese | GF, V

Seared Tuna, Watermelon, Pickled Rind, Micro Basil, and

Balsamic | GF, DF

House Cured Salmon Gravlox, Dill Whipped Cream

Cheese, Bagel Chip

Beef Tartar, Pickled Mustard, Micro Greens, Truffled

Parmesan, Toasted Ciabatta

Shrimp Ceviche, Celery, Lime, Cilantro, Corn Tortilla,

Pico De Gallo | GF, DF

Smoked Apple and Anise Honey on Sylvan Star Gouda

Crostini | V

Charcuterie Skewer – VDG Salumi, Artichoke, Olive,

and Crunchy Basil | GF, DF

House Made Duck Prosciutto with Onion Jam,

Cherry, and Toasted Brioche | DF

Whipped Ricotta, Balsamic Glazed Stone Fruit,

Pumpkin Seed Cracker | V

## HOT HORS D'OEUVRES AND CANAPES

\$52 / dozen (Minimum 2 Dozen Per Type)

Falafel, Parsley Salad, Lemon, and Baba Ghanoush

| GF, DF, V, VE

Moroccan Style Lamb Meatballs, Parsley Salad, and

Baba Ghanoush | GF, DF

"Beef Bourguignon" – Mini Yorkie, Red Wine Beef Stew,

and Crispy Straw Potato

Wild Mushroom Arancini, Sage Cream, Parmesan, and

Truffle Oil | V

Smoked Pork Belly "Lollipop" – Sweet BBQ Glaze,

Cilantro, and Fried Shallot | GF, DF

Braised AAA Alberta Short Rib Beignet with

Horseradish Aioli | GF, DF

Vegetable Samosa with Mango Chutney | DF, V, VE

Southern Fried Chicken Bite with Cajun Mayo | DF

Canadian Goat Cheese and Cipollini Onion Tartelette

| V

Mini Shepherd's Pie

# MEETING PACKAGE MENU

20-500 Guests | \$95 per Guest

## BREAKFAST BUFFET

Pastries – Croissants, Chocolate Croissants,  
and Breakfast Loaves | V

Individual Fruit Yogurts | GF,V

Sliced Seasonal Fruit | GF,DF,V,VE

Scrambled Alberta Eggs with Cheddar  
and Green Onions | GF,V

Roasted Little Potato Company  
Nugget Potatoes | GF,DF,V,VE

Crisp Smoked Bacon | GF,DF

Locally Made Pork Sausage | GF,DF

## MID-MORNING BREAK

Wild Berry and Vegan  
Yogurt Parfait | GF,DF,V,VE

Assorted Mini Donuts | V

Strawberry Saskatoon Berry  
Granola Bars | V

Assorted Whole Fruit | GF,DF,V,VE

## THESE PACKAGES SERVED WITH:

Roasted Arabica Coffee and Assorted Teas  
Herb and Fruit Infused Water

## LUNCH BUFFET

Stampede Slaw | GF,DF,V,VE

Classic Caesar Salad – Bacon, Parmesan, Herb  
Croutons, Creamy Caesar Dressing

Let's Pasta Beef or Vegetarian Lasagna | V  
with Tomato Basil Sauce and Parmesan Grilled Cajun  
Chicken Thighs with Carolina Gold BBQ Sauce  
| GF,DF

Seasonal Vegetable Medley | GF,DF,V,VE

Vegetable Spring Rolls with Plum Sauce  
and Siracha | DF,V

Salted Caramel Brownie | V

Sliced Seasonal Fruit | GF,DF,V,VE



## BEVERAGES

Dasani Water | **\$5 / Each (591ml)**

Simply Beverages: Apple, Orange, or Lemonade | **\$6 / Each (340ml)**

Roasted Arabica Coffee | **\$85 / 4lt**

(Served with sugars, alternative sweeteners, milk, and creamer)

(Plant based dairy substitute available for \$5 / Station)

Selection of Assorted Teas | **\$85 / 4lt**

(Served with sugars, alternative sweeteners, milk, and creamer)

(Plant based dairy substitute available for \$5 / Station)

House-made Citrus Mint Iced Tea | **\$80 / 4lt**

House-made Hot Chocolate with Marshmallows | **\$96 / 4lt**

Non-Alcoholic Apple and Cranberry Cider | **\$90 / 4lt**

Soft Drinks | **\$4.50 / Each (355ml)**

(Coca Cola, Diet Coke, Sprite, or Ginger Ale)

Perrier Sparkling Water 330ml | **\$6 / Each 330ml** | **\$9 / Each 750ml**

Citrus Mint Water Station | **\$25 / 4lt**



# PLATED AND RECEPTION MENUS

# PLATED BREAKFAST

20 – 500 Guests

## OLYMPIC WAY BREAKFAST | \$36 per Guest

Alberta Poached Eggs, Herb Hollandaise, Country Style Hashbrowns with Grilled Red Onions and Peppers, Roasted Asparagus, Bacon, and Locally Made Pork Sausage | GF

## OH RANCH COWBOY BREAKFAST | \$38 per Guest

Scrambled Alberta Eggs with Local Cheese Curds, and Green Onions, Cheddar Corn Bread, Bison Hashed Potato, Roasted Red Hat Tomato, Bacon, and Diablo Pork Bites | GF

## SUNDAY MORNING SPECIAL | \$36 per Guest

Saskatoon Berry and Banana Cream Cheese Stuffed Brioche French Toast, Candied Walnuts, Maple Syrup, Smoked Local Bacon | CN

## HEALTH KICK | \$36 per Guest

Vegan Egg and Vegetable Frittata, Roasted Yams, Grilled Red Hat Tomato, Root Vegetables Bean Ragout, Chia Seed Pudding, Gluten Free Breakfast Roll | GF, DF, V, VE

## PLATED BREAKFAST UPGRADES:

Served Family Style

## BAKERY BASKET | \$80 per Table

Assorted Fresh Baked Goods with Butter and Jams | V

## SMOKED SALMON PLATTER(20OZ) | \$100 per Table

Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF, DF

## COLD CUT PLATTER (20OZ) | \$120 per Table

Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF

## ALL PACKAGES SERVED WITH:

Roasted Arabica Coffee and Assorted Teas

Herb and Fruit Infused Water





# PLATED LUNCH MENU

20 – 500 Guests (Choose 1 Salad or Soup) (Salad and Soup Add \$9 / Guest)

## SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Locally Grown Romaine Lettuce, Salted Egg Yolk, Crunchy Pancetta, Creamy Bacon and Parmesan Dressing, Focaccia "Crouton"

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Locally Grown Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

Roasted Beets, Quinoa, Locally Grown Baby Greens, Pickled Cipollini Onions, Crystal Springs Feta Cheese, Dill Vinaigrette, Yam Chips | GF, V

## SOUPS

Pumpkin Velouté, White Beans, Winter Herb Oil, Root Vegetables, Parsnip Chips and Seeds, and Flax Seed Crackers | GF, DF, V, VE

Roasted Apple and Onion Bisque, Fried Onion, Caramelized Onion Panisse, Gruyere Croutons, and Burnt Onion Oil | V

Cauliflower Soup, Pickled Cauliflower Florets, Smoked Cauliflower Gnocchi Parisienne, Spiced Chickpeas, and Papadum | GF, V

Moqueca (Brazilian Fish Soup), White Fish, Coconut Cream, Tomato, Sweet Potato, Cilantro Pistou, and Chili Crunch | GF, DF

Corn Chowder, Potato, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V



## PLATED LUNCH MENU CON'T

(Duo of Protein Add \$ 6/ Person to Highest Menu Price)

### MAIN COURSE

Chicken Roulade, Mushroom Mousseline, Pumpkin Puree, Heirloom Baby Carrots, Broccolini, Gnocchi, and Herb Poultry Jus | GF **\$54 per Guest**

“Bacalao” – Lightly Brined and Roasted Cod, Red Pepper Puree, Crushed Baby Potato, Olives, Tomatoes, Espelette Pepper, EVOO | GF, DF **\$56 per Guest**

Duck Confit, Red Lentil and Braised Root Vegetable Ragout, Cranberry Compote, Roasted Asparagus, Orange Oil | GF, DF **\$55 per Guest**

Braised Alberta Beef Short Rib, Broiled Bone Marrow, Gremolata, Pomme Aligot, Wild Mushroom Jus, Seasonal Baby Vegetables | GF **\$58 per Guest**

AAA Alberta Striploin Steak (6oz), Garlic Confit Mash, Wild Mushrooms, Baby Carrot, Stampede Horseradish Jus | GF, DF **\$60 per Guest**

Let’s Pasta Wild Mushroom Tortelloni, Mushroom “Bisque” Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V **\$40 per Guest**

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE **\$42 per Guest**

### DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

“Crunchie” Cheesecake, Alberta Cream Cheese, Honeycomb, Caramelized White Chocolate Ganache | V

Lemon Tart, Torched Swiss Meringue, Citrus Chantilly, Saskatoon Berry Compote | V

Black Forest Mousse Cake, Dark Cherry Coulis, Whipped Cocoa Ganache | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

### ALL PACKAGES SERVED WITH:

Warm Breads from Good Bread and Butters

Roasted Arabica Coffee and Assorted Teas



# LUNCH BUFFET MENU

20 – 500 Guests

## ITALIAN | \$55 per Guest

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Let's Pasta Beef or Vegetarian Lasagna | V with Tomato Basil Sauce and Parmesan

OR

Let's Pasta Beef or Wild Mushroom Tortelloni | V with Tomato, Capers, and Olives

Chicken Saltimbocca – Fried Chicken Medallions, Sage and Prosciutto Pan Sauce | DF

Meatballs Genovese – Ground Alberta Beef, Mushroom, Tomato, Herbs, and Parmesan | GF

Marinated Italian Grilled Vegetables | GF, DF, V, VE

Grilled Focaccia Bread with Butter | V

Petit Tiramisu | V

Wild Berry Panna Cotta | GF

## SMOKE HOUSE | \$56 per Guest

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Slow Smoked Alberta Brisket | GF, DF

BBQ St. Louis Style Ribs with House Made Whiskey BBQ Sauce | GF, DF

Grilled Cajun Chicken Thighs with Carolina Gold BBQ Sauce | GF, DF

Stampede Pit Beans with Beyond Meat Meatballs | GF, DF, V, VE

White Cheddar Corn Bread with Cajun Butter | V

Fire and Ice Pickles | GF, DF, V, VE

Salted Caramel Brownie | V

Key Lime Cheesecake | V

## INDIAN | \$56 per Guest

Mixed Green Salad with Chat Savory, Vegetables, Citrus, and Chili | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Murgh Tikka Be Misal | GF

Fried Rawas Caldine | GF, DF

Aloo Gobi Adraki | GF, DF, V, VE

Lukhnowi Dum Subzi Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles | GF, DF, V, VE, Papad | GF, DF, V, VE, and Raitha | GF, V

Mango "Lassi" Mousse | V

Chai Cheesecake | V



# LUNCH BUFFET MENU CON'T

20 – 500 Guests

## AROUND ASIA | \$55 per Guest

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE, CN

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried Shallot, Citrus Nuoc Cham Dressing | GF, DF

Taiwan Style Chicken – Garlic, Ginger, Basil, Soy and Rice Wine Sauce | GF, DF

Gochujang Brisket with Kimchi Vegetables | GF, DF

Thai Lemongrass and Garlic Prawns | GF, DF

Vegetarian Fried Rice | GF, DF, V

Vegetable Spring Rolls with Plum Sauce and Siracha | DF, V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

## SPICE MARKET | \$55 per Guest

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

Fattoush – Mixed Greens, Radish, Peppers, Red Onion, Pomegranate Dressing, Gluten Free Bread Crisps | GF, DF, V, VE

Tagine Style Chicken – Chinook Honey, Olives, Dried Apricots, and Herbs | GF, DF

Braised Lamb Meatballs – Cumin and Harissa Spiced Tomato Sauce, Lemon, Flat Parsley | GF, DF

Chickpea Stew – Root Vegetables, Roasted Red Pepper Sauce, Beyond Meat Crumble | GF, DF, V, VE

Saffron Rice | GF, DF, V, VE

Grilled Flatbreads | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN



# LUNCH BUFFET MENU CON'T

20 – 500 Guests

## MINI SANDWICH BUFFET | \$48 per Guest

### Choose 2 Salads:

Tuscan Salad Mix with Shredded Vegetables and Balsamic Vinaigrette | GF, DF, V, VE

Classic Caesar Salad – Bacon, Parmesan, Herb Croutons, Creamy Caesar Dressing

Backyard Potato Salad | GF, DF

Stampede Slaw | GF, DF, V, VE

Chickpea Makhana Salad – Pomegranate, and Lotus Masala Dressing | GF, DF, V, VE

Tabouleh Salad – Buckwheat Bulger, Parsley, Tomato, Cucumber, and Citrus Dressing | GF, DF, V, VE

### Choose 2 Cold Sandwiches:

(GF Bread Options Available \$1 / Guest)

Shaved Turkey Breast, Sylvan Star Gouda, Apple Chutney Mayo, Arugula, Tomato on Brioche Bun

Black Forest Ham, Swiss, Quick Pickled Sauerkraut, Pommery Mayo, on Pretzel Bun

Roast CAB Beef, Canadian Cheddar, Horseradish Aioli, Caramelized Onion, Arugula, on Herb Roll

Korean Chicken Wrap, House Made Kimchi Cucumbers, Gochujang Mayo, Shredded

Napa Cabbage | DF

Smoked Salmon “Niçoise” Sandwich, Hard Boiled Egg, Pickled Beans, Dijon Caper Aioli, Sourdough Bun | DF

Fresh Mozzarella, Tomato, Pesto, Sun Dried Tomato Mayo, Lettuce, on Herb Roll | V

### Choose 1 Hot Sandwich:

Stampede Rueben – Sliced CAB Pastrami, House Made Sauerkraut, Swiss, Horseradish Thousand Island on Marble Rye Bread

Monte Cristo – Egg Dipped Ham, Turkey, and Swiss on Brioche

Italian Cold Cut Melt – Mortadella, Salami, Provolone, Olive Tapenade on Herb Bread

Veggie Melt – Grilled Peppers and Zucchini, Fresh Mozzarella, Balsamic Glaze | V

### Choose 1 Mini Pastry:

Petit Tiramisu | V

Wild Berry Panna Cotta | GF, V

Salted Caramel Brownie | V

Key Lime Cheesecake | V

Mango “Lassi” Mousse | V

Chai Cheesecake | V

Macau Style Egg Tart | V

Japanese Matcha Custard, White Chocolate Cremeux and Fortune Cookie Crumble | V

Citrus Semolina Cakes with Whipped Coconut | V

Baklava | V, CN

Vegan Chocolate Tart | GF, DF, V, VE

# LUNCH BUFFET ADDITIONS

20 – 500 Guests (Must be ordered in addition to a buffet package)

## SMOKED SALMON PLATTER | \$4 per Guest

(2oz / Guest): Fresh and Pickled Red Onions, Capers, Assorted Crackers and Gluten Free Crisps | GF,DF

## COLD CUT PLATTER | \$4 per Guest

(2oz / Guest): Prosciutto, Local Pate, Honey Ham, Smoked Turkey, served with Toasted Breads | DF and Gluten Free Crisps | GF,DF

## ASSORTED MAKI SUSHI PLATTER (5 DZ.) | GF,DF

(Includes Vegetarian Items)

\$90 / Platter

## ASSORTED MAKI SUSHI AND NIGIRI PLATTER

(4 DZ.) | GF,DF (Includes Vegetarian Items)

\$120 / Platter

## FLATBREADS (10PC / ORDER) \$22 / Per Flatbread

(Minimum 5 / Type) (Maximum 3 Flavours / Order)

### GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried Cranberries, Tarragon Aioli | CN

### MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

### PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild Mushrooms, White Truffle Oil, and Parmesan Crumble | V

### THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar, Horseradish Aioli, Fried Shallots

### TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes and Garlic, Basil Pesto, Finished with Local Micro Basil, and Balsamic Reduction | DF,V,VE



# PLATED DINNER MENU

20 – 500 Guests (Choose 1 Salad or Soup) (Salad and Soup Add \$9/ Guest)

## SALADS AND STARTERS

Locally Grown Lettuce Mix, Grilled Pears, Noble Meadows Goat Cheese, Shaved Cherry Radish, Vanilla Champagne Vinaigrette | GF, V

Grandstand Carpaccio - Cajun Spiced Alberta Tenderloin, Pommery Aioli, Truffle, Local Baby Arugula, Parmesan, Cornichon Salsa Verde, Sourdough Crouton

Seared Tuna, Ponzu Vinaigrette, Locally Grown Baby Lettuce and Micro Green Salad, Edamame Beans, Wakame, Daikon, and Roe | GF, DF

Grilled Red Hat Tomato Salad, Herb Tomato Coulis, Basil Gel, Terra Greens Micro Herbs, Sherry Herb Vinaigrette, Toasted Seed Mix | GF, DF, V, VE

East Coast Smoked Salmon, Herb Salad, Egg, Asparagus, Pickled Red Onion Gel, Buckwheat Croutons, Dill Vinaigrette | GF, DF

## SOUP

Butternut "Cream" Soup, Whipped Coconut Milk, Green Curry Oil, Fried Shallot Tuile, Chili Crunch | DF, V, VE

Stampede Onion Soup – Caramelized Onions, Thyme, Alberta Rye, Braised Brisket and Gruyere Beignet with Horseradish Aioli | GF, DF

Classic Westcoast Chowder – Clam, Mussel, Salmon, Sourdough Crouton, Herb Pesto, Shaved Fennel

Wild Mushroom Soup – Porcini Cream, Pickled Seasonally Foraged Mushrooms, Herb and Seed Cracker, Mushroom Pate | GF, V

Corn Bisque, Potato Gnocchi, Green Onion, Sour Cream, and Aged Cheddar Biscuit | V



## PLATED DINNER MENU CON'T

20 – 500 Guests (Duo of Protein Add \$6 / Person to Highest Menu Price)

### MAIN COURSE

Herb Roasted 1/2 Cornish Hen, Natural Jus, Wild Mushroom Soft Polenta, Rosemary Citrus EVOO, Charred Broccolini | GF \$78 per Guest

Sablefish A La Barigoule, Artichokes, Red Hat Gem Tomatoes, Pearl Onions, Baby Carrots, Green Pea Spelt Risotto, Saffron Sauce \$81 per Guest

Slow Braised Lamb Shank, Ratatouille Tien, Minted Potato Parisienne, Red Wine Jus, Baby Vegetables in Beurre Noisette | GF \$82 per Guest

Braised Alberta Beef Short Rib, Perigord Sauce, Lyonnaise Pave, and Glazed Baby Squash | GF, DF \$84 per Guest

AAA Alberta Striploin Steak (6oz), Wagyu Tallow Crushed Nugget Potatoes, Heirloom Vichy Carrots, Thyme Shallot Jus | GF, DF \$90 per Guest

Let's Pasta Wild Mushroom Tortelloni, Mushroom "Bisque" Sauce, Truffle Oil, Mushroom Chips, Fried Sage Leaves | DF, V \$76 per Guest

Winter Vegetables – Roasted Carrots, Parsnip Puree, White Bean and Beyond Meat Cassoulet, Brussel Sprout, Pickled Raw Root Vegetables | GF, DF, V, VE \$76 per Guest

### DESSERT (CHOOSE 1 DESSERT)

Maple Egg Tart, Salted Caramel Crumble, Rum and Chinook Honey Cremeux | V

Limoncello Cheesecake, Lemon Glacage, Citrus Meringue, Orange Curd | V

Trio of Chocolate – Milk Chocolate Mousse, Dark Chocolate Streusel, Caramelized White Chocolate Ganache, Wild Berry Compote | V

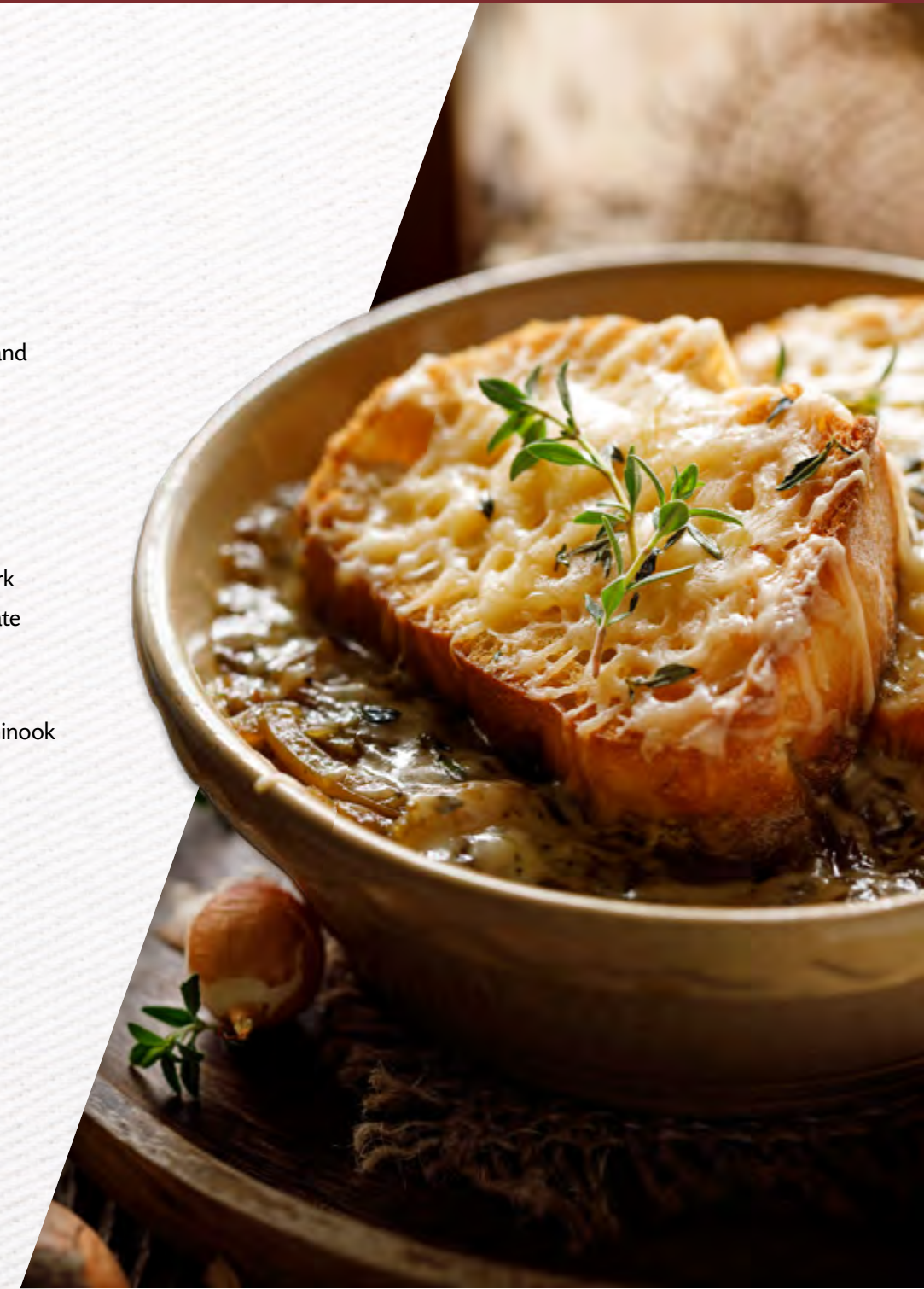
Wild Berry Charlotte, Berry Meringue Sticks, Chinook Honey Tuile | V

Raw Vegan Chocolate Tart, Marinated Berries, Whipped Coconut | GF, DF, V, VE

### THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and House Made Flavored Butters

Roasted Arabica Coffee and Assorted Teas





# DINNER BUFFET MENU

20 – 500 Guests

## COAST TO COAST | \$84 per guest

Locally Grown Baby Greens, Cranberries, Roasted Apples, Toasted Pumpkin Seeds, Maple Vinaigrette | GF, DF, V, VE

Stampede Potato Salad – Caramelized Onions, Egg, Pickle, Horseradish Sour Cream, Pommery Mustard | GF, V

Roasted Baby Carrot Salad – Pomegranate Molasses, Herbs, Seeds, and Charred Lemon Vinaigrette | GF, DF, V, VE

Hunter's Chicken – Local Mushrooms, Poultry Jus, Winter Herbs | GF, DF

### OR

East Coast Seafood Stew – Clams, Mussels, Cod, Tarragon Cream | GF

AAA Alberta Cajun Smoked Brisket with Homemade Rye BBQ Sauce and Horseradish | GF, DF

Herb Roasted Little Potato Company Nugget Potatoes | GF, DF, V, VE

Grilled Seasonal Vegetables | GF, DF, V, VE

Let's Pasta Butternut Squash Ravioli, Mascarpone, Squash Bisque Sauce, Sage Beurre Noisette | V

Blueberry Cheesecake and Saskatoon Berry Compote | V

Ontario Caramel Apple Mousse Tart | V

Rockey Road Brownie with Salted Caramel | V

## DELUXE ASIAN BUFFET | \$85 per guest

Tuscan Greens, Mandarin, Asian Pear, Edamame, Ponzu Vinaigrette | GF, DF, V, VE

Asian Slaw – Mixed Cabbage, Green Onion, Sesame, Ketjap Manis Vinaigrette | GF, DF, V, VE, CN

Assorted Maki Sushi Platter (4pc / Guest) | GF, DF with Soy, Wasabi, Pickled Ginger

Upgrade to Maki and Nigiri Platter | GF, DF (6pc per Guest)  
\$5 per Guest (Maki Includes Vegetarian Items)

Slow Roasted Gochujang Chicken | GF, DF

AAA Alberta Short Ribs Braised with Fermented Black Bean Sauce and Daikon | GF, DF

Pacific Salmon Fillet with House Made Miso BBQ Sauce | GF, DF

Vegan Ma Po Tofu | GF, DF, V, VE

Stir Fried Vegetable with Ginger and Scallions | GF, DF, V, VE

Hokkaido Style Cheesecake | V

HK Milk Tea Mousse Cake | V

Macau Style Egg Tart | V



## DINNER BUFFET MENU CON'T

20 – 500 Guests

### EUROPEAN BUFFET | \$86 per guest

Locally Grown Romaine Caesar Salad, Herb Croutons,  
Bacon Bits, Creamy Parmesan Dressing

Caprese Salad – Red Hat Gem Tomato, Marinated  
Bocconcini, EVOO, Balsamic Glaze, Micro Basil | GF, V

Mediterranean Potato Salad – Honey Citrus Vinaigrette,  
Feta, Olives, Roasted Peppers | GF, V

Greek Style Grilled Chicken Thighs, Lemon, Garlic,  
and Herbs | GF, DF with Tzatziki | GF, V

AAA Alberta Beef Bourguignonne – Red Wine Jus, Root  
Vegetables, and Local Bacon | GF, DF

Roasted King Salmon, Braised Beet and Cabbage, Dill  
Horseradish Cream | GF

Gnocchi Alla Norma – Eggplant, Basil, Chili, Sun Dried  
Tomato | GF, DF, V, VE

Grilled Italian Vegetables with EVOO, Basil, and Balsamic  
Glaze | GF, DF, V, VE

Black Forest Mousse Cake with Dark Cherry Coulis | V

Mini Tiramisu | V

French Lemon Mousse Tartelette | V

### DELUXE INDIAN BUFFET | \$88 per guest

Tuscan Mixed Greens, Shredded Vegetables, Mint,  
Curry Spiced Vinaigrette | GF, DF, V, VE

Thoran Cabbage Salad, Carrot, Coconut, Lime, Black  
Cumin Dressing | GF, DF, V, VE

Vegetarian Samosa with Chutneys | V

Tandoori Murgh Tikka Lababdar | GF

Beef Vindaloo | GF, DF

Lamb Roganjosh | GF, DF

Dal Bhukhara | GF, V

Hyperabadi Subzi Biryani | GF, V

Indian Breadbasket (Naan, Roti, Paratha) | V

Assorted Chutneys | GF, DF, V, VE, Pickles  
| GF, DF, V, VE, Papad | GF, DF, V, VE,  
and Raitha | GF, V

Mango Cheesecake with Saffron Cremeux | V

Gulab Jamun (Indian Doughnuts) with Chai Anglaise  
Sauce | V

Cardamom and Pistachio “Kulfi” Custard | V, CN

### THESE PACKAGES SERVED WITH:

Warm Breads from Good Bread and  
House Made Flavored Butters

Roasted Arabica Coffee and Assorted Teas



# RECEPTION MENU AND DINNER BUFFET ADDITIONS

20 – 500 Guests

## JUST THE DIPS | \$22 per Guest

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Baba Ghanoush | GF,DF,V,VE
- French Onion Dip | GF,V
- Dill Buttermilk "Ranch" | GF,V
- Muhammara | GF,DF,V,VE
- Nan Bites | DF,V,VE
- Garlic Crostini | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Crudites | GF,DF,V,VE
- Assorted Pickled Vegetables | GF,DF,V,VE

## ICED SEAFOOD BAR | \$54 per Guest

- Smoked Salmon (2oz / Guest) GF,DF,
- Chilled Prawns (2pc / Guest) | GF,DF
- Seared Japanese Style Tataki (2oz / Guest) | GF,DF
- Snow Crab Legs (2pc / Guest) | GF,DF
- Cocktail Sauce | GF,DF,V,VE,
- Mignonette | GF,DF,V,VE
- and Lemon | GF,DF,V,VE

## Upgrade with Chilled Lobster (3oz per Guest)

- | GF,DF \$10 / Guest

## CANADIAN CHEESE | \$24 per Guest

- Selection of Local and Canadian Cheese (4oz / Guest) | GF,V
- House Made Apple and Pear Chutney | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## CHARCUTERIE | \$25 per Guest

- Locally Cured Meats, Pate, and Salumi (4oz / Guest) | GF,DF
- Warm Rosemary and Chili Marinated Olives | GF,DF,V,VE
- House Made Pickled Pommery Mustard | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## MIX AND MATCH | \$27 per Guest

- Selection of Local and Canadian Cheese (3oz / Guest) | GF,V
- Locally Cured Meats, Pate, and Salumi (3oz / Guest) | GF,DF
- Warm Rosemary and Chili Marinated Olives | GF,DF,V,VE
- House Made Saskatoon Berry Jam | GF,DF,V,VE
- Grilled Herb Bread | DF,V,VE
- Herb Grissini | DF,V,VE
- Garlic Crostini | DF,V,VE
- Fruit Crisps | GF,DF,V,VE
- Gluten Free Crackers | GF,DF,V,VE

## MEZZE | \$26 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

- Sun Dried Tomato Hummus | GF,DF,V,VE
- Muhammara | GF,DF,V,VE
- Grilled Flatbreads | DF,V,VE
- Gluten Free Crisps | GF,DF,V,VE
- Buckwheat Tabouleh Salad | GF,DF,V,VE
- Warm Berber Spiced Lamb Kofta with Roasted Garlic Puree | GF,DF,(AS)
- Warm Falafel with Baba Ghanoush, Lemon, and Parsley Oil | GF,DF,V,VE,(AS)



# RECEPTION MENU /AND DINNER BUFFET ADDITIONS CON'T

20 – 500 Guests

## EUROPEAN | \$28 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

Assorted Artisan Cheeses (2oz / Guest) | GF, V

Italian Charcuterie (2oz / Guest) | DF

Marinated Olives | GF, DF, V, VE

Red Pepper Basil Salad | GF, DF, V, VE

Tomato Bocconcini Skewers | GF, V

Let's Pasta Butternut Squash Ravioli, Mascarpone,

Squash Bisque Sauce, Sage Beurre Noisette | V

Spanakopita with Tzatziki | V

Rosemary Grissini | DF, V

Herb Focaccia | DF, V

## ASIAN | \$28 per Guest

(Action Stations Require a Chef Fee of \$75 / 2 Hours)

Assorted Maki (4pc / Guest) with Soy, Wasabi, and Pickled Ginger | GF, DF (Includes Vegetarian Sushi)

Vietnamese Cucumber Salad – Onions, Tomato, Herbs, Fried Shallot, Citrus Nuoc Cham Dressing | GF, DF

Tuna Tataki with Ginger Ponzu Sauce and Wakame (2oz / Guest) | GF, DF

Chicken Yakitori Skewers (2pc / Guest) with Teriyaki and Charred Green Onion | GF, DF

Vegetable Spring Rolls with Plum Sauce (2pc / Guest) | DF, V

Chinese Style BBQ Pork Belly Lollipops (2pc / Guest) | GF, DF

## CHEF ATTENDED CARVING STATIONS

(Requires Chef Fee of \$75 / 2 Hours) (All Carving is based on 4oz / Guest)

AAA Rib Eye Roast with Horseradish and Pretzel Buns | DF **\$26 per Guest**

Upgrade to 28 Day Aged Rib Eye Roast | DF (45 Days' Notice) **\$32 per Guest**

House Made Pastrami with Mustard and Rye Rolls | DF **\$24 per Guest**

Italian Porchetta with Salsa Verde and Focaccia Buns | DF **\$22 per Guest**

Salmon "En Croute" in Brioche with Herb Beurre Blanc **\$21 per Guest**

Herb Roasted Turkey Roulade with Saskatoon Berry Compote and Herb Rolls | DF **\$20 per Guest**

## COLD HORS D'OEUVRES AND CANAPES | \$52 / dozen (Minimum 2 Dozen Per Type)

Smoked Salmon Blini with Chive Crème Fraiche, and Roe Red Hat Confit Tomatoes and Garlic, Tomato Basil Coulis, Noble Meadows Goat Cheese | GF, V

Seared Tuna, Watermelon, Pickled Rind, Micro Basil, and Balsamic | GF, DF

House Cured Salmon Gravlox, Dill Whipped Cream Cheese, Bagel Chip

Beef Tartar, Pickled Mustard, Micro Greens, Truffled Parmesan, Toasted Ciabatta

Shrimp Ceviche, Celery, Lime, Cilantro, Corn Tortilla, Pico De Gallo | GF, DF

Smoked Apple and Anise Honey on Sylvan Star Gouda Crostini | V

Charcuterie Skewer – VDG Salumi, Artichoke, Olive, and Crunchy Basil | GF, DF

House Made Duck Prosciutto with Onion Jam, Cherry, and Toasted Brioche | DF

Whipped Ricotta, Balsamic Glazed Stone Fruit, Pumpkin Seed Cracker | V

## RECEPTION MENU /AND DINNER BUFFET ADDITIONS CON'T

### HOT HORS D'OEUVRES AND CANAPES \$54 / Dozen

Falafel, Parsley Salad, Lemon, and Baba Ghanoush  
| GF,DF,V,VE

Moroccan Style Lamb Meatballs, Parsley Salad, and Baba Ghanoush | GF,DF

"Beef Bourguignon" – Mini Yorkie, Red Wine Beef Stew, and Crispy Straw Potato

Wild Mushroom Arancini, Sage Cream, Parmesan, and Truffle Oil | V

Smoked Pork Belly "Lollipop" – Sweet BBQ Glaze, Cilantro, and Fried Shallot | GF,DF

Braised AAA Alberta Short Rib Beignet with Horseradish Aioli | GF,DF

Vegetable Samosa with Mango Chutney | DF,VE,V

Southern Fried Chicken Bite with Cajun Mayo | DF

Canadian Goat Cheese and Cipollini Onion Tartelette | V

Mini Shepherd's Pie

FLATBREADS (10PC / ORDER) \$22 / Per Flatbread  
(Minimum 5 / Type) (Maximum 3 Flavours / Order)

### GRILLED CAJUN CHICKEN

Candied Pecans, Crumbled Canadian Blue Cheese, Dried Cranberries, Tarragon Aioli | CN

### MUFFALETTA

Salami, Mortadella, Olive Tapenade, and Provolone

### PATATE AL TARTUFO

Shaved Potato, Rosemary, Black Truffle Bechamel, Wild Mushrooms, White Truffle Oil, and Parmesan Crumble | V

### THE ALBERTA BEEF

Braised Short Rib, House Made Sauerkraut, Cheddar, Horseradish Aioli, Fried Shallots

### TOMATO AND HERB

Grilled Red Hat Tomatoes, Confit Gem Tomatoes and Garlic, Basil Pesto, Finished with Local Micro Basil, and Balsamic Reduction | DF,V,VE



# LATE NIGHT SNACK MENU

(20 – 500 Guests)

## PIZZA STATION (8pc / Pizza) | \$20 / Pizza

(Requires Chef Fee of \$75 / 2 Hours)

(Minimum 10 Pizzas / Type)

Margherita Pizza | V

Pepperoni Pizza

Four Cheese | V

Truffle Mushroom | V

Cauliflower Crust Margherita | GF, V

Cauliflower Crust Pepperoni | GF

Cauliflower Crust Four Cheese | GF, V

Cauliflower Crust Truffle Mushroom | GF, V

## NACHO STATION | \$21 per Guest

Corn Tortillas | GF, DF, V

Nacho Cheese Sauce | GF, V

Mexican Spiced Taco Beef (2oz / Guest) | GF, DF

Ancho Chili Pulled Chicken (2oz / Guest) | GF, DF

Guacamole | GF, DF, V, VE

Pico De Galo | GF, DF, V, VE

Chipotle Lime Crema | GF, V

## ASSORTED SALTY AND SWEET SNACK STATION | \$22 per Guest

Hardbite Potato Chips | GF, DF, V, VE

Salted Butter Popcorn | GF, V

Caramel Popcorn | GF, V

Nutman Trail Mix | V

Cajun Snack Mix | V

Gummy Candy Bags | GF, DF, V

House Baked Cookies | V

## SWEET TOOTH SNACK STATION | \$20 per Guest

Gummy Candy Bags | GF, DF, V

Twizzlers | GF, DF, V

House Baked Cookies | V

Rice Krispy Squares | V

Rocky Road Rice Krispy Squares | V

Caramel Popcorn | GF, V



## BEVERAGES

Dasani Water | **\$5 / Each (591ml)**

Simply Beverages: Apple, Orange, or Lemonade | **\$6 / Each (340ml)**

Roasted Arabica Coffee | **\$85 / 4lt**

(Served with sugars, alternative sweeteners, milk, and creamer)

(Plant based dairy substitute available for \$5 / Station)

Selection of Assorted Teas | **\$85 / 4lt**

(Served with sugars, alternative sweeteners, milk, and creamer)

(Plant based dairy substitute available for \$5 / Station)

House-made Citrus Mint Iced Tea | **\$80 / 4lt**

House-made Hot Chocolate with Marshmallows | **\$96 / 4lt**

Non-Alcoholic Apple and Cranberry Cider | **\$90 / 4lt**

Soft Drinks | **\$4.50 / Each (355ml)**

(Coca Cola, Diet Coke, Sprite, or Ginger Ale)

Perrier Sparkling Water 330ml | **\$6 / Each 330ml** | **\$9 / Each 750ml**

Citrus Mint Water Station | **\$25 / 4lt**



# BEVERAGES



## TOP-SHELF HOST BAR

### TOP-SHELF HOST BAR | \$14.30

Selection of deluxe top-shelf liquor including:

Belvedere Vodka, Botanist Gin, Bacardi Superior Rum,  
Bacardi Gran Reserva 10 yr Rum, Villa One Reposado Tequila,  
Woodford Reserve Bourbon, Knob Creek Rye Whiskey,  
Macallan Double Cask 12 yr Scotch, Martini Rosso Vermouth

### DOMESTIC BEER | \$9.55

(Budweiser, Bud Light)

### PREMIUM BEER | \$11.45

(Stella Artois, Corona, Michelob Ultra)

### COOLERS | \$11.45

### FEATURED WINE BY THE GLASS | \$11.45

(One red and one white)

### LIQUEURS | \$10.50

(Baileys, Kahlua, Grand Marnier)

### BUDWEISER ZERO NON-ALCOHOLIC BEER | \$6.65

Additional wine and spirits selections may be available - please contact your event manager to inquire about additional offerings"

If host bar sales do not exceed \$500 per bartender over a four-hour period (excluding table wine, service charges and GST), a charge of \$35/hour per bartender (including specialty cocktail bars) will be applied along with security charges.

An 20% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.



# HOST BAR

## LIQUOR | \$10.50

Eau Claire Flourish Vodka, Eau Claire Stampede Rye Whisky, Bacardi White, Bacardi Spiced Rum, Eau Claire Flourish Gin and Dewar's Scotch

## DOMESTIC BEER | \$9.55

(Budweiser, Bud Light)

## PREMIUM BEER | \$11.45

(Corona and one additional feature beer)

## COOLERS | \$11.45

## FEATURED WINE BY THE GLASS | \$11.45

(One red and one white)

## LIQUEURS | \$10.50

(Baileys, Kahlua, Grand Marnier)

## BUDWEISER ZERO NON-ALCOHOLIC BEER | \$6.65

Additional wine and spirits selections may be available - please contact your event manager to inquire about additional offerings"

If host bar sales do not exceed \$500 per bartender over a four-hour period (excluding table wine, service charges and GST), a charge of \$35/hour per bartender (including specialty cocktail bars) will be applied along with security charges.

An 20% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.



## SPECIALTY

### STAMPEDE CAESAR STATION | \$10.50 EACH

Did you know the Caesar cocktail was invented right here in Calgary? Add a host Caesar station for the complete Calgarian experience.

The Stampede Caesar station includes celery salt-rimmed glasses, premium vodka, celery, pickled vegetables, cocktail onions, pickles, lime wedges, pepperoni sticks, pickled beans, Worcestershire sauce, Tabasco and other assorted hot sauces.

Consumption minimums apply.

### SPECIALTY LIQUEURS | \$11.45

Hennessy, Amaretto, Courvoisier VSOP, Cointreau

Please contact your event manager to add specialty liqueurs to your host bar package.

### CUSTOM COCKTAILS

Have a specific cocktail you would like to serve at your event? Perhaps there are certain colours or flavour profiles that align with your brand or company logo? Our beverage specialists will create custom cocktail options specifically for your event. Please speak with your event manager.

We also offer custom cocktails on arrival to warmly welcome guests to your event.

An 20% service charge will be applied to all food and beverage charges. A 5% GST is applied to all services.



# FOOD TERMS

**BREAKFAST****CHIA SEEDS**

Edible seeds from a flowering plant in the mint family and native to Mexico.

**CHORON**

A variation of hollandaise sauce in which tomato paste is added.

**CHUTNEY**

An Indian sauce that can come in a variety of forms and flavours.

**CRUFFIN**

A croissant-muffin hybrid.

**HOLLANDAISE SAUCE**

An emulsion of egg yolk, butter and lemon.

**KATHI ROLL**

An Indian street food consisting of grilled protein wrapped in paratha bread.

**MILLE FEUILLE**

Vanilla and custard layered in puff pastry and covered with fondant.

**PATATAS BRAVAS**

A spicy potato dish native to Spain.

**TAHINI**

A Middle Eastern condiment made from ground sesame seeds.

**LUNCH****AIOLI**

A cold sauce made with oil, garlic and salt.

**ARUGULA**

A type of salad green with a peppery flavour.

**BRIOCHE**

A French-style bread with high egg and butter content.

**BÜNDNERFLEISCH**

Air-dried beef originating from Switzerland.

**CAPER BERRY**

Fruit of the caper plant, popular for its salted or pickled buds.

**COQ AU VIN**

A classic French dish made with chicken, wine, lardons and mushrooms.

**FERMENT**

A process in which foods are submerged in salt, subsequently losing their sugar and water content but maintaining their crunchy texture.

**GALANGAL**

A root spice that resembles ginger but isn't as spicy and contains hints of lemon and cardamom. A key ingredient in Thai curries.

**GNOCCHI**

A type of Italian pasta made with potatoes, egg and cheese.

**LARDONS**

Small strips of fatty bacon or pork used to flavour savoury foods.

**MERINGUE**

Whipped egg whites and sugar.

**NIÇOISE**

Meaning "in the style of the French region Nice" and often containing tomatoes, olives, garlic and anchovies.

**ORZO**

A short-cut pasta traditionally made with white flour. Also known as risoni.

**REGGIANO**

An Italian hard cheese made from cow's milk.

**TERRINE**

A range of ingredients stacked or layered in a ceramic dish and cooked in a water bath.

**TUILLE**

A baked wafer of sugar, egg whites and butter originating from France.

**DINNER****COPPA HAM**

Traditional Italian pork cold cuts.

**CORNICHONS**

Tiny, sweet pickles.

**DEMI-GLACE**

A rich brown sauce based in French cuisine and made with a variety of stocks.

**EN CROÛTE**

Wrapped in pastry.

**HYDROCULTURE**

Food grown with water and nutrients and without soil.

**MASALA POPPADUM**

Indian spiced bread.

**MOUSSELINE**

A sauce to which whipped cream or beaten egg whites have been added.

**POLENTA**

A dish made from coarsely ground and boiled yellow cornmeal.

**PURÉE**

Vegetables, fruits or legumes that have been cooked and blended.

**RILLETTE**

A meat dish traditionally made with fatty pork. Similar to confit or pâté.

**SOUS VIDE**

Method of cooking food with consistent, precise temperatures for optimal results.